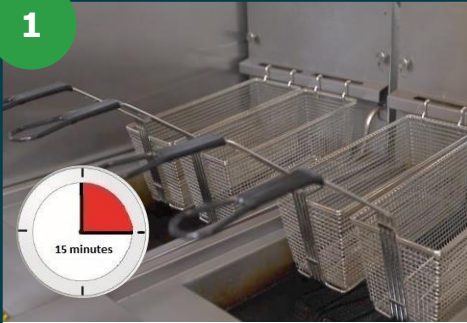


## Klipspringer Oil Monitor Instructions for Use

1



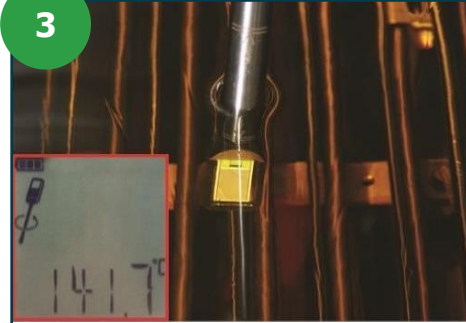
- Leave the fryers on and rest for 15 minutes after removal of food.
- Oil must be between 150° and 180°C.
- Before first measurement, dip the sensor into oil for 15-20 seconds to pre-warm the sensor.
- Wipe dry.

2



- Press the On/Off button.
- When '- -' appears on display, the probe is ready to use.

3



- 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.

4



- 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).

5



- = GOOD (0-19.5%)
- = PREPARE TO CHANGE OIL (20-24.5%)
- = CHANGE OIL NOW (25+%)

6



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

7



- Repeat process for each fryer.
- The display readings are 'frozen' after each measurement, giving you time to record the data on a reporting sheet.
- Once you return the probe to next fryer, the display readings automatically 'release', ready for next measurement.
- Record results accordingly.

8



- Wipe sensor dry, so no oil residue is left on the sensor.
- Return to wall station.

