

The right way to measure.

Important tips on the operation and maintenance of the testo 270 BT.

Preparation



For the full function*, register in the testo Smart App with your Testo account.



components must not come into contact with the cooking oil.



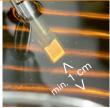
Do not touch the hot probe. Danger of burning.



Remove fried goods before the measurement.



no more bubbles rising (approx. 5



Wait until there are Maintain a minimum distance of 1 cm from metallic parts.



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

Measurement



Switching the instrument on



For the digital storage of measured values: 1. Connect testo 270 BT with testo Smart App [iOS / Android] 2. Start the

measurement menu 3. Select deep fryer in app

frying oil quality



Immerse the sensor in hot oil. Pay attention to min/max marksl



1. Start measurement: Briefly press Hold button



- Auto-Hold in the display indicates the end of the measurement. TPM value and display colour (if activated) flash until the final measuring value is reached.
- Final value is held (and transmitted to testo Smart App if connected)



Optional: 1. Add comment and signature 2. Store measured value into testo Smart App

Care & maintenance Cleaning



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

Your specific starting value:

%TPM

For fast and easy instrument testing, we recommend carrying out accuracy tests according to the instruction manual.

The reference value must be determined again if the type of oil or oil supplier changes.



For accurate instrument testing or correction, or in case of implausible measurement values we recommend calibration or adjustment in Testo reference oil.

Calibration and adjustment can be carried out via the testo Smart App.