

The right way to measure.

Important tips on the operation and maintenance of the VITO oiltester



Preparation



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



Do not touch the hot probe. Danger of burning!



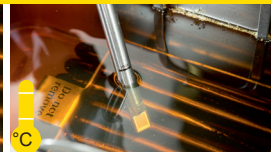
Remove fried goods before the measurement.



Wait until there are no more bubbles rising. (approx. 10-15 min.)



Maintain a minimum distance of 1 cm from metallic parts.



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

Measurement



Switching the instrument on [O].



Immerse the sensor in hot oil. Observe min/max marks!



1. Move sensor in oil.

Auto Hold activated:

- Auto Hold in the display indicates the end of the measurement. TPM value and display colour flash until the final value is reached.
- Final value is fixed.

2. To return to measurement mode:

[Hold] press briefly (< 1 s).



Record the determined measurement values in the HACCP list.

Care & maintenance

Cleaning



Clean instrument with mild detergent. Rinse sensor under running water and dry carefully with a soft paper towel.



Accuracy test

Your specific starting value:

___ %TPM

For commissioning your new instrument, measure in unused cooking oil, and note this TPM reference value (mean value from several measurements). This value serves as a comparative value for subsequent instrument testing.

You can download the training card here: www.vito.ag

You can also find more information on the VITO oiltester at this website.



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