

The letters "KTT" in a large, bold, white, sans-serif font, positioned on a dark blue background that is part of a larger image of a freezer aisle.

FAST & EFFICIENT BLAST FREEZING OF LARGE VOLUMES

POWERFUL BLAST FREEZER

The KTT is a high-performance blast freezer, specifically designed for the rapid freezing of products. As the "big brother" of the KPCF, the KTT offers higher capacity and advanced air distribution technology for an optimal freezing process.

Optimal freshness through precise freezing

The KOMA KTT blast freezer uses advanced KOMA technology, developed for fast and precise blast freezing of products. Thanks to its powerful airflow and accurate temperature control, a continuous flow of fresh products can be quickly and effectively frozen, preserving taste, texture, and quality.

Performance and capacity

With an air velocity of 2,5 m/s or higher, the KTT is capable of rapidly freezing large volumes of product - from 100 kg/h up to 1,500 kg/h or more, depending on the selected configuration. Thanks to the consistently high air velocity, products are frozen for exactly as long as needed – but no longer – to quickly form ice crystals in the core. This prevents dehydration and preserves product quality.

Blast freezing creates ultra-fine ice crystals in the product's core, ensuring even temperature distribution during storage in the storage freezer. This is essential for maintaining structure, taste, and overall quality.

YOUR BENEFITS:

- **Optimal product quality:** The advanced freezing process quickly and consistently reduces product temperature, while preserving texture, aroma, and moisture content.
- **High capacity for medium-sized products:** The KTT is ideal for freezing large quantities of medium-sized delicate or dough-based products, such as pastries or par-baked goods (up to 2 kg). *Note: Not suitable for very small, lightweight products (e.g., small vegetables, macarons, or thin dough) due to the risk of product displacement by the high air velocity.*
- **Hygiene & ease of use:** The KTT is easy to clean and fully compliant with HACCP standards.



THE KTT OFFERS THE POWER & SPEED FOR HIGH CONTINUOUS THROUGHPUT, WITHOUT COMPROMISING ON QUALITY

SPECIFICATIONS

KOMA KTT INSTALLATION

Air velocity	Min. 2,5 m/s
Temperature range	-38°C to -18°C
Capacity	>100 kg/h, 2-10 trolleys
Storage time	N.A
Interior	Stainless Steel
Exterior	Stainless Steel
PU isolation	120 mm
External dimensions (wxh)	min. 2940 x 2790 mm
K-value	0.166
Floor	Standard 3 mm 90° sump floor
Door	KOMA hinged swing door, 900x200 mm, including door heating (optional extra rear door for tunnel effect) or KOMA sliding door, manual/ electric
Air distribution	Advanced KOMA airguide technology
Active defrosting	Standard included
Lighting	LED
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Interne compressor & condensor	No
Verdamper	Standing, stainless steel casing
Humidification	No
Hygienic KAM lamp	No
Controle systeem	KOMA K-Control

ADVANCED TECHNOLOGY

- **Standing evaporator** combined with the **lowered ceiling** ensures an even, powerful air distribution over the products.
- Products are **cooled and frozen** within minutes.
- **The optional double evaporator system** offers an exceptionally consistent freezing performance, even at high throughputs of up to 1,500 kg/h.



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