

Cooking oil tester testo 270 - Ensure cooking oil quality and save costs



The cooking oil tester testo 270 easily, quickly and reliably 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 testo 270 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 new testo 270 stands out thanks to its ergonomic design, which prevents the direct exposure of the hand to the hot oil. The clear alarm via the coloured backlit display makes it even easier to evaluate the quality of the cooking oil: Green means the TPM content is OK. Orange: TPM value is borderline. Red: TPM value exceeded. The TPM limit values can also be individually defined, and can, like other instrument configurations, be protected from inadvertent alteration by a PIN.

Technical data / Accessories

testo 270

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



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Sensor type	Testo cooking oil sensor, cap. (%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, refers to Testo-internal reference at ambient temperature 25 °C)	
Resolution	0.5 %TPM 0.1 °C	

General technical data

Cooking oil operating temperature	+40 to +200 °C
Storage temperature	-20 to +70 °C
Operating temperature	0 to +50 °C
Dimensions	50 x 170 x 300 mm
Weight	255 g
Display	LCD, 2-line, backlit
Battery type	2 AAA micro batteries
Battery life	approx. 25 h continuous operation (corresponds to approx. 500 measurements)
Housing material	ABS / ABS-PC fibre glass 10%
Reaction time	Approx. 30 s
Protection class	IP65
Calibratability	On-site calibration with reference oil ISO calibration by TIS
Alarm function	Upper and lower TPM limit value freely adjustable, visual alarm via 3-colour display backlighting (green, orange, red), values and illumination flash in the display until the measurement is ended (Auto Hold)

Accessories for measuring instrument	Part no.	
Storage case for testo 270	0516 7301	
Reference oil for calibrating and adjusting the cooking oil tester testo 270 (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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