

# Magic Temper®


 A L P H A


## TEMPERING

### BY SEEDING

The MAGIC TEMPER ALPHA tempers easily by seeding chocolate masses, coatings, glazing pralines, ganaches and fillings.

The device is used for the tempering of batches with a daily output up to 70kg. It is intended for pastry chefs and hotel & restaurants chefs.

The framed interiors are ready to be cut within 1 to 3 hours instead of 12 to 24 hours.

With the MAGIC TEMPER ALPHA tempering is quick and 100% safe.



## STEPS TO FOLLOW :

1. Solid cocoa butter

2. Transformation

3. Stable crystals ready to seed your masses

## PERFORMANCES :

- Perfect and stable crystallization (fixes the noble crystals)
- Higher quality of textures and hold
- Shinier and clean breakage
- Reduced risk of fat blooming and easy demolding
- Easily repeatable and accessible tempering
- Tempering of coatings, gazing pralines, ganaches, spreads, gianduja, namelaka, creamy, crispy...
- Tempering of fillings for one-shot, dispenser or extrusion
- Avoids flavors contamination due to tempering on marble

## TECHNICAL FEATURES :

- Food-grade aluminium tank for controlled thermal diffusion
- Double tank to work in masked time
- Adjustment range from +30.0°C to +35.5°C with a precision of 0.1°C
- Cleaning mode
- Removable lid
- Bluetooth connectivity
- Dimensions : Ø 20cm - Height 10cm
- Weight : 2 kg
- Power supply : 100V/240V power adapter (60W)



## STATICE TEMPERING

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