



The right way to measure

Important tips on the operation and maintenance of the OILTESTER



Preparation and measurement



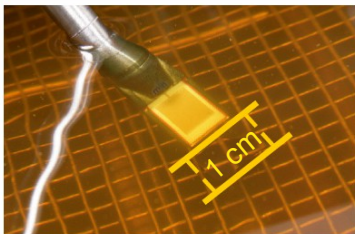
Switch the instrument on by pressing the On/Off button.



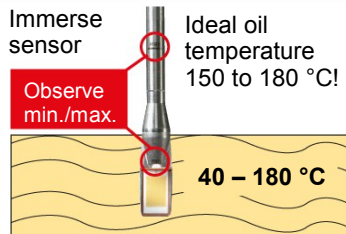
Measure in hot oil (min. 40 °C, max. 200 °C).



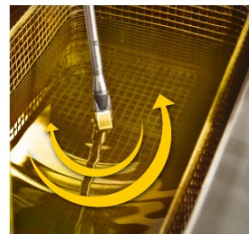
Do not measure while food is being fried. Remove the foodstuffs and wait 5 minutes before measuring.



Measure at a minimum distance of 1 cm from any metal parts.



Immerse the probe to between the min./max. mark.



Move the instrument in the cooking oil in order to accelerate the adjustment time.



Auto Hold active: An audible signal indicates that the instrument has determined the final value; this is now frozen.



Note the recorded measurement values.



Plastic components may not come into contact with the cooking oil.



Do not touch the hot probe. Danger of burning!



Care and maintenance

Cleaning



Clean the sensor with a mild detergent such as washig-up liquid. Dry the sensor after cleaning with a paper towel.



The TopSafe is dishwasher-proof.

Function check

Your specific starting value:
For a fast and easy instrument check, compare the recorded measurement value with the noted TPM start for fresh oil (see info sheet with OILTESTER).

