testo 270 · Deep-frying Oil Tester

Short manual
**Preparation**

- Plastic components may not come into contact with the cooking oil.
- Do not touch the hot probe. Danger of burning!
- Remove fried goods before measuring.
- Wait until bubbles no longer rise to the surface (approx. 5 min).
- Observe minimum distance of 1 cm to metal objects.
- Measure in hot oil (min. 40 °C, max. 200 °C).

**Measurement**

- Switch instrument on [].
- Immerse sensor in hot oil. Observe min/max marks!

1. Move sensor in oil (adjustment time approx. 30 s)
   - Auto Hold activated:
     - Auto Hold in the display indicates the end of the measurement. The TPM value and the display colour flash until the final TPM value is reached.
     - Final value is fixed.
   - Auto Hold deactivated:
     - when the temperature display no longer changes, a stable TPM final value has been reached.
     > To fix measurement values: briefly press [Hold] (<1 s).
2. To return to measurement mode: briefly press [Hold] (<1 s).

Note the recorded measurement values.
Care and maintenance

Cleaning

Clean instrument with mild detergent. Rinse sensor under running water and dry carefully with a soft paper towel.

Accuracy test

Your specific starting value:

_________% TPM

For a fast and easy instrument test, we recommend you carry out an accuracy test according to the instruction manual. If the oil type or the supplier is changed, a new reference value must be determined.

For an accurate instrument test and/or correction, or if measurement values are implausible, we recommend calibration and adjustment in Testo reference oil.