

POLAR

BY KOMA[®]

DISCOVER POLAR
READING TIME 10 MINUTES



Control system of the future

Every baker knows that the beating heart of their systems is the control unit. Modern bakers have dozens of processes taking place simultaneously to create the perfect environment for all their bread, pastries and other delicious artisan creations. Managing and keeping track of these processes is impossible to do manually, which is why integral control systems like the Polar are essential for bakers.

The bakery and food industry sector keep on innovating and increasing process automation, it is important to understand the benefits which a control system could offer to get the most out of their creations. This blog provides key features of Koma's new control system 'Polar'.

User-friendly interface, easy cooling and freezing systems integration

The baker's number one priority is creating the most delicious creations with the highest quality for their customers. For this reason computers can be the game changing factor. New technology doesn't need to be complicated and overly technical.

KOMA has worked closely together with experienced customers and new innovators on what their ideas and experiences are. While also gaining feedback from within the company and external experts. Which has resulted in designing a unique intuitive system HMI (Human Machine Interface), with features that help bakers navigate through the menus simply and quickly from multiple devices.

Fun fact: The name Polar is derived from the polar ice bear, the favorite animal of J.M.M. Aarts and it is also the mascot of KOMA. The polar bear is the largest and most powerful carnivore on land, they can easily adapt from climbing and swimming. The perfect source of inspiration for KOMA.

Benefits of baking with the Polar system

Through thorough collaboration with young and old generation customers from the bakery and food industries, representatives and an external partner, the Polar system is developed to achieve the best results. Service and monitoring data 24/7 365 days a year realtime around the world is possible with this system.

This new technology can monitor, advise and even intervene if necessary. The real-time tracking and measurements will provide reliable business continuity and the option to correct and inform when there are factors that could be of influence to the process.

The importance of continuity and data monitoring

See in real time data of many different measurements like temperature, humidity levels, pressures and the status of programs which are running or on the planning (daily and weekly programs). The Polar makes it possible to track all these factors to be able to really know what is happening.

For the first in KOMA's long lasting history, the new Polar control system will come with a fully integrable app that can be run on IOS or Android. You can now have full control over your products, no matter where you are. For example, when a door is open it could have a big impact on the baking process. If this is measured, the system will inform you immediately to make adjustments to create the best possible environment for the perfect baking process. When a technical error arises, Polar will inform you on how you can fix it yourself (through video instructions) or it will inform a technician immediately. Resulting in good service with the right equipment.

Predictive maintenance and performance analytics are part of the Polar service. This system will make your bakery business run smoothly while being active in the background providing direct online access through Cloud technologies and installations. Also providing temperature charts for HACCP and the possibility of implementing industry 4.0 for bakers.

An intuitive interface makes it easy for operators to check and have control regarding the whole process regarding food cooling from cooling, freezer storage and conditioning. Resulting in less mistakes and little to no downtime in the bakery and food industry.

The customization options of the Polar system for specific needs for the bakery and food industry provide flexibility and a control system that is optimized and interconnectable for your business, ensuring maximum efficiency and quality on a daily or weekly basis.

The Polar control system optimizes the energy consumption which makes the system energy efficient leading to cost savings in the longer term and a lower carbon footprint. Because of the new parameters and settings, Polar saves up to 30% of energy costs compared to the older KOMA control systems. The easy handling and logical interface, together with the improved notification and monitoring possibilities, create up to 15% less downtime. Overall, Polar is a robust and durable system that provides reliable and sustainable solutions for the bakery and food industry.

Invest in integrating the future of your bakery

With the Polar system, bakers and the food industry are investing in a future-proof platform that allows them to grow their business in new and more efficient directions. The future of baking will be achieved through connections to add servicing continuity and flexible business management.

The future of baking is about all systems being connected and creating reliable and sustainable solutions for the best environment for the baking and food industry where products are always of good quality.

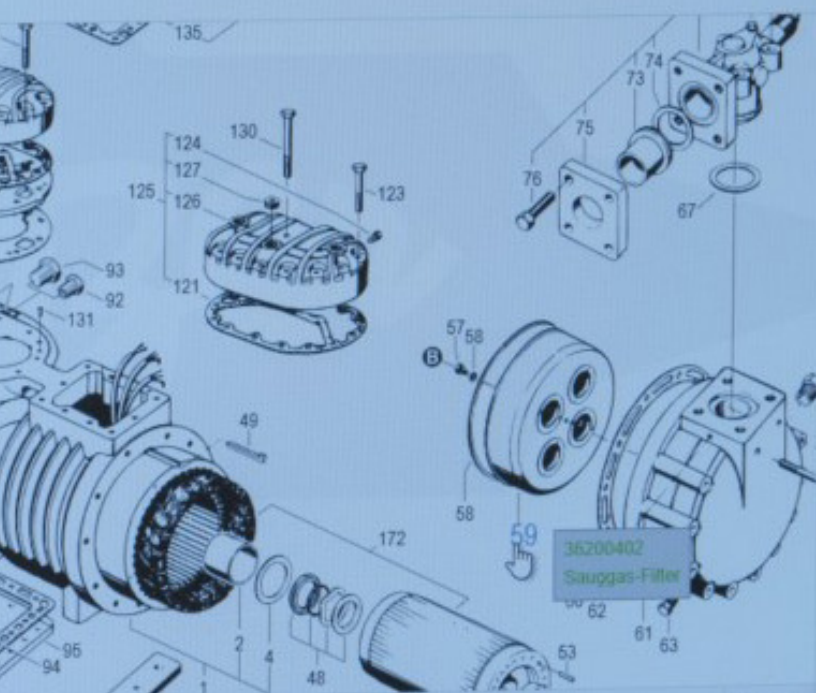
For more information make an appointment with our experts who are happy to help you with your food cooling and system challenges.

Schedule a One-on-One and gain insights on optimizing your cooling process

Let's make an appointment →

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