

Cooper-Atkins™ Cooking Oil Tester

20900

Digital cooking oil tester using
Bluetooth® wireless technology.

- A fast, safe and efficient tester for edible oil quality
- The tester can be used in high-oil temperature environment

Oil quality testing methods currently involve chemical reagents which are time consuming and laborious to undertake. The chemical reagents used in these methods may be of danger to laboratory personnel and the chemical waste can contribute to environmental pollution.

The 20900 Cooking Oil Tester is a safe, accurate and portable measuring instrument designed to quickly detect the aging of frying oil. The TPM value (total polar materials) reflects the deterioration of edible oil due to high temperature during frying process.

All oils and fats that are fried can be measured. Vegetable oils, such as canola oil, soybean oil, sesame oil, palm oil, olive oil and peanut oil can also be measured using the 20900 Cooking Oil Tester.

20900 Specifications

Range: TPM: 0-50%; Temperature: 0-200°C (32-392°F)

Accuracy: TPM: ±2%; Temperature: ±1°C/±2°F

Ambient Operating Temperature: 0-50°C (32-122°F)

Resolution: TPM: 0.1%; Temperature: 0.1°C/°F

Radio protocol: Bluetooth low energy 4.0 Version

RF Range: 20 meters open-field range

Power: Rechargeable lithium battery (3.7V) in-built. Micro USB cable included



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