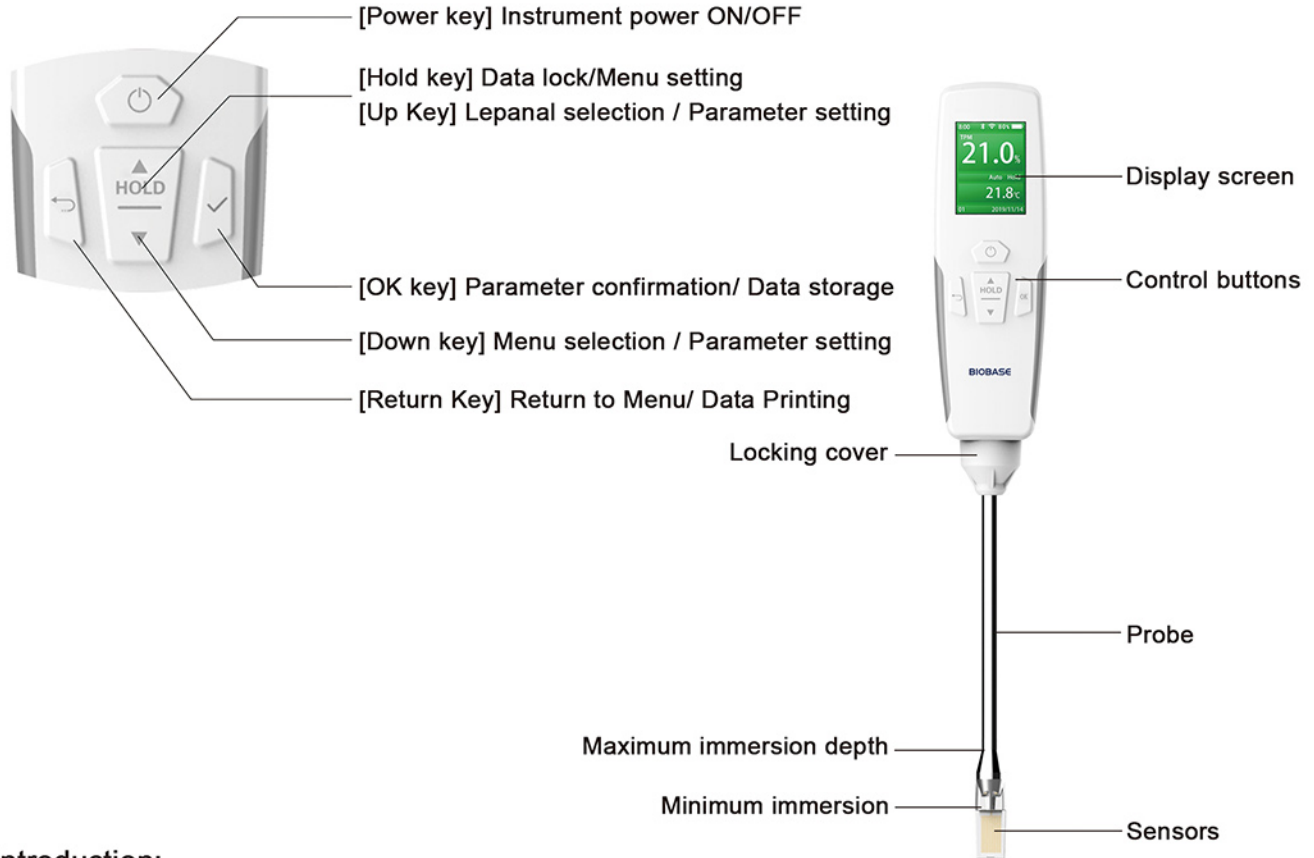


## Cooking Oil Tester



### Introduction:

The Cooking Oil Tester is a fast, safe and efficient instrument for testing the quality of edible oil, with short testing time and fast response time. No chemical reagents are used in the measurement process to ensure maximum food and environmental safety. This product detects the total polar material (TPM) in cooking oil to reflect the degree of aging of cooking oil. This product can be directly measured in high temperature oil (not more than 200C), suitable for all kinds of frying grease quality rapid inspection.

### Technical Parameters:

Model	COT-280		
Temperature Range	0~+200°C	Response time	about 15s (50°C)
Temperature Accuracy	±1°C	Data printing	Bluetooth printer (optional)
Temperature Resolution	0.1°C	Display type	TFT High Definition LCD
TPM Range	0~50% TPM	Display specifications	2.0 inch, 240*320 resolution, 5 levels of brightness adjustable
TPM Accuracy	±2% TPM (40°C -190°C)	Battery type	approximately 500 times of measurements (factory default configuration)
TPM Resolution	0.1% TPM	Class of Protection	IP65
Temperature Sensor	PTC sensor	Dimension (LxWxH)	347mm×50.5mm×37.5mm
TPM Sensor	Capacitive sensor	Net weight	218g (without battery, with case)
Communication	WIFI, Bluetooth	Shell material	food-grade ABS/PET
Packing Size	400*160*80mm		
Gross Weight	1.5kg		