Lumity™ 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 Lumity Cooking Oil Tester is a safe, accurate, handheld Bluetooth-enabled instrument that measures the TMP value of cooking oil – and transmits that data to the Lumity HACCP Checklist app or any approved food safety software app. The TPM value (total polar materials) reflects the deterioration of edible oil due to high temperature during frying process. Vegetable oils, such as canola oil, soybean oil, sesame oil, palm oil, olive oil and peanut oil can be measured using the 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 5.0 Version
RF Range: 20 meters open-field range
Power: Rechargeable lithium battery (3.7V) in-built. Micro USB cable included
Meets certain FDA requirements
Calibration oil #9423 sold separately

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