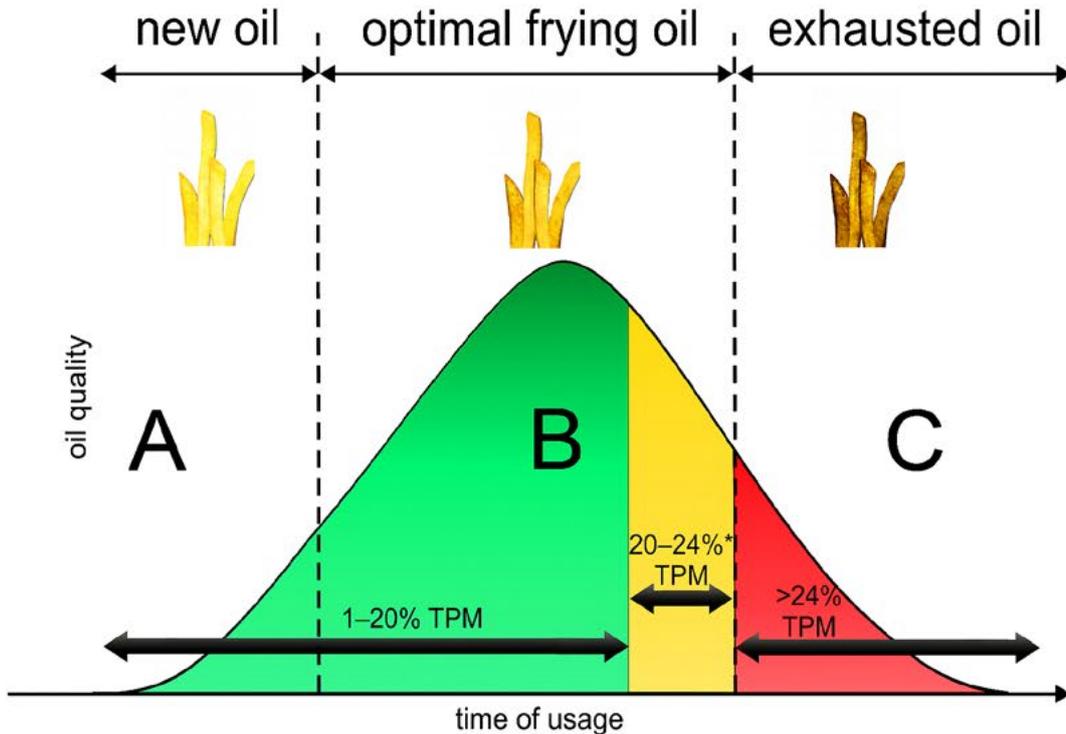


Optimal frying range

Monitor the optimal usage of your frying oil with the oiltester



Good for chefs
and your kitchen.



* %TPM value can differ from 24% - 30% depending on your country's standards



- 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.

FSM (FOOD SERVICE MACHINERY PTY. LTD.)
HEAD OFFICE: UNIT E6, 63-85 TURNER STREET,
PORT MELBOURNE, VIC. 3207 AUSTRALIA
T: +61 3 8645 2555 F: +61 3 8645 2565
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

SYDNEY OFFICE:
UNIT 15, 7-9 PROGRESS CIRCUIT,
PRESTONS, NSW 2170 AUSTRALIA
T: +61 2 9608 8620 F: +61 2 9607 9370
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

QUEENSLAND:
T: 0400 099 992
E: sales@fsm-pl.com.au
W: www.fsm-pl.com.au