

SMART FERMENTATION CHAMBER FOR PROFESSIONALS



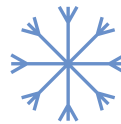
CREATE UNIQUE FLAVOURS



PRECISE TEMPERATURE CONTROL



FERMENTATION PROGRAMS



TEMPERATURE CONTROL

2-60°C

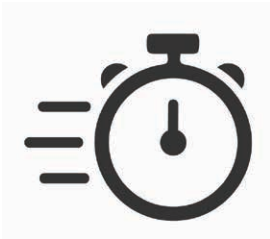
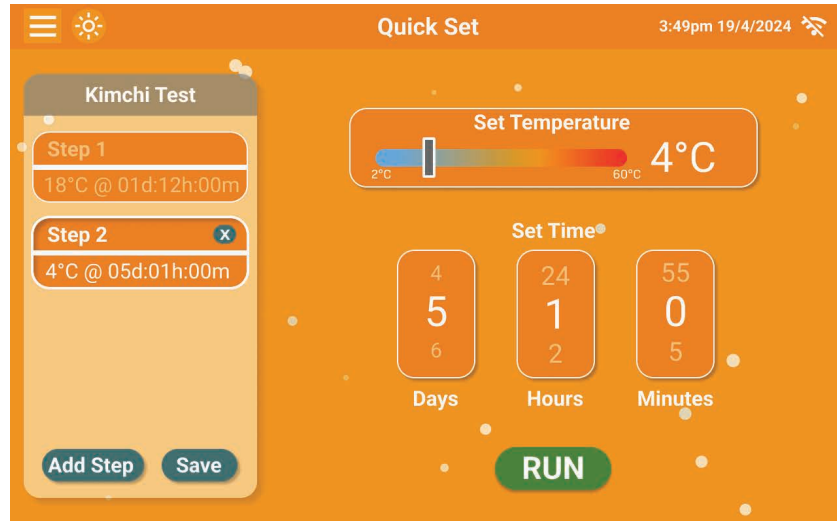
Grow a **culture**

Tell a **story**

Ferment with **precision**

EASY TO USE, YET INCREDIBLY POWERFUL

LARGE BEAUTIFUL DISPLAY WITH SIMPLE CONTROLS



Smart 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.

PRODUCT BENEFITS

BUILT FOR PROFESSIONALS



Adjustable Racks

26 different rack positions for maximum flexibility.



Heated Window and Door Frame

Heated glass to ensure no condensation during cold ferments.



Internal Cross Flow Air Circulation

Powerful fans are used to create efficient internal 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 heavy ferments.



Chamber Lighting

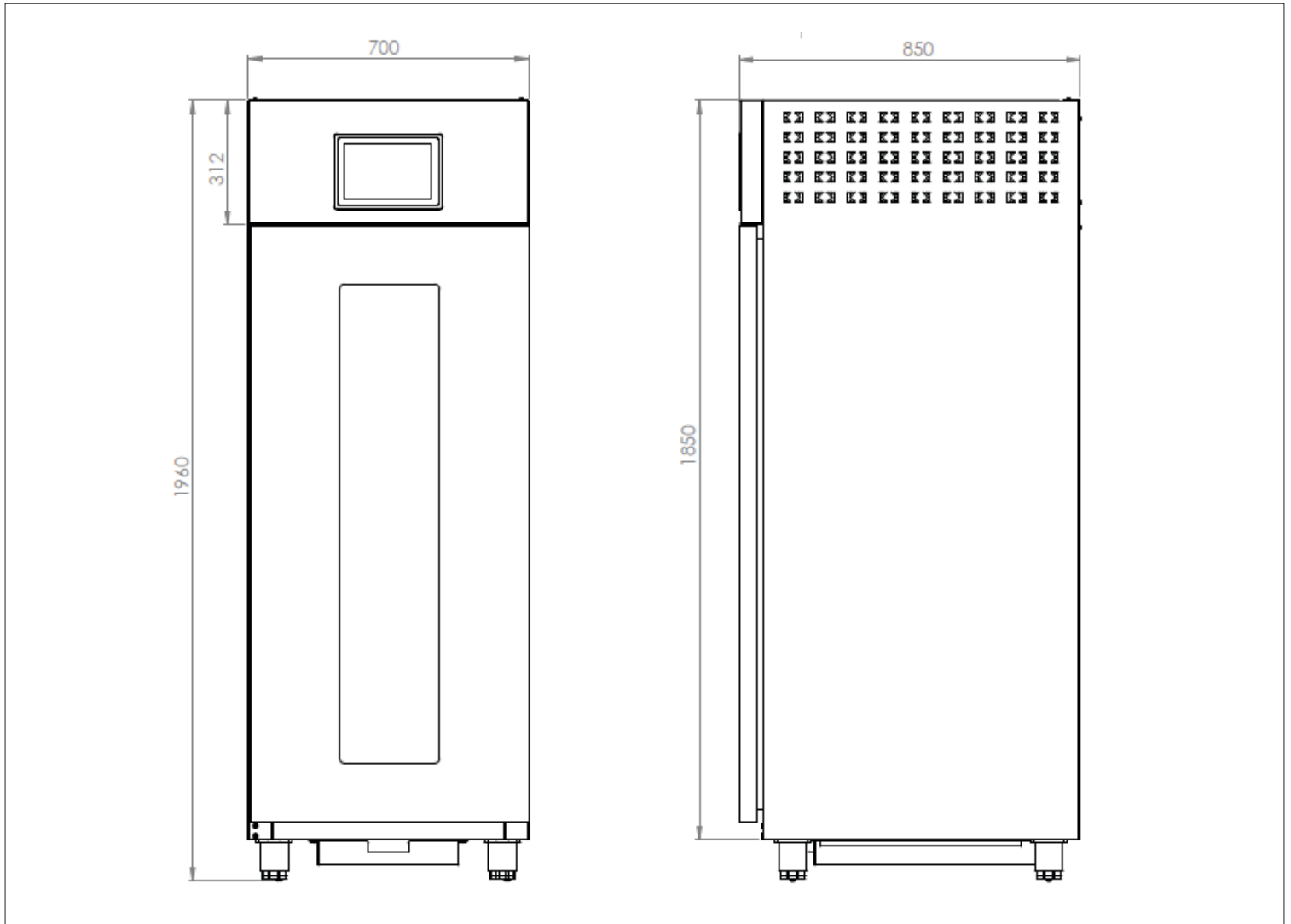
Bright, energy-efficient dimmable lighting inside the chamber makes monitoring your ferments easy.



Large Production Capacity

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

HakkoBako Pro Gen 1



INTEGRATED SYSTEMS

- User Friendly Interface
- Fermentation Programs
- 10" LCD IPS Touch display
- IoT Connectivity
- Food Safety Logs (HACCP)
- Exportable Data Logs
- Internal Cross Flow Air Circulation
- Dimmable Chamber LED Lighting
- Heated Anti-Fog Window
- Heated Anti-Condensation Door Frame

PRODUCT SPECIFICATION

Model number:	HBP01
Electricity rating:	220-240VAC 50/60Hz
Heater power:	800W
Cooling power:	540W
Rack size:	530x530mm
Inner dimensions:	580x570x1400mm
Outer dimensions:	850x700x1960mm
Gross weight:	140kg
Temperature range:	2-60°C
Humidity sensing:	0-100%RH
Coolant:	R134a
Power Consumption	1 kW / 4.6A

