



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



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

Step 4

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



Step 5



Clean with hot water and mild soap.

Step 6