

Frying oil tester with app connection

testo 270 BT – Ensure frying oil quality and save costs

Objective, fast and reliable oil quality determination on site, including seamless documentation via the testo Smart App

Measurements possible with or without app. The app frying oil measurement program supports you with the measurement and ensures error-free, digital documentation

Measurement can be taken directly in hot oil

Tracking of measurement data: CSV data export or professional reports in PDF format (incl. signature & comment function) for regulatory requirements and internal quality assurance

Independent calibration on site using the reference oil, via the testo Smart App*



testo Smart App for free download



The new testo 270 BT frying oil tester enables even easier, faster & more reliable monitoring of frying oil quality thanks to its connection to the testo Smart App. With this new version, you can keep an even better eye on the TPM values of your frying oil and display and analyze all relevant data directly on your mobile device.

The testo 270 BT reliably measures the proportion of "Total Polar Materials" (TPM) in the frying oil and displays this as a percentage. Thanks to the new app connection, you can seamlessly transfer your measurement results to your smartphone or tablet to ensure error-free and digital documentation. Get instant alerts and recommendations based on your TPM measurements to optimize the quality of your frying oil. The coloured display illumination* clearly indicates the condition of the oil: Green for a healthy TPM content, orange

for a critical value and red for exceeded limit values. Define individual TPM limit values and secure important instrument configurations with a PIN to prevent accidental changes.

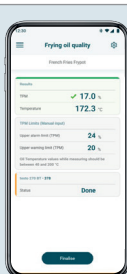
The testo 270 BT also retains its proven features: The ergonomic design, which protects you from direct contact with the hot frying oil, the robust workmanship, easy cleaning under running water (protection class IP65) and the option of self-calibration*. Optimize your frying processes with the new testo 270 BT and make it even easier to monitor and maintain your high product quality while reducing your oil consumption.

Technical data/accessories

testo 270 BT

Frying oil tester testo 270 BT with Bluetooth in a case, with reference oil, short instructions, full instruction manual and training card, as well as calibration protocol and batteries

Order no. 0563 2770



The testo Smart App

- **EFFICIENT:** Fast, error-free and complete documentation of all measurement results
- **RELIABLE:** Storage of measured values with precise traceability over defined periods and professional reporting in pdf format
- **INTUITIVE:** Intuitive and simple operation, also for less experienced personnel



Download the testo Smart App now and use all the benefits!



Kit

Frying oil temperature kit BT



Order no.

0563 0102

Sensor type Testo frying oil sensor capacitive (%TPM); PTC (°C)

Measuring range	0.0 to 40.0 %TPM +40 to +200 °C
Accuracy ±1 digit	± 2 %TPM (+40 to +190 °C)* ±1.5 °C *(typical, based on Testo in-house reference, at an ambient temperature of 25°C)
Solution	0.1 %TPM 0.1 °C

General technical data

Mobile app (Android/iOS)	Can be used with or without testo Smart App
Conformity	HACCP, NSF
Frying oil operating temperature	+40 to +200 °C
Storage temperature	-20 to +60 °C
Operating temperature	0 to +50 °C
Dimensions	50 x 170 x 300 mm
Weight	255 g
Display	LCD, 2-line, display illumination (green/orange/red)*, optional: testo Smart App
Battery type	2 AAA batteries
Battery life	Bluetooth deactivated: approx. 25 h continuous operation (corresponds to approx. 500 measurements) Bluetooth activated: approx. 20 h continuous operation (corresponds to approx. 400 measurements)
Housing material	ABS / ABS-PC fibre glass 10%
Response time	approx. 30 sec
Protection class	IP65
Calibratability	On-site calibration with reference oil ISO calibration by TIS
Alarm function	Upper and lower TPM limit value freely adjustable (incl. measuring basin-related limit values)*, visual alarm via 3-colour display backlighting (green, orange/red), values and illumination flash in the display until the measurement is ended (Auto Hold)

*Additional function is available after App registration

Order no.

Measuring instrument accessories

Storage case for testo 270 BT	0516 7302	
Reference oil for calibrating and adjusting testo 270 BT frying oil tester (1 x 100 ml)	0554 2650	
ISO calibration certificate analysis; calibration points approx. 3 %TPM and approx. 24 %TPM at +50 °C	0520 0028	



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