

testo 270 · Deep-frying Oil Tester

Short manual

Before the measurement



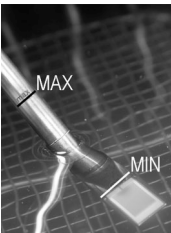
1. Remove the product being deep fried before the measurement.
2. Wait until no more bubbles rise (approx. 5 minutes).



The temperature of the deep-frying oil to be measured must be at least 40 °C. The maximum operating temperature is 200 °C.

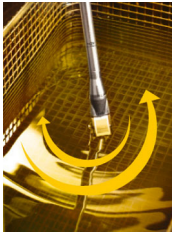


3. Switch on instrument  [Power/hold].



4. Immerse sensor in hot oil.
 - > Observe Min./Max. marking.
 - > Sensor: Maintain a minimum distance of 1 cm from metal parts.

During the measurement



1. Move the sensor in the oil (equalization period approx. 20 s)

with Auto Hold:

- **Auto Hold** in the display shows the end of the measurement. If set, an acoustic signal also sounds.
- Final value is held.

without Auto Hold:

- If the temperature display no longer changes, a stable TPM final value has been reached.
 - > To hold readings: Briefly press **[⏻/Hold]** (< 1 s).
2. To change back to Measuring Mode: Briefly press **[⏻/Hold]** (< 1 s).



After the measurement

Clean

WARNING

Risk of burns due to hot instrument parts (sensor and probe shaft)!

- > Do not touch hot instrument parts with your hands.
- > Allow instrument to cool sufficiently before cleaning.
- > In the event of burns, immediately cool corresponding spot with cold water and see a doctor if necessary.

CAUTION

Possible damage to the sensor!

- > Do not remove cold oil residues from the sensor.
- > Do not use any sharp-edged objects.
- > Do not use aggressive cleaning agents and solvents.



TopSafe and wrist strap can be cleaned in a dishwasher.

