

ChocoMeter+



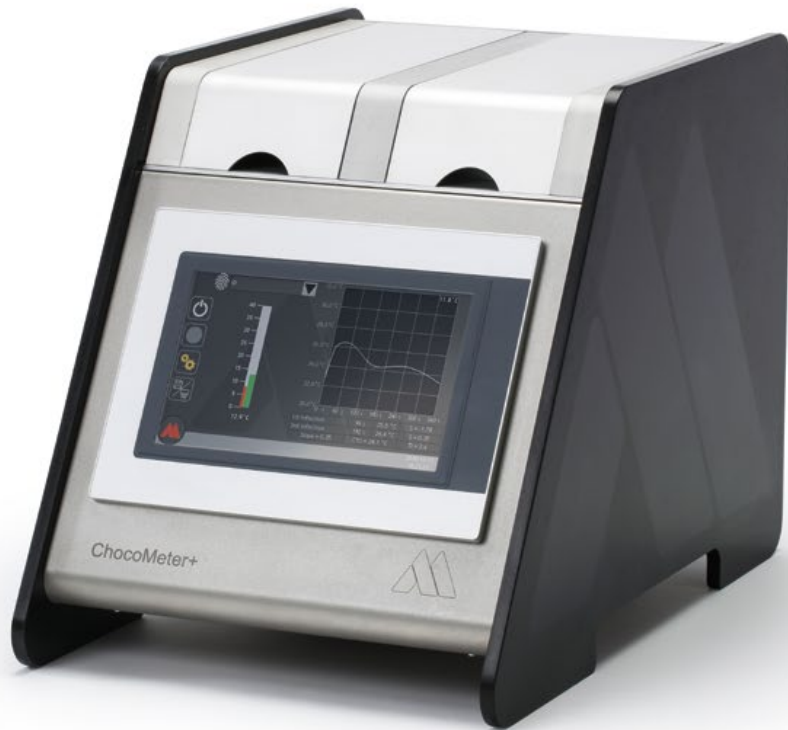
For fast and accurate
measurements of your
tempered chocolate



Welcome to our world

Quality assure your chocolate production

“Highly accurate measurements of your tempered chocolate”



Why ChocoMeter+

ChocoMeter+ is a measuring instrument for fast and accurate measurements of your tempered chocolate. Based on more than 100 years of experience in the chocolate industry, ChocoMeter+ allows highly accurate measurements of tempered chocolate.

On the basis of a liquid chocolate sample the ChocoMeter+ calculates and displays the chocolate temper curve and Temper Index (TI), slope and CTU (Chocolate Temper Unit).

Key benefits

- ChocoMeter+ allows you to track, assure and maintain the highest quality of tempered chocolate
- Get quick and precise measures of your tempered chocolate quality
- Built with quality materials to last longer
- High-end and reliable instrument used by major companies in the chocolate industry for more than 20 years.

Accurate data

The ChocoMeter+ has an advanced temperature probe, that allows more precise and faster measurements.

ChocoMeter+ shows the tempering results graphically, with a temper curve as well as the tangents in the first and the second point of inflection.

Furthermore, it calculates the CTU (Chocolate Temper Unit) and the slope. ChocoMeter+ also computes and displays the Temper Index (TI).

The new ChocoMeter+ comes with a new power supply that considerably extends the cooling element's life cycle.

Additionally, you receive a manual with pictures and visualization of how to operate the instrument.

ChocoMeter+ is a high-end and reliable instrument being used by major companies in the chocolate industry.

Easy to access data

With the Chocometer+ it is possible to retrieve the results with a built-in printer, USB 3.0 or Ethernet connection. For further evaluation, data can be accessed by any Microsoft Office program or as BMP file. All data can be stored for comparison and is displayed on the built-in screen.

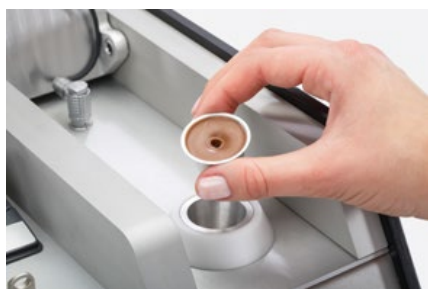
The user interface is developed for users by users; therefore it is very easy to use. Specially produced by Aasted for the chocolate industry.



Comes with test tubes, paper rolls, electronic manual and a quality certificate.



Chocometer+ calculates the CTU (Chocolate Temper Unit) and the slope. It also computes and displays the Temper Index (TI).



Advanced temperature probe allows you more precise and faster measurements.



Retrieve the results with a built-in printer, USB 3.0 or Ethernet connection.



ChocoMeter+ is a compact and sturdy instrument.



Aasted ApS

Bygmarken 7-17
3520 Farum
Denmark

P +45 4434 8000
F +45 4434 8080

mail@aasted.eu
www.aasted.eu

Get inspired on www.aasted.eu