

VITO oiltester

Spec-Sheet



VITO oiltester - Measuring oil quality increases you savings

Change your oil as needed - never too early, never too late.

Functionality:

The VITO oiltester easily, quickly and reliably determines the quality of your oil. To do so, it measures the so-called „Total Polar Material“ (TPM) content in the oil and shows its value as an accurate percentage. The clear alarm via the coloured top alarm light makes it even easier to evaluate the quality of the oil. So you always know exactly when to change your oil. The VITO oiltester frying oil tester prevents the direct exposure of your hand to the hot oil.

The VITO oiltester provides easy measurement and saves oil.

- Measure the quality and temperature of your oil
- Change your oil at the right time
- Quick and reliable measuring results
- Supports HACCP quality standards
- Ergonomic and sturdy design
- High degree of protection (IP67)
- Clear alarms via on top alarm light using the traffic light principle

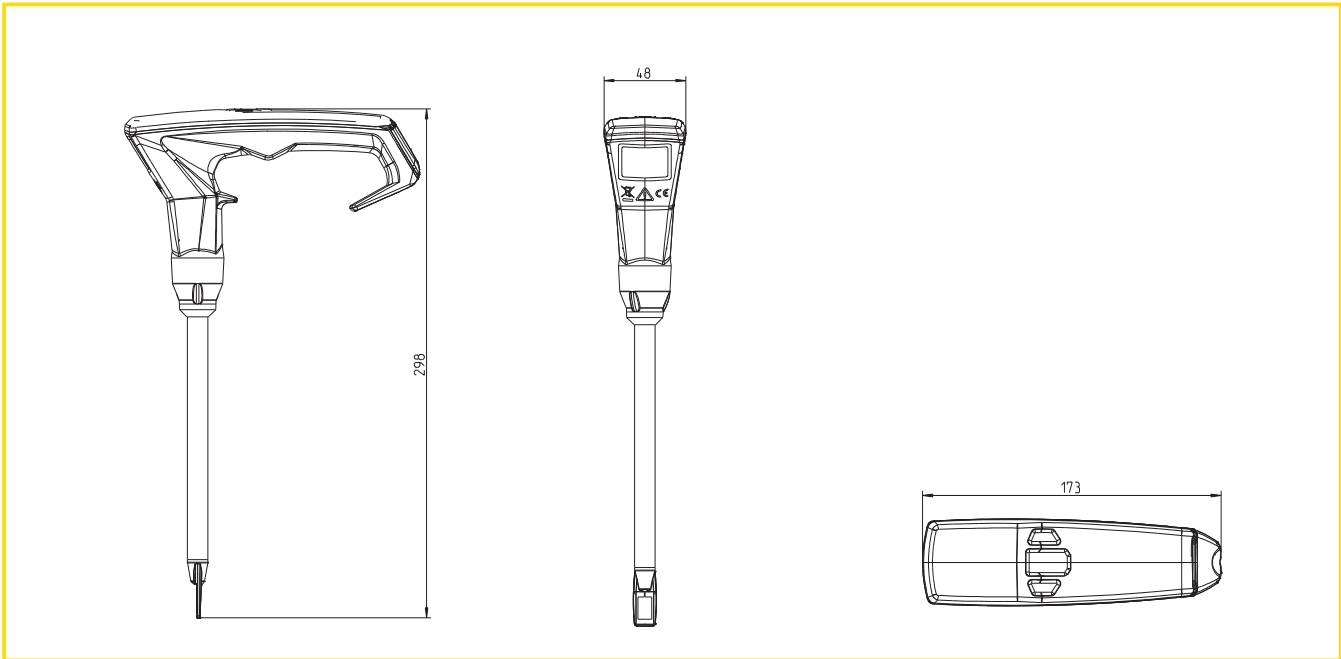
To optimize the benefit of the VITO oiltester combine it with suitable VITO oil filter system.

VITO - seen in 150 countries - used in over 40.000 kitchens



VITO oiltester

Spec-Sheet



VITO oiltester technical data:

Width	Depth	Height					
48mm	173 mm	298 mm					
1.9in	6.8in	11.7in					
Parameter	Resolution	Measuring range TPM	Measuring range °C / °F	Accuracy	Battery	IP format	Alarm function
%TPM °C/°F	0.5% TPM 0.1°C/°F	0 ... 40% TPM	40°C ... 200°C 104°F ... 392°F	±2.0% TPM ±1.5°C / °F	2x AAA	IP 65	3-color traffic light function

VITO - seen in 150 countries - used in over 40.000 kitchens





VITO AG

T: +49 7461 96289-0
M: +49 7461 96289 -12

info@vito.ag
www.vito.ag