



IBF

KEEP YOUR FRESH PRODUCTS AT PEAK QUALITY INDUSTRIAL BLAST FREEZER

The IBF is a powerful blast freezer, specially designed for fast freezing of unpacked products. This unique model from KOMA has been developed to freeze a continuous flow of fresh products quickly and energy-efficiently, while preserving taste, structure and quality. Thanks to the ceiling-mounted evaporator, the floor remains free, so that the IBF offers more capacity on a limited floor space and the space is used optimally.

Ideal for large-scale production

The KOMA IBF has an exclusive KOMA technology, specially developed to freeze your products with the highest precision. Thanks to the indirect cold air that is applied to the products, dehydration is prevented, even with larger products. The IBF is therefore extremely suitable for quickly freezing large quantities of dough pieces, cakes, pastries, patisserie and other pastry products.



YOUR BENEFITS:

- **Preserve flavor and texture:** The advanced freezing process maintains the fine cell structure and natural moisture of your products. This preserves aroma, flavor, and crispness, while minimizing weight loss.
- **Efficient preservation:** After the freezing cycle, the unit automatically switches to optimal holding conditions. However, due to the specific freezing climate, the IBF is less suitable for long-term storage. For this purpose, KOMA RDV or UVD systems are more appropriate.
- **Compact footprint:** Thanks to the ceiling-mounted evaporator, the floor remains clear, allowing for optimal use of space and efficient layout.
- **Hygiene:** Easy to clean and HACCP-compliant.



THE IBF IS IDEALLY SUITED FOR RAPID FREEZING OF LARGE-SCALE PRODUCTION LINES

SPECIFICATIONS

KOMA IBF INSTALLATION

Air velocity	1 - 1.5 m/s
Temperature range	-38°C to -18°C
Models	Single row: 1740 mm wide Double row: 3240 mm wide
Interior	Stainless Steel
Exterior	Stainless Steel
PU insulation	120 mm
K-value	0.166
Floor	120 mm insulated floor with 3 mm stainless steel pan, integrated into side panel with 90° edge
Door	KOMA lever door, 900 x 2000 mm, with heated frame (optional tunnel version with rear door) or KOMA sliding door (manual or electric)
Active defrosting	Standard included
Lighting	LED
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Evaporator	Ceiling-mounted, stainless steel casing
Humidification	No
Hygienic KAM lamp	No
Control system	KOMA K-Control

ADVANCED TECHNOLOGY

- **Ceiling-mounted evaporator** with strong vertical airflow.
- **Deep negative temperature range.**
- Optional **two-stage compressors** maintain -38 °C continuously, regardless of starting temperature.
- **Indirect air circulation** (horizontal & vertical) to prevent product dehydration.



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



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