HAKKO/
BAKO°

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.

BUILT FOR PROFESSIONALS

Ambient Sensor

Automatically adjusts fermentation programs based on the current room temperature.

Adjustable Racks

25 different rack positions for maximum flexibility.

Heated Window and Door Frame

Heated glass to ensure no condensation during cold ferments.

Cross Flow Air Circulation

Powerful fans are used to create efficient cross flow air circulation. This allows uniform temperature distribution, from top to bottom of the chamber.

Premium Stainless Steel

Corrosion-resistant and easy-to-clean, perfect for withstanding acidic ferments.

Adjustable Legs with mini-wheels

Adjust legs to be perfectly level, including wheels in bottom for easy adjustments

Water drainage

Smart water drainage system with easy to access drain pan makes cleaning and defrosting smooth and easy.

Heavy Duty Racks

Stainless steel racks designed to hold even heavy ferments.
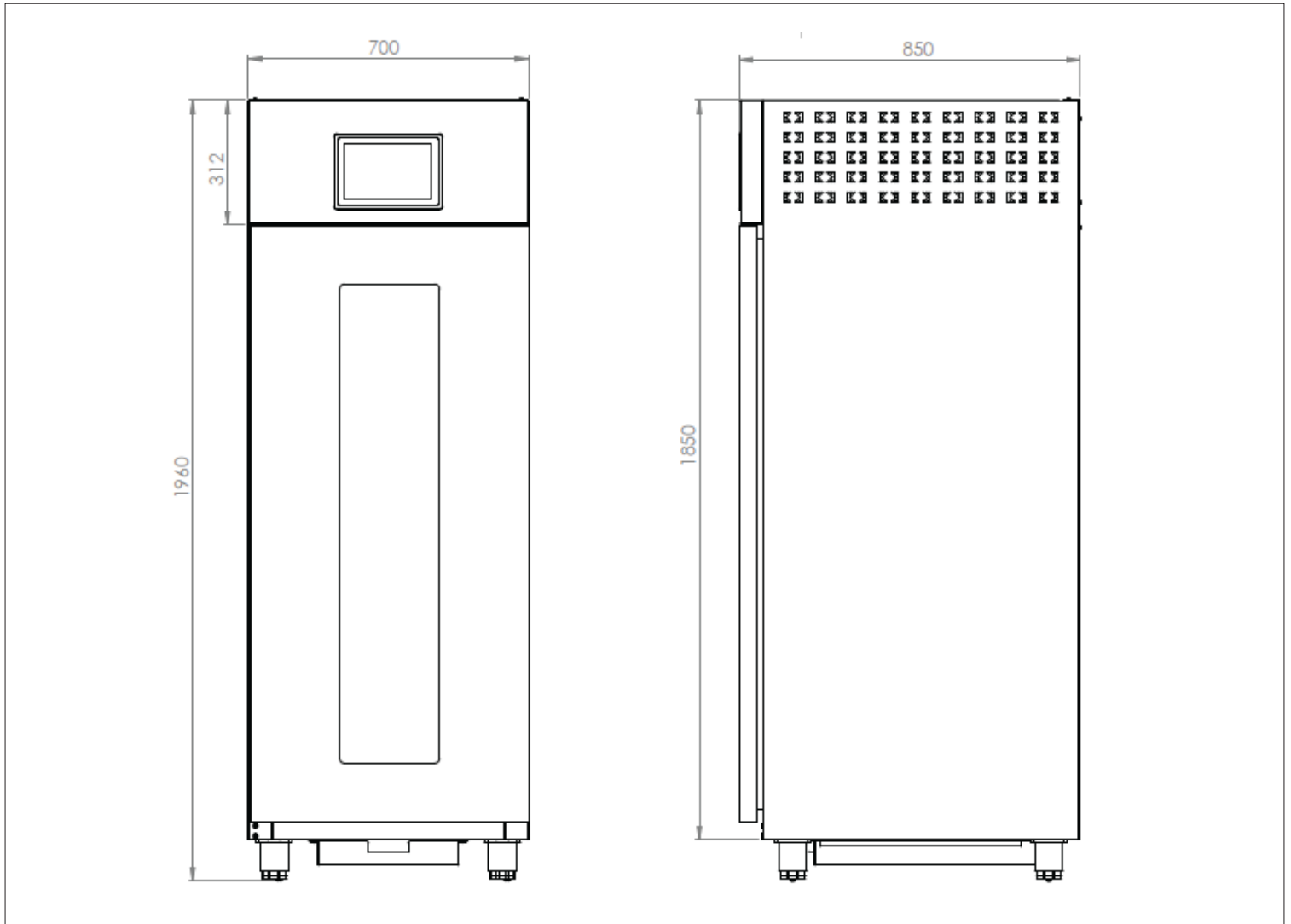
Chamber Lighting

Bright, energy-efficient dimmable lighting inside the chamber makes monitoring your ferments easy.

Large Production Capacity

With a 440-liter capacity, the chamber supports large-scale fermentation, perfect for high-demand businesses.

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:	530x530mm
Inner dimensions:	580x570x1400mm
Outer dimensions:	850x700x1960mm
Gross weight:	130kg
Temperature range:	2-60°C
Humidity sensing:	0-100%RH
Coolant:	R134a

CE