

Product Data Sheet

Digital food oil monitor
Reference 91600-003/S-va

Specifications

- **Polar compounds :** 0-40% CP
Resolution : 0.5% CP / Accuracy : $\pm 2\%$
- **Temperature :** +50 + 200°C
Resolution : 1°C / Accuracy : $\pm 1^\circ\text{C}$
- Function : DATA HOLD
- Waterproof IP 67
- Delivered with protective cover
- **Operating temperature :**
-10+50°C
Probe : 0+220°C
- CR2477 battery
- Battery life : ± 5 years
- Dimensions : 109x54x22mm
- Instrument: ABS
- Déclaration of conformity CE
- In plastic case, with calibration certificate and instructions



No. 86-857 European Decree of 18/07/86 stipulate that:
“...vegetable oil must be changed when its content of polar compounds is over 25% . Beyond, the oil is unfit for human consumption.”

The percentage of Polar Compounds in oil is immediately visible on the digital display, allowing you to quickly evaluate the thermal oxidation level of the frying oil.

Frying oil deteriorates during prolonged use over 180°C and can cause the appearance of carcinogenic derivatives.

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