

# CLIMATIC CHAMBER

For Black Garlic

## CLIMATIC CHAMBER KKS 240 BY POL-EKO

The process of creating amazing black garlic products is lengthy and requires certain temperature conditions and appropriate humidity. After about 6-8 weeks of storage at elevated temperatures (40-90°C) and humidity (60-90%), without the use of microorganisms or chemicals, garlic changes.

An ideal device that allows close control of the conditions necessary for the garlic aging process are Climate chambers manufactured by Pol-Eko-Aparaturas.

### WHAT ARE CLIMATE CHAMBERS?

Climate chambers are a group of thermostatic devices allowing you to control both temperature and humidity, which is essential in the process of black garlic production. Taking into account the type of charge in the chamber - POL-EKO offers a wide range of chambers with ultrasonic and steam humidifier.

TO KNOW MORE look at this article by International Journal of Food Properties. To test fermented (black) garlic, they produce it by using an incubator CLN 53 POL-EKO.



## COMPLETE CONTROL

An important advantage of climate chambers is the latest Smart PRO touchscreen controller, which additionally facilitates the control of the device. Another advantage is the LabDesk software that allows you to control the device remotely from e. g. a computer.

Furthermore, it is possible to equip the instrument with an internal video camera, in order to observe the process without having to open the door.

