



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.



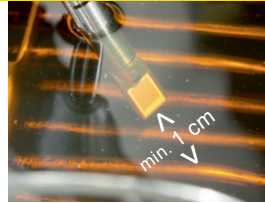
! Do not touch the hot probe. Danger of burning!



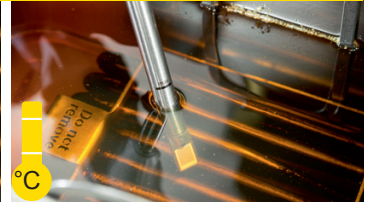
! Remove fried goods before the measurement.



! Wait until there are no more bubbles rising (approx. 5 min.).



! Maintain a minimum distance of 1 cm from metallic parts.

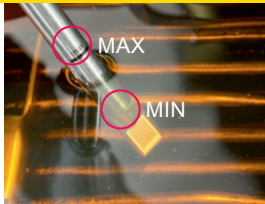


! Measure in hot oil min. 40 °C, max. 200 °C.

Measurement



Switching the instrument on [ON].



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.

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.