

Measure cooking oil quality – Fast and efficient

testo 265

The cooking oil has been frequently used. Longer use is bad for the quality of the product and can lead to complaints from the customer.

The most important part of the testo 265 cooking oil tester is Testo's new capacitive oil sensor. Using this sensor, measurements are carried out directly in the hot cooking oil which means that control measurements can be quickly carried out while work in the kitchen is in progress. Several deep-fat fryers can be tested back-to-back without the sensor having to cool down.

Maximum use of the cooking oil is made possible. The oil is only changed if the limit value is reached (LED display lights up).

- Two user-defined quality limit values
- Alarm function: 3 colour LED (green, yellow, red)
- Display:

Maximum measurement temperature exceeded

Minimum measurement temperature not reached

testo 265, Set in aluminium case

testo 265 cooking oil tester incl. TopSafe protection case, wall holder and sensor protection cap in a top quality aluminium case

Part no. 0563 0265

Accessories Ordering data

ISO calibration certificate/Analysis, calibration points 0 and 24 %TPM

Part no.

0520 0028



2 line display with alarm when limit is exceeded



TopSafe, washable protection case included



Checking the cooking oil in a canteen kitchen

Technical data

Meas. range	0.5 to 40 %TPM / +40 to +210 °C
Accuracy Typical	±2.0 %TPM (+40 to +190 °C) / ±1.5 °C
Resolution	0.5 %TPM / 0.5 °C
Cooking oil	+40 to +210 °C
Storage temp.	-20 to +70 °C
Battery life	Approx. 30 h cont. operation / Approx. 600 meas.
Dimensions	302 x 35 x 21 mm
Adjustment time t_{90}	10 seconds
Protection class	IP65 (with TopSafe)
Weight	85 g

