



VITO® oiltester

Ensure the quality of your frying oil and save costs



made in Germany

Your benefits with the VITO® oiltester

- ▲ monitor the quality of your frying oil
- ▲ measure the temperature of your frying oil
- ▲ traffic light function
- ▲ display is easy to read
- ▲ economic oil use

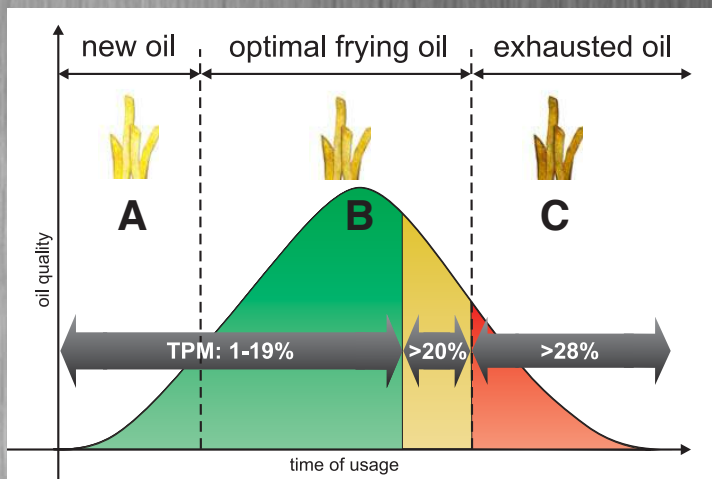
- ▲ high quality of fried food
- ▲ quick and reliable measuring result
- ▲ easy to use & to clean
- ▲ sturdy design



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Optimal frying range

Monitor the optimal usage of your frying oil



Technical data

Parameters	Total Polar Materials (%TPM) Temperature (°C/°F)
Measurement Value Sensor	Capacitive Testo sensor (%TPM) / PTC (°C/°F)
Accuracy	0,0...40 %TPM +40...+200 °C / +104°F... +392°F ±2,0 %TPM (+40...+190 °C / +104°F... +374°F) ±1,5 °C/°F
Resolution	0,5 %TPM 0,1 °C/°F
Alarm Function	3-colour display (green, yellow, red)
Oil Operating Temp.	+40...+200 °C / +104°F...+392°F
Battery Type	2 Micro Batteries (AAA)
Battery Life	Approx. 25 h cont. oper., approx. 500 meas.
Dimensions (LxWxH)	300 x 50 x 170 mm / 11,8 x 2 x 6,7 in
Adaption time t99	<30 sec.
Protection Class	IP65
Weight	Weight approx. 255 g / 0,56 lb



A

The food is bright and not very tasty!

B

The food is golden brown and delicious, perfect for serving!

C

The food is too dark and unappealing. Flavor transfer is occurring. It's definitely time to change the oil!



Measurement example with the easy traffic light function

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