

**HAKKO/
BAKO°**



Grow a culture

Tell a story

Ferment with precision

SMART FERMENTATION CHAMBER FOR PROFESSIONALS



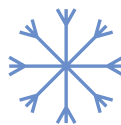
CREATE UNIQUE FLAVOURS



PRECISE TEMPERATURE CONTROL



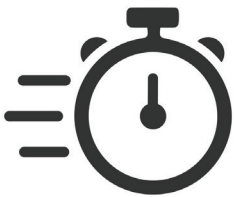
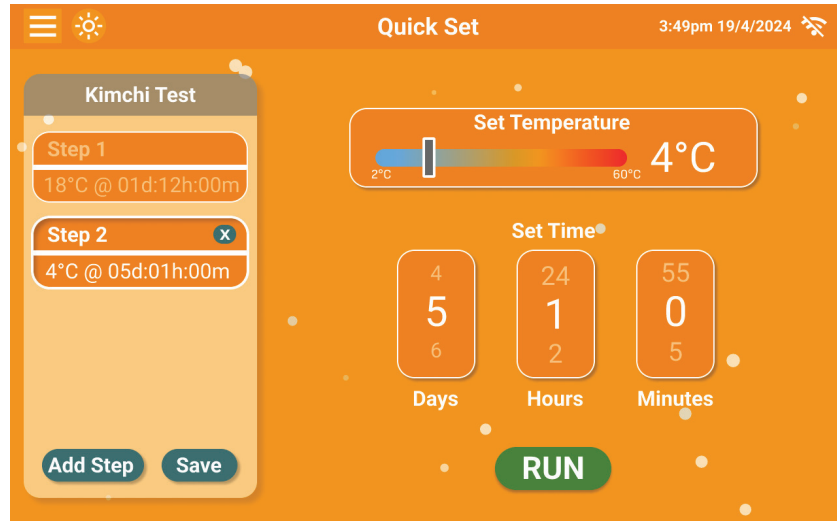
FERMENTATION PROGRAMS



**TEMPERATURE CONTROL
2-60°C**

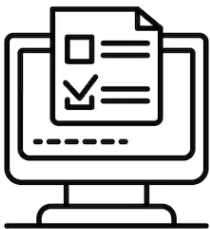
EASY TO USE, YET INCREDIBLY POWERFUL

LARGE BEAUTIFUL DISPLAY WITH SIMPLE CONTROLS



Easy Ferment

An easy and precise way to elevate your fermentation process. With the ability to set multiple temperature and time steps, you can tailor the environment to the exact needs of your ferment, ensuring perfect results every time. Whether you're working with complex recipes that require gradual temperature changes or straightforward ferments, the HakkoBako Pro provides the flexibility and control you need to achieve consistent, high-quality outcomes.



Fermentation Programs

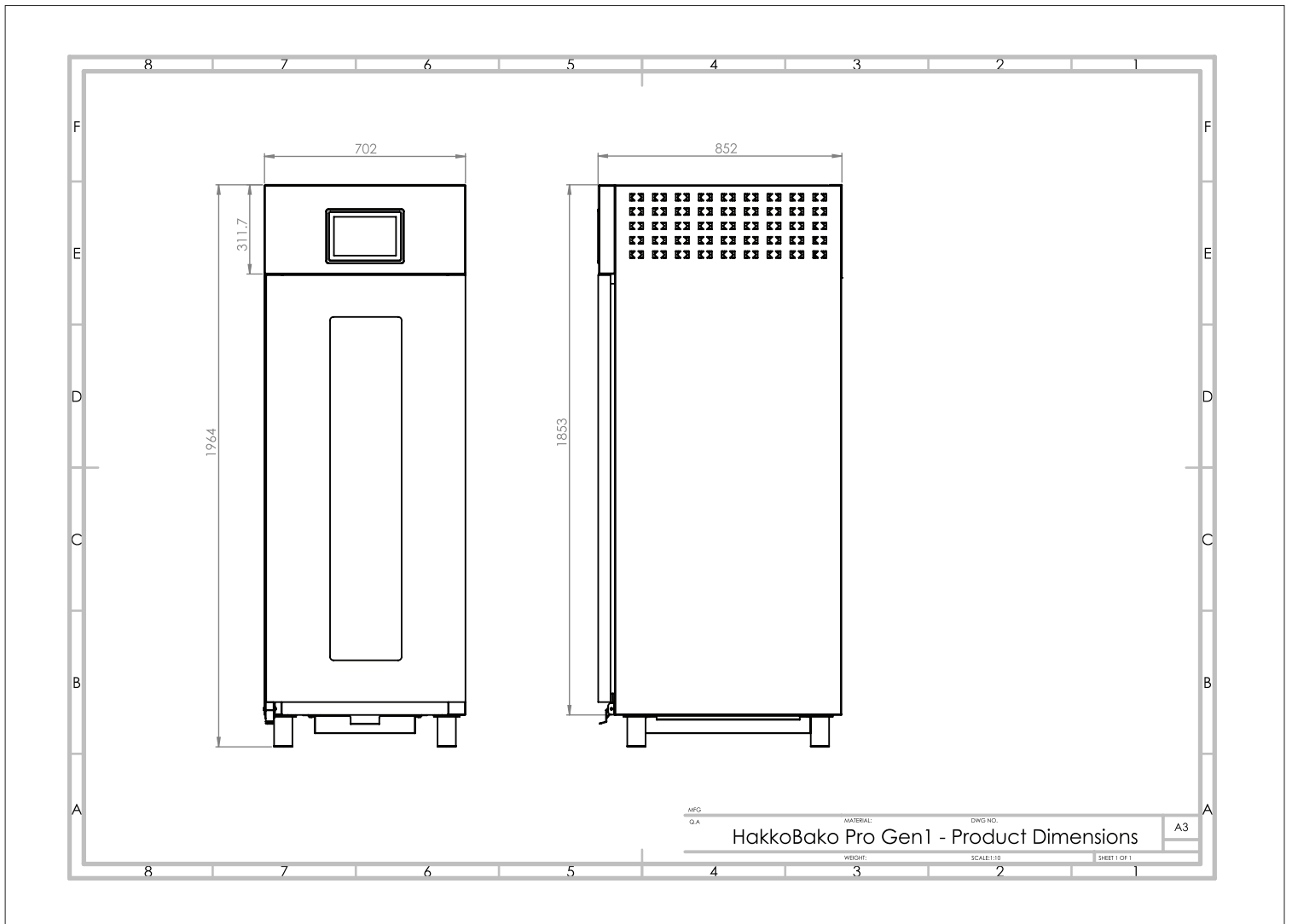
HakkoBako Fermentation Programs let you create and save custom settings for precise, consistent results every time. Fine-tune temperature and timers to develop unique flavors and textures, and easily replicate your perfect recipes with just a few clicks.



Food Safety Logs

HakkoBako Smart Logs offer comprehensive records and exportable history of your fermentations, essential for maintaining compliance with food safety systems.

HakkoBako Pro G1



INTEGRATED SYSTEMS

- Easy Ferment UI
- Fermentation Programs
- 10" LCD IPS Touch display
- IoT Connectivity
- 64 GB Internal Storage
- Food Safety Logs (HACCP)
- Cross Flow Air Circulation
- Dimmable Chamber LED Lighting
- Heated Anti-Fog Window
- Heated Anti-Condensation Door Frame
- Smart Defrost Programs

PRODUCT SPECIFICATION

- Model number: HBP01GA
- Electricity rating: 220V AC 50Hz
- Heater power: 800W
- Cooling power: 540W
- Rack size: 53x53cm
- Inner dimensions: 580x570x1400cm
- Outer dimensions: 850x700x1950cm
- Gross weight: 130kg
- Temperature range: 2-60°C
- Humidity sensing: 0-100%RH
- Coolant: R134A

