



CDS

SEPERATE YOUR DOUGH PROCESS FROM THE BAKING MOMENT OPTIMAL DOUGH CONDITIONING FOR BAKERS

The CDS by KOMA is a fully automatic retarder-proofing system that stores your dough products under optimal conditions and allows them to proof in a controlled manner. This system is ideal for bakers and industrial producers looking to streamline their production process without compromising on quality.

Efficient freezing and controlled proofing

A crucial aspect of dough conditioning is the rapid freezing of fresh products to preserve flavor, texture, and quality until the proofing phase. The KOMA CDS system allows you to interrupt the proofing process for up to three days. With precise control of both cold and heat, dough quality is optimally maintained.

Bakers can easily set the ideal climate, including humidity and exact timing for the baking process. The CDS knows exactly when to add heat and moisture, ensuring that products are in perfect condition the moment the unit is opened. This gives you full control over the moment your product is ready for further processing. Whether you're working according to a logistics, baking, or retail schedule, the CDS slow proofer helps you maximize production potential and bring the freshness moment as close as possible to the consumption moment.

YOUR BENEFITS:

- **Optimized production process:** Shift your nighttime dough processing to more efficient, staff-friendly hours. Make more economical use of your oven capacity.
- **Optimal and consistent dough quality:** The precise dough conditioning system offers full control over temperature, humidity, and air circulation, allowing you to condition your dough products without any loss of quality.
- **Hygiene & ease of use:** The CDS is easy to clean and meets the HACCP standards.



**THE CDS OFFERS COMPLETE CONTROL
OVER THE PROOFING PROCESS – FROM
PROOFING STOP TO FINAL PROOF, WITH
A CONTROLLED SLOW RECOVERY PHASE
IN BETWEEN**

SPECIFICATIONS

KOMA CDS INSTALLATION

Temperature range	-20°C to +35°C (max. 48 hours of continuous freeze storage)
Trolleys	1 to as many as you want (unlimited)
Storage time	up to 3 days
Interior	Stainless steel
Exterior	Stainless steel
PU insulation	100 mm
K-value	0.25
Floor	Insulated 37 mm PS50SE floor (optional 40 / 100 mm), with 3 mm stainless steel tub floor integrated into the side panel at a 90° 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.
Active defrosting	No
Lighting	LED TL
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Evaporator	Hanging, stainless steel
Humidification	Yes
Hygienic KAM lamp	Optional
Ramp	Optional
Control system	KOMA K-Control

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.
- **Wider temperature range up to +35°C**, allowing full final proofing to a volume that's immediately ready for baking.



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



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