Food inspection

On the following pages you will find devices which are especially suitable for food inspections: the robust FOM 330 Food Oil Monitor for measuring the food oil quality and the EB 4401 Food Inspection Case which contains various devices for comprehensive food inspections.

FOM 330 Food Oil Monitor

Description:

- Fast and reliable measurement of the food oil quality directly in the hot food oil

- Determination of the right time to replace the food oil for consistently high frying quality and food oil savings of up to 10 %

Applications:

Food oil measurement for:

- Process optimization

- HACCP compliant quality control and documentation of the food oil quality

EB 4401 Food Inspection Case

Description:

Contains the required handhelds, data loggers and tools for comprehensive food inspections.

Applications:

- For inspecting food preparation, storage and transport as well as for hygiene

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Food inspection

FOM 330 Food Oil Monitor
with signal lamp

Technical Data

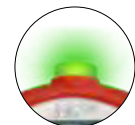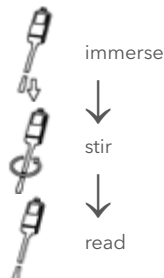|	
Measurement range: oil	0 % ... 40 % TPM* (oil temperature of +50 °C to +200 °C / +122 °F to +392 °F)
Accuracy: oil	Typically ± 2 %
Resolution: oil	0.5 %
Measurement range: temperature	+50 °C ... +200 °C (+122 °F ... +392 °F)
Accuracy: temperature	± 1 °C
Resolution: temperature	0.1 °C
Operating temperature	-20 °C ... +50 °C (-4 °F ... +122 °F)
Storage temperature	-25 °C ... +60 °C (-13 °F ... +140 °F)
Battery	3V lithium, replaceable
Battery lifetime	Up to 3 years
Dimensions (L x B x H)	314 x 54 x 22 mm
Housing material	ABS (food safe)
Weight	Approximately 200 g
Protection class	Waterproof IP67
Certificate	Factory calibration certificate (two calibration points, values dependent on the oil)

*TPM: Total polar materials

Back

Signal lamp

NextStep

immerse
↓
stir
↓
read

fresh oil

questionable oil

old oil

FOM 330-4 with four visible buttons for frequent changes of the settings

FOM 330-1 with one visible button for rare changes of the settings

- All-around visible result due to the signal lamp
- Display of the next work step
- Hand protection with backstrap
- Robust, oil-proof housing

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Food inspection

FOM 330 BT Radio Food Oil Monitor
for the efficient collection and documentation of measurement data

Technical Data

Like the FOM 330-4, with the following exceptions and additions	
Interfaces	BLE, USB-C
Memory capacity	200 measurement values
Battery	Rechargeable lithium polymer battery 3.7 V
Battery charging	Wireless or via USB-C port, 500 mA
Weight	Approximately 250g

The **FOM 330 BT Radio Food Oil Monitor** has the same features as the FOM 330-4 Food Oil Monitor. It can do much more, though. The FOM 330 BT has a memory capacity for up to 200 measurement values. Thus you can measure in multiple fryers directly one after another. The measurement values are saved and then can be transferred e.g. to a PC at once– **no manual notes required any more!**

Unlike the standard device the FOM 330 BT has a **rechargeable battery**, which can be charged either via the USB-C interface or wirelessly. You need a device supporting the Qi standard in order to do the latter.

Thanks to the Bluetooth interface, the data can be transferred **wirelessly** e.g. to an app on a mobile device. Usually the data is forwarded from there to a cloud based software, where it is saved and evaluated.

- Wireless data transmission via Bluetooth Low Energy
- Wireless rechargeable battery

FOM 330 NFC HACCP Food Oil Monitor
for HACCP compliant control and documentation

Technical Data

Like the FOM 330 BT, with the following exception	
Interfaces	BLE, USB-C, NFC

The **FOM 330 NFC HACCP-Food Oil Monitor** has the same features as the FOM 330 BT Radio Food Oil Monitor. On top of that, it can read NFC tags, which can identify measurement locations and the users of the FOM 330 NFC. Hence the device brings together all relevant data **automatically** and **without risk of failure: what has been measured by whom, where, and when** – because the device also knows date and time.

Type	Description	Part No.
FOM 330-4-set	Food Oil Monitor-Set (incl. Food Oil Monitor with four buttons, hand protection, carrying case, calibration certificate)	1340-2700A
FOM 330-1-set	Food Oil Monitor-Set (incl. Food Oil Monitor with one button, hand protection, carrying case, calibration certificate)	1340-2702A
CO 330	Reference oil for the Food Oil Monitor FOM 330, 100 ml	1341-2700
FOM 330 BT-Set	Radio Food Oil Monitor-Set (incl. Radio Food Oil Monitor, hand protection, carrying case, calibration certificate)	1340-2734A
FOM 330 NFC-Set	HACCP Food Oil Monitor-Set (incl. HACCP Food Oil Monitor, hand protection, carrying case, calibration certificate)	1340-2736A

- Wireless data transmission via Bluetooth Low Energy
- Detection of locations and users via NFC reader
- Wireless rechargeable battery

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Food inspection

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EB 4401 Food Inspection Case
for inspecting food preparation, storage and transport, for hygiene

Similar to photo

The EB 4401 Food inspection case is an example for a set of measurement devices. Variants are possible, including leaving out or adding measurement devices. All food inspection cases are only available upon request.

The standard Food Inspection Case contains:

- Frying oil quality measurement device **Food Oil Monitor FOM 330**
- Conformity valued thermometer **TFX 422C**
- pH-measurement device **PHT 810** incl. accessories (penetration electrode, buffer solution)
- Dual Infrared / Fold-Back Thermometer **TLC 750i**
- **EBI 300** USB temperature data logger with Winlog.basic evaluation software
- Flashlight
- Knife, tweezers, scissors, magnifying glass

The **Food Oil Monitor FOM 330** measures frying oil quality directly in the fryer. Through regular tests, it is possible to achieve consistently good quality of fried products in accordance with the food hygiene regulations (HACCP). The user has the greatest possible assurance that he is changing the oil at the right time.
Measurement range: +50 °C ... +200 °C (+122 °F ... +3 °F)
Polar compounds (TPM): 0 % ... 40 %

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The **TFX 422C thermometer** is conformity certified and particularly suitable for measuring core temperature and the temperature of deep-frozen goods.
Measurement range: -50 °C ... +200 °C (-58 °F ... +392 °F)

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The **PHT 810 pH meter** measures pH-values in meat, cold cuts, cheese and liquids. The device features user-friendly calibration using the keypad.
The measurement range is 0 pH ... 14 pH

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The **TLC 750i Dual Infrared thermometer with laserpointer** for food is suitable for fast checks on refrigerated goods during storage, goods receipt checks and process monitoring. It avoids product contamination by using a non-contact measurement process. Its practical pocket size makes it easy to transport.
The measurement range is -50 °C ... +250 °C (-58 °F ... +482 °F)

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The **EBI 300 USB temperature data logger** monitors temperature during transport and storage. After the measurement, just plug in the data logger in the USB port of a PC and the logger automatically generates a PDF report with all important measurement data,.
Measurement range: -30 °C ... +70 °C (-22 °F ... +158 °F)

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