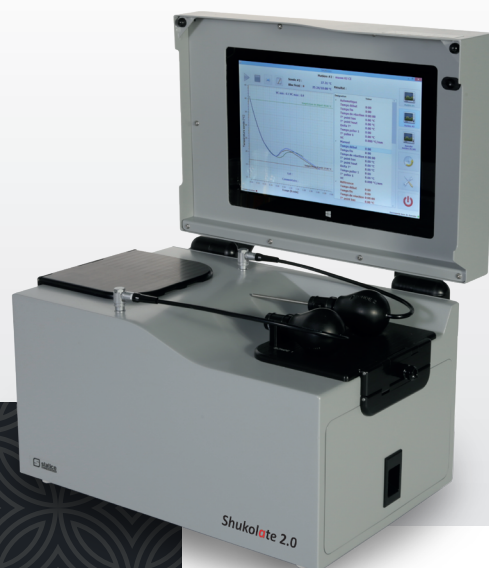


# Shukolate 2.0



## 1. CONTROL OF THE CRYSTALLIZATION QUALITY OF COCOA BUTTER

## 2. CONTROL OF THE TEMPERABILITY OF MASSES

## 3. CONTROL OF THE COMPATIBILITY OF FAT MIXTURES

The SHUKOLATE 2.0 performs tests on cocoa butter according to the norm UIPAC 2.132. It can be used for the quality control at reception of the raw materials or for production follow-up.

The device gives the cooling curve of a sample following the protocol described in the norm. The integrated software calculates and displays the results.

The SHUKOLATE 2.0 can measure two different samples simultaneously and can be connected by a LAN network to the supervisor DATACOLLECT 2.0.



## STEPS TO FOLLOW :

1.  
Prepare a sample  
in a SHUKOFF flask

2.  
Place the flask  
in the machine  
and introduce the  
temperature probe

3.  
Start the measurement

## PERFORMANCES :

- Use of sample flasks type Shukoff
- All points of the measurement are sampled every 10 seconds and represented by a graph.
- Display in real time of the curve on touchscreen
- Possibility to measure up to two samples simultaneously
- Measurement with a first inflection point
- Tracing of the slope by touching the screen for a precise result
- Display of the minimum/maximum temperature and the corresponding time
- Calculation of a coefficient Q for the characterization of the curve
- Exportation of the data (USB)
- Integrated flask support
- Shoulder strap for transport

## TECHNICAL FEATURES :

- Connection via RJ 45n (LAN)
- Dimensions (L x D x H) : 390 x 255 x 232 mm
- Weight : 8.4 Kg
- Power : sector 100 V to 240 V  
single-phase 50/60 Hz - 300 W



## STATICE TEMPERING

Z.I. des Tilleroyes - 9 rue Thomas Edison - 25000 Besançon

☎ +33 (0)3.81.48.43.43    ✉ [commercial@statice-tempering.com](mailto:commercial@statice-tempering.com)

[www.statice-tempering.com](http://www.statice-tempering.com)

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