



TEST & MEASUREMENTS



cs@irisanalytical.com



+1 706 760 4500



www.irisanalytical.com



With abundant materials and applications, you need to find out that you can trust your goods are robust and do what your engineers designed them to do. Manufacturers depend on results from testing and international safety standards require materials to have precise testing. Different materials need to be tested according to different testing standards. We have a range of testing models in our product range to provide a solution for your best testing requirement.

Digital Cooking Oil Tester

Iris Digital Cooking Oil Tester as the total polar material is dangerous to health and it charges high costs in the blood system and affects lung too and stomach cancer. In addition, the other immunological deficiencies and skin diseases also happened. . Taking that into account we offer Digital Cooking Oil Tester for achieving good quality oil to the public.



Important of Oil Testing

The overall food demand especially fried food continues to grow; there has been a huge growth in the eatery, producers, and snack bar manufacturing correspondent foods. From chicken tender and fries to ice-cream and other delicious foods, there is unlimited launch into a deep fryer and distribute to the people. Although there have been complications, mostly around the frying instruction, confirming the products created are of the highest quality and that food safety is always observed and examine. Taking that into consideration, it must be understood cooking oil quality and these brilliant tools to hand on the market for estimation.

Effect of Bad Quality Oil

The maximum amount of total polar material indicates the poor quality of the oil. The old and frequently used cooking oil, like most things, ages as a result of many factors. Through these frizzled foods, these can include what food was fried, the heat at which the oil was heated, and how much time is used. In the chemical field, this is known as a thermal-oxidative modification. In-room temperature oil quality decrease, give rise to an oxidation reaction. As the importance of cooking oil increases day by day for many industries, scientists had to come up with a way to measure quality.

Risks Factors

There exist a number of uncertainties linked with an industry that make use of cooking oil that is past its best. A new examination observed at the Frying Oil Quality Curve, which clarifies each step of the process.

As the oil begins to get rancid or sour, the fried food becomes darker and could feature spotted shells. Moreover, the fried shell is less crisp and the food absorbs much more oil than usual. This can leave a sour, tasteless, and is also harmful due to a higher content of saturated fats.

Similarly another phase of the cooking oil ruin. The product becomes rigid, fatty and the food inside might not even cook properly. As per the food safety point, this can create health problems. It can also produce a burnt flavor and give off a pungent smell. Basically, the more times cooking oil is used and the longer it's left, the poorer the quality it will be and the lower the standard of the fried product.

Digital Cooking Oil Tester COT-100

Iris Digital Cooking Oil Tester COT-100 designed for quality supervision, refectory, fast-food restaurants, food manufacturers, bakeries, etc. offer a capacitive oil sensor with its ergonomic scheme; make it possible to take measurements in hot oil. Easy to use and transport, provide quick results within a couple of minutes. Offer a high degree of protection IP 65 protection grade to protect against water jets without a protective cover. Designed with touch colored display that works after the traffic light principle and gives notification when it is time to dispose of your fat.



- Tester available in 3 different LED color display: Green, Orange and Red
- Accurate, simple and robust
- Quick measurement along with sound light alarm
- Available in Capacitive sensor and PTC sensor
- Furnished with food grade stainless steel probe and ABS frame
- IP65 protected grade and AAA battery
- Eco-friendly and waterproof design
- Done testing in short interval of time

