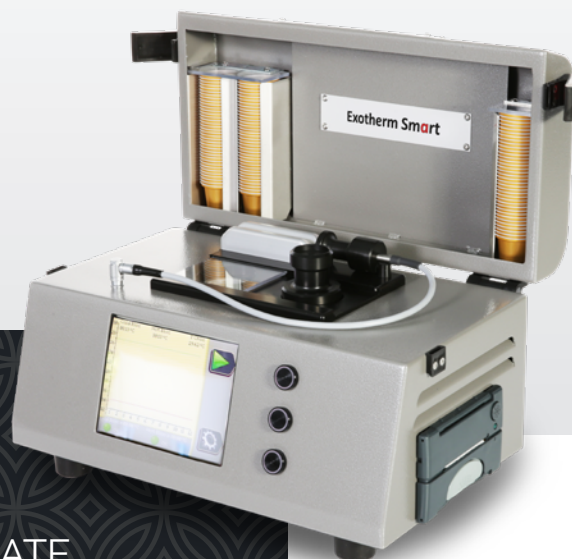


## Exotherm Smart



### TEMPERMETER : MEASURE OF THE CRYSTALLIZATION RATE

The EXOTHERM SMART calculates precisely the crystallization rate of your chocolate. This thermometer controls the quality of your production through 4 characteristics (Time, RSI, Slope, Temperature).

The integrated software and printer manage the curve and edit the results.

The EXOTHERM SMART can be connected, via a LAN network to the supervisor DATACOLLECT 2.0.



### STEPS TO FOLLOW :

1.  
Preparation  
of the sample

2.  
Place the sample  
and the temperature probe

3.  
Start the measure

## PERFORMANCES :

- Stable and precise cold bloc for a good repeatability/Setting range from +1 °C to +15 °C
- Pre-heated probe at the temperature of the chocolate/Setting range from +20 °C to +40 °C
- Color LCD screen with display in real time of the cooling curve
- Calculation of the tempering values: Time, RSI (Rapid Solid Index), Slope and Temperature
- Rapid and precise measurement
- Integrated printer giving a ticket with the results
- Compact and robust
- Included handle for transport
- Export of data (USB)
- Option : Cable and software with database ensuring traceability measures/recipes



## TECHNICAL FEATURES :

- Connection RJ45 (LAN)
- Dimensions (L x D x H) : 356 x 233 x 250 mm
- Weight : 5.5 Kg
- Power : sector 100 V to 240 V  
single-phase 50/60 Hz - 60 W

## STATICE TEMPERING

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