



CapSens5000



CapSens5000 determines the quality of frying oil by measuring the polar compounds – outside the fryer, precisely and easily. So you know exactly when the oil has to be changed.

Your Food Oil Guard – CapSens5000



Your benefits

- > Easy determination of the oil quality outside the fryer
- > Unbeatable precision thanks to
 - state-of-the-art measuring technology
 - correct calibration always at the right moment
- > Uncompromising quality assurance thanks to the electronic collection and storage of measured values
- > Optimised oil quality with reduced costs and oil consumption
- > Adherence to regulations
- > Reduced risk of accidents

**For healthy oil
and satisfied
guests!**

Measuring outside the fryer – reliable and easy

Frying oils with polar compounds exceeding 27% are considered to be past their best and can pose a health risk for consumers. Therefore, good and healthy frying oil must be checked constantly as top quality is an absolute must in the food and catering industries – a real challenge because constant checks are time-consuming.

With the measuring sensor CapSens5000 developed by C-CIT AG you can determine the polar compounds in frying oil, quickly and accurately, outside each individual fryer.

This avoids having to interrupt the frying process. The oil can be checked either cold or hot which means waiting for a fryer to heat up or cool down has become a thing of the past. Common sources of error are eliminated and the risk of burns reduced.

You only have to change the oil when the polar compounds exceed the official limit. This saves both time and money.

Suitable for use in:

- Fast food and QSR restaurants
- Canteens
- Hotel kitchens
- Catering businesses
- Motorway restaurants
- Snack bars
- Production plants producing cooking oils, fried convenience products, and bakeries
- Monitoring laboratories
- Production of biodiesel from used frying oil



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For uncompromising quality assurance

The operation of the CapSens5000 is menu-guided. The display navigates you easily and clearly through the measurement process and informs you about the steps to be taken.

CapSens5000 always displays the last 15 measurements. Up to 1000 measurements can be stored and these can be transferred as data to a PC. An RS232 interface is provided for this purpose. The optional software (FOS Value software) enables you to transmit all data to a PC as text files, and open and edit them in MS-Word, MS-Excel as well as other text and spreadsheet programs such as StarOffice.

This means you are always up-to-date and in a position to retrieve earlier data at any time. This guarantees you uncompromising quality assurance.

With superior technology

The simple and reliable measuring procedure of the CapSens5000 ensures adherence to regulations.

Determining the total polar compounds based on changes in the dielectric constant is a tried and tested technology and is unsurpassed in terms of measurement accuracy. The large sensor area of the CapSens5000 enables high resolution and thus high precision in the accuracy of measurements. The capacitive sensor comprises two gold

electrodes, gold being the ideal material for applications involving fats and oils. The sensor head is of robust construction and can be cleaned easily at any time.

You can calibrate the device yourself using the certified calibration test oils. The device regularly reminds you about calibration and guides you through the test.

Products	
For determining the quality of frying oils	
3003-200	Food Oil Sensor CapSens5000
3003-201	Calibration oil for FOS 4.0 (100 ml)
3003-202	Calibration oil for FOS 0.0 (50 ml)

Options	
3003-204	FOS Value software for transferring data to a PC
3003-203	RS232 interface cable for data transfer

Technical data	
Operating voltage: 15 V	
Power supply: 240 /110 V	
Weight: 627 g	
Dimensions (L×W×H): 23.5 ×8×5 cm	
Measurement range: 0 – 35 %	
Resolution: 1%	
Sensor operating temperature: 50 °C	
Sensor material: Gold	
Sensor head material: Teflon	
Measurement accuracy: +/- 1.4 %	
Display in: German, English, French and Japanese. All other languages on request.	

innovative sensors – powerful solutions

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