

KOMA Cabinetsystems

Cooling and freezing installations for the baking industry, supermarket, caterers and restaurants



SVHD-2/SKHV-2



RKVC



SDCC-PW/SDCC-SW



KOMA H4 80/20 SYSTEMS



OUR EXPERIENCE
YOUR SUCCESS



KOMA refrigeration technique – we are committed to our name. Powerful refrigeration technique, the appropriate room climate for every product, state-of-the-art air flow systems according to the KOMA-TLR-Formula, variable sizes, components of leading manufacturers as well as the fact, that every system is customized, planned, projected and installed are basis for supply of best possible quality.

Our optimal control and regulation of the fundamental conditions according to the KOMA-TLR-Formula temperature, air and relative air humidity ensures well-balanced cooling and fermentation climates.

Our cabinet systems provide custom solutions for confectioneries, bakeries as well as gastronomy. They include conservation cabinets such as deep freezer rooms with or without blast freezing cases, dough conditioning cabinets, cream-climate cabinets with high air humidity and other plug-in systems.



KOMA employs its own field service staff – trained service technicians, ideal supply of individual parts and the planning is in our own hands.

The world nowadays is online – and so are we. Let all facility be monitored. All failures are reported to our monitoring-department and processed immediately. 24 hours a day, 365 days a year. Further information can be found on the following pages.

You are looking for something special? You have an exact idea of what the temperature curve of your dough refrigeration and conditioning system should look like? Our new SunRiser controls implement your specification at one hundred per cent. Please feel free to call us, we will be happy to support and inform you.

On the following pages we want to present you our product range. If there are any questions left and should you require further information, we will be available with all our knowledge at any time. Please contact our indoor service team under **(+31) (0)475-474700**.

Of course, the responsible sales representative for your region is also available for an appointment on site. We will be happy to provide you with the contact.

Conservation cabinet featuring storage- and blast freezing technique for packed and unpacked goods, baked and partly baked products, fresh dough portions, hot products, meat, fish and all other sensitive foods.

All KOMA cabinets are manufactured in our own cabinet-panel plant. The insulation is made of polyurethane-hard-foam (CFC-free, high-pressure foamed) and is manufactured according to the sandwich-technique and the conical bracketing-technique.

The modular design of two superposed hatches per section allows for optimal fitting to your available space.

Even years later, the system may be upgraded by extension of another section as well as in terms of an refrigeration technical upgrade or extension.



H-10

The H-cabinet is mounted on adjustable stainless steel feet in order to avoid any extensive ground work. The inside design is stainless steel. The edges of each of the cases are rounded. A water drain is integrated inside. Thus, the H-cabinet meets the highest demands in terms of hygiene. During blast freezing of products, the cabinet provides approx. 80% of the capacity for the blast freezing section

while 20% of the power are delivered to the remaining storage sections. All this is coordinated by the KOMA MonoCell AT computer control. The refrigeration cycle includes components of premium quality according to the stringent Dutch STEK-standard. Separately installed half-hermetic reciprocating compressors as well as premium quality evaporator- and condenser techniques ensure sufficient refrigeration capacity whenever demanded.

POWERFUL REFRIGERATION TECHNIQUE ALL COMPONENTS FROM ONE SOURCE

Modern production plants for insulation panels, control engineering and refrigeration-technical components in Roermond, NL.



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HN-cabinet for branches



H1-blast freezer



Stainless steel inside/rounded edges

VHD-6



Storage technique for packed and unpacked products, baked and partly baked products, fresh dough portions, hot products, meat, fish and all other sensitive foods.

The modular design (two hatches per section) allows for optimal fitting of the VHD cabinet to the requirements on site. Up to five sections may be integrated into one system. The mounting on adjustable stainless steel feet avoids any extensive ground work.

The cabinet may be connected to a provided drainage connection or, on demand, it will be delivered with a melt water receptacle in order to avoid extra work.

The inside design is stainless steel. The edges of each of the sections are rounded so that the VHD-cabinet

Room temperature, defrosting phases, energy saving (PID control), etc. are controlled fully automatic by the MonoCell AT computer.

RKVC – Variotherm

In addition to the aspects mentioned above, the RKVC-system allows for coverage of different temperature ranges for each section (two hatches, superposed) with just a single refrigeration cycle.

Every section is provided with its own evaporator and controls so the sections are fully independent from each other.

This provides the possibility of using one section as deep freezing storage unit, a second section as cold storage unit and a third or fourth unit may be used as recovery unit.

meets the highest hygienic demands.

The refrigeration cycle includes components of premium quality according to the stringent Dutch STEK-standard. Separately installed half-hermetic reciprocating compressors as well as premium quality evaporator- and condenser techniques ensure sufficient refrigeration capacity whenever demanded.

RKVC-6



SVHD-2

The SVHD-2 is mounted on adjustable stainless steel feet in order to any extensive ground work.

The inside design is stainless steel. The edges of each of the sections are rounded. A water drain is integrated inside. Thus, the SVHD-2 meets the highest demands in terms of hygiene.

The system provides 2 hatches 62 x 75 cm for trays or baskets 60 x 40 and 60 x 80 respectively. Compact refrigeration technique allows for variable applications on minimum space.

This is a plug-in system and therefore ready-to-use, so it can be connected to any common 230 V power socket. Hence, the SVHD-2 is dedicated for both, production as well as for use at the sales point.

Possible temperature ranges:

- Deep freezing: -18°C/-28°C
- Recovery: -18°C/+15°C
- Cold storage: +2°C/+8°C
- Cream-climate: +2°C/+8°C

Fully automatic Retarder prover system "Populair"

SVHD-2



Fully automatic Retarder prover system "Populair"

On smallest space, the ready-to-use fully automatic fermentation system "Populair" offers the sophisticated technique of our "big" fully automatic SunRiser dough conditioning system.

- Computer control SunRiser AT
- Evaporator technique exclusively designed for KOMA with different fin bar systems and an integrated stainless steel condensate tub ensure ideal evaporator surfaces and avoids quick icing up.
- Condenser that is separated from the refrigeration unit, with dust fleece above the door, maintenance-free and no cleaning necessary.

- Cooler fans are arranged above the pressure wall for maximal constancy
- Humidification via an interior evaporation principle allows for equal fermentation results and energy savings.

- Plug-in system, ready-to-use (230 V)
- The inside design is stainless steel.
- For racks 620 x 840 x 1750 mm (L x W x H) and 690 x 840 x 1990 mm (L x W x H) respectively