



# 2-Color Oil Tester Instructions for Use

Part # FNA-3018

The FILTROX SuperSorb® 2 Color Tester provides a reliable, daily method for monitoring oil color in each fry vat. With pre-determined color samples for potato and protein products, it ensures consistent determination of oil discard points, helping maintain food quality.



*The 2 Color Tester is used by holding the frame in one hand and removing the glass pipette by the rubber stopper.*



**Step 1**



*Carefully dip the glass end of the pipette into the fry vat of oil and gently squeeze the rubber bulb.*

**Step 2**

*The rubber bulb will create enough vacuum to pull oil into the glass pipette.*



**Step 3**



**Step 4**

**DO NOT TIP THE GLASS PIPETTE UPSIDE DOWN AS HOT OIL WILL COLLECT IN THE RUBBER BULB.**

*Immediately position the glass pipette filled with oil sample into the center of the tester frame.*



**Step 5**



**Step 6**

*Clean with hot water and mild soap.*