Is that "Fried Chicken" really safe?

Frying Oil Monitor DOM-24

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ENV.01 17030100PP

Warning

Using deteriorated oil is very dangerous and it can potentially cause food poisoning. Furthermore, it reduces the flavor quality.

So what can be done for a safe and tasty fried food?

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Correct Answer

It is very easy!

Use DOM-24 to determine the correct timing to change the oil.

Knowing the correct timing to change the oil will allow for ...

- ☑ Safe and tasty fried food
- ☑ Oil to be used until immediately before the oil change which can cut down on cost
- ☑ Minimal use of oil and reduce waste material

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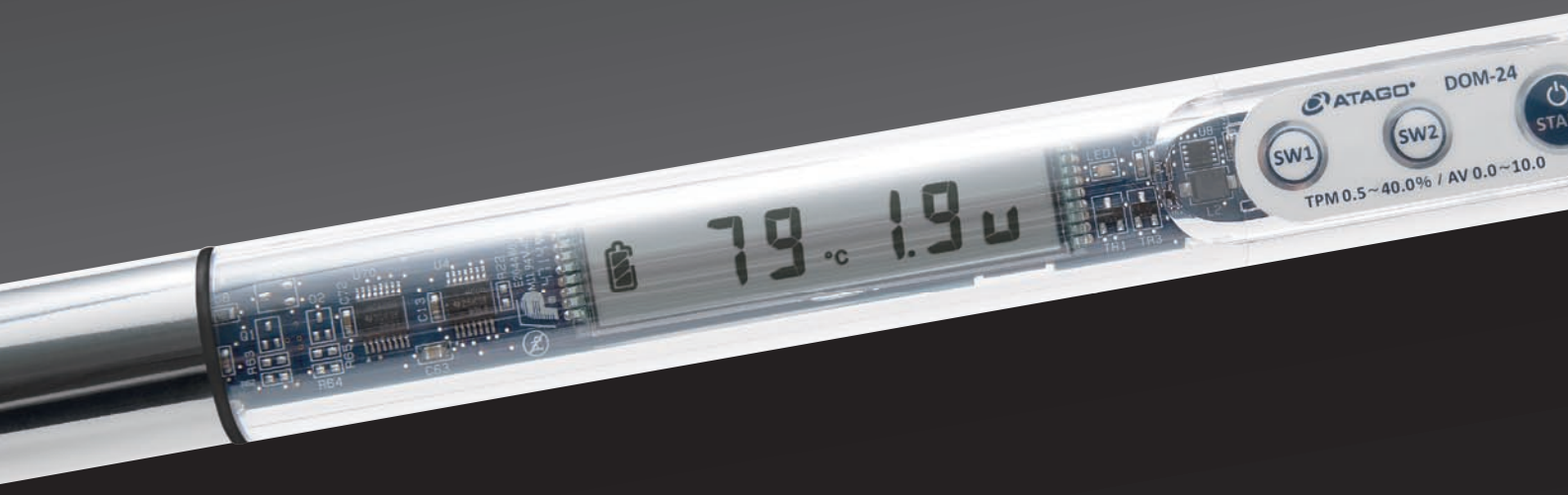
The World's first

Digitally displays Acid Value (AV)



AV 

TPM 

What separates the DOM-24 from all other oil degradation measurement devices is its ability to display Acid Value (AV).

In order to determine the degradation of oil, Acid Value (AV) and Total Polar Materials (TPM) are used as indicators. Governing authorities in each country enforce their set quality standards and oil degradation point for food.
Typical digital meters measure dielectric constant of oil to calculate the Total Polar Materials (TPM) to determine the degradation of oil. On the other hand, what about the DOM-24? Although the DOM-24 also uses the same measurement principle of measuring dielectric constant to find the Total Polar Materials (TPM), it then converts those readings into Acid Value (AV) using a conversion table for a double scale. That is to say, the DOM-24 can display either the AV value or the TPM value.

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Liberation from test strips

Especially with base titration, the individual has to determine when the color changes, and mistakes naturally occur. In order to minimize these errors, multiple measurements are taken, and the user utilizes the average of these. The DOM-24, on the other hand, displays in 0.1 incliments. Considering most test strips are 0.5 increment, it is obvious that DOM-24 eliminates error by having the user go by the digital display.

Liberation from titration

No more preparation and troublesome labor tasks. There is no need to prepare equipments and reagent that is necessary to do the titration. The cumbersome preparation needed for measurement is absolutely unnecessary. Anyone can easily take measurements by pressing the start button. The temperature range for DOM-24 is 0 to 225℃, which allows to measure oil regardless of its temperature, covering low to high temperature. This means, no need to wait for sample to cool meriting a reduction in time.

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Design

The DOM-24's simplistic cylindrical appearance expresses its expedient operation but its functionality inevitably extends beyond just that of an industrial design.

Superior Temperature Range

The first point is the long distance from the sensor to the handle. While the risk of burn injuries from deep frying is a major concern, one of DOM-24's distinctive characteristics ensures a good distance from the oil to the person's hand. The low risk of burn injury, even when inserting the device in high temperature oil, leads to ensured safety of employees, which serves to reduces the risk of workplace accidents. Making the DOM-24 a device that anyone can use safely was one of our main goals.

High water resistance

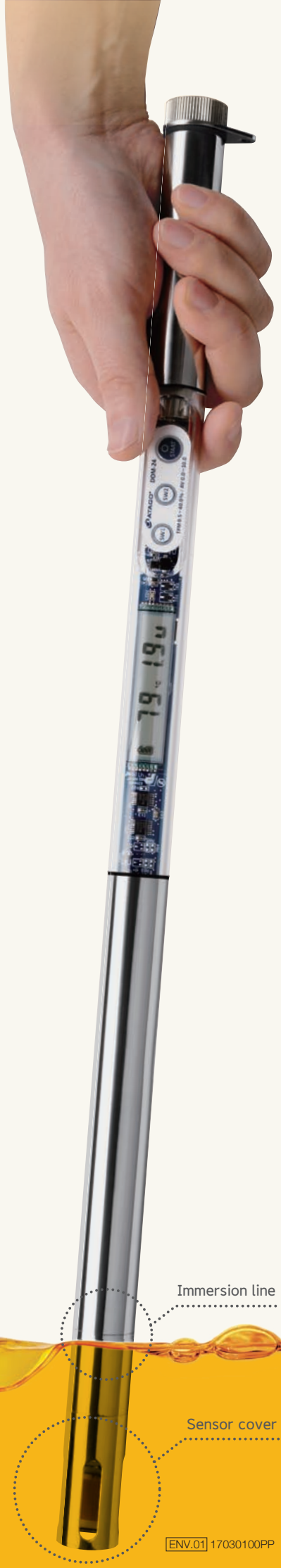
The water resistance is IP67, so there's no problem if it's dropped in water. You can use it around water without hesitation.

Stir the oil using DOM-24

Nother characteristic is that the DOM-24 can be used to stir the oil. There are instances where oil is not uniform in various layers depending on its temperature or degradation progress, and stirring the oil using the DOM-24 may give greater measurement accuracy.

Shock-resistant body

There's a cover on the delicate sensor assembly, to make it resilient. In our own drop tests, we confirmed that it continued to work without issue after being dropped from a height above waist-level, so part timers and other people who aren't the owner can use it without concern.



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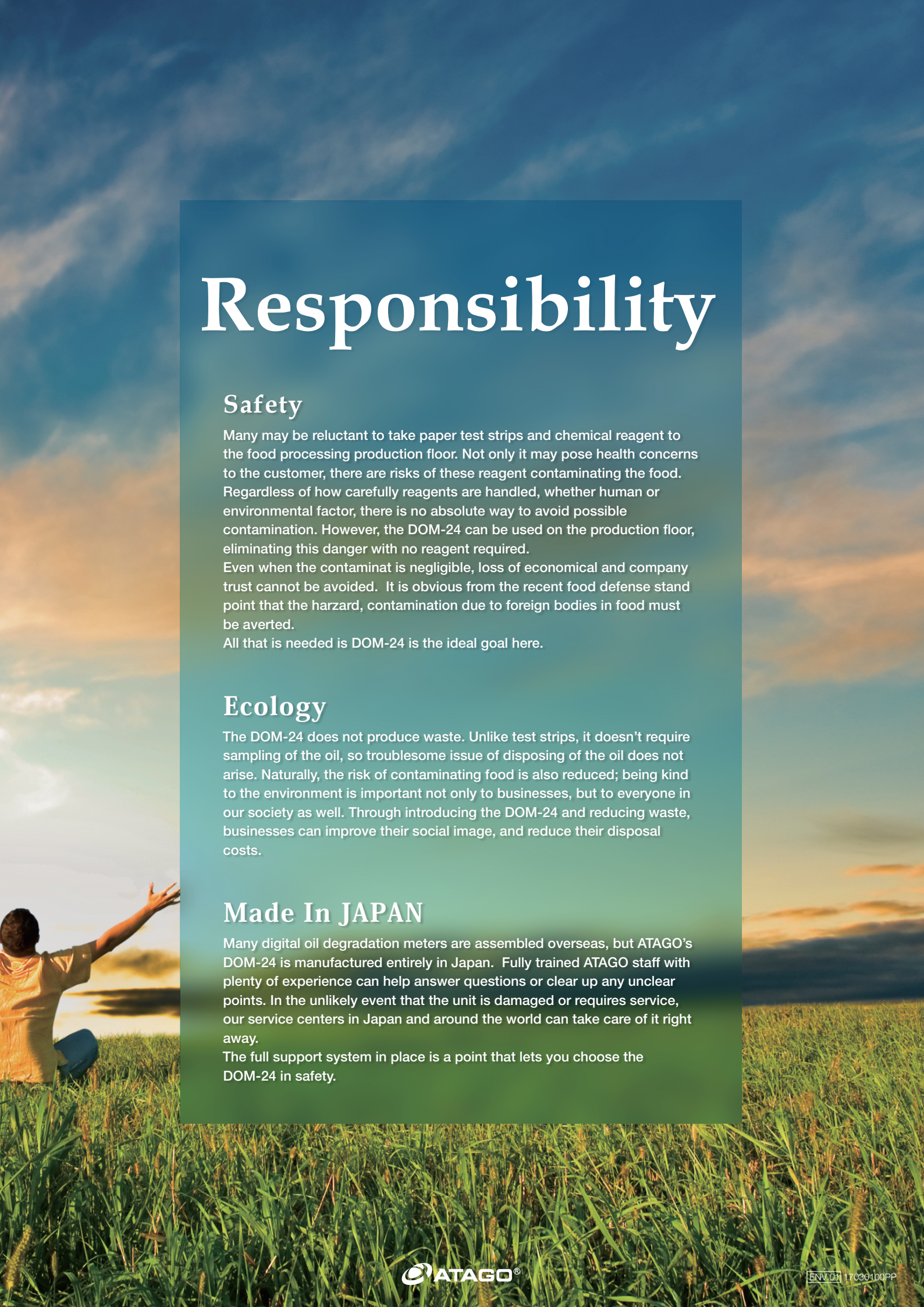
Cost Performance

Durable and long lasting

After one purchase of the DOM-24, being able to measure repeatedly measure samples without having to worry about reagents and other consumables is surely very appealing.

Unlike testing paper and reagent that has expiration date, DOM-24 has no expiration date or limit of testing times. To determine the optimal timing of disposing oil.



Responsibility

Safety

Many may be reluctant to take paper test strips and chemical reagent to the food processing production floor. Not only it may pose health concerns to the customer, there are risks of these reagent contaminating the food. Regardless of how carefully reagents are handled, whether human or environmental factor, there is no absolute way to avoid possible contamination. However, the DOM-24 can be used on the production floor, eliminating this danger with no reagent required.
Even when the contaminat is negligible, loss of economical and company trust cannot be avoided. It is obvious from the recent food defense stand point that the harzard, contamination due to foreign bodies in food must be averted.
All that is needed is DOM-24 is the ideal goal here.

Ecology

The DOM-24 does not produce waste. Unlike test strips, it doesn't require sampling of the oil, so troublesome issue of disposing of the oil does not arise. Naturally, the risk of contaminating food is also reduced; being kind to the environment is important not only to businesses, but to everyone in our society as well. Through introducing the DOM-24 and reducing waste, businesses can improve their social image, and reduce their disposal costs.

Made In JAPAN

Many digital oil degradation meters are assembled overseas, but ATAGO's DOM-24 is manufactured entirely in Japan. Fully trained ATAGO staff with plenty of experience can help answer questions or clear up any unclear points. In the unlikely event that the unit is damaged or requires service, our service centers in Japan and around the world can take care of it right away.
The full support system in place is a point that lets you choose the DOM-24 in safety.