

Danger! Before becoming too late, let's cut down on salt !!

Salinity concentration meter

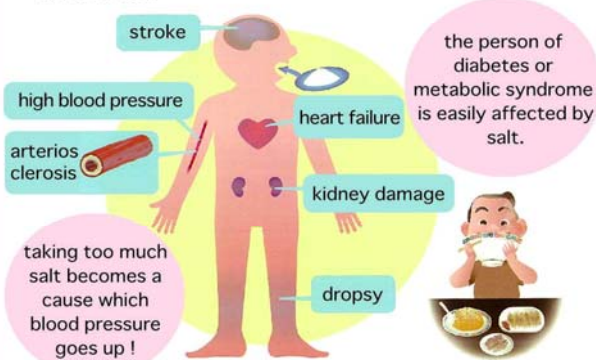
- the range from 0°C to 90°C can be easily measured by pushing a button
- the range of 0.3% to 1.5% of salinity is displayed by LED of seven points !



one in every household, convenient to carry !

Danger !

Taking too much salt would cause various diseases.



standard salt in take of a day (by WHO)

Adult **5g or less**

ordinary homes in America

average salt intake of a day **14g**

ordinary homes in EU

average salt intake of a day **10g**

▲ This meter can measure only a liquid.

Do you know how much salt is included in these food?



● measuring method of miso soup ●



● how to convert in to a gram... ※in the case of 200cc a cup

0.7% display
200cc × 0.7% = **1.4g**

1.5% display
200cc × 1.5% = **3.0g**

same amount, big difference !

Salt meter TK-915 "GENENSEIKATU"

body size: 22×185×15mm
materials: [body] ABS resin, PP [tip] PP
[sensor part] gold plated brass
weight: 27g (including battery)
battery: button battery × 3pcs LR44

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The superior point of the salt measuring instrument!

"GENENSEIKATSU" (These are the reasons why a "Low-Sodium Lifestyle" is good for you)



① Auto-adjust function that lets you use it in a wide range of temperatures- all the way from cold to hot.

0°C ~ 90°C

From a cold food to warm food !!



*For very salty substances, you may need to dilute it for an accurate measurement.

Curry/ Stew
Potage soup



What is the auto-adjust function?

In most cases, the salt measurement device has errors in the result due to the temperature of what you're measuring. The auto-adjust function will adjust your measured result for you based on the temperature. Therefore, a "Low-Sodium Lifestyle" allows you to measure many things!

Here's why our product is better than the competitors !!

② Our product has the ability to measure thick liquids

Not only liquid soup of Japanese soba & udon



Thick liquid of corn soup



*It can even measure thick liquids like ketchup. You can also measure solids by grinding them up and dissolving them in water.

③ Our product can even measure low sodium liquids

0.3% ~

Popular products such as oral rehydration salts often have the same sodium content as sweat at 0.3%

A sodium content of 0.3% tastes very bland in cooking (soup, miso soup, etc.).



④ Light and slim shape

It is the same shape and size as the box.
Length: 20 cm (7.87 in.)
Weight: 30 g (1.06 oz.)



Our product can be used at the kitchen table or taken with you in your pocket or your bag

⑤ Easy-to-read 7 level display with LED backlight

In this case, the result is **1.3%** salt content.

For example, if you drink one cup (200 ml) of miso soup, you will consume **2.6 g** of sodium!



If you have a result like this

Try not to drink all of it. This will result in reducing your sodium intake.

⑥ Easy to use

Instant reading with **one touch** of the button (**great for elderly users**) and it has **high accuracy** (error $\pm 0.2\%$)!

The battery will last about **six months**.

*If you use the factory-installed battery, using our product five times per day or less will result in fewer battery changes

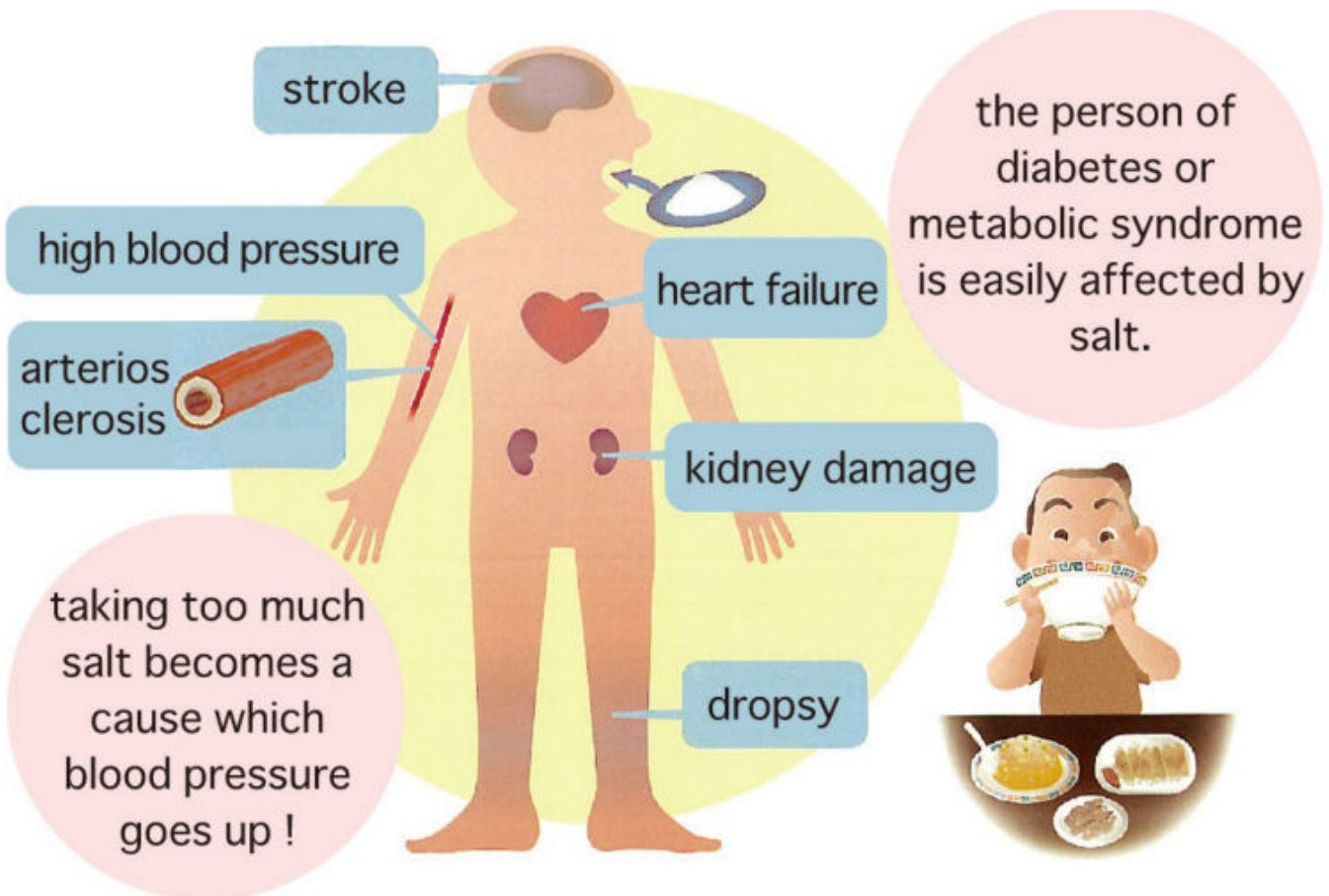
⑦ Affordable price



It is easy on your **wallet!!**

Hypertension 43 million people!

FOOD Service & Solution



Instruction manual

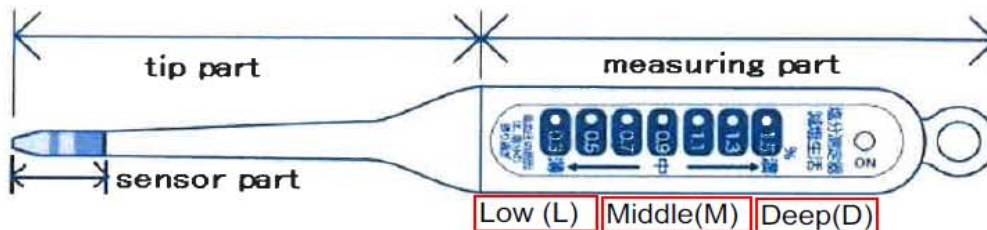
1. To measure it exactly, please make sure that the dirt is not attached to the tip of the meter.



2. Press the power switch for a few seconds and please confirm that lights gradually disappear.



3. Put it into soup until the sensor part is immersed.
Then press the power switch more than five seconds.
The number that LED lamp showed is salinity.
※Please mix the soup well before you measure it



〈Warning〉

- ⊙ Do not wet the measuring part!!
- ⊙ Handle with care and avoid shocks.
- ⊙ Keep out of reach of children.