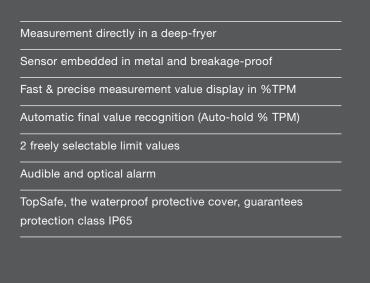
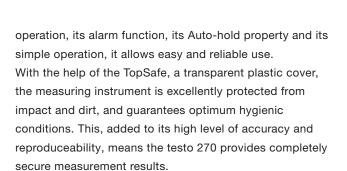


Cooking oil tester

testo 270





The testo 270 is a portable measuring instrument for determining the quality and temperature of cooking oil.

Thanks to a capacitive sensor at the end of the probe shaft, the polar components in cooking oil are recorded, allowing direct conclusions to be drawn about the degree to which the oil is used up, and thus the quality.

Since the testo 270 can be used directly in the deep-fryer, it is extremely quick and provides the measurement results within 20 seconds. Thanks to its user-friendly 3-button

www.testo.com



Technical data / Accessories



Sensor type	Capacitive Testo sensor (%TPM) PTC (°C/°F)
Meas. range	0,5 to 40,0 %TPM +40 to +200 °C
Accuracy ±1 digit	±2 %TPM (+40 to +190 °C) (at ambient temperature of +25 °C) ±1,5 °C
Resolution	0,5 %TPM 0,5 °C/°F

General technical data

+40 to +200 °C
-20 to +70 °C
0 to +50 °C
Approx. 354 x 50 x 30 mm (incl. TopSafe)
Approx. 164 g (incl. batteries, TopSafe, hand strap)
LCD, 2-line, display illumination
2 x AA
approx. 25 h continuous use approx. 500 measurements
ABS (white) TopSafe as accessory (included)
2 limit values freely adjustable, 3-oclour LED (green, yellow, red), audible alarm when temperature and TPM limit values are violated or at end of measurement (Auto-Hold)
Response time TPM < 30 sec. (Prerequisite: measurement value is within accuracy limits) Protection class (with TopSafe) IP 65 Warranty 24 months

Accessories Part no.

Accessories for measuring instrument

ISO calibration certificate analysis; Calibration points approx. 3 %TPM and approx. 24 %TPM at 50 °C		
Reference oil for calibrating and adjusting the cooking oil tester testo 270 (1 x 100 ml)		
Reference oil for calibrating and adjusting the cooking oil tester testo 270 (3 x 100ml)		