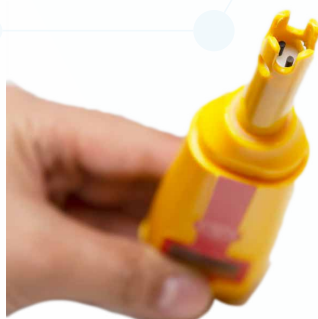


FOOD SALINITY NACL SALT TESTER

REF: 5053



- Dip and test - the easiest way to get reliable NaCl salinity measurements (range: 0-20 %; accuracy: $\pm 0.4\%$)
- Apera's unique platinum black sensor with automatic temperature compensation (32 to 140°F) ensures accuracy and precision in the high concentration range
- Suitable for soup, broths, sauce, and other liquid foods
- Simple single-button easy operation



This economical, high-concentration salinity meter is perfect for accurately testing high salinity solutions, measuring the weight percentage concentration of saline (sodium chloride NaCl) solutions effortlessly. With its one-button operation, users can easily read salinity levels, making it ideal for the food, beverage, and catering industries. The device features a compact design (176×39×25mm), and intelligent functions including one-point automatic calibration, automatic temperature compensation (0-60°C, no temperature display), functional settings, auto-off, and low battery reminder. It meets IP57 sealing standards for field and onsite use and comes with a salinity calibration solution.

The dip-and-test method is the easiest way to get reliable NaCl salinity measurements (vs. hydrometers and refractometers). Simply dip the probe into your liquid food samples and get a stable reading in 10 seconds

The meter is designed with a single-button operation powered by 2*AAA batteries. Auto. Power-off and low-battery reminder functions are available.

Comes with a complete kit including the 5052 tester, 2 AAA Alkaline batteries, 50 mS/cm calibration solution, and a carrying case.