



H-CABINET

FLEXIBLE STORAGE FOR PASTRY AND DOUGH PRODUCTS FREEZER STORAGE WITH BLAST FREEZE FUNCTION

For nearly 80 years, KOMA's H-Cabinets have been an essential part of patisseries and professional kitchens worldwide. With advanced cooling technology, individual temperature control, and a flexible modular design, the H-Cabinet provides the perfect solution for blast freezing and optimal storage of a variety of bakery products. Thanks to the smart 80/20 system, product quality is preserved while energy consumption is minimized.

More stock, maximum quality

The KOMA H-Cabinet is a valuable addition to your bakery. Thanks to its innovative cooling and freezing technology, you can store larger quantities of freshly baked pastries or dough without compromising on quality.

The H-Cabinet consists of two sections:

- **Freezing section (-28°C to -32°C):** Located on the right side, where 80% of the cooling capacity is used for ultra-fast freezing.
- **Storage section(s) (-18°C to -28°C):** Located to the left of the blast freezer, where 20% of the cooling capacity maintains a stable storage temperature.

This intelligent 80/20 distribution ensures maximum efficiency: products are frozen rapidly while stored items remain at a consistent temperature.

YOUR BENEFITS:

- **More flexibility in production planning:** Optimize your workflow with extended storage capabilities.
- **Highest quality, lowest energy costs:** Efficient cooling technology and superior insulation minimize energy consumption without sacrificing performance.
- **Versatile applications:** Suitable for pastries, bakery products, chocolate, dough, and frozen goods.
- **Top-level hygiene:** The interior is entirely made of stainless steel, with minimal profiles for easy cleaning and compliance with the HACCP standards.



**WITH THE H-CABINET, YOU CAN
STORE A LARGER STOCK OF
PASTRIES WITHOUT
COMPROMISING ON QUALITY**

SPECIFICATIONS

KOMA H-CABINET

Capacity	16 to 35 kg/u
Temperature range	-28°C to -32°C (freezing section) -18°C to -28°C (storage)
Modular design	1 freezing compartment with up to 10 storage compartments
Tray sizes	600x800 or 600x400 mm
Storage time	< 14 days
Interior	Stainless steel
Exterior	Stainless steel / white-coated steel
PU insulation	100 mm
K-value	0.20
Water drainage	Internal drainage included External drainage into a portable plastic collection tray (fixed drainage optional)
Door	Freezing section: 1 right-hinged door (62x95x90 cm) Storage section: 2 doors (62x75x90 cm)
Adjustable feet	100 - 150 mm stainless steel
Lighting	No
Volt	400 V - 3 PH
Frequency	50 or 60 Hz
Internal compressor & condenser	No
Evaporator	T Evaporator
Humidification	No
Hygienic KAM lamp	No
Controle system	KOMA K-Control

ADVANCED TECHNOLOGY

- **Balanced humidity and air circulation** prevent drying out and quality loss.
- The perfect balance between compressor, evaporator, and condenser ensures **maximum performance with minimal energy costs**.
- **Maximum efficiency** with the 80/20 distribution.



**Scan the QR code and
dis-cover the iconic
H-cabinet for yourself!**



KOMA

Energieweg 2

6045 JE Roermond

The Netherlands

T +31 (0)475 474 700

info@koma.com

www.koma.com

