BIOBASE®

Oil Smoke Point Tester
BK-OMPIII



The HLY-III semi-automatic oil smoke point meter is a specialized instrument developed in accordance with the national standard GB/T20795-2006 "Determination of Smoke Point of Vegetable Oils" Article 5, "Second Visual Determination Method." It is suitable for departments such as quality supervision, import and export inspection, oil processing, oil storage and transportation, food processing, scientific research, agricultural breeding, and schools that need to measure the smoke point of vegetable oils and fats.
After the sample is heated, smoke is produced. When a small amount of continuous blue smoke (pyrolysis in grease) is observed, read the temperature indicated on the thermometer and press the heat/lock button. The upper part of the instrument display will be the smoke point. This instrument has a simple and intuitive structure and is inexpensive.

Technical parameters of the grease smoke point tester (compliant with GB/T20795-2006 "Determination of Smoke Point of Vegetable Oils"):

1. Double test error: ≤2°C
2. Result output method: digital display accuracy 0.1°C
3. Power supply: AC (220±22)V, 50Hz
4. Probe (sample) temperature measurement range: 0°C to 350°C
5. Working environment: Temperature (0~40)°C, relative humidity ≤80% RH
6. Dimensions: 450×600×900 (L×W×H) mm
7. Probe temperature range: (0~350)°C