Hygiene / Food Testing device PCE-FOT 10







PCE-FOT 10Oil quality meter

Oil quality meter with 3-digit LCD / Backlit / IP65 protected / Status LEDs (blue, green, red) / Display of PC value between 0.5% to 40% / Automatic switch-off function

The oil quality measuring device PCE-FOT 10 is a measuring device with which you can determine the quality of various types of oil. This oil quality meter is also successfully used by food inspectors. A measurement is carried out directly in hot fat. For this, the measuring tip is held directly in a fryer or the like. Thus, fast measurement results are guaranteed. The oil temperature in °C or °F and the oil quality in percent PC (polar compounds) are determined within a few seconds. The PC value is a measure of the thermal-oxidative stress level of a frying oil. On the device itself, a traffic light function is installed, so that the oil quality is displayed directly in color.

This oil tester is not only used by food inspectors, but also in gastronomy. According to the recommendations of the DGF (German Society for Fat Science) 24 percent polar components (Polar compounds) are to be regarded as a limit to the healthiness of a deep-frying fat. When old fat is used, it generally has many disadvantages. This includes influencing the taste and the associated reduced quality. In addition, it can cause strong odor and smoke, if the fat is not examined with an oil tester. National regulations regarding maximum PC limits are to be observed if necessary. Since not all oils behave exactly the same, different calibrations can be stored and called up in the oil quality measuring device. There are four fixed storage locations (semi-liquid, liquid, solid) as well as 6 variable storage spaces.

- Measurement directly in the liquid fat
- Prevention of health risks
- Fast, safe suburban measurement
- Different calibrations can be saved
- Setting the right frying point
- Exact quality determination of the frying oil
- Temperature measurement up to 200°C / 392°F
- Traffic light display
- Waterproof
- Robust and shockproof
- Several types of oil adjustable
- 0.5 to 40% polar parts

Subject to change

Specifications

Measuring range temperature	30 ... 200°C / 86 ... 392°F
Measuring accuracy temperature	± 1.5°C / 2.7°F
Resolution temperature	0.5 C / 0.9°F
Measuring range oil (PC value)	0.5 ... 40% polar parts
Measuring accuracy oil (PC value)	± 3% (at 30 ... 90°C / 86 ... 194°F)
Resolution of oil (PC value)	0.1%
Power supply	2 x 1.5V AAA battery
Battery life	Approx. 500 measurements / 25 h in continuous operation
Temperature sensor	PTC sensor
Oil sensor	Capacitive sensor
Operating temperature	0 ... 50°C / 32 ... 122°F
Dtorage temperature	-20 ... 70°C / -4 ... 158°F
Display	LCD, 3 digits
Dimensions (W x D x H)	55 x 350 x 25 mm / 2.2 x 13.8 x 1 in without probe
Weight	185 g / < 1 lb
Housing material	SECTION
Protection	IP65

Evaluation of the results on the frying oil tester PCE-FOT 10

Oil is new and fresh (LED flashes green)	**0 ... 18.5%**
Oil is in critical range (LED flashes yellow). It is recommended to replace or partially renew the oil.	**19 ... 24%**
The oil in the fryer has been used up. The set limit (factory setting 24%) is exceeded and the LED flashes red. Therefore, an exchange of the oil must be made.	**> 24%**

More information

Manual

More product info

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