

A photograph of a long, white, industrial-grade storage cabinet with multiple compartments. Each compartment has a door with a handle and a lock. The cabinet is set against a light-colored wall.

RKVC

FLEXIBLE STORAGE FOR COOLING, FREEZING AND RECOVERY STOCK BUFFER FOR FRESHNESS AND VARIETY

The RKVC is the versatile solution for premium patisserie, dough products and fine bakery items. Thanks to the exclusive Variotherm technology, where each section can be individually controlled, one cabinet provides multiple temperature zones. Recovery, cooling or freezing: with the RKVC you can easily switch between every requirement.

Always fresh, always ready for sale

With the RKVC, you can produce larger batches, keep products fresh for longer, and always offer your customers a wide range of high-quality pastries. Thanks to its wide temperature range – both positive and negative – the RKVC is perfectly suited as an intermediate storage solution between production and sales. Unsold products at the end of the day can be safely stored and offered again the next day with the same quality.

Each compartment is equipped with its own K-Control system, allowing you to independently set the ideal storage conditions. This makes it easy to create a humid environment for cream and dough products, or a dry environment for chocolate, fondant and macarons.

YOUR BENEFITS:

- **Efficient production:** Produce larger batches without compromising quality. Your products remain perfectly fresh and ready for sale.
- **Top quality with low energy consumption:** Advanced cooling technology and excellent insulation ensure minimal energy costs with maximum performance.
- **Maximum flexibility:** From moist pastries to dry pastries or frozen storage, each compartment can be set independently.
- **Hygienic and food-safe:** Stainless steel interior with minimal profiles for easy cleaning and compliance with HACCP standards.

THE RKVC IS THE SMART BUFFER BETWEEN PRODUCTION AND SALES

SPECIFICATIONS KOMA RKVC

Temperature range	-28°C to +15°C
Modular design	Up to max. 10 compartments
Tray sizes	600x800 or 600x400 mm
Storage time	< 2 days for positive temperatures < 2 weeks for freezing temperatures
Interior	Stainless steel
Exterior	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	62x75 cm (left or right hinged)
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 cooler with a large evaporator surface area
Humidification	No
Control system	KOMA K-Control (touchscreen)

ADVANCED TECHNOLOGY

- **Balanced humidity and air circulation** prevent dehydration and quality loss.
- The perfect balance between compressor, evaporator and condenser guarantees **maximum performance at minimal energy costs**.
- **Individual K-Control per compartment** ensures optimal temperature and humidity settings for each product.



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