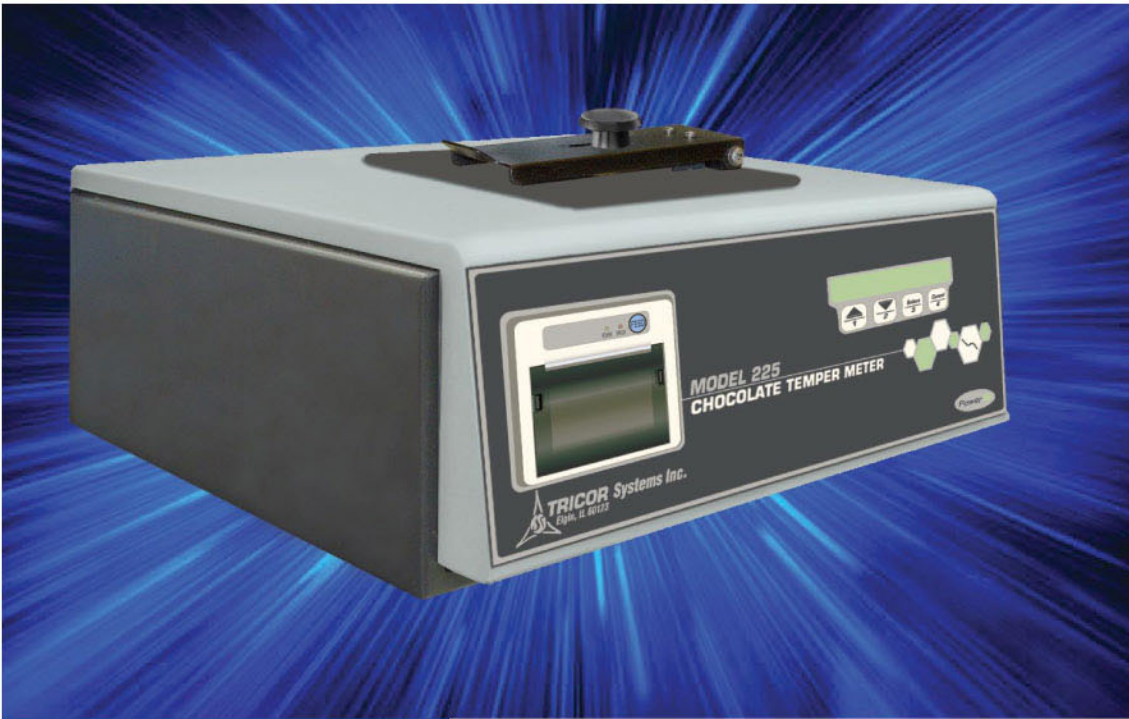


Model 225 Chocolate Temper Meter



Displayed and Printed Test Results

Standard Internal Printer

Fast, repeatable and accurate results

Standalone or PC-interactive

Thermo-Electric Cooler (No ice or water)

Date and time stamp

Disposable plastic sample cups

Ideal for: QA/QC, production and laboratory

Used by confectioners throughout the world since 1981

TRICOR's Model 225 Chocolate Temper Meter offers accuracy and repeatability for the measurement of chocolate temper in a single, compact, low-cost, no-mess, easy to operate unit.

The Model 225 is a truly versatile measurement system finding use by field, production, and laboratory personnel. The user fills a sample cup with chocolate, places it in the unit, and has printed & displayed temper results within minutes.

Monitoring chocolate temper using a temper meter ensures the chocolate's stability, best flow properties, rapid set, high gloss, mold release, and bloom resistance.

Use of the 225 allows corrective action to be taken before temper becomes unacceptable and reduces production yield and shelf life. The 225 incorporates features field proven in TRICOR's temper meters since 1981, the year TRICOR introduced the first temper meter to use a thermoelectric cooler.

The specially designed thermoelectric cooling system, in conjunction with a design that maintains constant sample size, probe depth and probe insertion temperature, eliminates sources of measurement error associated with other types of temper measurement instrumentation.

A display prompts the user for all necessary actions. Upon completion of a temper test, the display and internal printer provides numeric values indicating the status of chocolate temper. A hardcopy of the test results and temper curve can be obtained using an optional remote printer. TRICOR's optional Temper Meter Data Acquisition Software (TMDAS) also allows printing, as well as storage and analysis of test results and temper curves.

Disposable plastic sample cups, which ensure constant sample size and cleanliness, are used to hold the chocolate test samples.

TRICOR, supplier of temper meters world-wide, also offers full-feature in-line and off-line temper measurement systems.