

## ***Magic Temper® - 3Kg***



### TEMPERING

#### BY SEEDING

The MAGIC TEMPER MT-3K (3kg) 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 300 kg to 600 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-3K, 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 3 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 412 mm
- Weight : 6,2 Kg
- Power : AC adaptor 100 V/240 V  
single-phase 50/60 Hz – 12 V - 125 W

## STATICE TEMPERING

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