



The range of Porkka BC Blast Chillers and the

combined BC/BF Blast Chiller and Blast Freezers

Future Blast Chiller and Blast Chiller/Freezer cabinets



Future Blast Chiller and Blast Chiller/Freezer cabinets

Future BC720 and BC/BF720 cabinets are designed for use with GN1/1 containers or trays. They are supplied with 10 pairs of supports. These units have integral condensing units operating on R 404A, but can also be connected to a central plant system as required.





- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft/hardchilling process
- Stainless steel product probe for precise and accurate soft chilling
- Controller with ability to store 8 individual processes for rapid selection
- Automatic holding mode after the blast chilling or blast freezing process has finished
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane
- 10 pairs stainless steel shelf supports dimensioned for GN 1/1 containers
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Efficient, hermetic air cooled CFC/HCFC refrigerant system
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50Hz

Optional Features

- Door operated UV-C sterilisation lamp
- Door operated internal LED light
- Castors, 2 of which are lockable
- Extra stainless steel shelf supports as required
- Condensate disposal tray with heater
- Foot pedal door opener
- Also available for connection to a central cooling refrigeration system
- Electrical supplies 230V/60Hz
- Heat treated wooden packaging





Future BC/BF 720SH



Foot pedal door opener

Specifications

Future	BC 720SH	BC/BF 720SH
Width (mm)	850	850
Depth (mm)	700	700
Height (mm)	2030	2030
Height with castors (mm)	1990	1990
Blast Chilling Capacity*	30 kg/90 min	30 kg/90 min
Blast Freezing Capacity**	-	70 kg/12 hrs
Shock Freezing Capacity***	-	25 kg/2.5 hrs
Ambient Temperature	+5+32 °C	+5+32 °C
Connection Power (kW)	1.53	1.6
Gross Weight (kg)	140	140

- * Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.
- ** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to -18° C.
- *** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.



Future Blast Chiller and Blast Chiller/Freezer cabinets for trolley operation

The range of Porkka BC Blast Chillers and the combined BC/BF Blast Chiller and Blast Freezers is large and versatile. Wheel-in models in various sizes for use with GN1/1 and certain GN2/1 trolleys.





Features

- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft/hardchilling process
- Stainless steel product probe for precise and accurate soft chilling
- Controller with ability to store 8 individual processes for rapid selection
- Automatic holding mode after the blast chilling or blast freezing process has finished
- Probe failure alarm
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow easy trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a nonslip stainless steel finish and loading ramp
- Electrical supply 230V/50-60Hz







Future BC/BF 24-100SH

Optional Features

- Door operated UV-C sterilisation lamp
- Floor for BC chiller models
- Ready for sunken floor operation
- Heat treated wooden packaging

Specifications

Future	BC 960SH	BC/BF 960SH	BC 990SH	BC/BF 990SH	BC 24-100SH	BC/BF 24-100SH
Width (mm)	1050	1050	1050	1050	1500	1500
Depth (mm)	1050	1050	1050	1050	1200	1200
Height (mm)	2100	2100	2100	2100	2100	2100
Max Trolley Height (mm)	1800	1800	1800	1800	1800	1800
Blast Chilling Capacity*	60 kg/90 min	60 kg/90 min	90 kg/90 min	90 kg/90 min	100 kg/90 min	100 kg/90 min
Blast Freezing Capacity**	-	60 kg/6 hrs	-	60 kg/6 hrs	-	550 kg/2.5 hrs
Shock Freezing Capacity***	-	35 kg/2.5 hrs	-	50 kg/2.5 hrs	-	100 kg/6 hrs
Required refrigeration capacity 1) (kW)	7	7/2.6	10	10/3.7	10	10/3.7
Connection Power for room only (kW)	0.41	2.06	0.41	2.06	0.45	2.10

Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

^{**} Blast freezing capacities have been calculated using GN1/1-65mm deep trays with a product thickness of 50mm from 0 to -18°C.

^{***} All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

^{1) 2)} The given refrigeration capacities for Blast Chilling is evaporating temperature (to) -10 °C, condensing temperature (t) +40 °C, ambient temperature +32 °C. For Blast Freezing is evaporating temperature (to) -30 °C, condensing temperature (t) +40 °C, ambient temperature +32 °C



Future Blast Chiller and Blast Chiller/Freezer cabinets for pass through trolley operation

The range of Porkka BC Blast Chillers and the combined BC/BF Blast Chiller and Blast Freezers is large and versatile. Pass through versions can accept both GN1/1 and GN2/1 trolleys.





- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft/hardchilling process
- Stainless steel product probe for precise and accurate soft chilling
- Controller with ability to store 8 individual processes for rapid selection
- Automatic holding mode after the blast chilling or blast freezing process has finished
- Probe failure alarm
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane

- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow easy trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a nonslip stainless steel finish and loading ramp
- Electrical supply 230V/50-60Hz

Control panel with soft touch buttons and digital display with up to 8 programmable settings.

Optional Features

- Door operated UV-C sterilisation lamp
- Condensate disposal tray with heater
- Floor for BC chiller models
- Ready for sunken floor operation
- Heat treated wooden packaging

Specifications

Future	BC 48-200SH	BC/BF 48-200SH
Width (mm)	1500	1500
Depth (mm)	2400	2400
Height (mm)	2100	2100
Max.Trolley Height (mm)	1800	1800
Blast Chilling Capacity*	2 x 100 kg/90 min	2 x 100 kg/90 min
Blast Freezing Capacity**	-	2 x 100 kg/6 hrs
Shock Freezing Capacity***	-	2 x 55 kg/2.5 hrs
Required refrigeration capacity 1) (kW)	2 x 10	2 x 10/2 x 3.7
Connection Power for room only (kW)	0.9	4.2/400V-3P

Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

^{**} Blast freezing capacities have been calculated using GN1/1-65mm deep trays with a product thickness of 50mm from 0 to $-18^{\circ}C$.

^{***} All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

¹⁾ The given refrigeration capacities for Blast Chilling is evaporating temperature (to) -10 °C, condensing temperature (t) +40 °C, ambient temperature +32 °C. For Blast Freezing is evaporating temperature (to) -30 °C, condensing temperature (t) +40 °C, ambient temperature +32 °C



Future Light Duty Rapid chillers and freezers

The range of Porkka DC Blast Chillers and DF Rapid freezer cabinets are designed for establishments where there is a requirement for either blast chilling or freezing small amounts of food stuffs on an infrequent bases, such as schools or other institutions where say lunch time only cooking takes place. More powerful but efficient refrigeration equipment is fitted to give the extra capacity for rapid chilling or freezing.





- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual and audible high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Timer clock on DC
- Internal air channel for effective chilling
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane
- 4 pcs stainless steel wire shelves, adjustable in increments of 30 mm
- 4 pairs anti-tilt stainless steel shelf supports
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Efficient and energy saving, hermetic air cooled CFC/HCFC refrigerant system
- Stainless steel legs, height adjustable from 130 mm to 205 mm

Optional Features

- External surfaces available with white polyester coated (food save) sheet steel
- Extra shelves as required
- Stainless steel panel shelves
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Real-time temperature data logging with download to USB facility
- Door operated internal LED light
- Foot pedal door opener
- Also available for connection to a central cooling refrigeration system



Future DF720

Light Duty Rapid chiller DC additional features

• Temperature range +1...+12 °C when switched to storing mode.

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- Rapid chilling capacity of cabinet DC 520 is:
- 12 kg per 90 minutes +70...+3 °C with 25 mm layer thickness
- 37 kg per 4 hours +60...+6 °C with 50 mm layer thickness
- Rapid chilling capacity of cabinet DC 720 is:
- 18 kg per 90 minutes +70...+3 °C with 25 mm layer thickness
- 47 kg per 4 hours +60...+6 °C with 50 mm layer thickness
- According to the regulation 905/2007 valid in Finland

Light Duty Rapid freezer DF additional features

- Temperature range –18...–26 °C when switched to storing mode.
- Freezing/chilling capacity of cabinet DF 520 is:
- 60 kg per 24 hours +0...-18 °C with 50 mm layer thickness
- Freezing/chilling capacity of cabinet DF 720:
- 80 kg per 24 hours +0...-18 °C with 50 mm layer thickness

Specifications

Future	DC520	DC720	DF520	DF720
Operating Temperature	+1+12°C	+1+12°C	-2618°C	-2618°C
Ambient Temperature	+5+43°C	+5+43°C	+5+43°C	+5+43°C
Width (mm)	600	850	600	850
Depth (mm)	700	700	700	700
Height (mm)	2030	2030	2030	2030
Height with castors (mm)	1990	1990	1990	1990
Internal Width (mm)	480	730	480	730
Internal Depth (mm)	560	560	560	560
Internal Height (mm)	1430	1430	1430	1430
Usable net Volume (Ltr)	291	471	291	471
Shelves	4	4	4	4
Shelf sizes (width x depth mm)	400 x 530	650 x 530	400 x 530	650 x 530
Connection Power (kW)	0.85	0.85	0.75	0.85
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Gross Weight (kg)	120	140	120	140

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Future Plus Light Duty Rapid chillers and freezers

The range of Porkka DC Blast Chillers and DF Rapid freezer cabinets are designed for establishments where there is a requirement for either blast chilling or freezing small amounts of food stuffs on an infrequent bases, such as schools or other institutions where say lunch time only cooking takes place. More powerful but efficient refrigeration equipment is fitted to give the extra capacity for rapid chilling or freezing.





Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual and audible high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Timer clock on DC
- Internal air channel for effective chilling
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane
- 4 pcs stainless steel wire shelves, adjustable in increments of 30 mm
- 4 pairs anti-tilt stainless steel shelf supports
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Efficient and energy saving, hermetic air cooled CFC/HCFC refrigerant system
- Stainless steel legs, height adjustable from 130 mm to 205 mm

Optional Features

- External surfaces available with white polyester coated (food save) sheet steel
- Extra shelves as required
- Stainless steel panel shelves
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Real-time temperature data logging with download to USB facility
- Door operated internal LED light
- Foot pedal door opener
- Also available for connection to a central cooling refrigeration system



Light Duty Rapid chiller DC additional features

- Temperature range +1...+12 °C when switched to storing mode.
- Rapid chilling capacity of cabinet DC 530 is:
- 12 kg per 90 minutes +70...+3 °C with 25 mm layer thickness
- 37 kg per 4 hours +60...+6 °C with 50 mm layer thickness
- Rapid chilling capacity of cabinet DC 730 is:
- 18 kg per 90 minutes +70...+3 °C with 25 mm layer thickness
- 47 kg per 4 hours +60...+6 °C with 50 mm layer thickness
- According to the regulation 905/2007 valid in Finland

Light Duty Rapid freezer DF additional features

- Temperature range –18...–26 °C when switched to storing mode.
- Freezing/chilling capacity of cabinet DF 530 is:
- 60 kg per 24 hours +0...-18 °C with 50 mm layer thickness
- Freezing/chilling capacity of cabinet DF 73 0:
- 80 kg per 24 hours +0...-18 °C with 50 mm layer thickness

Specifications

Future Plus	DC530	DC730	DF530	DF730
Operating Temperature	+1+12°C	+1+12°C	-2618°C	-2618°C
Ambient Temperature	+5+43°C	+5+43°C	+5+43°C	+5+43°C
Width (mm)	600	850	600	850
Depth (mm)	750	750	750	750
Height (mm)	2100	2100	2100	2100
Height with castors (mm)	2060	2060	2060	2060
Internal Width (mm)	480	730	480	730
Internal Depth (mm)	560	560	560	560
Internal Height (mm)	1430	1430	1430	1430
Usable net Volume (Ltr)	291	471	291	471
Shelves	4	4	4	4
Shelf sizes (width x depth mm)	400 x 530	GN 2/1 - 650 x 530	400 x 530	GN 2/1 - 650 x 530
Connection Power (kW)	0.85	0.85	0.75	0.85
Voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Gross Weight (kg)	120	140	120	140



Future chiller and freezer roll in cabinets

Chiller and freezer cabinets solely for use with trolleys, RIC 960 and RIF 960 are designed for the storage of pre-chilled foods and already frozen products. They can accept various sizes and types of trolleys.

Refrigeration equipment can be supplied as on-board air-cooled condensing units or the cabinets can be connected to remote central cooling system.



Future RIC960/RIF960



Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual and audible high/low temperature
 alarm
- Door open alarm
- Probe failure alarm
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane
- Efficient and energy saving, hermetic air cooled CFC/HCFC refrigerant system
- Electrical supply 230V/50Hz

Optional Features

- Shelf bar accessory kits
- Extra shelves as required
- Glass window (RIC only)
- Real-time temperature data logging with download to USB facility
- Door operated internal LED light
- Water cooled condenser with valve for connection to a chiller plant system (not with R290)



Future RIC960 E/RIF960 E Note: trolley not supplied

- Also available for connection to a central cooling refrigeration system
- Also available for connection to a central cooling CO2 refrigeration system
- Pass-trough models with 2 doors are available (T-models)
- Heat treated wooden packaging

Specifications

-uture	RIC960 (E)	RIC-T960 (E)	RIF960 (E)
Operating Temperature	+2+12°C	+2+12°C	-2218°C
Ambient Temperature	+5+32°C	+5+32°C	+5+32°C
Width (mm)	850	850	850
Depth (mm)	1030	1035	1030
Height (mm)	2250	2250	2250
Internal Width (mm)	710	710	680
Internal Depth (mm)	900	900	900
Internal Height (mm)	1860	1860	1820
Usable net Volume (Ltr)	1229	1229	1099
Connection Power (kW)	0.45	0.50	1.05
Voltage	230V/50HZ	230V/50HZ	230V/50HZ
Gross Weight (kg)	180	185	190

(E) = available with R290 refrigerant. (T) = pass-through operation, i.e RIC-T960 (E)