

Black Garlic Fermenter

This black garlic fermenter is designed for consistent, high-quality results in both home and commercial settings. It features precise temperature and humidity controls to ensure optimal fermentation conditions.



ADDITIONAL IMAGES



Product Overview

Professional Black Garlic Fermenter

This fully automatic black garlic fermenter is designed to provide professional-grade results with ease. Using a 360-degree heating system and precision steam venting, the device ensures stable, consistent fermentation for high-nutrition garlic. With a user-friendly one-touch interface and a 12-day automated cycle, it is a highly efficient solution for consistent quality production.

Technical Specifications

Capacity	5 Liter
Rated Power	48 W
Input Voltage	DC24V / 2A

Performance Metrics

Operating Metrics

45 °C

Max Ambient Temp

90 %

Max Humidity

Fermentation Duration	288 hrs
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Physical Dimensions

Packaging Details

Attribute	Value
Carton Size	691 x 348 x 621 mm
Units Per Carton	4 pcs
20'FT Container	748 pcs
40'HQ Container	1,820 pcs
Unit Size (LxWxH)	324 x 294 x 275 mm

Features

Device Highlights

- 360° Heating for even fermentation
- One-Touch automated 12-day program
- 3-digit countdown display
- Professional-use two-decker rack included
- Energy saving up to 75%