

Cooking oil tester new

testo saveris oil tester
oil quality and save costs



order code: 0560101006121012

Exchangeable probe head

Ergonomic design and robust construction

Washable under running water (IP65)

Hold and Auto-Hold function

Calibration by buffer

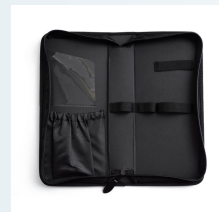
Buffer Oil



order code: 0554 2650

%TPM

carry bag



order code: 0516 0210

°C



IP65

The cooking oil tester testo saveris oil tester, quickly 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 saveris oil 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 saveris oil tester stands out thanks to its ergonomic design, which prevents the direct exposure of the hand to the hot oil. TPM display makes it easier to evaluate the quality of cooking oil:

TPM limit values can also be individually defined, and can, like other instrument configurations, be protected from inadvertent alteration by a PIN.