

Salt Meter

SSX 210



Technical Data

Type	SSX 210
Measuring 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 interval	1 s - 15 s, adjustable
Deactivation	automatically after 5 min.
Protection class	IP 54
Dimensions (L x W x H)	100 x 46 x 25 mm
Housing material	ABS
Probe	2-conductor-measuring probe with gold-plated electrodes
Probe cable	silicone
Weight	approx. 200 g
Battery	lithium 3V/1Ah, 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

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 cured ham yields a value of 86, all further hams can be cured and seasoned until they reach this value.

Example	Display
yellow sausage	40
cured 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	Type	Part No.
Salt meter	SSX 210	1340-5210
Salt meter set (consisting of salt meter and case)	SSX 210-Set	1340-5211