



KTR

FLEXIBLE DEPLOYMENT IN ANY PRODUCTION LINE THE MODULAR HORIZONTAL BELT FREEZER

The KOMA TurboRunner (KTR) is an innovative horizontal belt freezer that has been fully designed and manufactured in-house by KOMA since 1980. Thanks to its modular and expandable design. The KTR is unique, no other manufacturer offers this level of scalability and efficiency. It integrates seamlessly into any automated production line, where it is important that a continuous supply of fresh products is quickly frozen.

Perfect freezing for a wide range of products

The KTR is ideally suited for a wide variety of products. Whether it's pretzels, tiramisu, cakes, pies, or pastries, the horizontal belt system ensures gentle handling with no loss in shape or quality. It also provides optimal freezing for (partially) baked bread, pizzas, soups, full meals, and a variety of snacks. The even air distribution and precise temperature control preserve the structure, flavor, and appearance of each product.

Seamless integration & maximum versatility

With a temperature range from -38 °C to +5 °C, the KTR is often used as a blast freezer. However, with the right calculations and testing, it also performs excellently as a blast chiller. Thanks to its smart design, the KTR easily fits into any automatic food production line. KOMA takes all parameters of the existing production environment into account to ensure seamless integration.

YOUR BENEFITS:

- **Modular & scalable:** Built in 3-meter freezing sections. As your production grows, the KTR grows with you.
- **Gentle on sensitive products:** The horizontal transport system is ideal for fragile items like dough. No curves, no damage.
- **Low Total Cost of Ownership:** Reduced energy, labor, and maintenance costs lead to minimal cost per kilogram of product.
- **Hygiene & ease of use:** Easy to clean and compliant with the HACCP standards.
- **High capacity:** Processes up to 3,000 kg/h while maintaining quality, structure, and taste.



THE KTR – INNOVATION, SCALABILITY & EFFICIENCY PERFECTLY TAILORED FOR EVERY AUTOMATED PRODUCTION LINE

SPECIFICATIONS

KOMA KTR BELT FREEZER

Each KTR is fully tailored to your specific requirements. From capacity and dimensions to the type and number of evaporators – every unit is precisely calculated and engineered based on your production needs. Product testing in the KOMA test facility allows for the development of an optimal, customer-specific design in advance.

Capacity	100 to 3,000+ kg/u
Temperature range	-38°C to +5°C
Modular design	Min. 3 meters (4 sections). Expandable in 3 m sections up to max. 54 m
Belt width	110 / 180 / 240 / 300 cm
Belt material	Stainless steel / plastic
Max. production time	12 hours (optionally 24 hours via sequential defrost cycles)
Interior	Stainless steel
Exterior	Stainless steel, incl. stainless steel bumper protection (top and bottom)
PU insulation	Floor: 180 mm, other panels: 120 mm
Water drainage	Internal drain included
Volt	400 V - 3 PH
Frequency	50 or 60 Hz
Internal compressor & condenser	No
Control system	KOMA PLC

ADVANCED TECHNOLOGY

- **The superior airflow**, which changes direction in each section, ensures that every product is cooled evenly.
- **Specially designed airlocks** at the beginning and end minimize air exchange with the environment, optimizing energy efficiency.
- **Automatic belt cleaning system** ensures optimal hygiene and guarantees food safety.



Scan the QR code and discover the iconic KTR for yourself!



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