

In order to keep your testo 270 working accurately, a proper cleaning of sensor and probe needs to be conducted after each use:

- Always clean the sensor under running water after use:
 - Make sure the sensor cooled down after use (wait few minutes 3-5 minutes)
 - Place it under running water for 30 seconds to remove excess oil
 - Wipe the sensor with an absorbent mild paper towel
 - Soft paper roll is not as absorbent as the customer napkins. We recommend to use the napkins instead
 - Check for any residues on the sensor: if any left, restart the process
 - Do not use anything sharp (knife, abrasive sponge...) to remove excess oil
- If you aim to use the instrument to make a new measurement in another fryer, use the paper napkin to remove excess of oil then conduct the measurement
- Once a week, perform a deep clean:
 - Boil water and dive the sensor into the container
 - Leave the sensor inside the container for 5-10 minutes
 - Dry the sensor with the paper napkin
 - If you still find oil residues, perform the same process a second time
 - Do not use anything sharp
 - If the sensor still has oil residues, you an alcoholic solution (70%) on a napkin and wipe the sensor
- Keep the transport case clean
 - The internal plastic parts can be removed for cleaning
 - A detergent can be used to clean the box and its plastic parts

By following this recommendation, the transport case should always stay clean. Sensor should continue to work properly and extend its shelf life. It is recommended to conduct adjustment test every 2-3 months depending on number of fryers.