



COOLBAKE

ALWAYS FRESH BREAD, MAXIMUM FLEXIBILITY OPTIMIZE YOUR BAKING PROCESS

With KOMA's innovative Coolbake installation, as a baker, you have full control over your inventory and freshness. Bake your bread, store it under optimal conditions, and finish baking it fresh at any time – exactly when the customer asks for it!

Less waste, more flexibility

The Coolbake allows you to store (pre-)baked bread under perfect conditions, so you can finish baking it at any time, whenever the customer asks. This means you always have fresh bread available, without waste and without empty shelves. Ideal for bakers who operate with a pull strategy.

How does the KOMA Coolbake work?

The Coolbake is surprisingly simple to use. You bake your bread and then place it in the Coolbake, where it is stored under optimal conditions. As your stock runs low, you can bake it off whenever needed. This enables you to offer fresh bread throughout the day. It not only boosts sales but also improves customer satisfaction!



YOUR BENEFITS:

- **More efficiency:** Produce larger quantities during the day and save on night shift costs.
- **Less waste:** Bake only what is needed, minimizing waste.
- **Higher profit margins:** Longer shelf life and less waste result in lower costs.
- **Consistent quality:** Retain taste, texture, and structure – your customers always get fresh bread.



THE COOLBAKE IS IDEALLY SUITED FOR STORING BAKED BREAD

SPECIFICATIONS

KOMA COOLBAKE INSTALLATION

Humidity	Up to 95%
Temperature range	+2°C to +8°C
Trolleys	> 2
Storage time	< 2 weken
Interior	Stainless steel
Exterior	Stainless steel / white coated steel
PU insulation	80 mm
K-value	0.25
Floor	Standard 40 mm
Ceiling	Lowered ceiling, stainless steel
Door	KOMA hinged door / magnetic door, 900x2000 mm
Active defrosting	Standard included
Lighting	LED
Voltage	230 & 400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Evaporator	Hanging, stainless steel
Humidification	Yes, active
Hygienic KAM lamp	Yes (standard)
Control systeem	KOMA K-Control

ADVANCED TECHNOLOGY

The Coolbake goes beyond standard cold storage and offers full climate control:

- **Stainless steel evaporator** prevents accumulation of salt and acids.
- **Active humidifier** ensures stable and optimal humidity.
- **Stainless steel interior walls** for a hygienic environment.
- **KAM lamp** prevents mold formation and keeps the storage area clean.



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