

testo

testo 265

Save up to 20% or more
on your cooking oil today!

Cooking Oil Tester

The 265 easily tracks the lifecycle of oil as it is used in frying. It's the right tool you need to monitor your cooking oil quality on a daily basis, as many experts suggest.⁽¹⁾ No more guessing, no more relying on odor, taste, color...all subjective and hard to repeat measures. Use the 265 to measure your oil and "standardize" your oil change routine so everyone knows when it's time to change the oil.



new!

Make Every Drop Count



Save Money...

Because cooking/frying oil is a significant part of your food cost changing it too frequently can be like throwing your money away. In today's fast paced and competitive environment you need to make every drop count!

...Improve Food Quality, Protect Your Brand

However, not changing your cooking/frying oil often enough can cause poorer food quality and lower customer satisfaction. Use the 265 for an objective measure of cooking oil quality.



Features:

- Unique temperature compensated sensors allow sequential samples
- Easy to operate
- Repeatable results
- User adjustable alarm limits
- Protective shroud
- Dishwasher safe "TopSafe" cover

What is Total Polar Materials (TPM)

Frying is a complex and dynamic process. Cooking oil, as it fries foods, breaks down because of interactions between the oil, food, heat and oxygen. Degradation substances are produced and are referred to under the collective term "Total Polar Materials" (TPM), the most common index of oil abuse.⁽²⁾ TPM is the generic term for the free fatty acids (FFA), monoglycerides, diglycerides, and a number of oxidation product (aldehydes or ketones) found in cooking oil as it breaks down.

The testo 265 measures all these breakdown products in %TPM, an indication of the oil's breakdown over time. The measuring range is 0 to 40% TPM, with approximately 24% TPM used by many companies as a "maximum" limit. You can even measure the quality of your stored or make-up oil or to check when different blends are used.



Both %TPM and temperature are shown in the 265 display. Temperatures can be shown in either °F or °C. An alarm LED lights when the user adjustable alarm limit is reached, clearly indicating when it's time to change the cooking oil.



Measures:

- Temperature
- Cooking Oil Quality

⁽¹⁾ Richard F. Stier, Process Control – Ensuring the Safety and Quality of Fried Foods, Food Safety, June/July, 2007

⁽²⁾ Ibid.



technical data:

Parameter	Range	Accuracy	Resolution
Temperature (°F or °C):	104 to 410°F (40 to 210°C)	±1.5 °C	±0.5°C
Total Polar Materials (TPM):	0.5 – 40%	Typically ±2.0%	±0.5

sensor specifications:

Description:	
Temperature:	PTC
TPM:	Capacitive sensor (testo design)

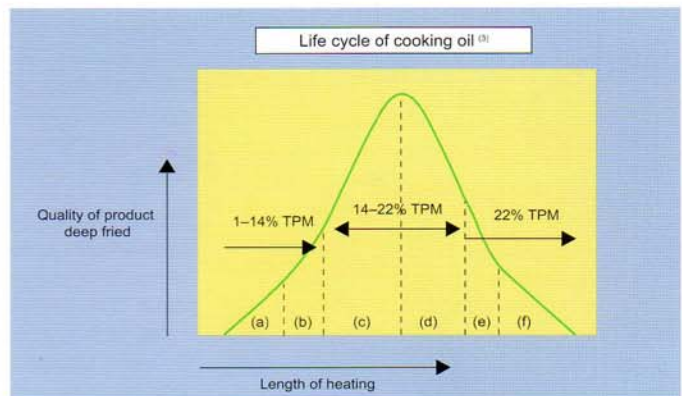
specifications:

Description:	
Power supply:	1 AAA battery
Battery life:	Approx. 30 hrs. continuation operation Or approx. 600 measurements
Storage temp:	-4 to 158°F (-20 to 70°C)
Operating temp:	32 to 122°F (0 to 50°C)
Display:	LCD, 2 line
Weight:	4 oz (120 g) w/ TopSafe
Housing:	ABS
Size:	14 x 2 x 0.9 in (354 x 46 x 22 mm)
Response:	< 10 Sec
Protection class:	IP 65 with TopSafe
Warranty:	2 years

ordering information:

	Order #
Cooking Oil Tester 265 meter with calibration certificate, TopSafe, wall holder, reference oil and sensor protection cap	0563 0264
Cooking Oil Tester with case 265 meter with calibration certificate, TopSafe, wall holder, reference oil, sensor protection cap and storage case	0563 0265
Reference Oil for Cooking Oil Tester	0554 2650

Easily calibrate the 265 Cooking Oil Tester with the testo exclusive Reference Oil. It's a pure vegetable oil formulated and packaged to provide accurate, reliable calibrations. Each batch is analyzed by column chromatography according to ISO 8420 method.



The Optimal Frying Point: All cooking oil needs to season some time before it performs optimally in the frying process. Between 14% and 22% TPM, cooking oil is at its optimal "fry range." The 265 shows you when the optimal fry range is reached, so you don't waste oil or use it beyond its useful life.

© Blumenthal, M.M., 1991. A new look at the chemistry and physics of deep fat frying, Food Tech., 45:1, 68-74

Distributor:

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