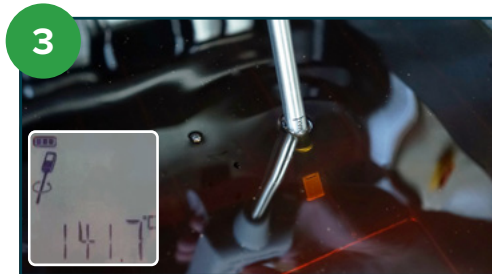




- Leave the fryers on and rest for **15 minutes** after removal of food.
- Oil must be between **150°** and **180°C**.
- Before first measurement, dip the sensor into oil for **15-20 seconds** to pre-warm the sensor.
- Wipe dry.



- Press the **On/Off** button.
- When **'--'** appears on display the probe is ready to use.
- Connect to digital platform.



- Dip the sensor in the fryer so the oil sits between **MIN/MAX** lines on the probe stem.
- With the oil level kept between the **MIN/MAX** markings, gently stir the oil for duration of measurement.



- Measurement is complete when **TPM%** on the display has stopped blinking, and the beacon on the top of the instrument starts flashing (see step 5).
- Once the screen displays **'Save'** and the light stops flashing, press the downward facing arrow **'V'** to transfer the results.



- = **GOOD (0- 18.5%)**
- = **PREPARE TO CHANGE OIL (19-24.0%)**
- = **CHANGE OIL NOW (24.5%+)**



- Remove probe from oil and wipe sensor with paper tissue to remove oil residue.
- **CAUTION** - sensor will be hot!



- Repeat process for each fryer, transferring the results to digital platform.



- Wipe sensor dry, so no oil residue is left on the sensor.
- Return to Oil Monitor Station.