



Professional cooking oil tester for temperature and TPM monitoring

OIL9 is designed for fast assessment of cooking oil quality. It displays oil temperature and TPM value to help monitor fryer settings and determine oil aging in professional food environments.



40.0 to 200°C



TPM 0 to 40%



IP68



Approx. 25 h battery life

KEY FEATURES

- Measures cooking oil temperature
- Displays TPM value for oil aging assessment
- Capacitive sensor technology
- Fast response time under 30 s
- Suitable for fryer temperature verification

APPLICATIONS

- Deep fat fryer monitoring
- Food service quality control
- Commercial kitchen inspections
- Oil replacement decision support
- HACCP-related process checks

TECHNICAL SPECIFICATIONS

Parameter	Specification
Product	Cooking oil tester OIL9
Measuring Range	Temperature: 40.0 to 200°C (104.0 to 392.0°F); TPM: 0 to 40%
Accuracy	Temperature: $\pm 1.5^{\circ}\text{C}$; TPM: $\pm 2\%$
Resolution	Temperature: 0.1°C ; TPM: 0.5%
Battery Life	Approx. 25 h continuous operation (about 500 measurements)
Operating Temperature	0 to 50°C
Storage / Transport Temperature	-20 to 70°C
TPM Response Time	< 30 s
Dimensions (L×W×H)	365 × 48 × 31 mm
Housing Material	ABS+PC, TPE
Protection Class	IP68