

Magic Temper® - 1.5Kg



TEMPERING

BY SEEDING

The MAGIC TEMPER MT-1.5K (1,5kg) tempers easily by seeding chocolate masses, coatings, glazing pralines, ganache and fillings. The device is used for the tempering of batches with a daily output from 150 kg to 300 kg. It is designed for chocolate makers and R&D centers in industry. The framed interiors are ready to be cut within 1 to 3 hours instead of 12h or 24h.

With the MAGIC TEMPER MT-1.5K, tempering is quick and 100% safe.



STEPS TO FOLLOW :

1. Solid cocoa butter

2. Transformation

3. Stable crystals ready to seed your masses

PERFORMANCES :

- Seeding with stable polymorphic forms (more rapid crystallization)
- Higher quality of texture, better resistance to fat bloom, better brightness
- Easy, rapid and reproducible tempering of coatings, gazing pralines and ganache
- LCD screen display of the information of regulation
- Tempering of fillings for one-shot, dispenser or extrusion
- Avoids contamination of flavors (marble tempering)
- Cover with thermal shield to guarantee a perfect homogeneity
- Safe digital regulation : no risk of liquid phase
- Setting range of the tank : from +30,0 °C to +35,0 °C/precision : 0.1 °C
- Possibility to run gazing pralines at higher temperatures
- Small and big quantities : volume of the machine 1,5 kg
- Easy cleaning : bottom of the tank and outer surfaces eradicated

TECHNICAL FEATURES :

- Food-grade aluminium tank for a controlled thermal diffusion
- Option : Connection Bluetooth and USB
- Tightness IP21
- Dimensions (L x D x H) : 237 x 277 x 292 mm
- Weight : 4,5 Kg
- Power : AC adaptor 100 V/240 V
single-phase 50/60 Hz – 12 V – 60 W



STATICE TEMPERING

Z.I. des Tilleroyes - 9 rue Thomas Edison - 25000 Besançon

+33 (0)3.81.48.43.43 commercial@statice-tempering.com

www.statice-tempering.com

Follow us
on social networks

