



testo 265

Cooking Oil Tester with Display and Alarm

Fast and Efficient Measurement of Cooking Oil Quality

NEW



Accurate readings, alarm if limit is exceeded

%TPM

°C



Fast measurement directly in hot oil



TopSafe, washable protection sleeve included



Complete set in robust aluminium case

Cooking Oil Tester with Display and Alarm

Reduce costs and increase reliability

The quality of the cooking oil has a direct influence on the quality of the food being deep-fried and on cost. Frequently used oil affects taste and can lead to nausea or illness – and to hefty fines. Oil which is changed prematurely generates unnecessary costs. Using testo 265 to determine the maximum use of cooking oil will save you money.

User-friendly operation

Measurement is carried out directly in the hot oil. The quality and temperature of the oil is shown on the display within 10 seconds. An LED also lights up when a user defined limit is exceeded – a major benefit for all kitchen staff.

Innovative sensor

The most important part in the testo 265 is Testo's new capacitive oil sensor. Using this sensor, measurements are carried out directly in the hot cooking oil which means that control measurements can be quickly carried out while work in the kitchen is in progress. This means that several deep fryers can be tested back-to-back without the sensor having to cool down. The quality and temperature of the oil is shown on the display with an accuracy of typically 2%.

Safety feature: The alarm function

The alarm function in testo 265 has many benefits. An LED lights up yellow or red if the

quality limits defined by the user (e. g. 18 and 24 %TPM) are exceeded. In this way, clear, unequivocal work instructions can be given, e.g. inform kitchen manager when LED is yellow. The person responsible always knows when and where the oil has to be changed.

Efficient and robust

The tester is highly robust on account of the TopSafe protective sleeve and the removable sensor protection bracket. Both parts can be easily cleaned in the dishwasher.

Applications

Industrial kitchens, Canteens etc.

- Maximum utilisation of cooking oil. The oil is changed when the limit value is reached.
- Avoid health hazards or penalties because quality limits have been exceeded.

Food monitoring

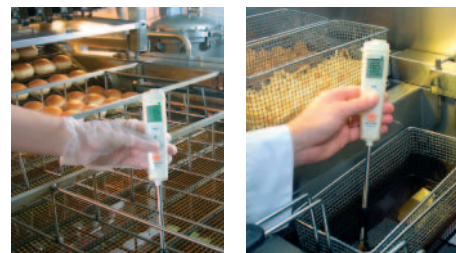
- Efficient and fast monitoring on site saves you expensive measurements in laboratories.

Food industry

- Set the ideal deep-frying point.

Technical data

Parameters	%Total Polar Materials (%TPM) Temperature (°C/°F)
Sensor	Testo cooking oil sensor, cap. (%TPM) PTC (°C)
Meas. range	0.5 to 40 %TPM +40 to +210 °C
Accuracy typically	±2.0 %TPM (+40 to +190 °C) ±1.5 °C
Resolution	0.5 %TPM 0.5 °C
Display	2 line LCD, "ALARM"
Alarm function (can be deactivated)	3 colour LED (green, yellow, red) 2 user defined limit values
Additional displays	"Maximum measurement temperature exceeded" "Minimum measurement temperature exceeded"
Cooking oil application temperature	+40 to +210 °C
Storage temp.	-20 to +70 °C
Battery type	1 AAA battery
Battery life	Approx. 30 h continuous operation Approx. 600 measurements
Material/Housing	ABS
Dimensions	302 x 35 x 21 mm
Response time t_{99}	10 s
Protection class	IP65 with TopSafe
Weight	85 g



Fax Order Form

Qty.	Item	Part no.	
	testo 265 cooking oil tester incl. TopSafe protection sleeve, wall holder and sensor protection cap in a top quality aluminium case	0563 0265	
	ISO calibration certificate, calibration points 0 and 24 %TPM	0520 0028	

To:

Sender

Name _____ Address _____

Company _____

Telephone/Fax _____ Email _____

Department _____ Signature _____