

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

	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)

	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

- Drop Ramen soup
- Press Start key
- Result is displayed

MASTER

- Drop Ramen soup
- Check after closing the lid
- Read result from the scale

Measuring Tips No more variance!

The high temperature sample will stabilize in about 30 seconds.

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.

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.

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>

Start: Concentration 0.3% | Middle: Concentration 2.0% | Take out broth ingredients | End: Concentration 3.5% | Concentration 4.5%

- 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!**

Kyushu version



Famous Ramen Restaurants

ATAGO's

Brix meter

For managing soup and salt concentration



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HACCP GMP GLP
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* Specifications and appearance are subject to change without notice.

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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



Gourmet
Ramen
Restaurant

Hakata's taste to the world!
Wherever you eat you can offer authentic taste!



博多一幸舎
HAKATA IKKOUSHA



Owner: Mr. Yusuke Yoshimura

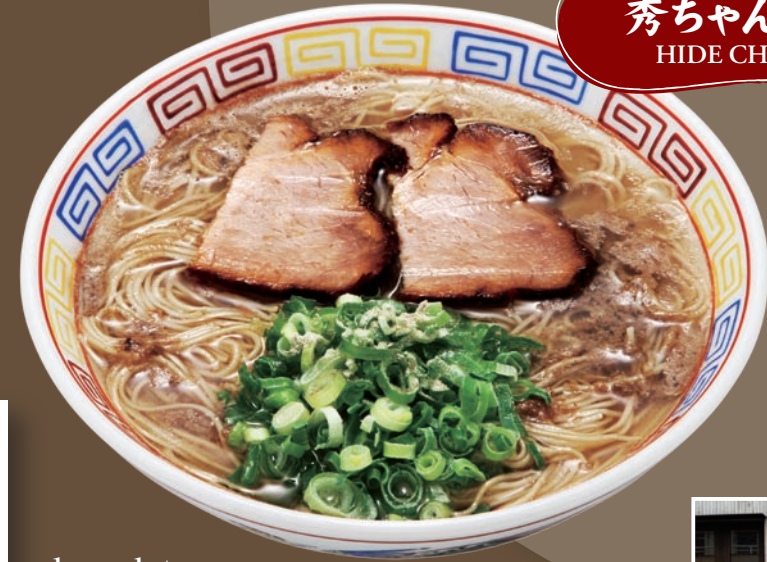
shop data

Store name: 博多一幸舎 博多本店
- HAKATA IKKOUSHA HAKATA -
Street address: Kouwa building, #103 3-23-12
Hakataekimae Hakata-ku, Fukuoka-
shi, Fukuoka, 812-0011, Japan
Model used: Ramen Meister Set,
MASTER-Ramen α



Gourmet
Ramen
Restaurant

I am using a Brix meter to make thick and rich pork bone
soup that sticks to the noodles.



秀ちゃんラーメン
HIDE CHAN-RAMEN



Owner: Mr. Hideto Kawahara

shop data

Store name: 秀ちゃんラーメン 総本店
- HIDE CHAN-RAMEN -
Street address: 2-13-11, Kego, Chuo-ku Fukuoka-shi, Fukuoka,
810-0023, Japan
Model used: PAL-96S, MASTER-Ramen α



Essential to maintain the concentration of soup
balance of pork, chickens and seafood based soups.

豚とろ
Ton Toro



Gourmet
Ramen
Restaurant



Owner: Mr. Yuuto Nakazato

shop data

Store name: 鹿児島ラーメン豚とろ 天文館本店
- Kagoshima Ramen Ton Toro -
Street address: 9-41, Yamanokuchicho,
Kagoshima-shi, Kagoshima,
892-0844, Japan
Model used: Ramen Meister Set, MASTER-20M



I am using a Brix meter to preserve the taste of
orthodox Kumamoto ramen.

黒亭
Kokutei



Gourmet
Ramen
Restaurant



Owner: Ms. Kyoko Hirabayashi

shop data

Store name: 熊本ラーメン黒亭 本店
- Kokutei Kumamoto-Ramen -
Street address: 2-1-23, Nihongi, Nishi-ku Kumamoto-
shi, Kumamoto, 860-0051, Japan
Model used: Ramen Meister Set, MASTER-50H



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.

