Constant quality. Constantly.

As a global family business we have been and continue to be the leaders in developing, producing, installing and maintaining cooling, freezing and conditioning systems since 1938. Our extensive product portfolio consists of both stand-alone and central installations.

KOMA guarantees cooling, freezing and conditioning without risk or interruption at the lowest cost, yet with constant quality. It is no wonder amongst the best bakers, award-winning pastry-chefs, renowned chefs, top hotels and quality conscious entrepreneurs choose KOMA installations.

Will you do the same?

Service

Our technical/commercial advisors are always fully up to date on the latest developments in cooling technology, so you have true experts at your disposal.

Our fully certified service technicians take care of the installation and maintenance of your KOMA-installation so that you can relax and focus on what you are best at - your work.

Advanced technology

We use ultra-modern, innovative technologies to continuously develop exclusive systems that guarantee high-quality cooling and reliability to help you stay ahead of the competition.
TEMPERATURE RANGE:

-38°C/-18°C
Exterior white or stainless steel, interior stainless steel
Adjustable stainless steel legs (10/15 cm)
K-Control
External scroll compressor and condensor

STORAGE BY COMPARTMENT FOR H3, H4, H6, H8, AND H10:
up to 20 trays of 60 x 40 cm per compartment with 6 cm between the rails (adjustable by cm).
**Freezer storage cabinet 400 x 600**

**HNF**

**TEMPERATURE RANGE:**
- -30°C for HN1F
- -30°C/-18°C for HN3F and HN5F
- Exterior white or stainless steel, interior stainless steel
- Adjustable stainless steel legs (10/15 cm)
- K-Control
- External compressor and condensor

**FOR HNF AND HNC:**
up to 9 trays of 60 x 40 cm per compartment with 6 cm between the rails (adjustable by cm).

**Storage cabinet 400 x 600**

**SHNCF**

**TEMPERATURE RANGE:**
- +5°C/+7°C cakes and pastries ready for sale
- +14°C for storing chocolate
- Controlled humidity
- Exterior white or stainless steel, interior stainless steel
- Adjustable stainless steel legs (10/15 cm)
- K-Control
- Internal compressor and condensor

**FOR HNF AND HNC:**
up to 9 trays of 60 x 40 cm per compartment with 6 cm between the rails (adjustable by cm).

**CAN BE ADAPTED TO ACCOMMODATE A PROOFING CABINET.**
Storage cabinet 600 x 800

VHD

TEMPERATURE RANGE:
- 
-18°C/-28°C
- The same temperature throughout the cabinet
- Exterior white or stainless steel, interior stainless steel
- Adjustable stainless steel legs (10/15 cm)
- K-Control
- External semi-hermetic compressor and condensor

STORAGE BY STORAGE COMPARTMENT FOR VHD/RKVC:
Up to 20 trays of 60 x 40 cm per compartment with 6 cm between the rails (adjustable by cm).

OPTIONALLY AS A STORAGE CABINET WITH A HEIGHT OF 210 CM

Variable temperature 600 x 800

RKVC

TEMPERATURE RANGE:
- -28°C/+25°C
- Adjustable by section with two storage compartments, e.g.:
  - -28°C for ice
  - -20°C for storing products at temperatures below freezing
  - +4°C for fine cakes and pastries
  - +14°C for chocolate
- Controlled humidity at temperatures above freezing (optional)
- Exterior white or stainless steel, interior stainless steel
- Adjustable stainless steel legs (10/15 cm)
- K-Control
- External semi-hermetic compressor and condensor
Controlled proofing cabinet

RDV

KOMA RECOVERY SYSTEM
Fully automatic dough-conditioning unit

TEMPERATURE RANGE:
-20°C/+15°C
- Controlled humidity
- Exterior white or stainless steel, interior stainless steel
- Floor with stainless steel finish (3 mm)
- Stainless steel protective strip (30 cm) on the exterior
- Door 90/120/148/200 cm, height 200 cm
- Hinged on right or left
- K-Control
  Weekly programming
- External semi-hermetic compressor and condensor

OPTIONS:
Doors with window, stainless steel exterior, etc.

CDS

FROM ONE TROLLEY

TEMPERATURE RANGE:
-20°C/+15°C
- Controlled humidity
- Exterior white or stainless steel, interior stainless steel
- Tub base with stainless steel finish (3 mm)
- Stainless steel protective strip (30 cm) on the exterior
- Door 90/120/148/200 cm, height 200 cm
- Hinged on right or left
- K-Control
  Weekly programming
- External compressor and condensor

GR MODEL:
PROOFING CABINET FOR BAKERY AND PATISSERIE PRODUCTS,
TEMPERATURE RANGE +20°C/+40°C

Internal dimensions: from 120 x 120 cm
Each section can be increased by 15 cm
Internal height 240 x 270 cm
**Cold chamber**

**UK**

**TEMPERATURE RANGE:**

- +2°C/+8°C for storing ingredients or finished patisserie products
- +14°C/+16°C for chocolate
- Controlled humidity (optional)
- Without floor or with stainless steel finished floor (1.5 mm)
- White or stainless steel exterior (optional)
- Stainless steel protective strip (30 cm) on the exterior
- Basic or KControl
- External compressor and condensor
- With air channel (UKR)

**FOR UK AND UVD:**
From 120 cm x 120 cm, modular in multiples of 15 cm, internal height: 180/210/240/270 cm, etc.

**UVD**

**TEMPERATURE RANGE:**

- -18°C/-28°C
deeep-frozen products
- Stainless steel protective strip (30 cm) on the exterior
- Galvanized floor (3 mm)
- White or stainless steel exterior (optional)
- K-Control
- External compressor and condensor
- With air channel (UVR)
Freezing and IV 09-09-25.5

TEMPERATURE RANGE:
- -38°C/-20°C
- Ceiling evaporator
- Freezer cabinet with one trolley (600 x 800)
- Exterior white or stainless steel, interior stainless steel
- K-Control
- Remote semi-hermetic monitoring (4 hp)
- External dimensions:
  L: 106 cm x D: 106 cm x H: 271 cm

KCF MISTRAL

TEMPERATURE RANGE:
- -30°C/+15°C
- Side evaporator
- Capacity for one or two trolleys
- Stainless steel exterior and interior
- K-Control
- External semi-hermetic compressor and condensor
- Three models: 4, 7.5, and 10 hp
- External dimensions:
  L: 166 cm x D: 136 cm x H: 230 cm

KPCF - WITH OPTIONAL TUNNEL EFFECT
- External dimensions:
  L: 185 cm x D: 155 cm x H: 230 cm
- One model: 10 hp
**IBF**

**TEMPERATURE RANGE:**
- -38°C/-20°C
- Ceiling evaporator
- For two trolleys
- Stainless steel exterior and interior
- With optional tunnel effect
- K-Control
- External semi-hermetic compressor and condensor

**KTT BLIZZARD**

**TEMPERATURE RANGE:**
- -38°C/-18°C
- Side evaporator
- From two trolleys
- With optional tunnel effect
- Stainless steel exterior and interior
- K-Control
- External semi-hermetic compressor and condensor

**cooler tunnel with trolleys**
Industrial freezing and cooling

**KTR TURBORUNNER**

**TEMPERATURE RANGE:**
-38°C/-20°C
- Ceiling evaporator
- Modular design in 3 m sections
- This tunnel freezer can be expanded over time.
- The system can be equipped with an automatic conveyor cleaning installation (optional).
- Width of transport conveyor 110/180/240/300 cm
- External semi-hermetic compressor and condensor

**KSP SPIRAL**

**TEMPERATURE RANGE:**
-38°C/-20°C
- Side evaporator
- Exterior white or stainless steel
- Interior white or stainless steel
- External semi-hermetic compressor and condensor
ENHANCED SAFETY AND
OPTIMUM QUALITY
THANKS TO
CO₂ REFRIGERATION SYSTEM.