

Magic Scan®



Manuel technique (p4 - 15)



Technical manual (p11 - 16)



Manuel Technique

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Technical Manual

ATTENTION

Use only the power supply provided with the Magic Scan®

If it is damaged, contact your reseller

The device is not waterproof: do not immerse it in water

1 Device presentation

The Magic Scan is an easy-to-use temper meter that accurately controls the crystallization rate of your mass coming from the tempering machine, thus ensuring that the mass is properly tempered.

Proper tempering gives chocolate :

- Gloss and a smooth appearance
- A clean snap (characteristic crunch)
- Proper contraction (easy demolding)
- No streaks or fat bloom

It is specifically designed for :

- **Artisan chocolatiers and pastry chefs**

- Those who want to monitor chocolate crystallization in real time
- Enables verification that chocolate is correctly tempered before molding or enrobing
- Helps ensure consistent production, especially when multiple people handle the chocolate

- **R&D laboratories / schools / trainers**

- An educational tool to visually demonstrate crystal formation
- Allows comparison of different tempering methods
- Provides objective data on chocolate crystallization

The Magic Scan consists of :

1. a well adapted to our capsules
2. a temperature probe
3. a lid
4. an ON/OFF button

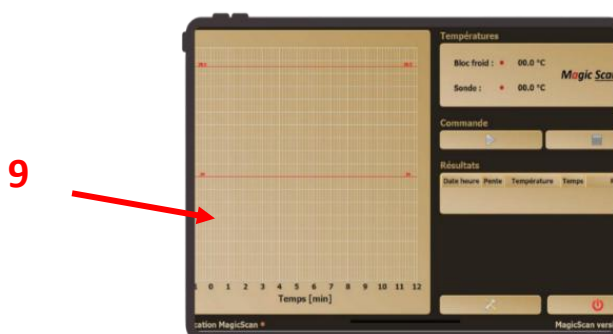


5. a power connector



6. an external power supply
 7. A Japanese power cord (version-dependent)
 8. a European power cord

9. a tablet



2 Installation and maintenance instructions

2.1 General instructions

- The Magic Scan® 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 STATICE 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
- 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

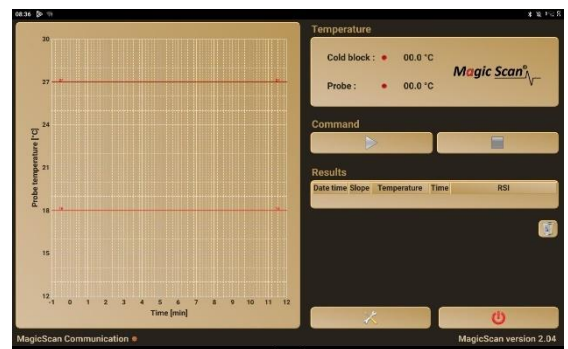
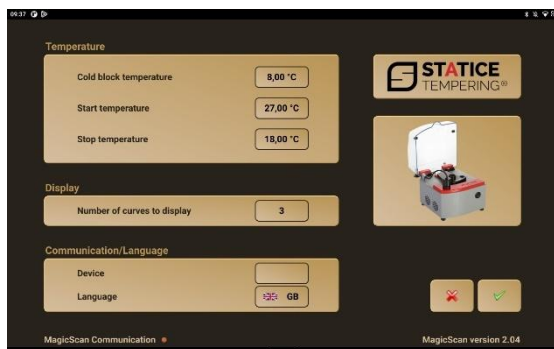
3 Using the device

3.1 Power On and connection

- Plug the power cord into a 110V or 230V 50/60Hz single-phase outlet
- Press the button on the front of the device to turn it on
- Start your tablet and open the Magic Scan software
- Ensure a proper Bluetooth connection between the device and the tablet
- Upon connection, the ON/OFF button will flash white once and emit one beep

3.2 Temperature

- The temperature of the cold block is set to 8°C.
- The starting measurement temperature is set by default to 28°C and the ending measurement temperature is set by default to 12°C. These can be adjusted in the settings on the provided tablet.



- **The device's ON/OFF button is blue** to indicate that the cold block and measurement probe have not yet reached the set temperature
- **The device's ON/OFF button is green** to indicate that the cold block and measurement probe have reached the set temperature

3.3 Sample preparation

- Prepare the capsule of tempered mass: it should be filled up to the first rim
- Gently tap the capsule on a hard surface to remove air bubbles
- Take the sample quickly to avoid any temperature or humidity variations
- Ensure the probe is at the correct temperature before inserting it into the cup: it should be warmed to around 32°C and never cold

3.4 Taking measurements

- Set the starting temperature to 28°C and the ending temperature to 12°C. The measurement will begin when your sample reaches the set starting temperature and will end when your sample reaches the set ending temperature. Measurements last approximately 10 minutes (once the curve descends, the measurement can be stopped manually)
- The device automatically measures and records the chocolate crystallization curve in real time
- When the cold block reaches the set temperature and the measurement probe reaches the defined temperature, the ON/OFF button turns green and emits one long beep
- When the measurement is finished, the button remains green and emits two long beeps

3.5 Results analysis

The results provide four values :

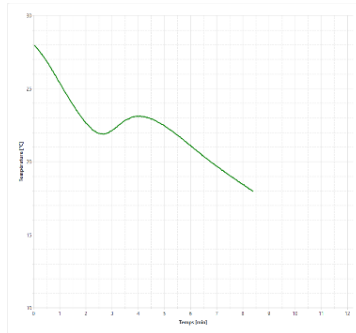
1. **Slope:** slope at the inflection point
2. **Temperature:** temperature at the inflection point
3. **Time :** time at the inflection point
4. **RSI (Relative Solidification Index):** an index automatically calculated by the device.

It represents the amount of crystals formed during the tempering process:

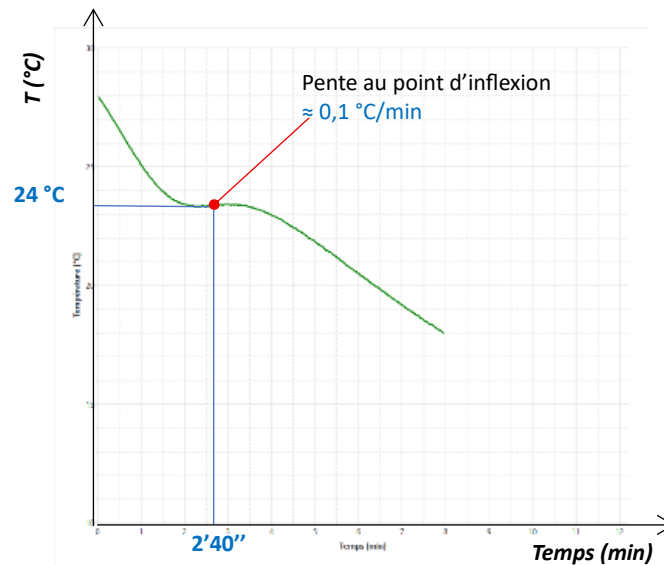
- **Low values :** few crystals in the tempered mass
- **High values :** large number of crystals in the tempered mass

Three types of cases can occur :

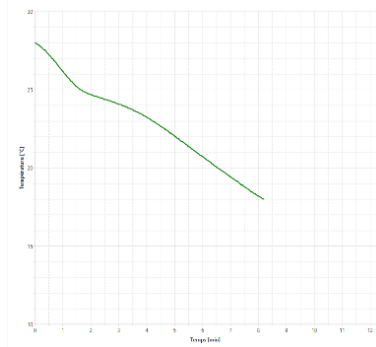
1. **No crystallization** : a lot of liquid cocoa butter / few crystals
→ Low RSI (ex : 1)



2. **Good crystallization** : 50% crystals / 50% liquid cocoa buttercrystallisation
→ Target RSI values : **5** (ex : 4,83)
→ Target slope : **0** (ex : 0,1 °C/min)
→ T (°C) : target range **23.5°C - 25°C** (ex : 24°C)
→ Time : target range **1'30'' - 3'00''min** (ex : 2'40'')



3. **Over-crystallization** : many crystals / little liquid cocoa butter
→ High RSI (ex : 9)



3.6 Disconnection

When the Bluetooth **disconnects**, the device will emit **3 white flashes + 3 sound signals**.

3.7 Problem

If the device encounters a problem, **the ON/OFF button will flash red**. Contact your supplier if this occurs.

4 Specifications

- Overall dimensions : 170 x 209 x 228 mm
- Weight : 5 kg
- Power supply : 100V to 240V single-phase 50/60Hz AC adapter
12V 5A Classe II
- Power : 60W
- Adjustable range : 5.0°C to 12°C
- Noise level : normal mode – 45 dB