

LUMISCOPE

Salt Detector

Model 3011

INSTRUCTIONS

The SALT DETECTOR is a handy hi-tech device designed to give an instant indication of salinity contained in the food.

FEATURES

1. Completes measurement in seconds simply by pushing a button.
2. Easy-to-read LED lights indicate the exact concentration of the salt (gram/100 c.c.)
3. 3-level tabulated display directly indicates the salt content is at normal, high or low level.
4. Battery-check function indicates when the batteries should be replaced.






HOW TO OPERATE

1. Insert the sensor tip into the food to be measured. Do not immerse entire unit - only the tip.
2. Press and hold the power button. The 5 LEDs should light immediately.
3. Hold for about 3-5 seconds. The indicators remaining lit will indicate the salt content of the food.

HOW TO READ THE DISPLAY

As a result of the fact that the conductance of salt ions in the food will be considerably affected by its temperature, the readings of the measurement should be adjusted according to the food's temperature.

1. For hot food (around 158° F or 70° C)

| | | | | | | |
|------------------------|---|--|---|---|---|-----------|
| LED |  |  |  |  |  | |
| | (Bat. Check) | | | | | |
| LEVEL | LOW | | NORMAL | | HIGH | |
| CONCENTRATION | Below 0.2% | 0.3-0.4% | 0.5-0.6% | 0.7-1.0% | Over 1.1% | |
| Salt Content (APPROX.) | PER 100cc | Below 0.2g | 0.4g | 0.6g | 0.9g | Over 1.1g |

2. For warm food (around 104° F, or 40° C)

| | | | | | |
|------------------------|------------|------------|----------|-----------|-----------|
| LEVEL | LOW | NORMAL | | HIGH | |
| CONCENTRATION | Below 0.4% | 0.5-0.6% | 0.7-1.0% | Over 1.1% | |
| Salt Content (APPROX.) | PER 100cc | Below 0.4g | 0.6g | 0.9g | Over 1.1g |

3. For cold food (around 60° F, or 15° C)

| | | | | |
|------------------------|---------------|------------|-----------|-----------|
| LEVEL | LOW TO NORMAL | NORMAL | HIGH | |
| CONCENTRATION | Below 0.6% | 0.7-1.0% | Over 1.1% | |
| Salt Content (APPROX.) | PER 100cc | Below 0.6g | 0.9g | Over 1.1g |

NOTE: To avoid an inaccurate measurement, the food should be mixed or mashed thoroughly for an even distribution of salt. For foods containing no water, mash and soak the food in water prior to testing.

CAUTIONS

1. Do not put the tip into boiling food.
2. Be sure the tip is clean and free of foreign material before each use.
3. After each use, clean the tip with water or neutral detergent, and then wipe with a dry cloth. Do not wash the entire unit - only the tip.
4. Always keep the unit in a dry place, away from direct sunlight.
5. Do not bend the probe or attempt to disassemble the unit.

BATTERY REPLACEMENT

1. If the LED marked "BAT. CHECK" does not light up while the power button is pressed, the batteries need to be replaced.
2. Remove the battery cover at back of the unit and take out the 3 old batteries. Insert 3 new with correct polarity.
3. Replace the battery cover and test with the power button.

SPECIFICATION

1. Method of Measurement: Conductance of salt ions.
2. Applicable Food Temperature: Max. 176° F (80° C)
3. Response Time: 3 to 5 seconds.
4. Power: Three (3) LR44 1.5V batteries or equivalent.
5. Power Consumption: Max. 15 mA
6. Battery Life: Approx 2 years for 5 times use per day.
7. Dimension: 183 x 24 x 15mm.
8. Weight: 30 grams (including batteries)

LIMITED WARRANTY

This SALT DETECTOR is guaranteed against all product defects under normal use for up to 90 days from date of purchase. Any defect in the product will be repaired or replaced at no charge during the warranty period. All parts are covered by this warranty except the battery. This warranty does not cover damage by improper use. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

