

How to Measure

A

Soup
Stock
Brine

B

Sauces
Soups

C

Butter
Cheese

Meats
Fish

Pickles

D

Snacks



Dicing

Mincing the sample increases the surface area to **allow** as much salt to be **released** into the water as possible.



Crushing

Crush the sample in a bag.



Dilution

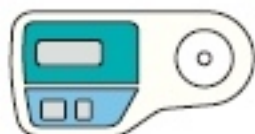
Dilute the sample with water to a 10% ratio.



Filtration

Filter the diluted sample through a cheesecloth or coffee filter for improved stability.

Measurement in 3 sec.



ES-421

Wide measurement range



Apply 2-3 drops onto the sensor section.



Press the START key.



Measurement value is displayed in 3 seconds.

Multiplication



$\times 10 = 2.9$ (Actual salt content %)

The actual salt concentration in percentage is obtained by multiplying the measured value by 10.