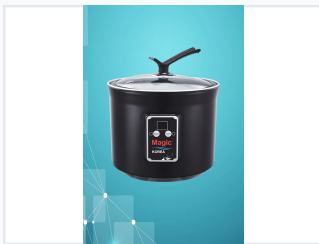


Black Garlic Fermenter

This black garlic maker ferments whole garlic bulbs into black garlic. It features simple controls and a digital display for easy operation.



ADDITIONAL IMAGES



Product Overview

Professional Black Garlic Fermentation

This black garlic fermenter provides a controlled environment for transforming fresh garlic into nutrient-rich black garlic. Designed for efficiency and ease of use, it features a stainless steel inner pot and optimized settings to ensure consistent, high-quality results. Its compact design and energy-saving operation make it an ideal solution for culinary enthusiasts and health-focused food preparation.

Technical Specifications

Fermentation Duration

5 days

Minimum Time

7 days

Maximum Time

Inner Pot Material

Stainless Steel

Energy Saving

Yes

Features & Benefits

Key Features

- Digital display interface
- Simple garlic and on/off controls
- Controlled humidity and heating environment
- Food-grade interior materials

Primary Use

Health Products, Culinary Fermentation, Home Use