



### Visual Fryer Oil Test Kit with Eye Dropper

#### *Two Color Visual Guide to Monitor Shortening / Frying Oil Quality*

An ideal qualitative guide for monitoring and determining when to change out frying oil. By utilizing this tool you can take the guesswork out of decision making and train your employees easier on how to maintain oil quality. This helps maximize oil life and minimize food spoilage.

It can also indicate when it's time to replace your oil's filter with an easy qualitative reading. The lighter oil tube is representative of oil at 14-17 TPM and the darker tube indicates oil at > 25 TPM (5-6% FFA).

- Visually determine when oil is contaminated and when filters should be changed in fryers
- Two Color Guide with Eye Dropper, Keep your frying oil properly filtered by monitoring its quality
- Make decisions on when to replace your fryer oil based on real time data
- No extra equipment or chemicals required for quick and accurate testing



#### About Bartovation

From our headquarters in Queens, New York and with the help of our distributor network, we service customers all around the globe. We specialize in the production and distribution of testing strips for virtually every application. We value every one of our customers and strive to make them happy and satisfied.

- Made in USA

You can visually compare the color to best determine whether to discard or continue using the oil. By maintaining quality frying oil / shortening, you enhance the flavor and overall appearance of any fried food and optimize around the optimal TPM values for whatever you are frying.

#### Instructions for use

1. For safety, let the oil cool in your fryer
2. Use the dropper to take a sample of your frying oil
3. Place the oil dropper back into the holder next to the color tubes
4. Compare the fryer oil color to the color tubes in the holder
5. When the frying oil color matches the color tube discard or filter the oil
6. Remove the oil from the dropper and store it in the holder between uses

This method can be used to visually determine when oil should be replaced. Bartovation also produces two quantitative Free Fatty Acid tests, a low range test with blocks at 0, .25, .5, 1, 1.5, 2, 2.5 % FFA and a high range test with blocks at 0, 2, 4, 6 % FFA.



#### Use data to decide when to replace your oil!

As consumers it is easy to tell good fries from bad, but as a restaurant owner having data to know if your oil will create bad fries is hard, until now! Use this handy visual test to train employees and help them make the best decisions ensuring the consistent deep fried goodness your customer love!