

Quick Guide.

Oil quality and oil temperature measurement.



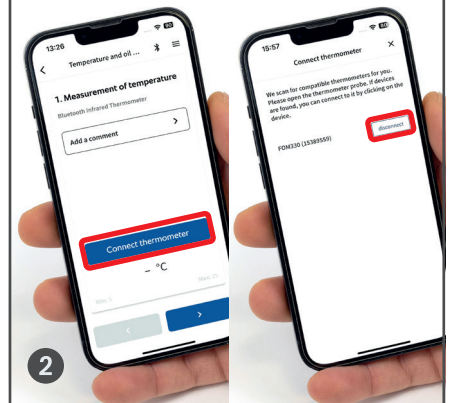
For optimal accuracy, do not fry for at least 20 minutes before measuring. There must be no fried food in the deep-fat fryer during the measurement.

1. Press the **On/Off** button
2. **STD**: Cooking system is ready for measurement
3. **Next-Step indicator** suggests immersing the sensor



Connect the oil tester to the app via "Connect sensor".

- ! Check the settings of your smartphone: Access via Bluetooth enabled



Immerse the sensor in the oil between the MIN / MAX marks. Slightly rotate the cooking system in circular motions.



- ! Measurement is finished as soon as TPM value/temperature stops flashing on the screen.



- > **Green signal lamp**: Good oil quality
- > **Yellow signal lamp**: Medium oil quality
- > **Red signal lamp**: Poor oil quality

(Limits can be changed via menu setting. Refer to the operating instructions)



- 6 Clean the probe with a damp cloth.

- ! Do not use solvents.