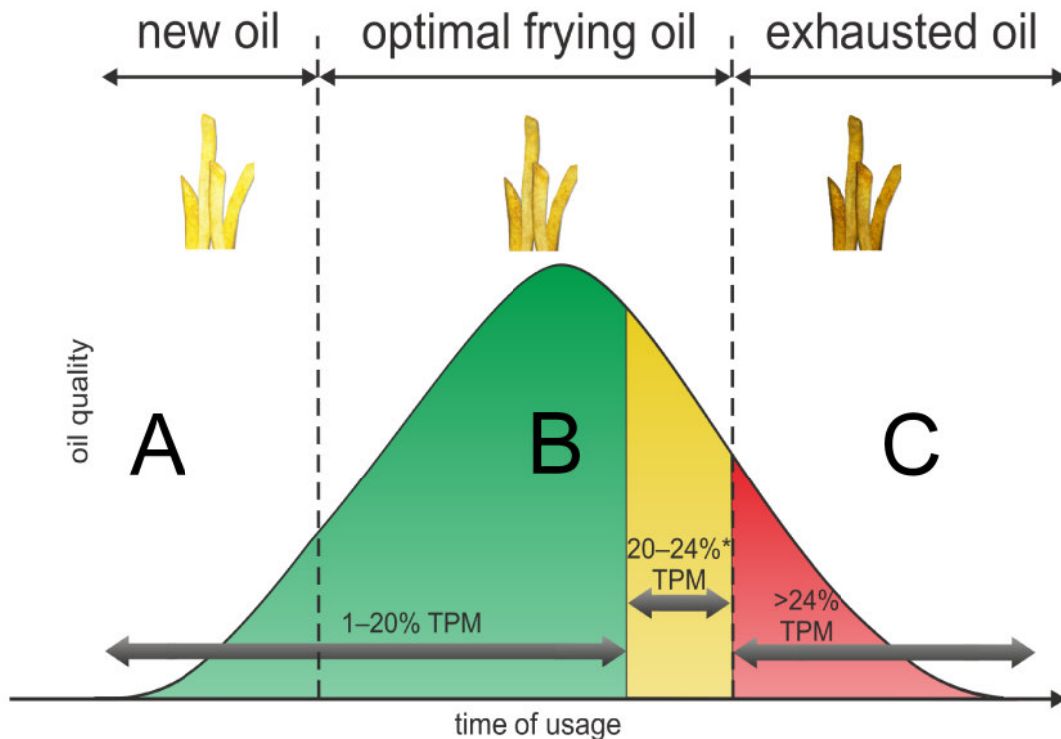


Optimal frying range

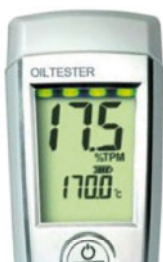
Monitor the optimal usage of your frying oil with the oiltester



Good for chefs
and your kitchen



* %TMP value can differ from 24% - 30% depending on your conditions



- A.** Food is very light in color, unappealing and may be undercooked
- B.** Food is golden brown and delicious, perfect for serving
- C.** Food is too dark and is unappealing. Flavor transfer is occurring. It is definitely time to change the oil.