

Salt Meter SSX 210-Set



Technical Data

Type	SSX 210
Measurement range	0 ... 100
Resolution	1 Digit
Accuracy (at +25 °C / 77 °F)	±1 Digit
Operating temperature	+10 °C ... +40 °C (50 °F ... 104 °F)
Measurement rate	1 s - 15 s, adjustable
Deactivation	automatically after 5 min., deactivatable
Protection class	IP 54
Dimensions (L x W x H)	100 x 46 x 25 mm
Housing material	ABS
Probe	2-conductor-measurement probe with gold-plated electrodes
Probe cable	silicone
Weight	approximately 200 g
Battery	lithium 3 V / 1 Ah, Type CR2477
Battery lifetime	up to 5 years, depending on use

SSX 210



Applications

- Measurement of the relative salt content of food products
- Meat, sausages, ham, cheese, salads
- Allows consistent taste

Attributes

- Easy operation
- Handy and robust
- Relative degree of saltiness

Details on contents

The **SSX 210 salt meter** is used to measure the salt content in semi-solid food products, such as meat, cold cuts, cheese, salads etc. To achieve this, the electrical conductivity is measured, since this is dependent on the salt content. It is important that the medium to be measured also has a water component. This means that salt measurements cannot be completed in pure oil (does not contain water).

Every dish requires a specific salt content to ensure proper taste. The taste of each dish is different, however, which means that the user must prepare his or her own salt content table. If, for example, it is determined that the optimal seasoning of country ham yields a value of 86, all further hams can be cured and seasoned until they reach this value.

Example	Display
yellow sausage	40
country ham	86
cheese fondue	19

These values cannot be taken directly, as the salt content depends on the ingredients and recipes. Please also note that not only the salt content is measured when vinegar and acids are used, as these substances also increase the electric conductivity.

Description

Salt meter set (consisting of salt meter and case)

Type

SSX 210-Set

Part No.

1340-5211