

Introducing Related Products



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

**Pocket Ramen Refractometer & Kansui Baume Meter** PAL-96S Cat.No.4496

	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**

- 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>**

• 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!**

**Kansai version**

# Famous Ramen Restaurants

ATAGO's

# Brix meter

For managing soup and salt concentration



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**HACCP GMP GLP**

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

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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

PAL is never a product that produces taste or brings out deliciousness. You can adjust the taste.

ロックンビリー S1  
Rock'n'Billy Super One



Owner: Mr. Junichi Simazaki

shop data

Store name: らあめん矢・ロックンビリー スーパーワン  
- Ramen Arrow · Rock'n'Billy Super One -  
Street address: 3-29-13, Minamitsukaguchicho, Amagasaki-shi, Hyogo, 661-0012, Japan  
Model used: Ramen Meister Set

Gourmet  
Ramen  
Restaurant

Tonkotsu soup of Muteppou is a soup with plenty of collagen made with high quality domestic pig bone and water only. Every day, it is stewed until the bone marrow melts.

無鉄砲  
Muteppou



We are using special attention to products that are not sold face to face. The Brix and a salinity meter is one of the indicator to judge whether the usual soup has been made or not.

While making the sense of craftsmen cultivated through years of know-how as an important part of the taste index, the Brix meter is useful as a supporting tool, which can objectively see a small change in daily life.



Owner: Mr. Shigeyuki Akasako

shop data

Store name: 無鉄砲 本店 - Muteppou Main Store -  
Street address: 15-3, Higedani, Umedani, Kizugawa-shi, Kyoto, 619-0212, Japan  
Model used: Ramen Meister Set



By digitizing the aiming taste, it makes it easier to make stable products. When the value breaks, it is also important to think about the cause.

Gourmet  
Ramen  
Restaurant

鉢ノ葦葉  
Hachinoashiha



Owner: Mr. Katsumasa Hori

shop data

Store name: らーめん 鉢ノ葦葉  
- Ramen Hachinoashiha -  
Street address: Ru · guran1F, 1-12, Shirokitacho, Yokkaichi-shi, Mie, 510-0823, Japan  
Model used: Ramen Meister Set



By adding extra effort, we can see the material change in accordance to seasonal change.

Gourmet  
Ramen  
Restaurant

カドヤ食堂  
Kadoya Shokudou



We measure three kinds of soup respectively.

I am also committed to noodles so we are also measuring Kansui. Since it is equipped with automatic temperature compensation there is no need to worry about the temperature.

shop data

Store name: カドヤ食堂 総本店  
- Kadoya Shokudou Main Store -  
Street address: 1F, Capital nisinagahori, 4-16-13, Shimmachi, Nishi-ku Osaka-shi, Osaka, 550-0013, Japan  
Model used: Ramen Meister Set



Owner: Mr. Kazuyoshi Tachibana



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.