

RDV

PRESERVE THE QUALITY OF YOUR FRESH PRODUCTS SMART INTERMEDIATE STORAGE FOR FROZEN PRODUCTS

The KOMA RDV has been specially developed for the efficient intermediate storage of unpackaged products that need to be kept frozen for longer periods (up to 2 weeks). Perfect for building up generous buffer stocks of dough products and other delicate fresh items – while maintaining top quality and maximum flexibility in your production process.

Optimal storage conditions

Thanks to the unique air circulation system in the RDV, an exceptionally stable storage environment with minimal air movement is created. As a result, frozen products remain perfectly fresh and reliable preserved for up to two weeks – without drying out or loss of quality.

The result: less waste, lower costs, and consistent top quality for your customers.



YOUR BENEFITS:

- Ideal for buffer stocks:** The RDV is perfectly suited for building large inventories without loss of quality.
- Stable storage climate:** Uniform airflow prevents temperature fluctuations – ideal for sensitive products such as dough.
- Seamless integration into the production process:** Frozen dough products retain their quality and can be transferred directly to a KOMA Recovery, CDS, or GR unit for immediate baking. This saves time, reduces handling, and increases production efficiency.
- Hygiene:** The RDV is easy to clean and complies with HACCP standards.



THE RDV IS THE ULTIMATE SOLUTION
FOR SAFE AND WORRY-FREE STORAGE
OF UNPACKAGED FROZEN PRODUCTS

SPECIFICATIONS

KOMA RDV INSTALLATION

Temperature range	-28°C to -18°C
Storage time	< 2 weeks for unpackaged products
Interior	Food-safe white coated steel
Exterior	White coated steel with 300 mm high stainless steel protective strip
PU insulation	120 mm
K-value	0,166
Floor	3 mm galvanized steel floor
Door	Stainless steel, 900x2000 mm, including door heating
Air distribution	Advanced KOMA air-guiding technology
Lighting	TL LED (integrated in suspended ceiling)
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Safety alarm	Standard from 20 m ² upwards
Control system	KOMA K-Control

ADVANCED TECHNOLOGY

- Delayed air circulation:** The suspended ceiling and long pressure walls create an extremely stable storage climate, preventing drying out.
- Controlled airflow reduces the load on the cooling system, resulting in **lower energy consumption** and more efficient operation.



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