



# Cooking oil tester

**testo 270 – Ensure cooking oil quality and save costs**

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Ergonomic and robust design

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Rinsable under running water (IP65)

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Clear alarms via backlit display using the traffic light principle

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Hold and auto-hold function

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Calibration and adjustment can be carried out by the user

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The cooking oil tester testo 270 easily, quickly and reliably determines the quality of cooking oil. To do so, it measures the so-called "Total Polar Material" (TPM) content in the oil and gives it as a percentage. If the oil is aged, it shows an increased TPM value. As a result, qualitatively inferior deep-fried goods are produced. In addition to this, it can contain potentially health-damaging substances. Regular measurement with the testo 270 can prevent this. The use of the measuring instrument also prevents too early replacement of the cooking oil. That reduces the cooking oil consumption by up to 20 %.

The new testo 270 stands out thanks to its ergonomic design, which prevents the direct exposure of the hand to the hot oil. The clear alarm via the coloured backlit display makes it even easier to evaluate the quality of the cooking oil: Green means the TPM content is OK. Orange: TPM value is borderline. Red: TPM value exceeded. The TPM limit values can also be individually defined, and can, like other instrument configurations, be protected from inadvertent alteration by a PIN.

## Technical data / Accessories

### testo 270

Cooking oil tester testo 270 in a case, with reference oil, short instructions, full instruction manual and training card, as well as calibration protocol and batteries

Part no. 0563 2750



#### Sensor type

**Testo cooking oil sensor, cap. (%TPM); PTC (°C)**

|                      |  |
|----------------------|--|
| Measuring range      | 0.0 to 40.0 %TPM<br>+40 to +200 °C   |
| Accuracy<br>±1 digit | ±2 %TPM (+40 to +190 °C)<br>±1.5 °C<br>(typical, refers to Testo-internal reference, at ambient temperature 25 °C) |
| Resolution           | 0.5 %TPM (+40 to +190 °C)<br>0.1 °C  |

#### General technical data

|                                   |   |
|-----------------------------------|---|
| Cooking oil operating temperature | +40 to +200 °C  |
| Storage temperature               | -20 to +70 °C   |
| Operating temperature             | 0 to +50 °C   |
| Dimensions                        | 50 x 170 x 300 mm   |
| Weight                            | 255 g   |
| Display                           | LCD, 2-line, backlit  |
| Battery type                      | 2 AAA micro batteries   |
| Battery life                      | approx. 25 h continuous operation<br>(corresponds to approx. 500 measurements )   |
| Housing material                  | ABS / ABS-PC fibre glass 10%  |
| Reaction time                     | Approx. 30 s  |
| Protection class                  | IP65  |
| Calibratability                   | On-site calibration with reference oil ISO calibration by TIS   |
| Alarm function                    | Upper and lower TPM limit value freely adjustable, visual alarm via 3-colour display backlighting (green, orange, red), values and illumination flash in the display until the measurement is ended (Auto Hold) |
| Warranty                          | 2 years   |

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Subject to change without notice.

#### Accessories for measuring instrument

#### Part no.

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|--|-----------|--|
| Storage case for testo 270   | 0516 7301 |  |
| Reference oil for calibrating and adjusting the cooking oil tester testo 270 (1 x 100 ml)            | 0554 2650 |  |
| ISO calibration certificate analysis; Calibration points approx. 3 %TPM and approx. 24 %TPM at 50 °C | 0520 0028 |  |