



## Operating Instructions



### STEP 1

Turn on the controller by pressing the **power button**.



### STEP 2

Press the **up or down arrows** to cycle through the fryer vat that needs to be tested.



### STEP 3

Place the wand in the corresponding vat selected in step 2. Ensure the rectangular frame holding the sensor is **fully submerged and just below the oil level**.



**BURN HAZARD PRESENT:** Be mindful of where the wand is held and the surroundings to avoid injury.



### STEP 4

Press the **play/start button** to initiate the oil quality measurement. **Continue to hold the controller in the oil for 30 seconds** to complete the measurement which is indicated by a check mark displayed in the bottom right corner.

**To measure another vat:** Repeat steps 2-4.

**Power down the unit:** Hold the power button for 3 seconds.

**NOTE:** Sensor is programmed to power down after 10 seconds of inactivity to conserve battery life.