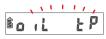
Measurement Method

Press and hold the START button for approximately 1 second.

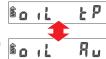




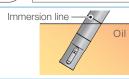
Press the SW1 button to choose between measuring in AV or TPM scales.

* TPM is active on startup





Press the START button. The instrument will begin taking measurements. Insert the sensor into the oil, and stir the oil.



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



Specifications

Measurement Range	TPM: 0.5 to 40.0% AV: 0.00 to 9.99 TMP: 0 to 225°C / 32 to 437°F
Resolution	TPM: 0.5% AV: 0.01 TMP: 1°C/1°F
Accuracy	TPM: ±2.0% AV: ±0.2 (Varies with user's scale setting.) TMP: ±1°C / ±2°F (Accuracy guaranteed from 20 to 200°C / 68 to 392°F)
ATC Range	0 to 225°C / 32 to 437°F (Accuracy guaranteed from 20 to 200°C / 68 to 392°F)
Power supply	Size AAA alkaline battery × 2
International Protection class	3 IP67
Dimensions and weight	Ф22 × 490mm, 400g (main unit only)
TPM ······Total Polar Mater	ials TMP ······ Temperature ATC ······ Automatic Temperature Compensation

Optional Accessories

•	
Part Name	Part No.
DOM-24 Standard liquid	RE-99300
Strap (short)	BE-79430

All ATAGO products are designed and manufactured in Japan.



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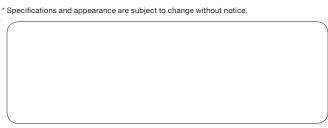
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ATAGO products comply with HACCP,GMP,







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ENV.04 17091500PP Printed in Japan

ATAGO presents a new standard in measuring oil degradation



Easy to read digital display



Consistently provides precise measurements, regardless of oil temperature.



Equipped with a preset AV scale.

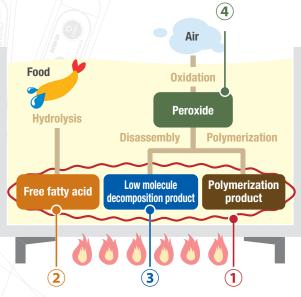


Customizable user scales

Oil and deterioration

Frying oil deteriorates with exposure to air, light, heat, and water. Depending on how it has deteriorated in quality, it may not just affect the taste but also be bad for consumer's health. It is vital the oil quality is maintained.

Type of deterioration



1 Total Polar Materials (TPM)

A method used to determine the degradation of frying oil. The EU has adopted a value of 25 to 27% as their acceptable upper limit for fats and oils.

2 Acid Value (AV)

Acid Value or AV is an index that denotes the amount of free fatty acids caused by hydrolysis. Many AV test strips, which can be easily measure the value, are used at food production sites.

3 Carbonyl Value (CV)

It is a measurement denoting the amount of aldehyde and ketone produced in frying oils to determine degradation. In addition, as the threshold is small, it will impact the smell of fats and oils greatly.

4 Peroxide Value (POV)

Peroxide is generated when oil is exposed to air, causing the unsaturated fatty acids to absorb oxygen. Peroxide value can also be used to measure hydroperoxide but for frying oil the indicator is by decomposition or polymerization.



A WHITE

ATAGO presents a new standard in measuring oil degradation



Easy to read digital display



Consistently provides precise measurements, regardless of oil temperature.



Equipped with a preset AV scale.



Customizable user scales

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 that eliminates any measurement subjectivity or guesswork. The same measurement values can be obtained no matter who is taking them.





Reagents and test strips have a short shelf life

With the DOM-24, there is no need to worry about expiration dates on reagent kits or test strips, or bother with the proper disposal of the chemicals associated with titration method.





Expiration Date

Image shown with cap removed

Chemical Disposal

Chemicals are potentially dangerous!?

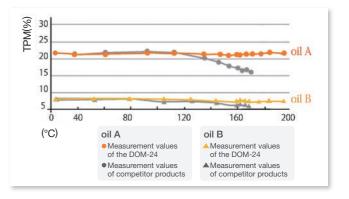
Unlike titration method or test strips, there is no need to use a reagent kit with potentially hazardous chemicals. This eliminates any concerns regarding chemicals as a food safety issue.



Unrivaled High Performance and Value

Precise measurements even 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.



Avoiding burn injuries



Maintain a safe distance between your hand and the oil.

To improve the safety of employees and contribute to the reduction in the risk of burns.

*May vary depending on how the unit is held.

Low Cost and Hassle Free



Outsourcing oil titration is costly and time-consuming. Moreover, furnishing your own facility is cumbersome, requiring special knowledge and experience. On the contrary, all it takes to measure with the DOM-24 is the instrument itself and minimal training.

Shock-Resistant Design



We've made the DOM-24 shock resistant, just in case it should ever be dropped. Unlike any other similar instrument on the market, the sensor section comes with a protective cap that can be removed and washed to ensure that it remains hygienic.