

Save costs and ensure quality with the cooking oil tester testo 270



Did you know most restaurants and retailers discard their cooking oil much too early?

We have found that our customers have managed to save 25-35% on their cooking oil expenses by using a testo 270 cooking oil tester. This instrument usually has a return on investment of only a few months.

The testo 270 easily, quickly and reliably determines the quality of cooking oil. To do so, it measures the so-called **“Total Polar Material” (TPM) content** in the oil and gives it as a percentage. If the oil is aged, it shows an increased TPM value. As a result, qualitatively inferior deep-fried goods are produced. In addition to this, it can contain potentially health-damaging substances. Regular measurement with the testo 270 can prevent this.

The Total Polar Material (TPM) content in cooking oil is a sure indicator of its age and quality. This is the reason why it may not exceed a certain percentage. According to the South African government notice No. R. 1316 the maximum TPM value of cooking oil should not exceed 25% TPM.

It develops its best potential between 14 and 20 % TPM.

The most common methods of managing and testing cooking oil quality are the following, which however come with their associated drawbacks:

- Test strips: only measure free fatty acids/ oxidisation, are costly (R 14 per measurement - prices July 2021), wasteful in the long-run and the colour indication on the strips is subjective and can be interpreted incorrectly
- Dipsticks: a very subjective visual check - inaccurate
- Scheduled oil changes: usually discard oil too early

The three main benefits when using the cooking oil tester testo 270 for regular TPM value checks are:

1. Comply with the legal stipulations
2. Reduce your cooking oil costs by up to 35% by extending its lifetime
3. Uniformly high deep-fried food quality ensures your customers are satisfied

You will learn how this works on the next page.



Comes with robust carry case



IP 65 - Easy to clean/ rinse the sensor



Intuitive traffic light principle

The challenge

Regularly monitoring cooking oil and using it in optimum quality can be a great challenge. Time plays a crucial role in this. Regularly checking cooking oil quality during ongoing operations, interrupting the strict work routine in order to carry out the measurement, explaining the handling of the measuring instrument to the staff, and in spite of all this working according to the HACCP guidelines, is no easy matter. This makes it all the more important that the measurement is carried out efficiently, e.g. by having the instrument immediately ready for use at any time. Apart from this, every member of staff must be able to carry out the measurement without previous knowledge and intensive training. Easy cleaning too, is indispensable.

The solution

Measurement with the cooking oil tester testo 270 could not be easier. Switch on, immerse in hot oil, measure. Done. The intuitive measuring instrument is ready for use immediately after switching on, and operable with only four self-explanatory buttons. The TPM limit values can be individually defined according to local legislation. A great help in the measurements is the large, backlit display. The TPM content of the cooking oil analyzed is shown on it not only as a percentage, but also by the unambiguous backlit traffic light system:

Green - oil is good to use

Orange - oil is still fine, but nearing replacement interval

Red - oil needs to be replaced

The staff can thus see the quality of the oil at a glance, and can react accordingly if a replacement is due.

As the instrument fulfils the protective class IP65, it can be cleaned under running water after the measurement. The same applies to the robust embedded sensor. It is recommended that for this purpose, a mild detergent is also used.

The advantages

The testo 270 cooking oil tester guarantees that the oil and the foods prepared in it are of the highest quality, ensuring the customers are satisfied. Regular measurement prevents the oil from being replaced too early or too late – this can reduce your cooking oil consumption by up to 35 %, thus saving costs.

Results from test pilots in South Africa:

Example calculation at fast food restaurant #1:

Ave. oil consumption per year per restaurant: 7 160L
 Cost per litre of cooking oil: R 26.30*
33 % cost savings per year: R 62 141

Example calculation at a SA retailer:

Ave. oil consumption per year per store: 2 600L
 Cost per litre of cooking oil: R 31.00*
35 % cost savings per year: R 28 210

Example calculation at fast food restaurant #2:

Ave. oil consumption per year per restaurant: 7 600L
 Cost per litre of cooking oil: R 24.00*
24 % cost savings per year: R 43 776

*cooking oil prices based on July 2021 prices

More information.

More information and answers to all your questions concerning cooking oil quality and testo 270 at:
www.testo.com/en-ZA/products/cooking-oil-tester



Certified to HACCP International and NSF International.