

COOKING OIL TESTER

SI376

The SI376 Cooking Oil Tester is a portable device designed for fast, safe, and accurate measurement of frying oil quality. It detects Total Polar Materials (TPM), which reflect oil degradation during high-temperature cooking.

With a built-in sensor, the device directly measures oil temperature and TPM without using any chemical reagents, ensuring food safety. Ideal for food service, quality control, and regulatory enforcement, it features a digital LCD display and memory for up to 10,000 records.

Suitable for oils up to 200°C with $\pm 2\%$ TPM accuracy.



FEATURES

- 2 Inch high-definition TFT LCD screen
- Accurate TPM Measurement
- High-Temperature Compatibility
- Fast and Chemical-Free Testing
- Integrated Temperature Sensor
- Data Lock & Hold Function

TECHNICAL SPECIFICATION

Display	TFT High Definition LCD	
Display Type	2.0 inch, 240 x 320 Resolution	
Temperature measurement Range	0~+200°C	
Accuracy	$\pm 1^{\circ}\text{C}$	
Resolution	0.1 °C	
TPM measurement	0~50% TPM	
Accuracy	$\pm 2\%$ TPM	
Resolution	0.1% TPM	
Temperature sensor	PTC sensor	
TPM sensor	Capacity sensor	
Data storage	Supports 10,000 data	
Alarm mode	Three colors for backlit display, and buzzer alarm.	
Response Time	15s (50 °C)	
Battery	1.5V/alkaline battery (AA LR6) x 2 pcs	
Shell material	Food-Grade ABS/PET	
Weight	218g	
Dimension	347 × 50.5 × 37.5 mm	