



Important features...

- unique, fast-response temp. compensated sensor allows sequential cooking oil measurements
- easy to operate
- reference oil included for periodic checks

... and the benefits:

- You save money by not changing oil too soon
- You ensure product quality and protect your brand by changing oil as needed for optimum use
- You can be certain when the right time is to change the oil

Designed for everyday use...

- ... unique TopSave cover has an integrated hand strap
- ... rugged sensor that stands up to everyday use
- ... yields accurate, repeatable results you can count on
- ... AutoHold function senses end of measurement
- ... colored alarm bar warns you when its time to change the oil based on your chosen alarm points

With the testo 270 you can always make every drop count!

The 270 easily tracks the lifecycle of oil as it's used in frying. It's the right tool you need to monitor your cook-

ing oil quality on a daily basis, as many experts suggest⁽²⁾. No more guessing, no more relying on odor, taste, color... all subjective and hard to repeat measures. The 270 helps you **"standardize"** your oil change routine so everyone knows when it's time to change the oil.



Food production



Catering



Restaurants



QSR, franchises



Bakeries





Reduce your cooking oil costs by up to 20% or more!



model 270, kit with aluminum case

Part no. 0563 2700

Cooking oil tester model 270 incl. TopSafe protective case with integrated hand strap, reference oil and batteries, in a high-quality aluminum case

Accessories

ISO calibration certificate analysis, calibration points 4 %TPM and 24 %TPM at 50°C(122°F)

Part no. 0520 0028

Analyzed reference oil for calibrating and adjusting model 270 cooking oil instrument (1 x 100 ml)

Part no. 0554 2650

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

(2) R.F. Stier, Food Safety, Jun/July 2007

testo Inc.

40 White Lake Rd.

Sparta, NJ 07871

Phone: 800-227-0729

Fax: 862-354-5020

e-mail: info@testo.com

Internet: www.testo.us

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Committing to the future

Make Every Drop Count!

testo 270 Cooking Oil Tester :
Save up to 20% or more on cooking oil



NEW MODEL

Improved sensor protection –
same great accuracy



testo 270 Cooking oil tester

Make every drop count!

Reduce your costs and ensure fried food quality

It may not look it at first glance, but 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 in the air. By-products, or total polar materials (TPM) are produced, the most common index of oil abuse⁽¹⁾. TPM is the generic term for free fatty acids (FFA), monoglycerides, diglycerides, and a number of oxidation products (aldehydes or ketones) found in cooking oil as it breaks down.

The model 270 measures all these by-products in %TPM, from 0 to 40% TPM. Many companies use 24% TPM as a maximum limit. You can even measure the quality of your stored or make-up oil, or to check when different oil blends are used.



The alarm function tells you when its time to change the oil

The LED alarm bar in the display lights up either yellow or red when your quality limit values are exceeded (e.g. 18 % TPM for a lower alarm point – yellow; 24% TPM for a higher alarm point – red). Alarms are also triggered if the frying temperature is too high.

- Green = cooking oil is OK**
- Yellow = get ready to change the oil**
- Red = change the oil**

Save money... improve food quality... protect your brand

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. But not changing your oil often enough can cause poor food quality and lower customer satisfaction. So use the testo 270 to be sure.

3 unique advantages of the model 270 Cooking oil tester:

- 1. Unique sensor design**
The heart of the 270 is its sensor design embedded in a rugged housing. A special protective layer makes it easy to clean and resistant to handling and scratches.
- 2. Temperature-compensated sensor**
Enables both sequential measurements of fryers without cool down between measurements and calibration at room temperature.
- 3. Analyzed reference oil**
The oil is included with every kit and provides an accurate, repeatable means of periodically checking the instrument performance.



Auto-Hold

Sensor can be easily wiped clean



TopSafe: water and grease proof protection



Sensor embedded in a rugged, protective housing

The testo 270 can save you thousands of dollars in cooking oil costs

Even if you use as little as 3 pails of shortening per week, at \$30 per pail, over 52 weeks, that's 156 pails or... \$4,680 per year. **Using the 270 can reduce your cooking oil costs by as much as 20%. That's almost \$950 savings over the first year... and up to \$4680 over five years.**

TopSafe protective cover has integral hand strap for safe and secure operation



Diswasher safe TopSafe: protects against water and grease, keeps instrument clean and ready to use every day



Technical data

Parameters	%Total Polar Materials (%TPM) Temperature (°C/°F)
Measurement sensor	Capacitive Testo oil quality sensor (%TPM) Temperature sensor PTC (°C/°F)
Measuring range	0.5 to 40 %TPM +104 to 392 °F; (+40 to +200 °C),
Accuracy	±2.0 %TPM +104 to 392°F (+40 to +190°C) ±1.5 °C/°F
Resolution	0.5 %TPM 0.5 °C/°F
Display	LCD, 2-line
Alarm function (can be switched off)	3-color LED (green, yellow, red) 2 limit values user-defined
Other display functions	Maximum measured temperature exceeded Minimum measured temperature exceeded
Cooking oil operating temperature	+104 to 392°F, (+40 to +200 °C)
Storage temperature	-4 to 158°F (-20 to +70 °C)
Battery type	2 batteries (AAA)
Battery life	approx. 30 h continuous operation approx. 600 measurements
Housing material	ABS
Dimensions (LxWxH)	13.8 x 2 x 1.2 in. (with TopSafe)
Adaptation time t _{gg}	<30 sec.
Protection class	IP65 with TopSafe
Weight	approx. 6 oz. (incl. batteries + TopSafe)