Data sheet
testo 270 BT

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Frying oil tester with app connection

testo 270 BT – Ensure frying oil quality and save costs

- Objective, fast and reliable oil quality testing on site, including seamless documentation via the testo Smart App
- Measurements are possible with or without the app. The app supports you with the measurement and ensures error-free, digital documentation
- Measurement can be taken directly, safely, and quickly in hot oil
- Tracking of measurement data: CSV data export or professional reports in PDF format (incl. signature & comment function) for regulatory requirements and internal quality assurance
- Independent calibration on site using the reference oil, via the testo Smart App*

%TPM °F/°C

IP65

Bluetooth 4.0 + App
testo SMART
testo Smart App for free download
GET IT ON Google Play
Download on the App Store

The new testo 270 Bluetooth frying oil tester promotes faster and more reliable monitoring of frying oil quality thanks to its connection to the testo Smart App. With the latest version of the testo 270, documenting TPM values directly to your mobile device makes this a must-have for keeping track of your oil and food quality quickly and effectively.

The testo 270 BT reliably measures the proportion of “Total Polar Materials” (TPM) in frying oil and displays this as a percentage as the oil degrades overtime. Thanks to the new app connection, you can seamlessly transfer your measurement results to your smartphone or tablet to ensure error-free, digital documentation over the life cycle of the oil. This means you know exactly when it’s time to change your cooking oil. Get instant alerts and recommendations based on your TPM measurements to optimize the quality of your frying oil. The colored display illumination* clearly indicates the condition of the oil: Green for a healthy TPM content, orange for a critical value and red for exceeded limit values. Define individual TPM limit values based on the food quality and oil blends. Secure important instrument configurations with a PIN to prevent accidental changes.

The testo 270 BT also retains its proven features:
-The ergonomic design which protects you from direct contact with the hot frying oil.
-The robust workmanship and easy cleaning under running water (protection class IP65).
-The option of self-calibration* with optional reference oil.

Optimize your frying processes with the new testo 270 BT and make it even easier to monitor and maintain your high product quality while reducing your oil consumption.

www.testo.com

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Technical data/accessories

testo 270 BT

Frying oil tester testo 270 BT with Bluetooth in a case, with reference oil, short instructions, full instruction manual and training card, as well as calibration protocol and batteries

Order no. 0563 2770 01

The testo Smart App

- EFFICIENT: Fast, error-free and complete documentation of all measurement results
- RELIABLE: Storage of measured values with precise traceability over defined periods and professional reporting in pdf format
- INTUITIVE: Intuitive and simple operation, also for less experienced personnel

Download the testo Smart App now and use all the benefits!

testo SMART

Sensor type	Testo frying oil sensor capacitive (%TPM); PTC (°C)
Measuring range	0.0 to 40.0 %TPM 104 to 392 °F (+40 to +200 °C)
Accuracy ±1 digit	± 2 %TPM 104 to 374 °F (+40 to +190 °C)* 2.7 °F (±1.5 °C) *(typical, based on Testo in-house reference, at an ambient temperature of 77°F (25°C))
Solution	0.5 %TPM 0.1 °F (0.1 °C)

General technical data

Mobile app (Android/ iOS)	Can be used with or without testo Smart App
Conformity	HACCP, NSF
Frying oil operating temperature	104 to 392 °F (+40 to +200 °C)
Storage temperature	-4 to 140 °F (-20 to +60 °C)
Operating temperature	32 to 122 °F (0 to +50 °C)
Dimensions	2 X 6.7 X 11.8 in (50 x 170 x 300 mm)
Weight	9 oz. (255 g)
Display	LCD, 2-line, display illumination (green/ orange/red)*, optional: testo Smart App
Battery type	2 AAA batteries
Battery life	Bluetooth deactivated: approx. 25 h continuous operation (corresponds to approx. 500 measurements) Bluetooth activated: approx. 20 h continuous operation (corresponds to approx. 400 measurements)
Housing material	ABS / ABS-PC fibre glass 10%
Response time	approx. 30 sec
Protection class	IP65
Calibration	On-site calibration with reference oil (Sold Separately); ISO calibration by TIS
Alarm function	Upper and lower TPM limit value freely adjustable (incl. measuring basin-related limit values)*, visual alarm via 3-color display backlighting (green, orange/red), values and illumination flash in the display until the measurement is ended (Auto Hold)

*Additional function is available after App registration

Measuring instrument accessories	Order no.	
Storage case for testo 270 BT	0516 7302	
Reference oil for calibrating and adjusting testo 270 BT frying oil tester (1 x 100 ml)	0554 2650	
ISO calibration certificate analysis; calibration points approx. 3 %TPM and approx. 24 %TPM at +50 °C	0520 0028	

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Subject to change, including technical modifications.