



La technologie au service du chocolat

Magic Temper[®]

1.5K & 3K



Manuel technique (p4-14)



Technical manual (p16-26)



Manuel Technique

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Technical Manual

ATTENTION

Clean the tank before first use using hot soapy water.

The device is not waterproof: do not immerse in water

By default, the set temperature is 33.1°C.
It can be modified depending on the cocoa butter used.

Use only the power supply supplied with
the Magic Temper®.
If it is damaged, consult your dealer.

Do not use metal spatulas which could damage the tank.

It takes about 30 hours for cocoa butter to turn into cream.

1. Device presentation

This device allows you to prepare cocoa butter for tempering chocolate masses, pralines and ganaches using the seeding method (see FAQ and practical tempering guide available for download on our website).

Magic Temper® is made up of:

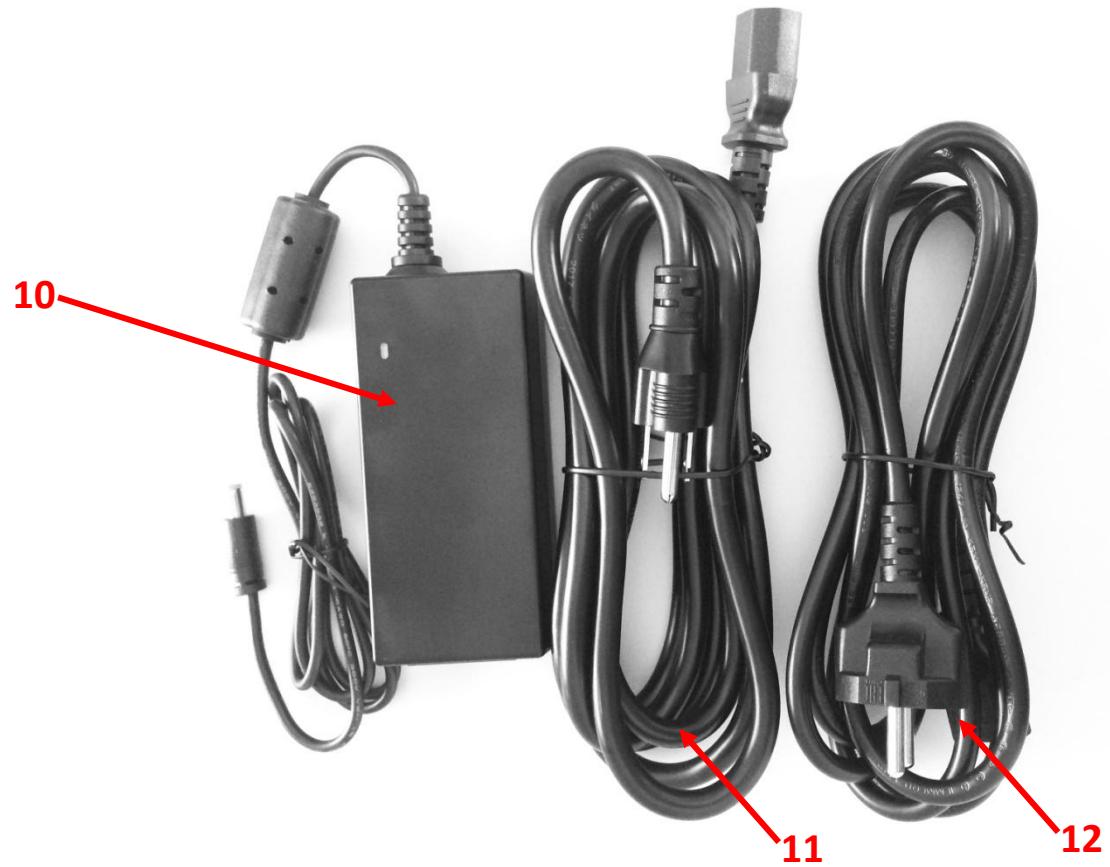
1. a temperature-regulated tank (1.5kg or 3kg format depending on the model)
2. of a lid
3. of a screen that displays the temperature
4. of a LESS button
5. of a PLUS button
6. of a MENU button
7. of a VALIDATION button
8. of a power connector
9. of an on/off switch
10. from an external power supply
11. of a European cord
12. of a Japanese cord (depending on version)
13. a fuse holder and a protection fuse (located under the device)



Back of the Magic Temper® 1.5K



Back of Magic Temper® 3K



2. Installation and maintenance instructions

2.1 General instructions

- The Magic Temper® warranty covers only “normal” use described in this manual
- The warranty does not apply to a device that has been dismantled, even partially.
- Only persons authorized by STATIC TEMPERING may open and access the inside of the device.
- Before any cleaning or maintenance work, unplug the power cord from the mains.
- This instruction manual is part of the product, please retain it for the lifetime of the product and pass it on to future users/owners as appropriate.

2.2 Power supply

- The external power supply is connected via a cord to a mains socket
- Protection is provided by a fuse located under the device
- An On/Off switch is located on the back of the device
- **Only disconnecting the power supply can completely eliminate the presence of live elements.**

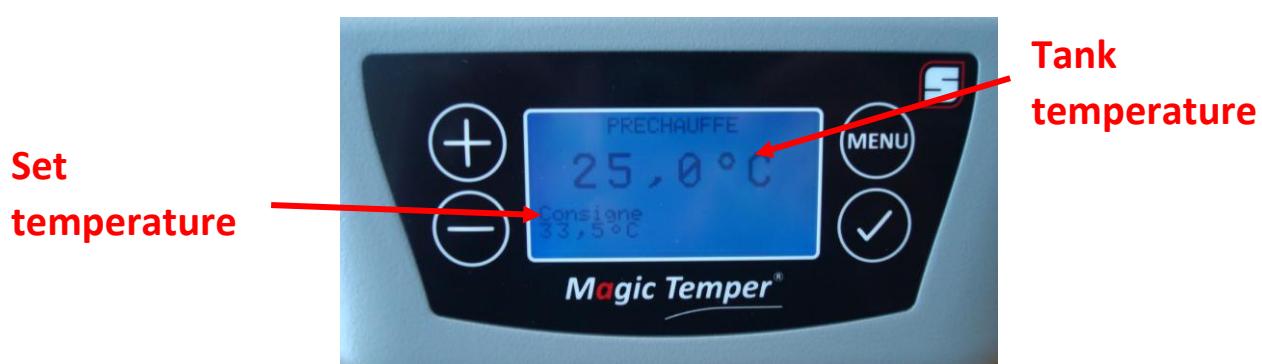
2.3 Set up

- The device must be installed on a flat and stable surface

3. Using the device

3.1 Power on

- Plug the power cord into a 110V or 230V 50/60Hz single-phase power outlet.
- Flip the switch on the back of the unit to turn it on.
- As soon as it is switched on, the device begins preheating according to the last programmed set temperature.



The screen is blue to indicate that the set temperature has not yet been reached at the tank level.

3.2 Loading cocoa butter

5. Put the cocoa butter pistols in the bowl (not liquid cocoa butter)
6. The temperature is automatically set to 33.1°C. It is recommended to refine this value if necessary (from 33.0°C to 34.5°C) to obtain the correct texture.
7. Wait until the butter turns into a creamy texture (about 30 hours)
8. Sampling :
 - a. Take 1% of the total mass of your Magic Temper cocoa butter recipe between 28°C and 34°C. (Example : For 1000 g of the mixture to temper, take 10 g of cocoa butter).
 - b. Take 0.5% of the total mass of your Magic Temper cocoa butter recipe between 28°C and 34°C for a chocolate bar. (Example: For 1000 g of the mixture to temper, take 5 g of cocoa butter).



Preferably use a plastic or silicone spatula or spoon to avoid damaging the tank.

3.3 Changing the set temperature

- Press the buttons several times \ominus/\oplus to decrease/increase the set temperature.
- If the device is unplugged, the set temperature is memorized and will be retained the next time it is powered up.

3.4 Merger

- When the tank's set temperature is reached, the screen turns green.



- Pressing the key  allows you to start a stopwatch. The elapsed time (hours/minutes) is then displayed. It can, for example, be started when loading cocoa butter, and thus provide information on the time elapsed since that moment.



- A second press on the key  allows you to stop the stopwatch.
- It is always possible to modify the set temperature during melting, by pressing the buttons  Or  The instruction is then displayed at the bottom left and disappears after a few seconds.



3.5 Menu

- The configuration menu can be accessed by simply pressing the button 
- Choice of display language (English or French).
- Activating cleaning mode.
- Whether to activate the sound or not.
- Return to factory settings.



To select a menu, move the selection arrow to the desired menu using the keys  Or , then validate with the key .

To exit the menu and return to the main screen, press the key .

3.6 Cleaning

CAUTION: Before any manual cleaning operation, the appliance must be unplugged.

Never use aggressive cleaning agents (abrasive or metal sponges for example) as they could damage the tank and the paint of the appliance.

The Magic Temper® is not waterproof and should not be submerged in water.

Clean the exterior of the Magic Temper® with a soft cloth dampened with warm, soapy water.

The tank can be cleaned with warm soapy water.

Cleaning Mode (device powered on):

The Magic Temper® has a specific cleaning mode.

You can trigger this mode from the Menu:

- Press 
- Then on  to move the cursor down to "Cleaning Mode"
- Validate with the key .



- Confirm to activate the mode:



- Once the mode is activated, the screen turns red and the Magic Temper® heats up to 45°C and the screen will be continuously red



- Once melted (oily appearance), you can clean the tank more easily by emptying its contents.
- Once the contents are emptied:
 - You can stop the cleaning mode by pressing the button
 - Unplug the device
 - Proceed with manual cleaning as described previously
- If you do not manually stop the cleaning mode, the device remains at 45°C for 20 minutes and then gradually drops back to its initial set temperature.



3.7 Glued" cover

- Never force the lid to open it
- If the appliance is switched off while there is cocoa butter between the bowl and the lid, the lid may remain "stuck" to the bowl after the cocoa butter has hardened. The appliance must then be switched on to heat the butter and wait for the necessary time for it to turn into cream.

3.8 Issue

If the device encounters a problem, the screen will flash red. Contact your seller if this occurs.

4 FAQ

➤ Should I clean the tank of my Magic Temper between uses?

No, even once stopped, the cocoa butter can be kept in the vat and can be reused for the next production by simply turning the appliance back on.

➤ Can you use a pouch for softening cocoa butter in the Magic Temper?

Yes, it is possible to use a bag, especially for small quantities, for optimal precision.

➤ What types of cocoa butter should be used in Magic Temper?

All types of tempered cocoa butter (pistols, blocks, etc.) Do not use liquid butter.

➤ What is the minimum/maximum temperature used for the Magic Temper cocoa butter?

The minimum temperature is 28°C and the maximum temperature is 34°C. You can adjust the temperature depending on the quality of your cocoa butter.

➤ What temperature is the Magic Temper set to when it is turned on?

By default when it is switched on, the Magic Temper is set to 33.1°C.

➤ What texture should I get with cocoa butter in Magic Temper?

The cocoa butter should take on the texture of an ointment (similar to toothpaste for example).

➤ What types of products can be favorably tempered by the Magic Temper?

All chocolate masses and couvertures, gianduia, glued pralines, decorations, spraying, ganaches, fatty interiors, chocolate mousse, spread.

➤ How much Magic Temper cocoa butter should I use for different applications?

On average, 1% of the total mass of the recipe (ganaches, pralines, spreads, chocolate masses, etc.) and 0.5% for tablets.

➤ Should we deduct 1% cocoa butter from our recipes?

The deduction of this 1% is made according to the person's assessment, you can deduct them or include them.

➤ How much Magic Temper cocoa butter should I use for spray guns?

Use 1% of the total mixture at a temperature of 32.5°C.

- **When should cocoa butter be added?**
The cocoa butter is added at the end of the recipe (just before framing).
- **If I don't have enough seeded mass, should I add another 1% of cocoa butter to the mass with which I will complete my total production?**
No, you simply add chocolate mass at a temperature of 32.5°C to its initial mass.
- **Can Magic Temper cocoa butter be incorporated into any recipe that calls for cocoa butter?**
Yes, generally speaking, all products that contain cocoa butter can be produced using Magic Temper cocoa butter.
- **How can we check the crystallization of our masses?**
Using a temperature meter, [Magic Scan](#) The latter will allow you to check the crystallization rate at time T of your masses.
- **What happens if you don't follow the prescribed percentage of cocoa butter in Magic Temper?**
You will not be able to obtain the desired effects of the Magic Temper (100% successful production...).
- **Can we use Magic Temper in all our recipes?**
No, just in recipes with cocoa butter.
- **Can you use cocoa butter on chocolate decorations?**
Yes, it is possible to use cocoa butter on decorations (also introduce 1% of butter in the total mass intended to decorate the chocolate).

5 *Specifications*

➤ Dimensions MT 1.5kg:	237 x 277 x 292 mm
➤ Dimensions MT 3kg:	237 x 277 x 412 mm
➤ MT weight 1.5kg:	4.5 kg
➤ Weight MT 3kg:	6.2 kg
➤ MT capacity 1.5kg:	1.8L
➤ MT capacity 3kg:	3.5L
➤ MT 1.5kg power supply:	100V to 240V single-phase 50/60Hz power adapter 12V 5A Class - Power 60W - Fuse: 1 x 6.3 AF 250V
➤ MT 3kg power supply:	100V to 240V single-phase 50/60Hz power adapter 12V 10.4 A Class - Power 125W - Fuse: 1 x 12 AF 125V from 30.0°C to 35.0°C
➤ Adjustment range:	0.1°C
➤ Adjustment accuracy:	
➤ Noise level:	normal mode < 45 dB

CE Declaration of conformity

The manufacturer / responsible for the placing on the market



9 rue Thomas Edison, Z.I Les Tilleroyes
25000 BESANCON, France

Declares that the following product:

Product Name: **MAGIC TEMPER 1.5K®**
Reference: PN # 9100111000



Was designed and produced according to ISO9001.

It is conform:

- To the regulations defined by Annex 1 of the "machinery" European directive 2006/42/EC and national implementing legislation.
- To the regulations of the following European directives and regulations :
 - o N° 2006/95/EC: Low Voltage Directive
 - o N° 2004/108/EC: EMC
 - o N° 2011/65/EU: RoHS Directive
 - o N° 2002/96/EC: DEE Directive
 - o N°1935/2004/EC On materials and articles intended to come into contact with food

Harmonized European standards used to give presumption of conformity with the essential requirements of the directives mentioned **above**:

- EN 55016-2-1: Measurement of conducted emissions. Conducted disturbances from 150 kHz to 30 MHz on alternating current power
- EN 55016-2-3: Measurement of radiated emissions. Radiated disturbances in cage at 3 m at 0-360° (deflection to the method). Measurement of 30 MHz – 1 GHz (Highest internal freq of EST < 0.108 GHz)
- EN 61000-3-2 : Limits for harmonic current emissions (current drawn by the devices ≤ 16A per phase)
- EN 61000-3-3: Limitation of voltage fluctuations and flicker in low-voltage networks for equipment with rated current ≤ 16A
- EN 61000-4-2 : Electrostatic discharge immunity (Criterion B)
- EN 61000-4-3 : Immunity to radiated electromagnetic fields to the radio frequencies (Criterion A)
- EN 61000-4-4: Immunity to fast transient bursts. On power input-output in alternating current (level ± 1 kV)
- EN 61000-4-5: Immunity to shock waves. On power input-output in alternating current. Between Lines (level ± 0.5 and 1 kV)
- EN 61000-4-6: Immunity to conducted disturbances induced by radio frequencies fields. From 0.15 to 80 MHz with amplitude modulation at 80% at 1 kHz on power input-output in alternating current (level 3 Veff)
- EN 61000-4-11: Immunity to voltage dips, short outages and voltage variations (50/60 Hz)

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