

Black Garlic Fermenting Machine

This specialized kitchen appliance is designed for the efficient and controlled fermentation of garlic, resulting in black garlic. The appliance features a user-friendly interface with multiple settings for different fermentation durations and modes, including a 'Solo Garlic' mode and a '2 Hrs Dry' function.



ADDITIONAL IMAGES



Product Overview

Professional Black Garlic Fermentation

This black garlic fermenting machine provides a fully automatic, efficient solution for producing high-quality black garlic at home or in professional kitchens. Utilizing 360-degree heating elements and an intelligent steam vent, it ensures stable temperature and moisture levels throughout the process. With multiple pre-programmed settings and a high-capacity rack, it is designed to deliver superior nutrition and flavor profiles with 75% energy savings.

Performance

Fermentation Modes

- 12 Days (288 Hours) for Solo Garlic
- 8 Days (192 Hours) for Basic Garlic
- 2 Hours Re-heat Function

Operational Efficiency

6 L

Volume Capacity

90 W

Rated Power

75 %

Energy Savings

Technical Details

Physical Dimensions

Metric	Value
Unit Dimensions	283 x 280 x 285 mm
Carton Size	924 x 313 x 360 mm

Voltage Compatibility

100V, 110V, 120V, 220V-240V, 50Hz/60Hz

Environmental Conditions

Operating Limits

- Operating Temperature: 0°C to 45°C
- Humidity Tolerance: Up to 90%