



Passion for good oil

OBJECTIVE EVALUATION OF THE QUALITY OF FRYING OIL

- Get clear measurement results
- Maintain high food quality
- Reduce costs

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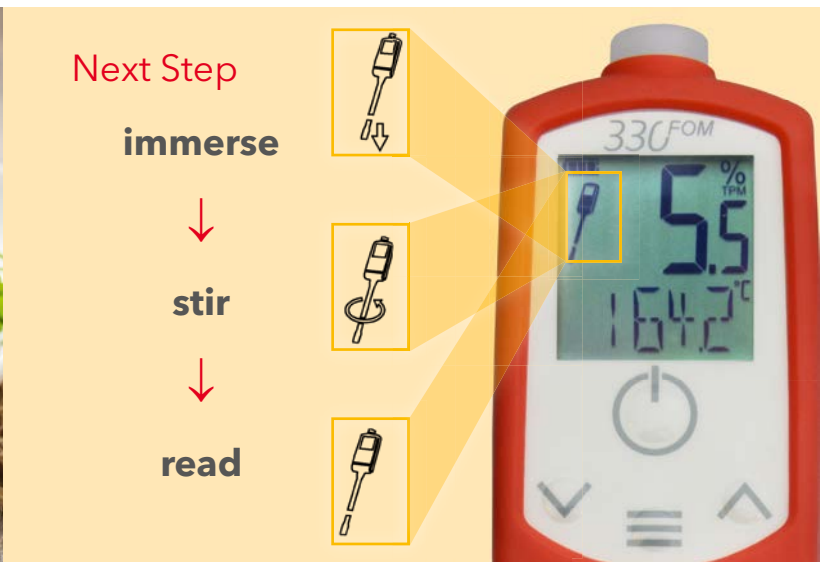
Food Oil Monitor FOM 330

Maintain high food quality

Old frying oil can contain high concentrations of **potentially harmful substances**, e.g. acrylamide. Those substances will also get into the fried food. Additionally, they cause the food to be less crispy and tasty. The Food Oil Monitor **FOM 330** helps finding the **right time** to change the oil. This way you can maintain a **constantly high quality** of your fried food. Your guests will be grateful!

Reduce costs

In order to prevent a bad quality of the fried food, the frying oil is often replaced rather too early than too late. However, in most countries there **are specific recommendations** or even **regulations** as to how many % TPM (total polar materials) the frying oil can contain. You can max out those limits without hesitation. The Food Oil Monitor **FOM 330** shows you exactly, whether you still can use the oil, and therefore helps you **reducing costs**.



Evaluate the frying oil objectively

Fresh oil can have a dark color. Old oil can be clear and inappropriate for frying a long time before it smokes or smells. Each time a person relies on his or her own senses, the evaluation of the quality of the frying oil is **subjective** and therefore **questionable**. An objective, accurate and reliable measurement device such as the **FOM 330** gives you **clear, repeatable results** you can count on.

Simply measure

The display shows a NextStep picture, which states the next work step: **immerse, stir, read**. If there is hardly any need to adjust the basic settings, the one-button-version is the device of choice: the **FOM 330-1**. Here only the on/off-button is visible. This way the kitchen staff only see what they need to see - **switch on, measure, done**.

For more information please contact us:

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Get clear measurement results

The Food Oil Monitor **FOM 330** measures the polar materials in the oil, which are shown in % TPM and issue a good statement of the quality of the oil. The measurement values are clearly shown in the **big display**. In addition, the device has a big **signal lamp** evaluating the result: green for fresh oil, yellow for questionable oil, red for too old oil. This lamp is **shining all-around**, therefore giving a distinct signal not only to the inspector, but all attendees.



Calibrate by yourself

The **FOM 330** has a comfortable option to calibrate it with the oil of choice. Thereafter, the device will be **even more accurate** in your specific oil. In addition, you can acquire a reference oil from us. Using it, you can assure yourself of the functionality of the **FOM 330**. You don't have to heat the reference oil to a specific temperature - the test is working at room temperature.



All-in

The Food Oil Monitor **FOM 330** is shipped as set, together with a **hand protection** and a **carrying case**. The hand protection protects from heat and splashing oil. In addition, its backstrap provides a secure grip, so that there is no danger of letting the device slip into the fryer. The case is easy to clean and provides storage room for the **FOM 330**, the documents and the optional reference oil CO 330.

Technical Data:

Measurement range: oil	0 % ... 40 % TPM* (oil temperature of +50 °C to +200 °C / +122 °F to +392 °F)
Accuracy: oil	Typically ± 2 %
Resolution: oil	0.5 %
Measurement range: temperature	+50 °C ... +200 °C (+122 °F ... +392 °F)
Accuracy: temperature	± 1 °C
Resolution: temperature	0.1 °C
Operating temperature	-20 °C ... +50 °C (-4 °F ... 122 °F)
Storage temperature	-25 °C ... +60 °C (-13 °F ... 140 °F)
Battery	3V lithium, replaceable
Battery lifetime	Up to 3 years
Dimensions (L x B x H)	314 x 54 x 22 mm
Housing material	ABS (food safe)
Weight	Approximately 200 g
Protection class	Waterproof IP 67
Certificate	Factory calibration certificate

*TPM: Total polar materials

How to order:

Type	Description	Part No.
FOM 330-4-Set	Food Oil Monitor Set (incl. Food Oil Monitor with four buttons, protective cover, carrying case, documentation)	1340-2700
FOM 330-1-Set	Food Oil Monitor Set (incl. Food Oil Monitor with one button, protective cover, carrying case, documentation)	1340-2702
CO 330	Reference oil for the Food Oil Monitor FOM 330	1341-2700

Well documented

In addition to the manual, the scope of delivery includes illustrated step-by-step-instructions, as well as a **certificate of calibration** for proof of the functionality of your device.



FOM 330-4 and FOM 330-1



FOM 330-4-Set including hand protection and carrying case

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