



# H-CABINET

## FLEXIBLE STORAGE FOR PASTRY AND DOUGH PRODUCTS FREEZER STORAGE WITH BLAST FREEZE FUNCTION

For nearly 80 years, KOMA's H-Cabinets have been an essential part of patisseries and professional kitchens worldwide. With advanced cooling technology, individual temperature control, and a flexible modular design, the H-Cabinet provides the perfect solution for blast freezing and optimal storage of a variety of bakery products. Thanks to the smart 80/20 system, product quality is preserved while energy consumption is minimized.

### More stock, maximum quality

The KOMA H-Cabinet is a valuable addition to your bakery. Thanks to its innovative cooling and freezing technology, you can store larger quantities of freshly baked pastries or dough without compromising on quality.

The H-Cabinet consists of two sections:

- **Freezing section (-28°C):** Located on the right side, where 80% of the cooling capacity is used for ultra-fast freezing.
- **Storage section(s) (-18°C):** Located to the left of the blast freezer, where 20% of the cooling capacity maintains a stable storage temperature.

This intelligent 80/20 distribution ensures maximum efficiency: products are frozen rapidly while stored items remain at a consistent temperature.

### YOUR BENEFITS:

- **More flexibility in production planning:** Optimize your workflow with extended storage capabilities.
- **Highest quality, lowest energy costs:** Efficient cooling technology and superior insulation minimize energy consumption without sacrificing performance.
- **Versatile applications:** Suitable for pastries, bakery products, chocolate, dough, and frozen goods.
- **Top-level hygiene:** The interior is entirely made of stainless steel, with minimal profiles for easy cleaning and compliance with the HACCP standards.



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COMPROMISING ON QUALITY**

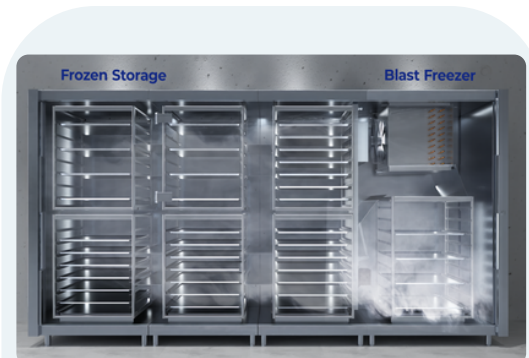
## SPECIFICATIONS

### KOMA H-CABINET

|                                 |   |
|---------------------------------|---|
| Capacity                        | 16 to 35 kg/u   |
| Temperature range               | -28°C (freezing section) & -18°C (storage section)  |
| Modular design                  | 1 freezing compartment with up to 10 storage compartments   |
| Tray sizes                      | 600x800 or 600x400 mm   |
| Storage time                    | < 14 days   |
| Interior                        | Stainless steel   |
| Exterior                        | Stainless steel / white-coated steel  |
| PU insulation                   | 100 mm  |
| K-value                         | 0.20  |
| Water drainage                  | Internal drainage included<br>External drainage into a portable plastic collection tray (fixed drainage optional) |
| Door                            | Freezing section: 1 right-hinged door (62x95x90 cm)<br>Storage section: 2 doors (62x75x90 cm)                     |
| Adjustable feet                 | 100 - 150 mm stainless steel  |
| Lighting                        | No  |
| Volt                            | 400 V - 3 PH  |
| Frequency                       | 50 or 60 Hz   |
| Internal compressor & condenser | No  |
| Evaporator                      | Hanging, stainless steel  |
| Humidification                  | No  |
| Hygienic KAM lamp               | No  |
| Controle system                 | KOMA K-Control  |

#### ADVANCED TECHNOLOGY

- **Balanced humidity and air circulation** prevent drying out and quality loss.
- The perfect balance between compressor, evaporator, and condenser ensures **maximum performance with minimal energy costs**.
- **Maximum efficiency** with the 80/20 distribution.



Scan the QR code and  
dis-cover the iconic  
H-cabinet for yourself!



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