

## Self-Checklist for Accurate Oil Quality Measurement

### **Cleaning**

- Clean the sensor with hot water and a soft cloth after measurement.

### **Measurement**

- Ensure the fryer temperature is between 160 and 190 °C.
  - Daily measurements should fall within a tolerance range of  $\pm 5$  °C.
- DO NOT measure immediately after heating up.
  - Allow the oil to rest for at least 15 min.
- DO NOT measure immediately after frying.
  - Allow the oil to rest for at least 15 min.
- Repeat the measurement three times if the result is inconclusive.
  - Pay attention to tolerance range:  $\pm 2\%$  TPM.

### **Visual Inspection**

- Visually inspect the device for damage:
  - Is the sensor bent, scratched, or have hairline cracks?
  - Are there damages to the plastic housing?
  - Are there damages to the display?