

Customer Praise for the Testo 270 Oil Tester



“Hi, we recently purchased a testo 270 for our new business and would like to say it was a great investment! We make our own chips using the double fry method so our oil gets more use than normally would be the case also we use Alfa One Rice Bran which being in the higher end of the price bracket for frying medium we want to get the most out of our oil without compromising on flavour or the health of our customers.

The testo 270 tells exactly when the oil is at the end of use threshold; we go by the EU standard for level of tpm in the oil as recommended in the operating instructions and posted on the testo website. We get an extra three days from our oil which is **significant cost savings over a year** considering our total vat capacity is 180 litres, also with regular vat monitoring we can pinpoint what causes the oil to degrade more rapidly regarding what is being cooked in each vat i.e. chips not dried enough before frying or crumbs not skimmed regularly etc.

It is also great for staff to have tangible evidence that taking care of the oil actually prolongs its life as they see the results of the daily tests being done and get involved with process. We process our oil into bio-diesel with a bio-diesel plant and the testo 270 is used for checking the quality of the finished fuel too so it really is a worthwhile investment and highly recommend it to any business that wants to save on frying medium costs without compromising the quality of their products. Last of all ! Eurotec are great to deal with, very helpful and professional with a good backup service as well”.

Regards Jamie and Sally Caisley

The Provincial Chip Co