

Magic Scan®

THE TEMPERMETER FOR CHOCOLATE MAKERS

The MAGIC SCAN is the first tempermeter developed especially for chocolate makers. The MAGIC SCAN controls the quality of the tempering of masses.

Compact, it can be installed on the work surface in the laboratory.

The MAGIC SCAN sends the information of the measure in real time to your computer or your tablet. Thanks to a pleasant software, the interpretation of data is simple and quick. The chocolate maker can then adapt the process.



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 block for good repeatability (adjustable from +5 °C to + 10 °C)
- Software with simple and nice interface
- Display in real time of the tempering curve on computer or tablet
- Display of the tempering values : Time, Slope, Temperature, RSI (Relative Solid Index)
- History of the five latest measures (simultaneous display)
- Algorithm for rapid and precise calculations
- Wireless serial connection Bluetooth® or USB
- Easy and simple use
- Compact and robust



TECHNICAL FEATURES :

- Tightness IP21
- Dimensions (L x D x H) : 180 x 190 x 190 mm
- Weight : 2,5 Kg
- Power : AC adaptor 100 V to 240 V
single-phase 50/60 Hz – 12 V - 60 W

STATICE TEMPERING

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