

A photograph of a long row of stainless steel KOMA GR proofers in a professional bakery. The proofers have vertical glass windows and silver handles. In the background, there are wooden racks on wheels. The floor is made of light-colored tiles.

GR PROOFER

PRECISELY PROOFED DOUGH FOR CONSISTENT QUALITY

PROFESSIONAL PROOFER FOR PERFECT BAKING RESULTS

The KOMA GR provides a controlled environment where each dough product can rise optimally to its final bake-ready volume. Thanks to smart climate control, consistent humidity, and optional counter cooling, the GR fits seamlessly into modern bakery processes – either as a standalone proofer or in combination with KOMA Recovery® systems.

Controlled proofing for perfect baking volume

The KOMA GR is a specialized proofer, designed to allow dough products to rise in a controlled environment until they reach a fully bakeable volume. The unit comes standard with a humidifier, lowered ceiling, and pressure walls, creating a stable climate for optimal proofing results. This makes the GR particularly well-suited for the final proofing stage before baking.

The GR is specifically developed for this final stage and is entirely focused on achieving the ideal dough condition, not for storage or freezing. As such, it does not include an evaporator, compressor, or condenser, and cannot reach sub-zero temperatures.

YOUR BENEFITS:

- **Consistent and controlled proofing:** A precise dough conditioning system ensures a stable climate with accurate regulation of temperature and humidity, allowing you to maintain consistent quality.
- **Bake-ready dough:** Dough products reach the exact volume needed for uniform baking results.
- **Full integration with Recovery® systems:** The GR connects seamlessly to KOMA RDV-REC and UVR-REC units, allowing proofing to continue directly after defrosting or slow proofing.
- **Hygienic and user-friendly design:** Easy to clean and fully compliant with HACCP standards.



THE GR IS IDEALLY SUITED AS THE FINAL PROOFING STAGE DIRECTLY BEFORE THE BAKING PROCESS

SPECIFICATIONS

KOMA GR INSTALLATION

Temperature range	+30°C to +40°C, optionally up to +5°C with counter cooling
Trolleys	1 to as many as you want (unlimited)
Interior	Stainless steel interior equipped with trolley guides and wall protection on the free walls
Exterior	White coated (optional stainless steel linen finish) with 300 mm stainless steel bumper strip, without wall protection.
PU insulation	80 mm
K-value	0.25
Floor	Insulated 38 mm PS50SE floor (optional 40 / 80 mm), with 3 mm stainless steel tub floor integrated into the side panel at a 45° angle
Door	KOMA hinged door, 900/1200/1480/1780/ 2000x2000 mm, with one window (200x1000 mm) per door and a double bumper rail. Optional with magnetic closure.
Lighting	LED TL
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Evaporator	No, optional with counter cooling
Humidification	Yes
Hygienic KAM lamp	Optional
Ramp	Optional
Control system	KOMA K-Control (touch screen)

ADVANCED TECHNOLOGY

- Easy operation for optimal proofing, thanks to **active water evaporation technology** for precise and automatic humidity control.
- **Automatic adjustment** based on the desired baking time.
- **Smart air circulation** ensures an even and controlled proofing process.
- **Temperature range up to +40°C**, allowing full final proofing to a volume that's immediately ready for baking.



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