

New Products: FOM 330



New Products

FOM 330 – Food Oil Monitor



- Our new FOM 330 does measure the quality of your frying oil in total polar compounds (TPM)
- The new LED (green/yellow/red) on the top of the housing does indicate the status of your oil (new/used/wasted)
- The all new display comes with bigger numbers for better reading and an action indicator, that shows you how you have to use our FOM 330
- It is used and recommended by our well-known customers



New Products

FOM 330 – Food Oil Monitor

- Our new FOM 330 is delivered in the improved carrying case, which is much easier to clean and comes with factory calibration certificate



KALIBRIERZERTIFIKAT
CERTIFICATE OF CALIBRATION
CERTIFICAT DE CALIBRATION

Datum
Date
Date

Gerätetyp
Model type
Modèle type

Serien-Nr.
Serial No.
N° Série

Gerät optisch
Visual inspection
Inspection visuelle

Meßkanal-Test
Electr. System test
Test système de mesure

Soll (%)
nominal(%)
nominal(%)

Ist (%)
actual(%)
actual(%)

Tol. (%)
tol.(%)
tol(%)

1. Kalibrierpunkt/Calibration point/Point de calibrage
Frisches, teilweise hydrogenisiertes Öl
Fresh, partial hydrogenized oil
Huile, fraîche partiellement hydrogénée

2. Kalibrierpunkt/Calibration point/Point de calibrage
Thermisch gealtertes, teilweise hydrogenisiertes Öl
Thermal aged, partial hydrogenized oil
Huile, vieillie, partiellement hydrogénée

Alle Werte in % PC/TPM (Polar Compounds/Total Polar Materials)
Sollwerte ermittelt nach IUPAC method 2.507
All values in % PC/TPM (Polar Compounds/Total Polar Materials)
Nominal values determined according to IUPAC method 2.507
Toutes les valeurs en % PC/TPM (composés polaires)
Valeurs nominales déterminées selon IUPAC method 2.507

Die Kalibrierung wurde mit getesteten Referenzölen bei einer Temperatur von 170°C ±2K durchgeführt.
Calibration occurred with tested reference oils at temperature of 170°C ±2K.
La calibration a été effectuée avec huiles références à une température de 170°C ±2K.

Bemerkungen
Notes
Remarques

Prüfer
Inspector
Vérificateur

Qualitätssicherung
Quality Control
Assurance Qualité

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- Two versions are available



FOM 330-1 with one button only for known oils



FOM 330-4 with four buttons for unknown oils where the FOM 330 needs to be adjusted to the oil

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- The new Easy Check function allows you, to assure yourself of the functionality of the FOM330.
- Therefore we supply the reference oil CO 330
- You don't have to heat the reference oil to a specific temperature – the test is working at room temperature
- The FOM 330 will then show „OK“ or „NOK“

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- The previous FOMs should only be used above 150 °C because of limited temperature compensation
- The new FOM 330 will have a temperature compensation working at 50°C
- We cannot guarantee having +/- 2% TPM at 50°C, but we should not exceed +/- 5% TPM, which is far more accurate than ever before.
- In any case, you will have a very early idea of where the final measurement values at about +170 °C will be. This allows you to make quick checks long before the oil has reached its usual working temperature.



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- Every new device will be calibrated using our standard oil. No device will be shipped, that did not pass a test of +/- 1 %TPM accuracy in the standard oil!
- Before we used +/-2% TPM.
- Due to the fact that each oil behaves differently, we still won't have +/-2% TPM accuracy in every oil.
- However, you can expect to see a much better overall accuracy, especially with the special customer devices.



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FOM 330 – Food Oil Monitor

Company	Ebro	Testo	Atago
Model	FOM 330	testo 270	DOM-24
Measuring range	0...40%TPM	0...40% TPM	0,5...40% TPM
	50°C ... 200°C	40°C ... 200°C	40°C ... 190°C
Accuracy	±2% TPM	±2% TPM	±2% TPM

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Why you need to test your frying oil

- Avoid health risks caused by spent oil
- Save the taste of your product
- Cost reduction by exchanging the oil at the right time
- Comply to Governmental regulations



After filtering

Before filtering

New Products

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Why Polar Compounds?

- It is a well known, accurate and repeatable laboratory method
- Standardized as IUPAC 2.507 resp. DGF III-3b method
- It's the standard criteria in most European countries
- European limits for bad oil are between 24% and 30% PC
- Max. accuracy of Polar Compounds measurement: $\pm 2\%$ PC
- Polar Compounds cover all deterioration products formed during deep-frying





Thank you for your attention