



## 1. General Specifications

SPR-941 is a handy measuring instrument for fast testing of cooking oils. It can display the temperature of the cooking oil and TPM value. The TPM value (total polar materials) enables a statement on the ageing of cooking oils due to the effects of heat.

## 2. Features

1. Measurement directly in the liquid fat.
2. Prevention of health risks.
3. Fast, safe suburban measurement.
4. Different calibrations can be saved.
5. Setting the right frying point.
6. Exact quality determination of the frying oil.
7. Temperature measurement up to 200°C / 392°F.
8. Traffic light display (Green, Blue & Red).
9. Waterproof.
10. Robust and shockproof.
11. Several types of oil adjustable.
12. 0.5 to 40% polar parts.
13. Accessories: 2x1.5V“AAA”batteries and Carrying case.

## 4. Technical Specifications

Temperature Measuring Range	40 to 200°C;(104 to 392°F)
Accuracy	±1.5°C
Resolution	0.1°C
TPM Measuring Range	0 to 40%
Accuracy	±2%
Resolution	0.5%
TMP Response Time	<30s
Housing Material	ABS+PC, TPE
Protection Class	IP65
Operating Temperature	0 to 50°C
Storage/Transport Temperature	-20 to 70°C
Power Supply	2 x 1.5V AAA batteries
Battery Life	Approx 25h of continuous operation (corresponds to 500 measurements)
Dimensions	365mm x 48mm x 26mm
Weight	248g

## 3. Interpretation of the measured values traffic light LED display

- 1.TPM 0 to 18.5%: LED flashes in Green, oil is new and good to use.
- 2.TPM 19 to 24%: LED flashes in Blue, oil quality classified as critical. It is recommended to renew the oil partly or completely.
- 3.TPM > 24%: LED flashes in Red, the oil in the fryer should no longer be used. The oil must be exchange completely.