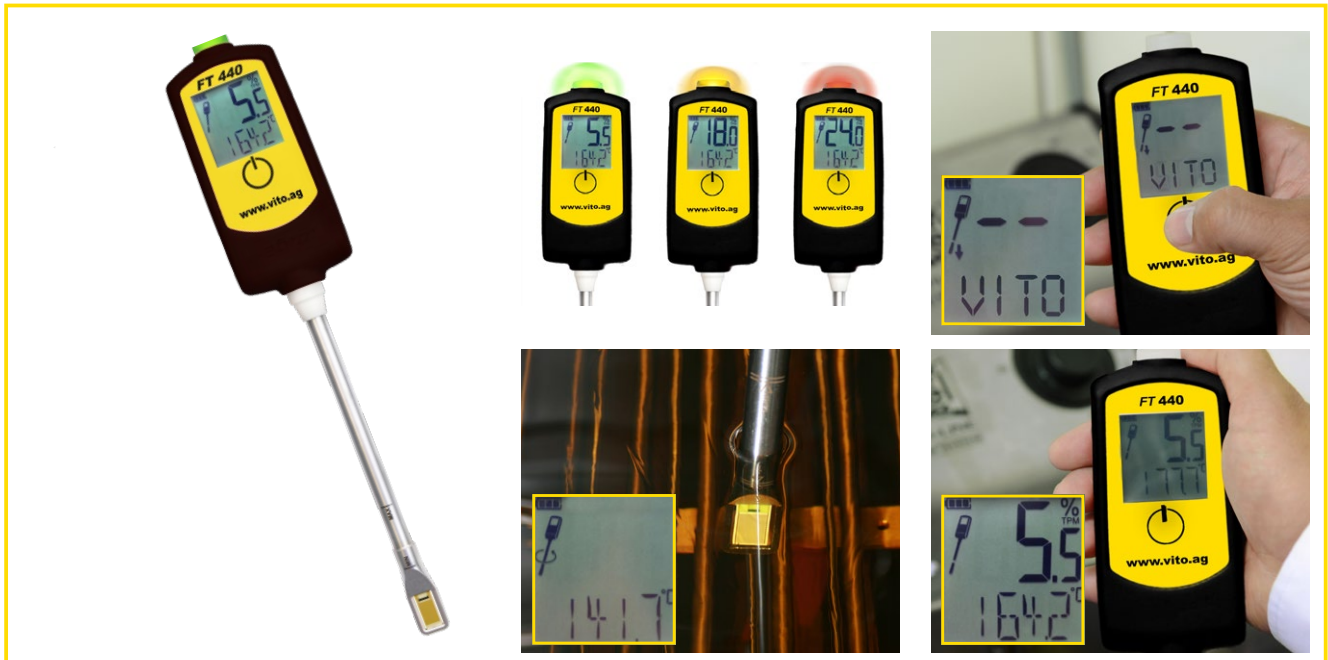


FT 440 - Frying oil tester

Spec Sheet

VITO
oil filter system



FT 440 - Measuring oil quality increases your savings

Change your oil as needed - never too early, never too late.

Functionality:

The FT 440 easily, quickly and reliably determines the quality of your oil. To do so, it measures the so-called „Total Polar Material“ (TPM) content in the oil and shows its value as an accurate percentage. The clear alarm via the coloured top alarm light makes it even easier to evaluate the quality of the oil. So you always know exactly when to change your oil. The FT 440 frying oil tester prevents the direct exposure of your hand to the hot oil.

The FT 440 provides easy measurement and saves oil.

- ▲ Measure the quality and temperature of your oil
- ▲ Change your oil at the right time
- ▲ Quick and reliable measurements
- ▲ Supports HACCP quality standards
- ▲ Ergonomic and sturdy design
- ▲ High degree of protection (IP67)
- ▲ Clear alarms via on top alarm light using the traffic light principle

To optimize the benefit of the FT 440 combine it with suitable VITO oil filter system.

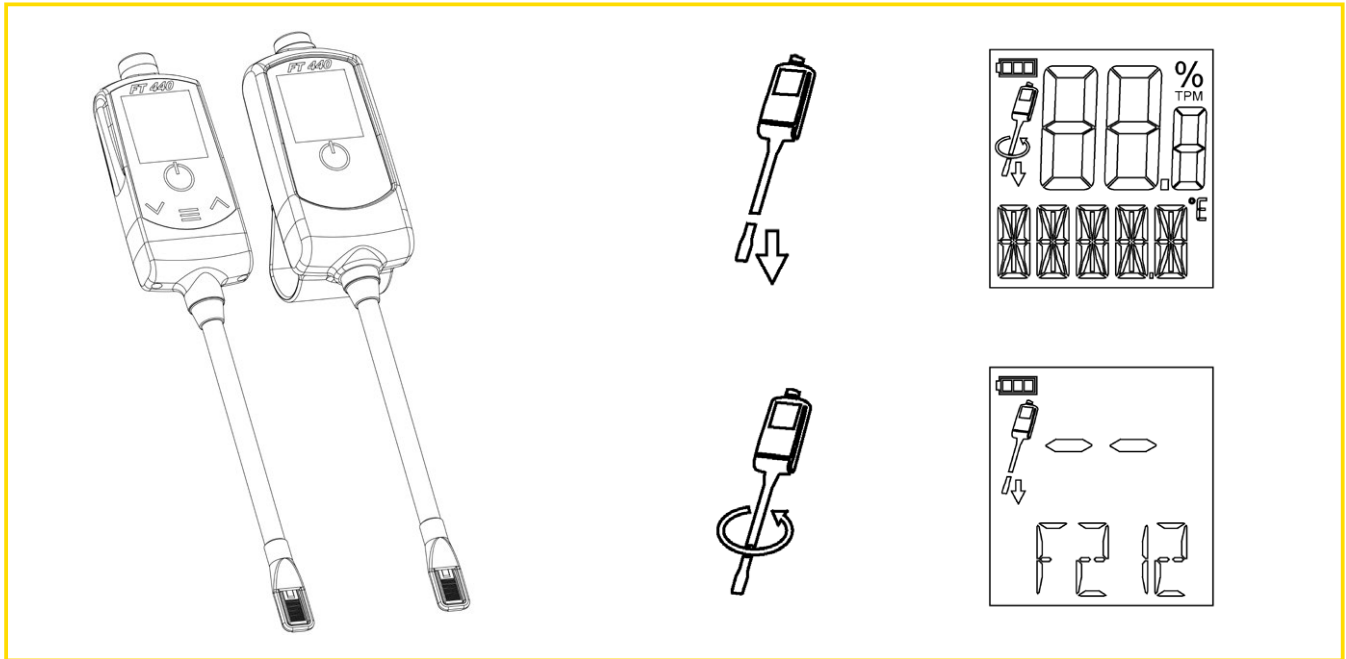
VITO - seen in 150 countries - used in over 40.000 kitchens



FT 440 - Frying oil tester

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FT 440 technical data:

Width	Depth	Height					
54 mm 2.1 in	22 mm 0.9 in	314 mm 12.4 in					
Parameter	Resolution	Measuring range TPM	Measuring range °C / °F	Accuracy	Battery	IP format	Alarm function
%TPM °C/°F	0.5 % TPM 0.1 °C/°F	0 ... 40 % TPM	50°C ... 200°C 122°F ... 392°F	±2.0 % TPM ±1°C / °F	3V Lithium (CR 2477)	IP 67	3-color traffic light function

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