

Measurement Method

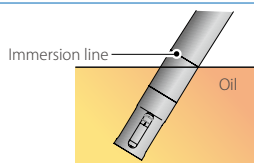
1

Press the START button to power on the instrument.



2

Insert the instrument into the oil. Press the START button once more. The instrument will automatically begin taking measurements.



3

Measurement results (temperature and TPM) will be displayed once stability is reached (within approx. 30 sec.)



Specifications

Cat.No.	9341
Model	DOM-24 (TPM)
Measurement Range	TPM : 0.5 ~ 40.0% TMP : 40 ~ 190°C / 104 ~ 374° F
Resolution	TPM : 0.5% TMP : 1°C / 1° F
Repeatable Accuracy	TPM : ±2.0% (70 ~ 190°C) TMP : ±1°C / ±2° F
ATC Range	40 to 190°C (Accuracy guaranteed from 70 to 190°C)
Power supply	Size AAA alkaline battery × 2
International Protection class	IP65
Dimensions and weight	Φ22×490mm、400g (main unit only)

TPM...Total Polar Materials

TMP...Temperature

ATC...Automatic Temperature Compensation

— All ATAGO products are designed and manufactured in Japan.

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HACCP GMP GLP

ATAGO products comply with HACCP, GMP and GLP system standards.



* Specifications and appearance are subject to change without notice.

Frying Oil Monitor

Cat.No.9341

DOM-24(TPM)

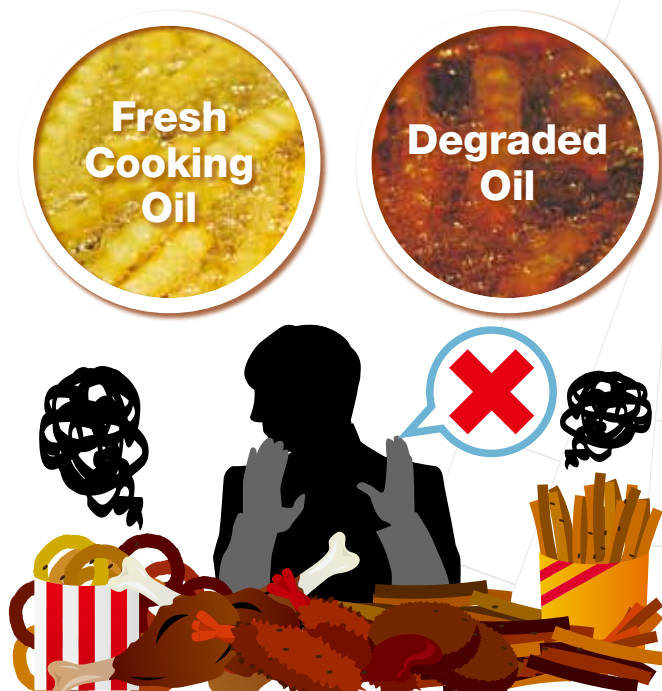


Frying Oil Monitor First Time User Q&A

Do you have any concerns about the oil you use on a regular basis?

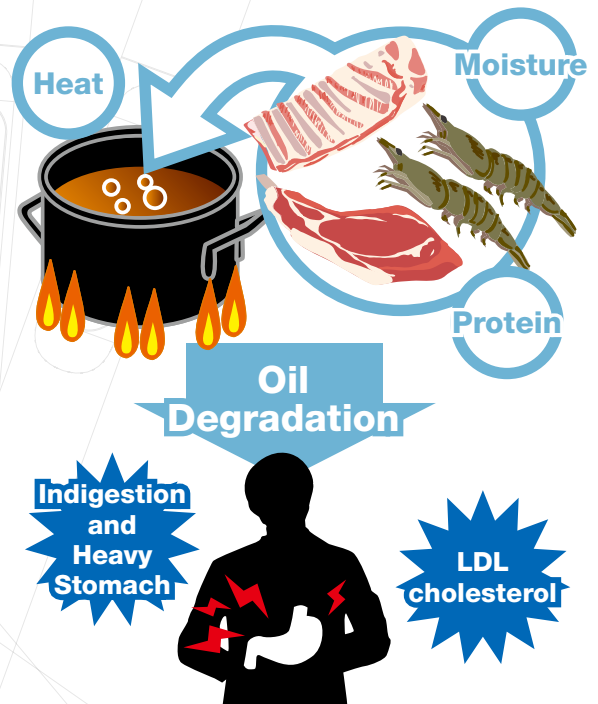
Q Is it alright to use old (degraded) oil in cooking?

Degraded oil spoils the flavor of fried food and ruins its appearance and aroma. It is important to change out the oil to avoid impacting food quality.



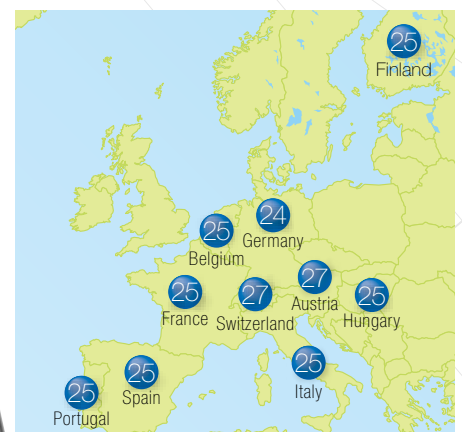
Q Are you concerned about your health?

Frying food in degraded oil leads to digestive issues and fried food laden with LDL cholesterol. These health risks can be reduced by avoiding the use of degraded oil in cooking.



Q What do I need to do to avoid using degraded oil?

It is necessary to manage and keep track of oil quality. The DOM-24 is capable of measuring TPM values. The proper time to change out the oil can be determined by monitoring these values.



Standard TPM values (by country).

No More Need for Reagents or Test Strips

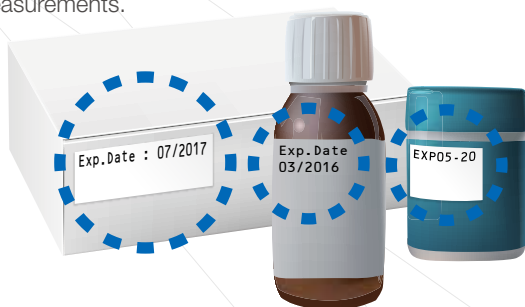
It's difficult to determine the value by color.

Unlike reagents and test strips, the DOM-24 has an easy to read, fully digital display which eliminates the difficulty of determining the value. The same measurement values can be obtained regardless of whomever is taking measurements.



Reagents and test strips have a short shelf life.

Unlike reagents and test strips, the DOM-24 does not have an expiration date. This means you never have to worry about buying new materials or equipment to perform measurements.



Chemicals are potentially dangerous!?

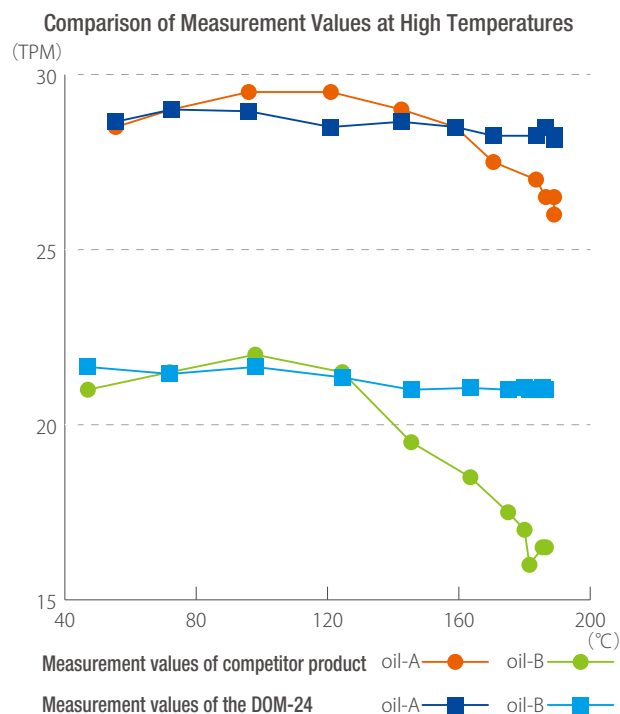
The DOM-24 does not utilize any potentially harmful chemicals, such as the reagents needed for titration and test strips. This eliminates the risk of extraneous materials contaminating the food products.



Unrivalled High Performance and Value

I want to measure at high temperatures.

Through ATAGO's advanced technology, the DOM-24 is equipped with precise and accurate temperature compensation. In contrast to other competitor products, this allows for stable values, even from high temperature samples.



Low Cost and Hassle Free

Using third party labs to measure oil degradation through titration is costly and time consuming. Performing titration on your own means having to deal with troublesome equipment preparation. The DOM-24 requires no complicated set-up, technical knowledge or experience.



Shock-Resistant Design

Unlike other competitor products, the DOM-24 includes a sensor cover. This protects the sensor from minor impacts. The sensor cover can be removed when cleaning the instrument, allowing for thorough hygienic maintenance.

