



# IBF

## KEEP YOUR FRESH PRODUCTS AT PEAK QUALITY INDUSTRIAL BLAST FREEZER

The IBF is a powerful blast freezer specifically designed for unpackaged products. This unique KOMA model is developed to quickly and efficiently freeze a continuous flow of fresh products, ensuring their taste, structure, and quality are preserved. The KOMA IBF unit is especially suited for rapidly freezing large volumes of dough pieces, cakes, pastries, desserts, and other bakery products.

### Ideal for large-scale production

The KOMA IBF uses proprietary freezing technology to ensure precise and consistent performance. Indirect airflow is applied to the product, helping to prevent dehydration — even for larger items.



### YOUR BENEFITS:

- **Preserve flavor and texture:** The advanced freezing process maintains the fine cell structure and natural moisture of your products. This preserves aroma, flavor, and crispness, while minimizing weight loss.
- **Efficient preservation:** After the freezing cycle, the unit automatically switches to optimal holding conditions. However, due to the specific freezing climate, the IBF is less suitable for long-term storage. For this purpose, KOMA RDV or UVD systems are more appropriate.
- **Compact footprint:** Thanks to the ceiling-mounted evaporator, the floor remains clear — allowing for optimal use of space and efficient layout.
- **Hygiene:** Easy to clean and HACCP-compliant.



## DE IBF IS UITERMATE GESCHIKT VOOR HET SNEL INVRIEZEN VAN GROOTSCHALIGE PRODUCTIELIJNEN

### SPECIFICATIONS

### KOMA IBF INSTALLATION

<b>Air velocity</b>	1,5 - 1,5 m/s
<b>Temperature range</b>	-38°C to -18°C
<b>Models</b>	Single row: 1740 mm wide Double row: 3240 mm wide
<b>Interior</b>	Stainless Steel
<b>Exterior</b>	Stainless Steel
<b>PU insulation</b>	120 mm
<b>K-value</b>	0,166
<b>Floor</b>	120 mm insulated floor with 3 mm stainless steel pan, integrated into side panel with 90° edge
<b>Door</b>	KOMA lever door, 900 x 2000 mm, with heated frame (optional tunnel version with rear door) or KOMA sliding door (manual or electric)
<b>Active defrosting</b>	Standard included
<b>Lighting</b>	LED
<b>Volt</b>	400 V - 3 PH
<b>Frequency</b>	50 & 60 Hz
<b>Internal compressor &amp; condenser</b>	No
<b>Evaporator</b>	Ceiling-mounted, stainless steel casing
<b>Humidification</b>	No
<b>Hygienic KAM lamp</b>	No
<b>Control system</b>	KOMA K-Control

#### ADVANCED TECHNOLOGY

- **Ceiling-mounted evaporator** with strong vertical airflow.
- **Deep negative temperature range.**
- Optional **two-stage compressors** maintain -38°C continuously, regardless of starting temperature.
- **Indirect air circulation** (horizontal & vertical) to prevent product dehydration.



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