ConnectedCooking

RATIONAL

Quick Guide.
One-time changes before commissioning and use.
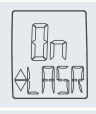
⚠

One-time preparations before commissioning

❶ Charge the cooking system via USB cable

❷ Switch from degrees Celsius (°C) to degrees Fahrenheit (°F)

❸ ON / OFF infrared – laser pointer

❹ Refractive index setting

❺ ON / OFF Auto Hold function

❻ ON / OFF LCD rotation

❼ ON / OFF Backlight

Reach the settings menu by simultaneously pressing the buttons (HOLD) ∨ ∧

Confirm menu setting

Change the menu settings

BT-1
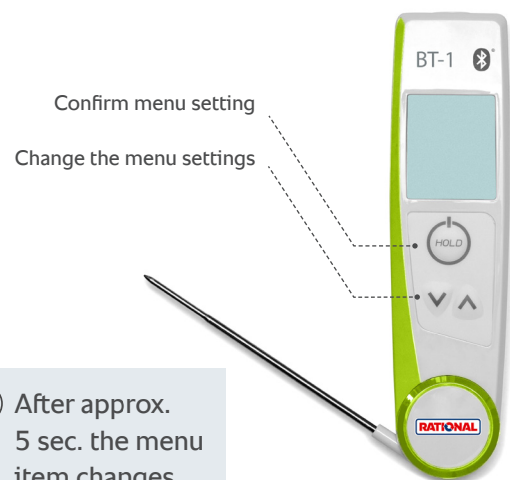
⚠ After approx. 5 sec. the menu item changes automatically

Menu item	Presetting	LCD display
UNIT › Temperature UNIT: [°C / °F]	°C	°C UNIT
LASR › Laser pointer: [ON / OFF]	ON	On LASR
EMIS › Infrared – Refractive index [10 …100]	95	95 EMIS
AHLD › Insertion sensor Auto Hold function: [ON / OFF]	ON	On AHLD
LCDR › LCD rotation: [ON / OFF]	ON	On LCDR
BCKL › Backlight: [ON / OFF]	ON	On BCKL

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Quick Guide.
Temperature measurement.

1 Activate the thermometer by unfolding the probe and open the checkpoint in the app.

2 Connect the thermometer to the app via "Connect sensor".

(!) **Check your smartphone settings: Access via Bluetooth enabled**

5 Clean the probe with a damp cloth.

(!) Do not use solvents.

3 If the connection is **successful**, you will see "Disconnect".

4 Save the measured value by pressing the (HOLD) button. It is saved in the app via [>].

(!) **The value must no longer fluctuate and must be stable.**

Quick Guide.
Cooking system commissioning.

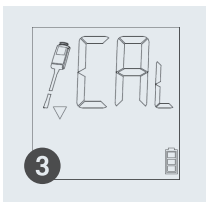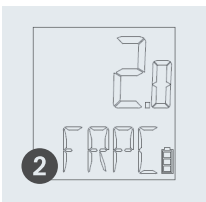## User settings

The oil tester is used on the basis of user settings.

1.
Press the UP button for 5 seconds. You will be guided through the settings.

2.
Confirm the settings

> (!) It is not possible to jump back, but cancel with ON / OFF button

❷ FRPC fresh oil basic setting
› Must correspond to TPM value of fresh oil
› Set using UP/DOWN button, confirm with Menu button
› Then switch off the cooking system

❸ User settings
› Switch on the unit: Press the ON button
› Press the DOWN button until "CAL" appears on the display
› Immerse the oil tester in the hot frying oil, adhere to the min./max. marking (150 – 190 °C)
› Once set, "OK" is displayed

Specify oil quick settings

1.
Press the UP button for 5 seconds. You will be guided through the settings.

2.
Confirm the settings

> (!) It is not possible to jump back, but cancel with ON / OFF button
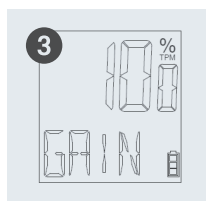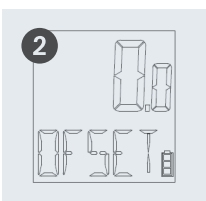
❷ OFSET correction
According to the oil used:

Oil	Ofset
Sunflower oil	− 4 %
Sunflower oil with high oleic acid content	0 %
Rapeseed oil	− 2 %
Rapeseed oil with high oleic acid content	0 %
Palm oil	0 %
Soybean oil	− 5 %

❸ GAIN correction
Change the increment correction

> (!) **For further information, please refer to the operating instructions.**

Quick Guide.
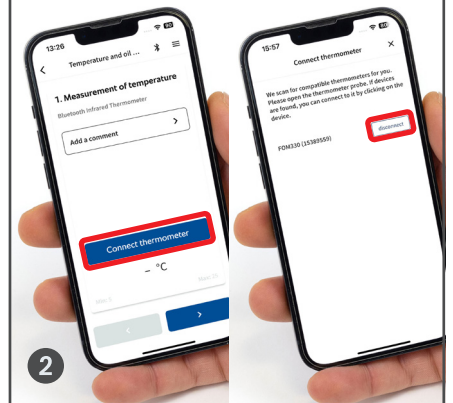## Oil quality and oil temperature measurement.

!

For optimal accuracy, do not fry for at least 20 minutes before measuring. There must be no fried food in the deep-fat fryer during the measurement.

1. Press the **On/Off button**

2. **STD:** Cooking system is ready for measurement

3. **Next-Step indicator** suggests immersing the sensor

Connect the oil tester to the app via "Connect sensor".

! **Check the settings of your smartphone: Access via Bluetooth enabled**

Immerse the sensor in the oil between the MIN / MAX marks. Slightly rotate the cooking system in circular motions.

! **Measurement is finished as soon as TPM value/temperature stops flashing on the screen.**

› **Green signal lamp:** Good oil quality
› **Yellow signal lamp:** Medium oil quality
› **Red signal lamp:** Poor oil quality

(Limits can be changed via menu setting. Refer to the operating instructions)

6 Clean the probe with a damp cloth.

! Do not use solvents.

Sensor self-test.
Perform the measurement.

Equipment required:
› Container with cold water
› Ice cubes
› Temperature sensor
› Thermometer

Add ice cubes to the water, place the sensor in it and allow to adjust to the temperature for at least 15 minutes

1

If necessary, weigh down the sensor to keep the measuring point under water

2

Pull the sensor out of the cover until the left light flashes once and insert it back into the sleeve

3

Alternative: Press and hold the activation button in the water for 2 seconds until the sensor flashes green once

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4

Activate thermometer and measure near the measuring point until the temperature remains stable

5

Sensor self-test.
Evaluation of the measurement results.

Login to the ConnectedCooking website

1

Path: Hygiene management › Sensors › Overview › Selection of the sensor used

2

Select the 3 points on the image of the sensor and select CSV with the current date

3

Open the export file and call up the measurement time (displayed as interruption of the measurement every 20 minutes)

	A	B	C	D	E	F
1	Date	Time	Temperature			
20	27.07.2023	06:09:37	22.24			
21	27.07.2023	06:29:37	22.22			
22	27.07.2023	06:49:37	22.21			
23	27.07.2023	07:09:37	22.19			
24	27.07.2023	07:29:37	21.96			
25	27.07.2023	07:49:37	21.36			
26	27.07.2023	08:09:37	20.54			
27	27.07.2023	08:29:37	20.6			
28	27.07.2023	08:49:37	20.96			
29	27.07.2023	09:09:37	21.31			
30	27.07.2023	09:29:37	21.61			
31	27.07.2023	09:49:37	21.8			

4

Compare the measurement result in the export file with the result of the thermometer

(!) **The maximum deviation of the results should not exceed + / – 1°C**

41	27.07.2023	13:09:37	22.97
42	27.07.2023	13:29:37	23.1
43	27.07.2023	13:49:37	23.28
44	27.07.2023	14:09:37	23.43
45	27.07.2023	14:29:37	23.62
46	27.07.2023	14:49:37	23.78
47	27.07.2023	15:09:37	12.6
48			

5

➲ Your contact on the ConnectedCooking

Support Team will help you get the best out of the software and the ConnectedCooking network solution for your company.

Please contact us via email.

Please note that our preferred support languages are English and German during German business hours.

cc-support@rational-online.com