

*Take the guesswork out of when to discard your frying oil. With the Frottino Oil Monitor, you ensure the oil is used **efficiently** and will **save you money**. The easy monitoring of your oil will directly relate to a more consistent fried product. No longer will you question if you should or should not throw out your oil. Leave it to the Frottino Oil Monitor to decide!*



Standards:

*Unlike several other countries where fines are issued if you are frying with oil above an established TPC% level, North America has not yet established a TPC level to discard your cooking oil. As a Restaurateur, be ahead of the curve, set your own standards for TPC levels, while at the same time save on oil costs and provide your customer with **quality fried food**.*

WHAT DOES THE FROTTINO OIL MONITOR MEASURE?

When oil is used, the oil breaks down and the percentage of Polar Compounds will increase in your frying oil. The cooking oil has a direct influence not only on the quality of the fried goods, but also on the costs. Old oil has a negative effect on the taste of the food. If the oil is changed too soon, unnecessary costs are incurred! The Frottino Oil Monitor will measure the Total Polar Compounds (TPC%) in your oil by simply the pressing of a button.



HOW TO USE THE FROTTINO OIL MONITOR:

The temperature of the oil should be between 20° C and 180° C. For optimum results, test at 25° C.

Step 1 – press then release the button on top of the Frottino. The previous reading for TPC% and oil temperature in both Celsius and Fahrenheit will appear. The next display “OIL?<<<<” indicates that you are ready for a new test.

Step 2 – Dip the Monitor in the oil to a level that covers the 4 holes on the side of the Oil Monitor. Results will be displayed in a few seconds and your test is complete!

FUNCTION DISPLAY:

The display may also show the following:

COND –Other than cooking oil has been tested

TEMP – Probe too hot/cold, oil too hot

SENS – Water in sensor area

BAT LOW – Batter low or try again

For Menu features, ask for the Operations and Maintenance Brochure.