

KOMA IBF Blast freezing installation

Quick, preserving quality and taste

The “IBF system” is an exclusive technique from KOMA. The KOMA installation operates according to the KOMA TLR formula, where it is important that a continuous flow of fresh products is quickly frozen, because then you can be sure that your products will not lose taste and improve quality during the preservation process, even after a long time.

The name KOMA stands for blast freezing systems of the highest quality and precision, designed and manufactured with the most modern equipment.

During design and manufacture, special attention is paid to hygiene (HACCP). Cleaning the installation is therefore relatively easy. The KOMA IBF system is designed to preserve

the fine cell structure and moisture content of your product, preserving aroma, taste and crispness and minimizing weight loss, which translates into the quality of your product. The specially designed Koma evaporator provides a strong partly horizontal and vertical strong air movement directly on the product, which ensures good turbulence and cold release. A homogeneous airflow guarantees optimum and uniform cooling of all products.

After a blast freeze run, the installation automatically goes to the most ideal preservation conditions, however, due to the special and ideal freezing climate, it is less suitable to store products for a longer period of time. For this the preservation installations such as RDV or UVD are more suitable.

KOMA IBF Blast freezing installation

Preserving aroma, taste and
crispness, improving quality



Specification KOMA IBF Blast freezer installation

- Interior stainless steel
- Exterior stainless steel
- Insulation 12 cm PU
- Equipped with doors by clients' specs, with double bumper
- Standard insulated extended threshold Equipped with vent valve (s)
- Insulated 12 cm floor, covered with a 3 mm welded stainless steel tub floor and pressure distribution plate
- Installation supplied with plastic floor beams 4.2 cm, for ventilation under the cell
- Interior equipped with trolley guide and wall protection on the free walls

- Standard equipped with LED lighting
- Floor load max 600 kg per car *
(* trolley on 4 wheels with wheel size Ø125 mm, 30 mm wide)
Reproducible quality guaranteed with the KOMA K-Control controller
- Includes functionality for connection with KOMA Monitoring services

* Capacity based on fresh dough from + 25C to -5C per kg / hour