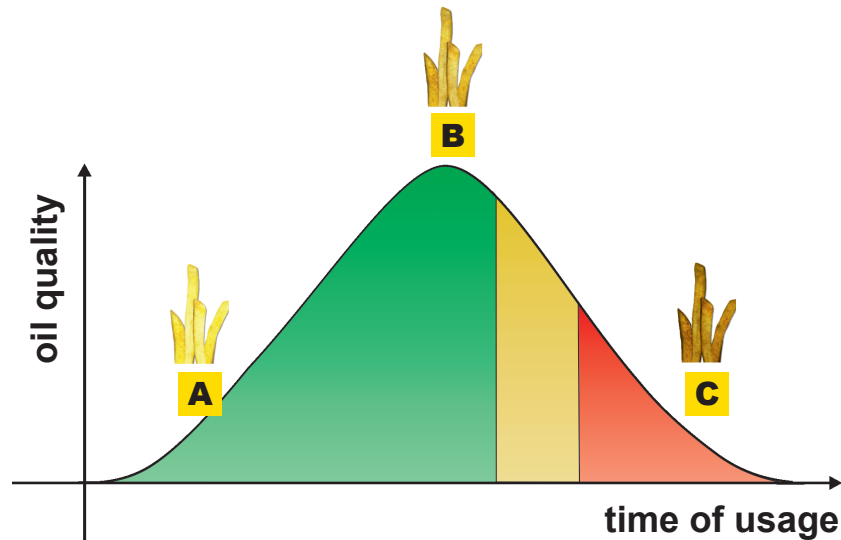


# Optimal frying range

Optimize the usage of your oil with our frying oil testers



FT 440 example:



**A** Food is very light in color, unappealing and may be undercooked

**B** Food is golden brown and delicious, perfect for serving

**C** Food is too dark and is unappealing. Flavor transfer is occurring. It is definitely time to change the oil.



VITO oiltester example:

