

Introducing Related Products



Recommended
Digital display in 3 seconds.
It is that obvious !!
You can measure Kansui Baume, too!

	Ramen Soup concentration	Kansui Baume
Measurement Range	0.0 to 53.0%	0.0 to 9.9°
Resolution	0.1%, Temperature 0.1°C	0.1°, Temperature 0.1°C
Measurement Accuracy	±0.2%, Temperature ±1°C	±0.3°, Temperature ±1°C
Temperature range	10 to 100°C (ATC)	

Standard accessory: MAGIC™

You can measure Kansui Baume, too!



MASTER-Ramen α

Ramen Soup Refractometer MASTER-Ramen α Cat.No.2651 (ATC & Water Resistant)

Ramen Soup Refractometer MASTER-Ramen M Cat.No.2653

	MASTER-Ramen α	MASTER-Ramen M
Measurement Range	[1] Ramen Soup 0.0 to 33.0%, Minimum Scale 0.5% [2] Kansui Baume 0.0 to 10.0°, Minimum Scale 0.5°	
Measurement Accuracy	[1] ±0.25%, * ±0.1% [2] ±0.5°, * ±0.25° (10 to 30°C)	
Dimensions & Weight	3.2×3.4×16.8cm, 90g	

* Repeatability



PAL-Ramen & PAL-Easy SALT (2 unit set)

Ramen Meister Set Cat.No.4003

	PAL-Ramen	PAL-Easy SALT
Measurement Range	0.0 to 53.0%	Salt concentration 0.00 to 10.0% (g/100g)
Resolution	0.1%, Temperature 0.1°C	0.01% (0.00 to 2.99%) 0.1% (3.0 to 10.0%)
Measurement Accuracy	±0.2%, Temperature ±1°C	Displayed value ±0.05% (0.00 to 0.99%) Relative precision ±5% (1.00 to 10.0%)
Temperature range	10 to 100°C (ATC)	5 to 100°C
Ambient Temperature	10 to 40°C	10 to 40°C

* Purchase with PAL-Easy SALT alone is also possible.

ATC= Automatic Temperature Compensation

Measuring method Easy 3 steps

PAL	MASTER
<p>1</p> <p>Drop Ramen soup</p>	<p>1</p> <p>Drop Ramen soup</p>
<p>2</p> <p>Press Start key</p>	<p>2</p> <p>Check after closing the lid</p>
<p>3</p> <p>Result is displayed</p>	<p>3</p> <p>Read result from the scale</p>

Measuring Tips No more variance!

<p>The high temperature sample will stabilize in about 30 seconds.</p>	<p>If soup contains oil, stable measurement can be taken by placing the sample and mixing it with the tip of chopsticks, then press the START key.</p>	<p>If you think that the recent value is not stable with a salt meter, the electrode may be dirty. By leaving water for about 30 minutes will naturally loosen any build up.</p>
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Convenient for these instances

To keep consistent day to day soup flavor | The flavor of the soup is controlled by weight, taste, and stewing time. When Brix is added, the best flavor is attained.

To measure meat and bone broth <For chicken/beef/pork-based soup>

- Concentration 0.3%
- Concentration 2.0%
- Concentration 3.5%
- Concentration 4.5%

Start → Middle → Take out broth ingredients → End

- Concentration check for when mixing soy sauce and chashu sauce.
- Concentration check for when diluting or stewing prepackaged soups for franchised restaurants.
- Replicating flavor when creating a new menu.

Other

- For ramen guru for soup research. (Record keeping for soup concentration at each store.)

Ramen Collaboration Project with Famous Ramen Restaurants

Brix meter is Widely Used in **Ramen Restaurants!**

Tokyo version



Famous Ramen Restaurants

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ATAGO's

Brix meter

For managing soup and salt concentration !



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All ATAGO products are designed and manufactured in Japan.



HACCP GMP GLP

ATAGO products comply with HACCP, GMP, and GLP system standards.

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|--|--------------------------------|------------------------------------|
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* Specifications and appearance are subject to change without notice.

MASTER × PAL Ramen Soup Refractometer

Replicate consistent soup
Visually check the concentration of soup with your eyes

Peace of mind when reducing stock
Keep constant soup with concentration control

Protect the taste of the franchised store
Consistent flavor across multiple locations



Japanese Soba Noodles 蕎麦 – Tsuta –

It was an item I wanted forever. I often use it for salt concentration for Tare (concentrated flavor).



Owner: Mr. Yuki Onishi

In our shop, we continue to develop and develop the ideal taste of salt Tare (concentrated flavor) every day. ATAGO's salt meter can easily measure salt and is easy to operate. It is an item I always wanted to study the taste of Tare (concentrated flavor).

Salt Tare (concentrated flavor) is improved day by day!



shop data

Store name: Japanese Soba Noodles 蕎麦
– Japanese Soba Noodles Tsuta –
Street address: 1F, Plateau-Saka, 1-14-1, Sugamo, Toshima-ku, Tokyo, 170-0002, Japan
Model used: Ramen Meister Set

蕎麦 くらとん – Motenashi Kuroki –

Salt meter is essential in creating Kuroki's flavor.



Owner: Mr. Naoto Kuroki

Kuroki's high quality salt and dashi broth.



Kuroki's high quality salt and dashi broth. The level of salt can vary as the broth is made using only natural ingredients. Kuroki utilizes salt meter to ensure the consistency of the broth; keeping balance of the salt from the natural ingredients and the salt that is added.

shop data

Store name: 蕎麦 くらとん – Motenashi Kuroki –
Street address: 1F, Yonren Bld. 3 goukan, 2-15, Kandaizumicho, Chiyoda-ku, Tokyo, 101-0024, Japan
Model used: Ramen Meister Set



ソラノイロ – Soranoiro –

Whether part timer or albeit-regardless, "the same flavor" is created each time.



Owner: Mr. Chihiro Miyazaki

Also manage thick, heavy, and rich soup, too!



The Brix and salt content is subtly adjusted, conforming to the seasonal changes of the year.

Our restaurant uses ATAGO's PAL to measure Brix and salt content. The PAL unit is easy to use, allowing for consistent flavor for every batch. The PAL unit is integral to our restaurant.

shop data

Store name: ソラノイロ 本店
– Soranoiro japanese soup noodle free style –
Street address: 1-3-10, Hirakawacho, Chiyoda-ku, Tokyo, 102-0093, Japan
Model used: PAL-96S, PAL-sio



Gourmet Ramen Restaurant

What is Ramen Soup Concentration (Brix)...?

It is the sum of all the Tare (sauce) and extracts (umami) from ingredients that are present in the ramen soup!

* The percentage of the material dissolved in 100 g is expressed as a percentage.

魚雷 – Gyorai –

Quality bonito broth. Salt and Brix measurements are implacable in keeping the delicate flavor of the broth.



Owner: Mr. Kenji Tsukada

The quality delicate karebushi flavored soup is maintained.



Our soup is made by combining meat and seafood broth with Karebushi, traditional bonito flakes. The ATAGO's salt meter is used to keep the delicate flavor consistent. The flavor expressed in numeric value allows us to provide the soup to our customer with highest confidence.

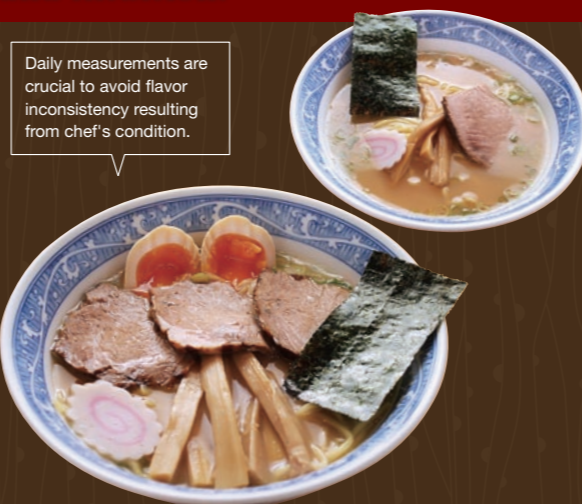
shop data

Store name: 本枯中華そば 魚雷
– Hongare Chuka Soba Gyorai –
Street address: Arusion bunkyou koishikawa102, 1-8-6, Koishikawa, Bunkyo-ku, Tokyo, 112-0002, Japan
Model used: PAL-ES1 (Successor model: PAL-sio)



青葉 – Aoba –

Brix is measured daily to avoid flavor fluctuations. Refractometer adds the science to the chef's experience and intuition.



Daily measurements are crucial to avoid flavor inconsistency resulting from chef's condition.

To keep the "consistent taste," our restaurant uses "scientific method." The ATAGO's ramen refractometer supplements the chef's experience and intuition. The chef's condition affects the flavor. To provide consistent flavor to customers, we use ATAGO's refractometer to check for Brix and salt in the soup on a daily basis.

shop data

Store name: 青葉 中野本店 – Aoba Nakano main store –
Street address: 5-58-1, Nakano, Nakano-ku, Tokyo, 164-0001, Japan
Model used: PAL-ES1 (Successor model: PAL-sio)



大勝軒 – Taishouken –

Measuring the Brix is important in maintaining the passion and flavor created by the previous generation.



Owner: Mr. Toshihiko Iino



All different types of soups are measured for quality control.

The ATAGO's "Pocket" Ramen Soup Refractometer is very convenient and easy to use. The measurements can be used to create flavor profiles, unchanging the flavor creation passed from the previous generation.

shop data

Store name: 東池袋 大勝軒
– Taishouken Higashi Ikebukuro –
Street address: 2-42-8, Minamiikebukuro, Toshima-ku, Tokyo, 171-0022, Japan
Model used: PAL-96S

