

Black Garlic Fermenter

This kitchen appliance is designed for the efficient and controlled fermentation of garlic to produce black garlic. It features a user-friendly digital interface with preset programs and a drying function.



ADDITIONAL IMAGES



Product Overview

Professional Black Garlic Fermentation

The Black Garlic Fermenter Model BGF-900 is a specialized kitchen appliance engineered for the efficient and controlled fermentation of garlic. This unit ensures consistent, high-quality results through an intensive 5-7 day fermentation cycle. Featuring a user-friendly digital interface, it offers precise control over time and temperature, making it an essential tool for health-conscious production.

Technical Specifications

Fermentation Time	7 days
Construction Material	Stainless Steel

Features & Functionality

Interface Features

- Digital Display
- Time/Day Indicator
- Temperature (°C) Display
- Power Control
- Drying Mode
- Cancel Function

Cooking Modes	Solo Garlic, Regular Garlic, Drying Function
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Design & Capacity

Rack Configuration	Three-tiered stainless steel wire rack
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Performance

Key Performance Metrics

7 days

Max Fermentation Cycle

5 days

Min Fermentation Cycle