



MAGIC TEMPER MT 1.5K - MT 3K



MT 1.5K

1 Solid cocoa
butter



2 - Transformation



3 - Stable crystals
ready to seed your
masses



TEMPERING BY SEEDING



MT 3K

MAGIC TEMPER MT 1.5K - MT 3K

The **MAGIC TEMPER MT-1.5K / MT-3K** temper easily by seeding chocolate masses, coatings, glazing pralines, ganache and fillings. The devices are used for the tempering of batches with a daily output of up to 600 kg. They are 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-1.5K / MT-3K**, the tempering is quick and 100% safe.

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 1,5 kg
- Easy cleaning: bottom of the tank and outer surfaces eradicated

TECHNICAL CHARACTERISTICS

Food-grade aluminium tank for a controlled thermal diffusion

Option : Connection Bluetooth and USB

Tightness: IP21

Power : AC adaptor 100 V/240 V single-phase 50/60 Hz – 12 V - 100 W

Dimensions [L x P x H] : MT 1.5K 237 x 277 x 412 mm

MT 3K 237 x 277 x 292 mm

Weight : MT 1.5K 3.5 kg

MT 3K 4,7 kg



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VOS CHOCOLATS
NOTRE PASSION