

## Testo 0563 2752

# Testo 270 Cooking Oil Tester User Manual

Model: 0563 2752

Brand: Testo

## 1. INTRODUCTION

The Testo 270 Cooking Oil Tester (Model 0563 2752) is a precision instrument designed for quick, efficient, and safe determination of the temperature and quality of cooking and frying oil. This device helps ensure that frying oil maintains proper quality, preventing compromised taste and nutritional value of fried foods, and avoiding premature disposal of expensive oil. By regularly measuring temperature and Total Polar Material (TPM), the Testo 270 supports food quality, employee safety, and cost savings in both professional and private settings.

This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your Testo 270 Cooking Oil Tester. Please read it thoroughly before initial use and keep it for future reference.

## 2. SAFETY INFORMATION

Always observe the following safety precautions to prevent injury and damage to the instrument:

- Do not immerse the entire device in liquid. The probe is designed for immersion, and the device is IP65 rated for cleaning under running water, but the main body should not be submerged.
- Exercise extreme caution when measuring hot oil. The oil can cause severe burns. Use the ergonomic grip to protect your hand.
- Ensure the oil temperature is within the specified operating range before measurement.
- Do not use the device if it appears damaged.
- Keep the device out of reach of children.
- Only use the device for its intended purpose as a cooking oil tester.



Image: The ergonomic design of the Testo 270 provides protection against hot fryer oil during measurement.

### 3. SETUP AND INITIAL OPERATION

#### 3.1 Unpacking and Contents Check

Upon receiving your Testo 270, carefully unpack all components and verify that the following items are included:

- Testo 270 Cooking Oil Tester
- Carrying Case
- Short Instructions
- Full Instruction Manual (this document)
- Training Card
- Certificate of Conformity
- Batteries

### **3.2 Battery Installation**

The Testo 270 operates on batteries. Locate the battery compartment, typically on the rear of the device, and insert the provided batteries, ensuring correct polarity. Close the compartment securely.

### **3.3 First Use and Calibration**

Before first use, it is recommended to perform a quick check or calibration according to the instructions on the training card or full manual. This ensures optimal accuracy.



Image: The Testo 270 Cooking Oil Tester, ready for use, displaying its measurement capabilities.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Powering On/Off

Press the power button (usually marked with a circle and vertical line) to turn the device on. Press and hold the same button to turn it off.

### 4.2 Taking a Measurement

1. Ensure the oil is at the appropriate temperature for measurement (typically between 104°F and 374°F / 40°C and 190°C).
2. Carefully immerse the probe into the hot oil. Ensure the immersion depth is sufficient (approximately 1.38 inches / 35 mm) to cover the sensor.
3. Hold the device steady. The display will show the temperature and Total Polar Material (TPM) percentage simultaneously.
4. The device features a traffic light system for TPM levels:
  - **Green:** Oil quality is good (TPM below threshold, typically < 20%).
  - **Orange:** Oil quality is borderline (TPM approaching threshold, typically 20-24%).
  - **Red:** Oil quality is poor, oil needs changing (TPM above threshold, typically > 24%).
5. Use the "HOLD" function to freeze the displayed measurement for easier reading.
6. Remove the probe from the oil after measurement.





Image: The Testo 270 in action, illustrating its capability to measure both temperature and Total Polar Material (TPM) in cooking oil.



## Simultaneous display of Temperature and Total Polar Material

Image: The Testo 270's display simultaneously shows both the Total Polar Material (TPM) percentage and the oil temperature.



## Intuitive traffic light system

Image: The intuitive traffic light system on the Testo 270 display, indicating oil quality with green (good), orange (warning), and red (critical) color codes.

## 5. MAINTENANCE AND CARE

### 5.1 Cleaning the Device

The Testo 270 probe and shaft are designed for easy cleaning. The device has an IP65 protection rating, meaning it is protected against dust and low-pressure water jets from any direction. This allows for cleaning under running water.

- After each use, allow the probe to cool slightly.
- Wipe the probe shaft and tip with a soft cloth or paper towel to remove excess oil.
- For thorough cleaning, rinse the probe under running water. Ensure water does not enter the main housing of the device.
- Use a mild detergent if necessary, then rinse thoroughly with clean water.
- Dry the device completely before storage.





**Easily cleaned thanks to  
protection class IP65**

Image: The Testo 270 probe being easily cleaned under running water, thanks to its IP65 protection class.



Image: After rinsing, the probe of the Testo 270 can be easily dried with a clean cloth or paper towel.

## 5.2 Storage

Store the Testo 270 in its protective carrying case in a clean, dry place when not in use. Avoid extreme temperatures and direct sunlight.

## 6. TROUBLESHOOTING

If you encounter issues with your Testo 270, refer to the table below for common problems and solutions.

| Problem                  | Possible Cause  | Solution   |
|--------------------------|---|--|
| Device does not turn on. | Dead or incorrectly installed batteries.  | Check battery polarity, replace batteries.   |
| Inaccurate readings.     | Probe not fully immersed; oil temperature outside range; probe dirty; calibration needed. | Ensure proper immersion; check oil temperature; clean probe thoroughly; perform calibration as per manual. |

| Problem                      | Possible Cause                        | Solution  |
|------------------------------|---------------------------------------|---|
| Display shows error message. | Sensor malfunction; internal error.   | Turn off and restart the device. If error persists, contact Testo customer support. |
| Slow response time.          | Oil temperature too low; probe dirty. | Ensure oil is within optimal temperature range; clean probe.                        |

## 7. SPECIFICATIONS

Detailed technical specifications for the Testo 270 Cooking Oil Tester:

| Parameter                     | Value   |
|-------------------------------|---|
| Model Name                    | Testo 270   |
| Model Number                  | 0563 2752   |
| Measurement Parameters        | Temperature, Total Polar Material (TPM)                   |
| TPM Measurement Range         | 0.0% to 40.0% TPM   |
| TPM Accuracy                  | ±2 % TPM (104&deg; to 374 &deg;F / +40 to +190 &deg;C)    |
| Temperature Measurement Range | 32&deg;F to 392&deg;F (0&deg;C to 200&deg;C)              |
| Temperature Accuracy          | ±2.7 &deg;F / ±1.5 &deg;C                                 |
| Resolution                    | 0.1 &deg;F (0.1 &deg;C)                                   |
| Response Time                 | 500 Milliseconds  |
| Display Type                  | LCD, 2 lines, backlit                                     |
| Protection Class              | IP65 (Protected against dust and low-pressure water jets) |
| Probe Shaft Length            | 6.89 in. / 175 mm   |
| Probe Immersion Depth         | 1.38 in. / 35 mm  |
| Power Source                  | Batteries (included)                                      |
| Material                      | ABS Plastic   |
| Color                         | White   |
| Item Weight                   | 2.57 pounds   |
| Dimensions (LxWxH)            | 6.7 x 2.0 x 11.8 in. / 170 x 50 x 300 mm                  |

## 8. WARRANTY AND SUPPORT

### 8.1 Warranty Information

Testo products are manufactured to high quality standards. Specific warranty terms and conditions for your Testo 270 Cooking Oil

Tester are typically provided with the product documentation or can be found on the official Testo website. Please retain your proof of purchase for warranty claims.





8.2 Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Testo customer support. Visit the official Testo website for contact details, FAQs, and additional resources.

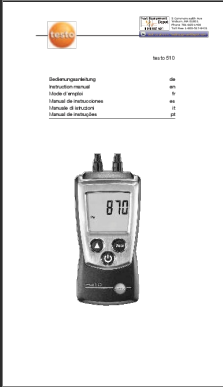
You can visit the Testo Store on Amazon for more information: [Testo Official Store](#)



Related Documents - 0563 2752

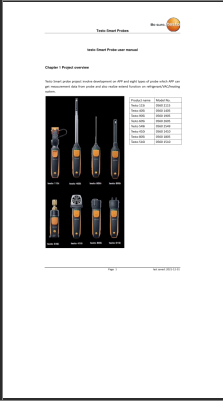
|   |  |
|---|--|
|    | <p><a href="#">Testo 270 BT Deep-frying Oil Tester Instruction Manual</a></p> <p>This instruction manual provides detailed information on the Testo 270 BT, a deep-frying oil tester designed for fast and accurate measurement of cooking oil quality. Learn about its features, operation, maintenance, and troubleshooting to ensure optimal performance and food safety.</p> |
|  | <p><a href="#">Testo 270 BT: The Right Way to Measure - Operation and Maintenance Guide</a></p> <p>Essential tips for operating and maintaining the Testo 270 BT frying oil tester. Learn about preparation, accurate measurements, cleaning procedures, and accuracy testing, including integration with the testo Smart App.</p>   |
|  | <p><a href="#">testo 417, 400, 440</a></p>   |
|  | <p><a href="#">Bedienungsanleitung testo 106 Lebensmittel-Thermometer</a></p> <p>Umfassende Bedienungsanleitung für das testo 106 Lebensmittel-Thermometer. Enthält Informationen zu Sicherheit, technischer Spezifikation, Bedienung, Wartung und Fehlerbehebung für den professionellen Einsatz in der Lebensmittelbranche.</p>  |





[Testo 510 Differential Pressure Meter User Manual](#)

User manual and quick start guide for the Testo 510 differential pressure measuring instrument, covering features, technical specifications, operation, maintenance, and troubleshooting.



[Testo Smart Probes User Manual: Features, Specifications, and Operation](#)

Comprehensive user manual for Testo Smart Probes, detailing features, technical specifications, safety guidelines, and operation principles for models like testo 405i, 410i, 510i, 549i, 605i, 115i, 905i, and 805i. Includes product overview, technical data, and approval information.