



WORK ROOMS

FROM DOUGH TO DEEP FREEZE: ALWAYS THE RIGHT CLIMATE OPTIMAL CLIMATE CONTROL IN EVERY WORK ROOM

In every stage of the baking process, the right climate makes the difference. KOMA offers smart cooling solutions for various work rooms, ensuring optimal product quality, comfortable working conditions, and maximum energy efficiency.

Production room cooling (+12 to +18°C)

In the production room, a comfortable climate for employees is just as important as the correct product temperature. The KOMA WPK is equipped with air socks or double-blowing evaporators with low air velocity. This prevents dehydration of (dough) products while maintaining a constant and controlled temperature. This creates optimal conditions for both staff and product quality.

Packaging room (+2 to +18°C)

In packaging rooms, both temperature and humidity are crucial. The KOMA VPR combines cooling with active dehumidification, allowing products from the shock freezer to be packaged dry. This prevents condensation from being packed together with the products.

Airlock (+15°C)

The KOMA SL forms the essential link between different cooling and freezing cells within a large KOMA combination system. By actively cooling and dehumidifying this space, products enter the freezer as dry as possible. This prevents condensation on products, reduces energy consumption, and minimizes cold loss when doors are opened.

For situations without active cooling, KOMA offers non-conditioned rooms (OT): a practical and cost-efficient solution within your process.



KOMA

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