

Magic Rheo®



VISCOSITY/FLOW LIMIT

The MAGIC RHEO is intended to the users of One Shot machines and to all those who want to control efficiently and rapidly viscosity or flow speed of masses

(chocolate, ganache and pralines) or fillings (marmalade ...).

The heating plate can be fixed in different tilt angles according to the texture of the masse.



STEPS TO FOLLOW :

1.
Place the plate
in a horizontal position

2.
Place sample(s)
in each hole

3.
Start the mesure by
adjusting the plate and
measure distance
and time

PERFORMANCES :

- Regulated heating plate with setting range from +20,0 °C to +40,0 °C
- Precision of setting : 0,1 °C
- Different tilt angles according to viscosity from 30° to 75°
- Up to 3 parallel measures
- Integrated chronometer
- Triggering side button to launch timer
- Aluminium cup for easy and rapid sampling
- Removable support for easy cleaning



TECHNICAL FEATURES :

- Aluminium plate for a controlled thermal diffusion
- Tightness IP21
- Dimensions (L x D x H) : 190 x 232 x 150-280 mm
- Weight : 3,3 Kg
- Power : AC adaptor 100 V to 240 V
single-phase 50/60 Hz – 65 W

STATICE TEMPERING

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