



Exotherm Smart

TEMPERMETER:
Measure of the crystallization rate



The EXOTHERM SMART calculates precisely the crystallization rate of your chocolate. This tempermeter controls the quality of your production through 4 characteristics (Time, RSI, Slope, Temperature).

The integrated software and printer manage the curve and edit the results.

The EXOTHERM SMART can be connected via a LAN network to the supervisor DATACOLLECT 2.0.

PERFORMANCES:

- ◆ Stable and precise cold bloc for a good repeatability
Setting range from +1 °C to +15 °C
- ◆ Pre-heated probe at the temperature of the chocolate
Setting range from +20 °C to +40 °C
- ◆ Color LCD screen with display in real time of the cooling curve
- ◆ Calculation of the tempering values: Time, RSI (Rapid Solid Index), Slope and Temperature
- ◆ Rapid and precise measurement
- ◆ Cable and software with database ensuring traceability measures/recipes - Export of data (USB)
- ◆ Integrated printer giving a ticket with the results
- ◆ Compact and robust - Included handle for transport

Specifications

Dimensions:	356 x 233 x 250 mm
Weight:	5,5 kg
Power supply:	100V to 240V single phase 50/60 Hz – 60W
Connection:	RJ45 (LAN)

For more information and quotations , please contact:



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