Grow a culture
Tell a story
Ferment with precision
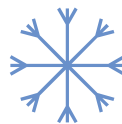
SMART FERMENTATION CHAMBER

FOR PROFESSIONALS

CREATE UNIQUE FLAVOURS

PRECISE TEMPERATURE CONTROL
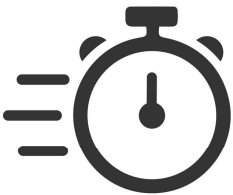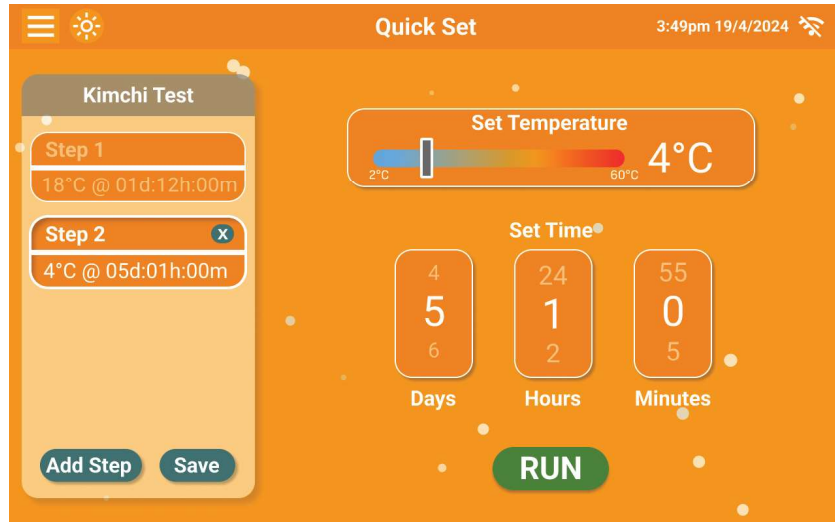
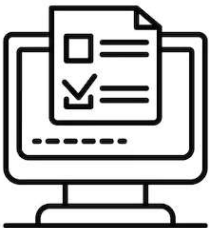**FERMENTATION PROGRAMS**

TEMPERATURE CONTROL

2-60°C

EASY TO USE, YET INCREDIBLY POWERFUL

**LARGE BEAUTIFUL DISPLAY
WITH SIMPLE CONTROLS**

Easy Ferment

An easy and precise way to elevate your fermentation process. With the ability to set multiple temperature and time steps, you can tailor the environment to the exact needs of your ferment, ensuring perfect results every time. Whether you're working with complex recipes that require gradual temperature changes or straightforward ferments, the HakkoBako Pro provides the flexibility and control you need to achieve consistent, high-quality outcomes.
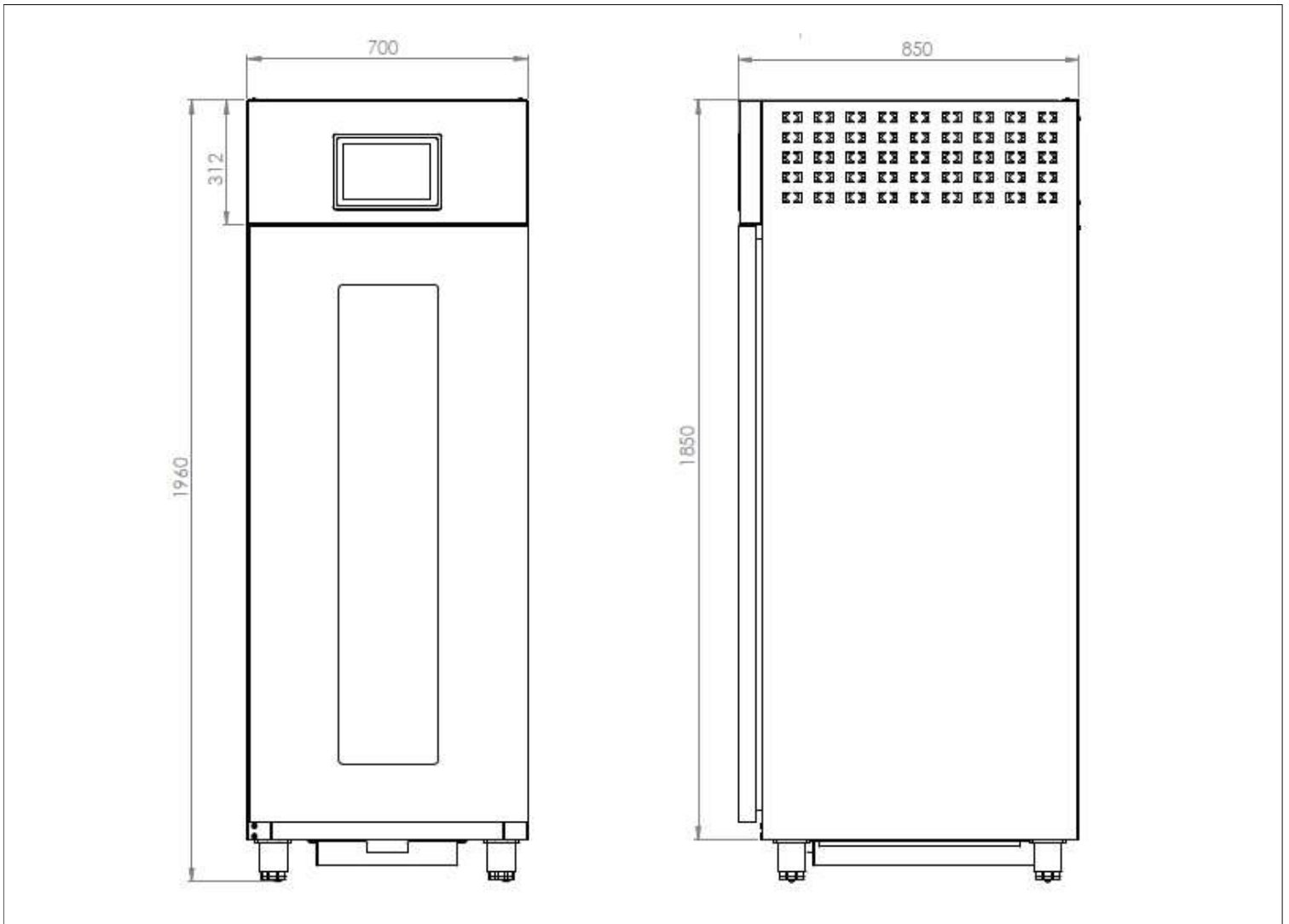
Fermentation Programs

HakkoBako Fermentation Programs let you create and save custom settings for precise, consistent results every time. Fine-tune temperature and timers to develop unique flavors and textures, and easily replicate your perfect recipes with just a few clicks.

Food Safety Logs

HakkoBako Smart Logs offer comprehensive records and exportable history of your fermentations, essential for maintaining compliance with food safety systems.

HakkoBako Pro G1

INTEGRATED SYSTEMS

Easy Ferment UI	
Fermentation Programs	
10" LCD IPS Touch display	
IoT Connectivity	
64 GB Internal Storage	
Food Safety Logs (HACCP)	
Cross Flow Air Circulation	
Dimmable Chamber LED Lighting	
Heated Anti-Fog Window	
Heated Anti-Condensation Door Frame	
Smart Defrost Programs	

PRODUCT SPECIFICATION

Model number:	HBP01GA
Electricity rating:	220V AC 50Hz
Heater power:	800W
Cooling power:	540W
Rack size:	530x530mm
Inner dimensions:	580x570x1400mm
Outer dimensions:	850x700x1960mm
Gross weight:	130kg
Temperature range:	2-60°C
Humidity sensing:	0-100%RH
Coolant:	R134a

CE