

A photograph of a professional bakery interior. In the center, there are several tall, stainless steel rolling racks filled with trays of dough, likely croissants or buns, arranged in rows. The racks are on wheels. The background shows more racks and a clean, industrial environment with stainless steel walls and a tiled floor.

# RDV RECOVERY®

## FROM DEEP-FROZEN TO CONTROLLED PROOFING – AT YOUR OWN PACE MORE CONTROL, MORE TOLERANCE, MORE PEACE OF MIND

With the RDV Recovery® function, you add slow proofing to your RDV. This unique KOMA invention helps bakers let their products rise in a controlled way and at their own pace, while also building a buffer. This gives you more control and more flexibility when deciding the baking moment. RDV Recovery® is not a separate installation, but a smart extra feature on the RDV or UVR.

### Recovery® in your RDV storage freezer

With the Recovery® function, you can thaw and slowly proof products in a controlled way – exactly how and when it suits you. This allows you to align every step from deep-frozen to bake-ready perfectly with your schedule and product requirements.

### With the KOMA K-Control system you can:

- Set up to 10 different phases per program
- Let the temperature rise, fall, or remain constant per phase
- Precisely regulate humidity, airspeed, and duration
- Store different programs per product (e.g. croissants or sourdough bread)
- Easily plan long fermentation processes (10–24 hours)
- Benefit from a smart weekly planner for optimal production distribution

### YOUR BENEFITS:

- **Slow proofing & buffer building:** With the RDV-REC you create an extra step between frozen storage and proofing, ensuring you always have stock and can flexibly adjust your baking schedule.
- **Flexible baking times:** Small batches exactly when you want them – more daytime work, less night work.
- **Stable storage climate:** Thanks to KOMA's air guidance technology, ideal for sensitive products (e.g. dough).
- **Seamless connection to fully automatic retarder-proofing systems:** Frozen dough can be baked directly or proofed to the desired volume in a KOMA CDS or GR, and then baked.
- **Hygiene:** The RDV-REC is easy to clean and meets HACCP standards.



## RECOVERY®: THE STEP FROM FROZEN STORAGE TO SLOW PROOFING – FOR QUALITY, PEACE OF MIND, AND CONTROL

### SPECIFICATIONS

### KOMA RDV-REC INSTALLATION

Temperature range	-20°C tot +20°C
Storage time	1-2 weeks
Interior	Stainless Steel
Exterior	White coated steel with 300 mm high stainless steel protection strip
PU insulation	80 mm
K-value	0,25
Floor	3 mm galvanized steel floor
Door	Stainless steel, 900x2000 mm, including door heating
Air distribution	Advanced KOMA air guidance technology
Lighting	TL LED (integrated in suspended ceiling)
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Humidification	Yes
Safety alarm	Standard included from 20 m²
Control system	KOMA K-Control (touchscreen)

#### ADVANCED TECHNOLOGY

- **Delayed air circulation** thanks to the suspended ceiling and long pressure walls, creating a highly stable storage climate and preventing dehydration.
- Controlled airflow reduces the load on the cooling system, resulting in **lower energy consumption** and more efficient operation.
- **Easy operation** via K-Control touchscreen, including **adjustable fan speed**.



#### KOMA

Energieweg 2

6045 JE Roermond

The Netherlands

T +31 (0)475 474 700

info@koma.com

www.koma.com

