

Is the machine making black garlic Magic good?

Magic black garlic making machine has time to make black garlic only takes 8 days, standard fermentation rate, and produces extremely nutritious black garlic.

Black garlic making machine Magic is the first family of black garlic making machine that takes time to make black garlic, it takes only 8 days, so it is effective in making black garlic extremely productive. So which country makes the black garlic machine? Is that good?

Benefits of eating black garlic made from Magic black garlic maker

Fresh garlic after being fermented into black garlic has a high nutritional value. Eating black garlic every day will work:

1. Strengthen health, increase resistance, fight disease.
2. Inhibits cancer cell growth and lowers cholesterol.
3. Stabilize blood pressure and treat cardiovascular diseases.
4. Protect liver function .

Magic Black Garlic Making Machine - Korean brand is very reliable

Magic is a famous household brand in Korea. This brand has been present in Vietnam for many years and has so far gained much affection from Vietnamese consumers.

Magic is famous for items such as lunch box, food grinder, non-oil fryer, oven, blender, black garlic machine .



Magic products are applied with modern technology of Korea, so they are of excellent quality, so they are loved by Vietnamese people, long-term warranty regime to ensure the highest benefits for customers.

Should I use a magic black garlic machine?

Black garlic making machine made from high quality materials

Most manufacturers of black garlic making machines on the market such as Tiross black garlic making machine, Black garlic making machine Perfect, Black garlic machine Mishio or black garlic machine Panworld all designed plastic outer shell, the garlic making machine Black Magic uses steel powder coated steel so it is very durable, anti-corrosion, makes it easy to clean and more durable.

The pot is made of glazed aluminum alloy, which is very safe for health, limiting the stick to help your cleaning work less difficult.

The glass lid is transparent and has a very good heat-resistant rubber gasket. Garlic stacking tray with very durable stainless steel, safe for health.



Large capacity

When referring to the Black Magic Garlic Machine, the most popular name is the 8-day Magic Korea A69 black garlic machine. The machine has a capacity of up to 5 liters, a garlic tray design has 3 floors to help users make 1kg of fresh garlic for 1 time use. The ratio of black garlic obtained is 60%.

Time to make black garlic shorter

Machine equipped with a large capacity of 140W - a higher capacity than other black garlic making machines (90W, takes 12-15 days to make garlic), will shorten the fermentation time, only 192 hours to help your family Don't have to wait long. Bring back the black garlic guaranteed, good for health.



Easy to use

Black garlic machine Magic Korea A69 designed electronic button and has an extremely easy to use light. Once you have put the garlic in the tray, close it and press the On / Off button. Then click on the Garlic button will have a screen showing the number of easy to observe garlic hours.

Buy the machine to make Magic black garlic where quality?

META.vn is a very reliable e-commerce website. Black Garlic Magic making machine sold at META.vn has a 12-month warranty period, made in China.

Customers can buy Online by visiting META.vn or go to buy directly at two addresses:

1. META Hanoi: No. 56 Duy Tan, Dich Vong Hau Ward, Cau Giay, Hanoi / Tel: 024.35.68.69.69
META HCM City: 716-718 Dien Bien Phu, Ward 10, District 10, Ho Chi Minh City / Phone:
028.38.33.33.66

Magic black garlic making machine is one of the very good black garlic incubators on the market. Hopefully, this machine will help you make nutritious black garlic to protect the health of the whole family.

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