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Dear Members of the Press,

FUKUSHIMA GALILEI CO. LTD.

Japan and Overseas Simultaneous Release

Announcement of New Non-Fluorocarbon Refrigerant Dough Conditioner

FUKUSHIMA GALILEI CO. LTD. (Headquarters: Nishi-Yodogawa, Osaka; President: Go Fukushima) is pleased to announce the launch of a redesigned dough conditioner featuring refrigerant conversion, aimed at both the Japanese market and Southeast Asia including Taiwan. This new model incorporates dual independent chamber control and advanced temperature and humidity management technology to meet the diverse requirements of bakery markets at home and abroad, while actively contributing to environmental sustainability.



【Key Features】

○ Environmentally Friendly Non-Fluorocarbon Refrigerant R1234yf

This product uses the non-fluorocarbon refrigerant R1234yf, which has an extremely low global warming potential (GWP: 1). Our proprietary microchannel condenser technology also reduces the refrigerant charge volume significantly. As part of the Galilei Group's "Dramatic Future 2050" sustainability initiative focused on transitioning to green refrigerants, we are advancing the use of this environmentally responsible refrigerant.

R1234yf's low flammability ensures safe maintenance and inspection even in kitchen environments.

Furthermore, it is exempt from the Fluorocarbon Emission Control Law, so there is no need for special equipment management, inspections, or record-keeping.

*GWP values are based on official notifications by Japan's Ministry of Economy, Trade and Industry and Ministry of the Environment (2023).



○ Overseas Power Supply Compatibility – No Transformer Needed

The unit supports single-phase 220-240V (50Hz) and 220V (60Hz) power supplies, eliminating the need for an external transformer that is typically required when using Japanese models overseas. This reduces installation complexity and costs.

*Applicable only to overseas specification models.

○ 10-Year Refrigerant Gas Leak Warranty

We offer a 10-year warranty covering repairs due to refrigerant gas leaks causing cooling malfunctions.

*Warranty applies to use in Japan and countries where our official distributors operate.

○ English Control Panel

The control panels on overseas models are in English, improving ease of use for local staff. Functions include dough refrigeration, thawing, preheating, and proofing settings, as well as early and late start options, and registration of up to three automatic operation patterns.



○ Lineup (7 Models)

《Japan Models》

- BDX-236STX (36-sheet capacity / control panel on right side)
- BDZ-236STX (36-sheet capacity / top-mounted control panel)
- BDX-218LTX (18-sheet capacity / top-mounted control panel)

Bread Loaf Models:

- BDX-236STX-WB (36-sheet capacity / right-side control panel)
- BDZ-236STX-WB (36-sheet capacity / control panel top type)

《Overseas Models》

- BDX-236SXA (36-sheet capacity / control panel right side type)
- BDZ-236SXA (36-sheet capacity / control panel top type)

■ About Dough Conditioners

A dough conditioner is a machine that automatically switches among dough chilling, thawing, preheating, and proofing (fermentation) processes via a timer, ensuring optimal fermentation conditions. It also supports independent operation for chilling (-15° C to 5° C) or proofing (0° C to 40° C), making it ideal for scratch bakeries—small-scale bakeries preparing dough from raw ingredients.

With independent control of upper and lower chambers, this model allows simultaneous processing of doughs at different fermentation temperatures or the use of one chamber for fermentation and the other for refrigeration.

【Overseas Specification Countries】 Singapore, Malaysia, Indonesia, Myanmar, Thailand, Philippines, Cambodia, Vietnam, Hong Kong, Taiwan

【Main Target Customers】 Bakeries, supermarkets, hotels, restaurants, etc.

【Release Date】 Available from January/15/2026.

Dough Conditioner for Southeast Asia and Taiwan

- Model Name: BDX-236SXA (Representative Model)
- External Dimensions: W 900 × D 1,014 × H 1,904 mm
- Effective Volume: Upper Chamber 362L, Lower Chamber 362L
- Capacity: 36 x 6-slice or French-style baking sheets (18 sheets × 2 chambers)
- Power Supply: Single-phase 220-240V (50Hz)/220V (60Hz)

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