

Black Garlic Fermenter

This black garlic fermenter is a specialized appliance for creating black garlic through controlled fermentation. It features a user-friendly interface with a digital display and intuitive controls for selecting fermentation programs.



ADDITIONAL IMAGES



Product Overview

Professional Black Garlic Fermenter

This specialized kitchen appliance is engineered to simplify the controlled fermentation of garlic into high-quality black garlic. Featuring a digital interface with intuitive controls, it allows for customizable fermentation programs to achieve precise flavor and texture profiles. Designed with user convenience in mind, the unit includes a non-stick inner pot and robust safety systems, including automatic shut-off and overheat protection.

Dimensions and Capacity

Packaging & Shipping

Category	Data
Carton Size (mm)	915 x 320 x 342
Units per Carton	3
20'FT Container	855 pcs
40'FT Container	1,710 pcs
40'HQ Container	2,064 pcs

Unit Dimensions	283 x 280 x 278 mm
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Technical Features

Key Functionality

- Digital display with intuitive controls
- Adjustable fermentation time and temperature
- Multiple fermentation programs
- Non-stick inner pot for easy cleaning
- Automatic shut-off system
- Overheat protection safety features

Supported Modes	Solo Garlic, Fermentation, Dry Mode
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