



UK-R

MINIMIZE DRYING OF YOUR FRESH PRODUCTS CONTROLLED COLD STORAGE

The KOMA UK-R is the ideal cooling solution for bakeries and pastry producers that want to temporarily store delicate, unpackaged products under controlled conditions. Think of sourdough products, pastries, or cream-filled items – products that are sensitive to drying and fluctuations in humidity.

Optimal humidity for maximum freshness

The KOMA UK-R ensures a calm and stable storage climate thanks to its lowered ceiling and perforated aluminum air plates, which provide even air distribution. The combination of higher humidity and low air velocity effectively helps prevent the drying of sensitive products. With the standard fan-speed control, you can easily adjust the airflow - directly resulting in longer shelf life and less product loss.

In combination with K-Control and an insulated floor, the UK-R creates the ideal conditions for controlled slow proofing (cool rising), sourdough, and delicate pastry products.

YOUR BENEFITS:

- **Specially designed for delicate products:** The UK-R is perfectly suited for products such as sourdough, cream cakes, choux, or fine pastries that require a stable climate.
- **Minimal drying:** Unlike the UK, the UK-R is better able to prevent drying, thanks to higher humidity and adjustable airspeed.
- **Energy-efficient operation:** Controlled air movement reduces the load on the cooling system, resulting in lower energy consumption and higher efficiency.
- **Hygiene:** Easy to clean and HACCP-compliant.



THE UK-R: RELIABLE COOLING FOR PRODUCTS THAT NEED JUST A LITTLE EXTRA CARE

SPECIFICATIONS

KOMA UK-R INSTALLATION

Temperature range	+2°C to +8°C
Storage duration	< 2 weeks
Interior	Stainless Steel
Exterior	White coated steel with 300 mm stainless-steel bumper strip
PU insulation	80 mm (optional 100 mm)
K-value	0.25
Floor	Not included as standard. An insulated floor is recommended due to the high humidity level
Door	Stainless steel, 900x2000 mm
Air distribution	Advanced KOMA air-flow technology
Active defrosting	Standard included
Lighting	TL LED (integrated into lowered ceiling)
Voltage	230 & 400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Control system	KOMA K-Control (touchscreen)

ADVANCED TECHNOLOGY

- **Optimal air circulation** thanks to the lowered ceiling and perforated aluminum air plates.
- **Adjustable fan speed** to fine-tune airflow based on product type.
- The **larger evaporator, lowered ceiling**, and intelligent **K-Control settings** ensure that humidity remains consistently high.



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