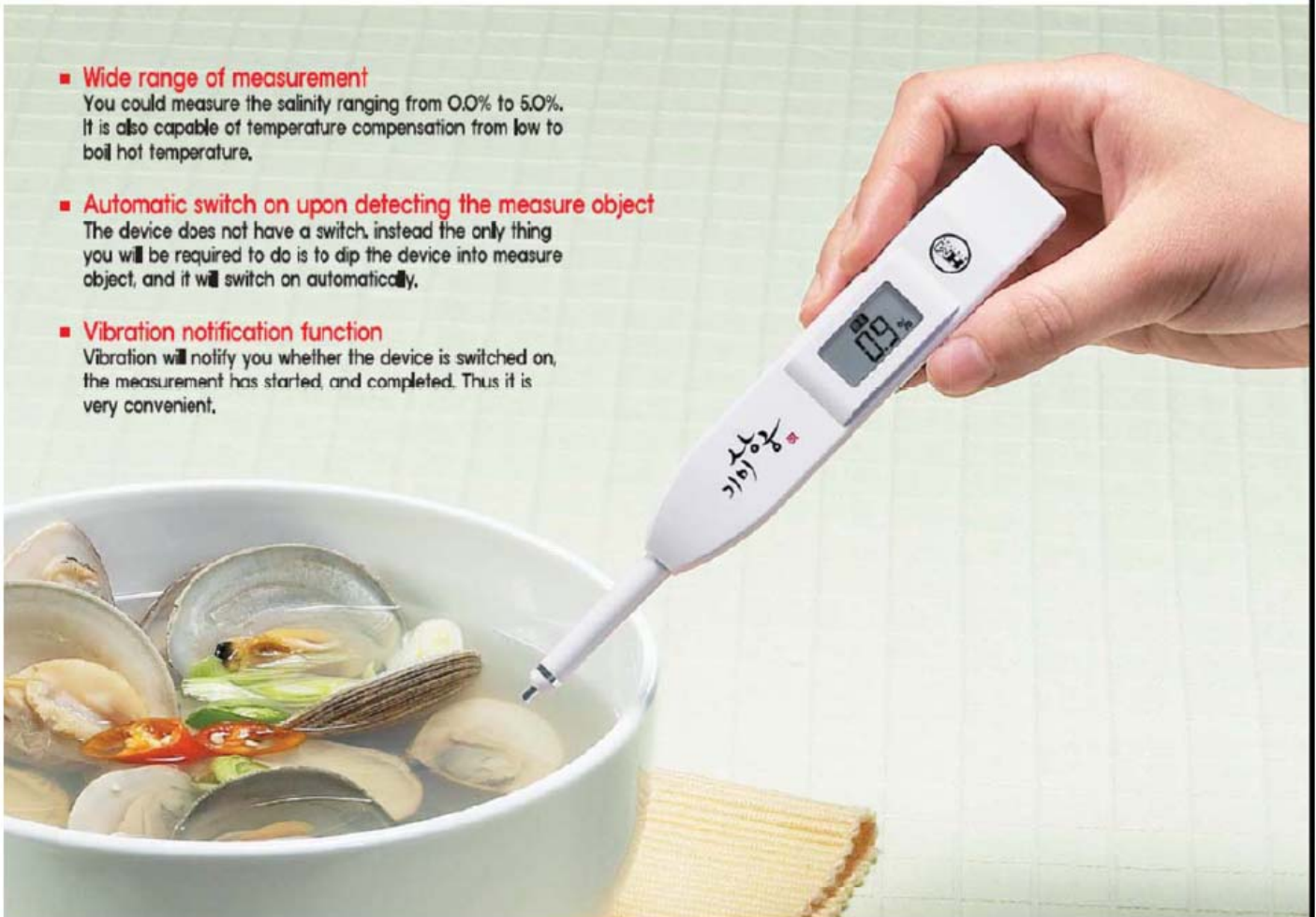


## SALT CHECK METER (SB-2000)

- **Wide range of measurement**  
You could measure the salinity ranging from 0.0% to 5.0%. It is also capable of temperature compensation from low to boil hot temperature.
- **Automatic switch on upon detecting the measure object**  
The device does not have a switch, instead the only thing you will be required to do is to dip the device into measure object, and it will switch on automatically.
- **Vibration notification function**  
Vibration will notify you whether the device is switched on, the measurement has started, and completed. Thus it is very convenient.



## CHARACTERISTIC OF THE PRODUCT

- 1 **There is no switch, making it comfortable to use.**  
From switching on to completing the measurement, it is all automatically processed.
- 2 **There is no need to measure the salinity after cooling the soup.**  
From any temperature ranging from low to high, you can measure the salinity.
- 3 **It is constant no matter who cooks.**  
You could season the food with accuracy and consistency.
- 4 **It allows you to decrease salt intake.**  
It will prevent you from suffering adult illnesses such as high blood pressure, stroke and gastric cancer.



## SPECIFICATIONS

- Product Name: GIMISANGGUNG(Salt Check Meter)
- Measuring Range: 0.0 to 5.0%(0ppm to 50,000ppm with NaCl)
- Resolution: 0.1%
- Accuracy: 1~2.0%(±0.1%), 2.1~5.4%(±0.2%)
- Auto-on: The workpiece is detected automatically power on
- Auto shut-off: After 30seconds, Power-saving features
- Temperature compensation: Automatic(ATC)
- Display: LCD Screen
- Probe: Platinum sensor
- Housing: Water-Proof
- Dimensions: 17.1X2.5X2.45cm(6.73X0.98 inches)
- Weight: 66.3grams(Include batteries), 2.34OZ
- Measurement principle: Electrical conductivity method