

UNITED KINGDOM & IRELAND
2021-2022



PORKKA

SUPERMARKET & HOSPITALITY CATALOGUE



**SUPER
MARKET**



HOSPITALITY



DELI

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INTRODUCING THE SUPERMARKET, DELI AND HOSPITALITY RANGE OF EQUIPMENT

Porkka offers a wide range of food and beverage storage equipment for use in hotels, restaurants and fast-food outlets.

We manufacture refrigerators and freezers both upright and counter types, we also produce blast chillers and freezers as well as food service equipment for hot food storage and plating-up. Ice machines both flake and cube types as well as modular step-in cold and freezer rooms.

All the Porkka Hotel Restaurant & Catering range is designed and manufactured for professional use and they meet customer's most stringent demands. The versatile range offers quality and simplicity in use, furthermore, low power consumption ensures, Porkka Hotel Restaurant & Catering equipment is environmentally friendly.



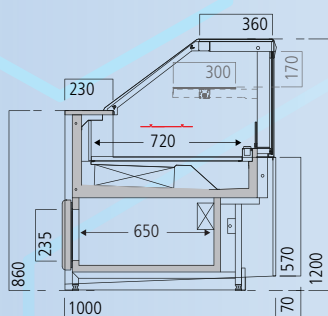
DAISY

DISPLAY CASES AND GRAB & GO CHILLED, HEATED AND DRY AMBIENT MODELS

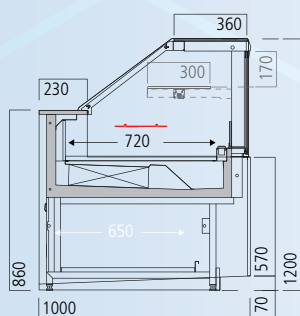


The flexible and versatile Daisy range is ideal for food retail outlets of any size

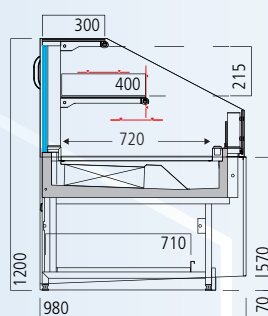
Being available in hot, cold and ambient formats with both plug-in and CC options makes the Daisy the go to merchandising solution for retailers throughout Europe. Serve over and self service (Grab&Go) solutions for Hot food, Deli and Dairy solutions for small, medium and large food retailers.



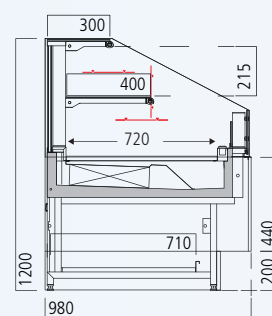
VDSVT - VD
display case
w/ understorage



VDSVS - VD
display case



SM DS2 CP CVID
grab & go
w/ rear service doors



SM DS2 CIJ/CVID
grab & go

Main features

- Specialist models for Pastry, Cafeteria, Bakery, Ice-cream, Chocolates, Meat, Delicatessen, Pizza, Beverages, Sushi and Take-Away
- Chilled and Heated models for assisted service and self-service
- Display cases available with 2 widths: 100 / 93 cm
- Display cases available in 2 heights, 120 cm (ready for 1 glass shelf) and 135 cm (ready for 2 glass shelves)
- Fully chilled specialist models, including display deck and glass shelves
- Lift-up front glass
- Ventilated display cases available with chilled storage section with independent control
- Ventilated display cases with chilled glass shelf available
- Refrigerated models with integral or remote condensing unit
- Semi-verticals with rear service doors
- High-brightness and energy efficient LED lighting

Optional features

- Painted or Corian® display deck
- Anti-mist Pyrolytic frontal Glass
- Optional factory fit colours for interior and exterior



Heated display case model



Heated grab & go model

Product Range

Models	VDS - VD	VDS - VS	VMDS/SMDS	BDS	VDSS - VD	VDSS - VS
Typology	Display cases for assisted service	Display cases for self-service	Semi-verticals for self-service	Pizza counter	Display cases for assisted service	Display cases for self-service
Products (Climatic Class)	<ul style="list-style-type: none"> • Ice-cream (3L1) • Meat (3M1) • Delicatessen, Beverages, Pastry, Salads (3M2) • Chocolates (3S) • Bakery • Hot food 	<ul style="list-style-type: none"> • Packaged goods of Meat (3M1) • Packaged goods of Delicatessen, Pastry, Beverages, Salads (3M2) 	<ul style="list-style-type: none"> • Packaged goods of Delicatessen, Pastry, Beverages, Salads (3M2) • Hot food 	<ul style="list-style-type: none"> • Pizza Dough and condiments (3M2) 	<ul style="list-style-type: none"> • Meat (3M1) • Delicatessen, Pastry, Beverages, Salads (3M2) • Chocolates (3S) • Hot food 	<ul style="list-style-type: none"> • Packaged goods of Meat (3M1) • Delicatessen, Pastry, Beverages, Salads (3M2)
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated • Chilled ventilated w/ storage section • Chilled ventilated w/ chilled display shelf • Heated ventilated • Bain-Marie • Heating plate 	<ul style="list-style-type: none"> • Chilled ventilated • Chilled ventilated w/ storage section 	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated • Heating plate 	<ul style="list-style-type: none"> • Chilled ventilated w/ storage section 	<ul style="list-style-type: none"> • Chilled ventilated • Chilled ventilated w/ storage section • Chilled ventilated w/ chilled display shelf • Heated ventilated • Bain-Marie • Hot plate 	<ul style="list-style-type: none"> • Chilled ventilated • Chilled ventilated w/ storage section

Specifications

Models	VDS - VD	VDS - VS	VMDS/SMDS	BDS	VDSS - VD	VDSS - VS
Length without end panels* (mm)	937 1250 1562 1875 2500 3125 3750	937 1250 1562 1875 2500 3125 3750	937 1250 1562 1875 1902** 2500 3125 3750	1250 1562	937 1250 1562 1875 2500	937 1250 1562 1875 2500 3125 3750
Width (mm)	1000	1000	1000	1000	930	930
Height (mm)	1200	860	1200	1200	1200	860
Temperatures (°C)	-20 ... -18 0 ... +4 +2 ... +5 +13 ... +15 +60 ... +65	0 ... +4 +2 ... +5	+2 ... +5 +60 ... +65	+2 ... +5	0 ... +4 +2 ... +5 +13 ... +15 +60 ... +65	0 ... +4 +2 ... +5

* some dimensions may not be available for specific model variants.

** Gondola top dimension only available for SMDS models.

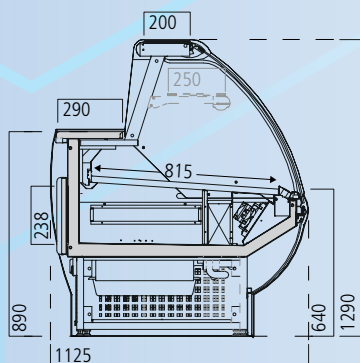
PRESTIGE

SERVE-OVER COUNTERS CHILLED AND HEATED MODELS

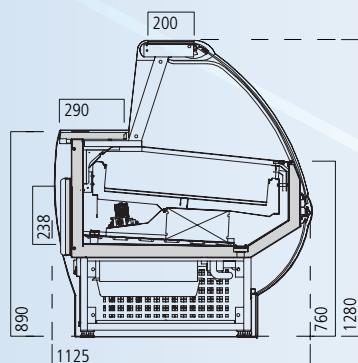


Serve-overs counters for Meat, Charcuterie and Gastronomy

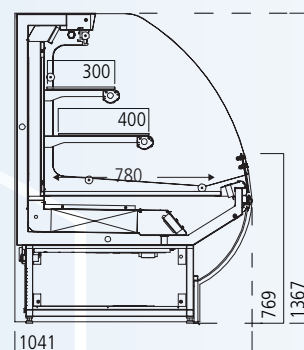
PRESTIGE is serve-over range design for small and medium food retail stores. With a curved and smooth design, offer perfect exposure for chilled and heated foods. Available in different colours and finishes, it's the solution to highlight the most seductive products of your business.



P VCV
serve-over counter



PN VCV
serve-over counter



PMU
semi-vertical

Main features

- Specialist models for Frozen Products, Meat, Delicatessen, Dairy, Salads, Beverages and Take-Away
- Chilled and Heated models for Assisted Service and Self-service
- Serve-over counters with lift-up frontal glass
- Chilled semi-vertical model for self-service
- Refrigerated models as plug-in or with remote condensing unit
- High-brightness and energy efficient LED lighting

Optional features

- Additional glass shelf serve-over counters
- Painted or Corian® display deck
- Anti-mist Pyrolytic front Glass
- Optional factory fit colours for interior and exterior



Heated serve-over counter model



Chilled self-service model

Product Range

Models	PN/PTR/PRC - VCV	PRSL - VCV	PTAV/PBM - VCV	PMU - VS	PCXS
Typology	Serve-over counters for assisted service	Serve-over counters for assisted service	Serve-over counters for assisted service	Semi-vertical for self-service	Support counter
Products (Climatic Class)	<ul style="list-style-type: none"> • Frozen foods (3L1) • Meat (3M1) • Fish, Delicatessen, Dairy Products (3M2) 	<ul style="list-style-type: none"> • Salads (3M2) 	<ul style="list-style-type: none"> • Hot food 	<ul style="list-style-type: none"> • Packaged goods of Charcuterie, Dairy and Beverages (3M2) 	
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated w/ storage section 	<ul style="list-style-type: none"> • Chilled ventilated w/ storage section 	<ul style="list-style-type: none"> • Heating plate • Bain-Marie 	<ul style="list-style-type: none"> • Chilled ventilated 	

Specifications

Models	PN - VCV	PTR - VCV	PRC - VCV	PRSL - VCV	PTAV/PBM - VCV	PMU - VS	PCXS
Legth without end panels (mm)	1050 1500 2000	1050 1500 2000 2500	700 1050 2000 2500 2900	1050 1500 2000	1250 1562 2000*	1050 1500 2000 2500	1250 1562
Width (mm)	1125	1125	1125	1125	1125	1041	1125
Height (mm)	1290	1290	1290	1290	1290	1367	890
Temperatures (°C)	-22 ... -20	0 ... +3	0 ... +3	+3 ... +6	+60 ... +65	+3 ... +6	

* only apply for PBM - VCV



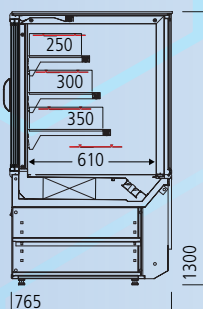
VISTA

DISPLAY CASES AND GRAB & GO CHILLED, HEATED AND DRY AMBIENT MODELS

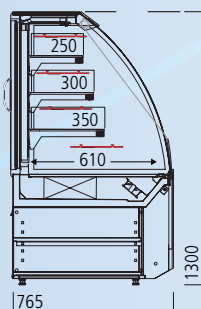


The ultra-compact display cases with maximum capacity and visibility!

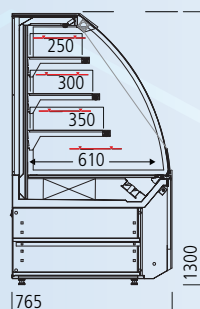
First the standard, now the slimline, the VISTA and VISTA SLIM display units are ideal for small stores and for when every centimeter counts, maximizing product display capacity and product promotion. The range offers up to 4 fully cooled or heated display levels in a very tiny footprint.



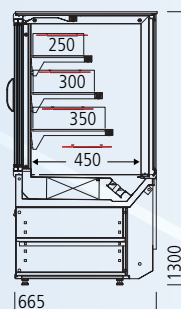
VVST
display case



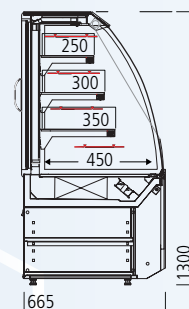
VM/VVST VS
grab & go
w/ rear service doors



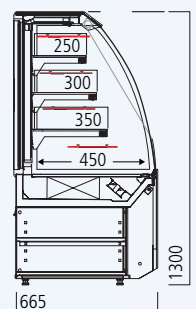
VM/VVST VS
grab & go



VVST SLIM
display case



VM/VVST VS SLIM
grab & go
w/ rear service doors



VM/VVST VS SLIM
grab & go

Main features

- More Business, ideal for Coffee-Shops, Pastry, Bakery, Snacks, Drinks, Chocolates and Take-Away...
- Available with 77 or 67 cm width
- Four panoramic sides for an outstanding all round visibility
- The offer include two heights, 1300 and 1200 mm (with 2 glass shelves only)
- Chilled and heated models have double glazing glasses for a perfectly balanced temperature and great energy savings
- High-adjustable glass shelves with low consumption LED lighting
- Base display tray in Stainless Steel
- Easy access for hygiene



Heated grab & go model

Optional features

- Flat frontal (VD), curved (VC) or self-service (VS) glass
- Magnetic sliding door stopper for easy restock operations
- Slow roll night blind (VS type frontal glass)
- Swivel caster wheels to be easily repositioned within your store
- Optional factory fit colours for interior and exterior



Chilled and heated slimline models

Product Range

Models	VVST	VM/VVST VS	VVST SLIM	VVST SLIM VS
Typology	Display cases for assisted service	Semi-verticals for self-service	Display cases for assisted service	Semi-verticals for self-service
Products (Climatic Class)	<ul style="list-style-type: none"> • Frozen desserts (3L1) • Bakery • Pastry, Beverages, Sushi (3M2) • Chocolates (3S) • Hot food 	<ul style="list-style-type: none"> • Packaged goods of Pastry, Beverages, Sandwichs, Sushi (3M2) • Hot food 	<ul style="list-style-type: none"> • Frozen desserts (3L1) • Bakery • Pastry, Beverages, Sushi (3M2) • Chocolates (3S) • Hot food 	<ul style="list-style-type: none"> • Packaged goods of Pastry, Beverages, Sandwichs, Sushi (3M2) • Hot food
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated 	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated 	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated 	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated

Specifications

Models	VVST	VM/VVST VS	VVST SLIM	VVST SLIM VS	VVST SLIM H12
Length without end panels* (mm)	600 850 1250 1650	600 850 1250 1650	600 850 1250 1650	600 850 1250 1650	600 850 1250 1650
Width (mm)	765	765	665	665	665
Height (mm)	1300	1300	1300	1300	1200
Temperatures (°C)	-18 ... -15 +2 ... +5 +13 ... +15 +60 ... +65	+2 ... +5 +60 ... +65	+2 ... +5 +13 ... +15 +60 ... +65	+2 ... +5 +60 ... +65	+2 ... +5 +13 ... +15 +60 ... +65

* some dimensions may not be available for specific model variants.



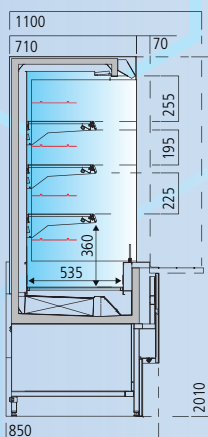
FRESCO

SELF-SERVICE DISPLAY COUNTERS CHILLED, HEATED AND DRY AMBIENT MODELS

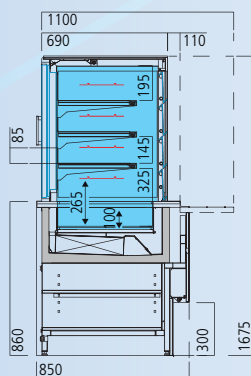


Fully versatile self-service and assisted service display units for Hospitality and Catering industries.

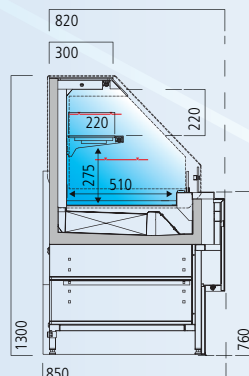
FRESCO is an array of chilled, heated and dry/ambient display units for Cafeterias, Restaurants, Buffets, Schools, Food Courts, The sleek design and the ease of use enhance product presentation and give Customers easy access to drinks, salads, prepared foods and pre-packed snacks.



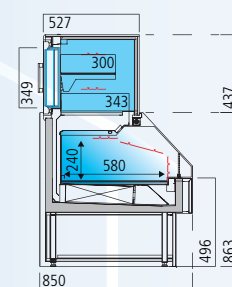
VFRM
multi deck



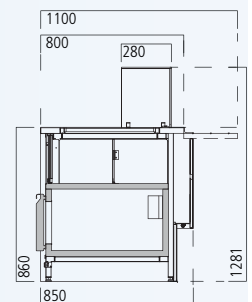
VFRMN
multi level



VFRSM
grab & go



VFRCOM
combi



VFR
counter

Main features

- Chilled, heated and dry/ambient models, either for self-service by the customer or for assisted service by an attendant
- Grab & go specialist, in an array of models and heights that adjust to store format and give customers easy access to merchandise
- New combi model with two fully refrigerated decks, for assisted service and self-service
- Chilled or heated storage available in specific models
- High brightness and energy efficient LED lighting



Food courts island format



Heated self-service models



Chilled combi model for assisted service and grab & go

Optional features

- Flat frontal glass (VD), flat UV (VUV) or low self glass (VS)
- Front décor with niches for cross-selling
- Tray slide
- Optional factory fit colours for interior and exterior

Product Range

Models	VFR	VFRM	VFRMN	VFRSM	VFRCOM	VFRI
Typology	Display cases for self-service and assisted service	Multi deck model for self-service	Multi level model for self-service	Semi-vertical model for self-service	2 in 1 combi model for self-service & assisted service	Self-service model
Products (Climatic Class)	<ul style="list-style-type: none"> • Cold dishes, Pastry, Desserts, Beverages, Salads (3M2) • Hot dishes 	<ul style="list-style-type: none"> • Cold dishes, Pastry, Desserts, Beverages, (3M2) 	<ul style="list-style-type: none"> • Cold dishes, Pastry, Desserts, Beverages, (3M2) 	<ul style="list-style-type: none"> • Cold dishes, Pastry, Desserts, Beverages, (3M2) 	<ul style="list-style-type: none"> • Cold dishes, Pastry, Desserts, Beverages, (3M2) 	<ul style="list-style-type: none"> • Cold dishes, Pastry, Desserts, Beverages, (3M2)
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated • Chilled ventilated w/ storage section • Heated ventilated • Bain-Marie • Heating plate • Heated models w/ storage section 	<ul style="list-style-type: none"> • Chilled ventilated 	<ul style="list-style-type: none"> • Chilled ventilated 	<ul style="list-style-type: none"> • Chilled ventilated 	<ul style="list-style-type: none"> • Chilled ventilated 	<ul style="list-style-type: none"> • Chilled ventilated

Specifications

Models	VFR	VFRM	VFRMN	VFRSM	VFRCOM	VFRI
Legth without end panels* (mm)	937 1250 1562 1875	1400 1800	1250 1562	1250 1562	937 1250 1562	600 850 1250 1650
Width** (mm)	850	850	850	850	830	850
Height (mm)	1300... 2010	2010	1675	1300	1300	860
Temperatures (C°)	+2 ... +5 +60 ... +65	+2 ... +5	+2 ... +5	+2 ... +5	+2 ... +5	+2 ... +5

* some dimensions may not be available for specific model variants.

** Total width of the models do not include tray slide width



UNITED

MULTI DECKS

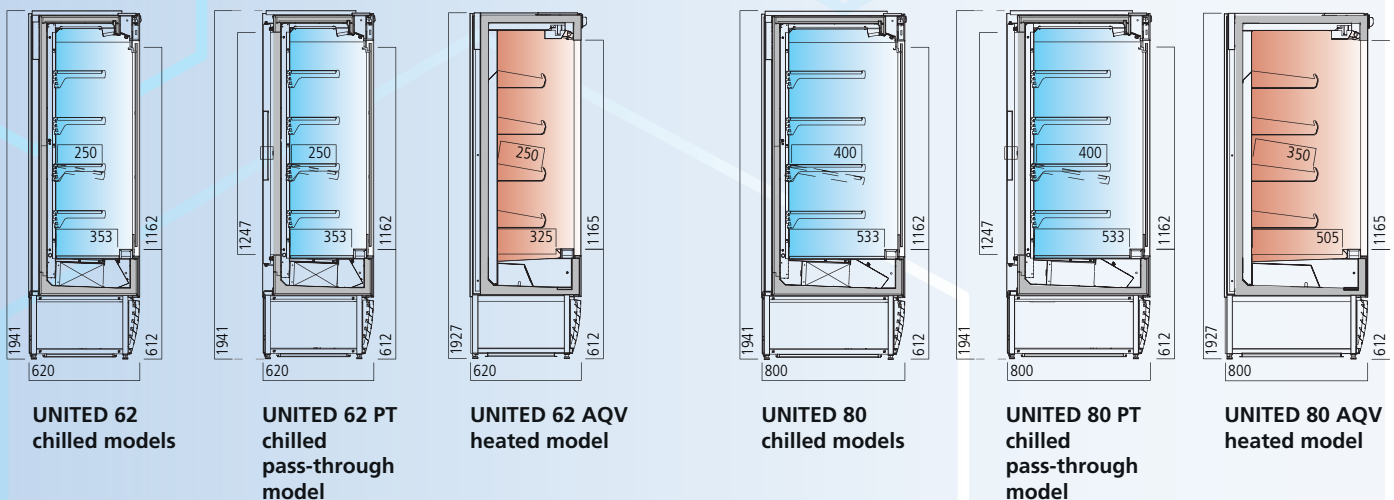
CHILLED, HEATED MODELS



Optional front doors for chilled models

Fresh foodstuffs in plain view, do more for your business!

JORDAO's new plug-in multi decks offer 5 display levels, panoramic end walls, LED lighting, both superior and lateral. Designed for cold and hot food: Charcuterie Products, Drinks, Sandwiches, Salads, Cheese, Yogurts, Sushi, Take-Away, Dry Salted Fish, ..., the range is available in two models, with 62 cm and 80 cm width, to maximize every inch of your business!



Main features

- Plug-in and remote options available
- Panoramic double-glazed glass end panel for increased energy saving and greater product visibility
- Canopy and vertical LED lighting
- Stainless Steel and White PVC coated Steel models
- Heated model with energy efficient ventilation system, up to 50% energy saving
- Specialist versions: Pass-through for easy restocking, models for Hanged Meat and for Dry Salted Fish (in 316 Stainless Steel)
- Models with Manual or Electric Security Shutters

Optional features

- Solid and mirrored end walls
- Undershelf LED lighting for superb visibility of merchandise
- Front doors to reduce up to 50% of energy consumption
- Slow roll night blind
- Top mounted compressor unit on request
- Swivel caster wheels (H=+75 mm)



Chilled pass-through models

Product Range

Models	MU80/62	MU80/62SB	MU80/62PT	MU80/62LEM	MU80/62LEE	MU80/62AQV
Tipology	Multi deck	Multi deck without base	Pass-through multi deck	Multi deck w/ manual shutter	Multi deck w/ electrical roller shutte	Multi deck
Products (Climatic Class)	<ul style="list-style-type: none"> • Packaged goods of Charcuterie, Dairies, Beverages, Pastry (3M1) • Fruits & Veges (3M2) • Dry salted fish (3M2) • Hanged meat (3M1) 	<ul style="list-style-type: none"> • Packaged goods of Charcuterie, Dairies, Beverages, Pastry (3M1) 	<ul style="list-style-type: none"> • Packaged goods of Charcuterie, Dairies, Beverages, Pastry (3M1) 	<ul style="list-style-type: none"> • Packaged goods of Charcuterie, Dairies, Beverages, Pastry (3M1) 	<ul style="list-style-type: none"> • Packaged goods of Charcuterie, Dairies, Beverages, Pastry (3M1) 	<ul style="list-style-type: none"> • Hot food
Cold / Hot Technologies	• Chilled ventilated	• Chilled ventilated	• Chilled ventilated	• Chilled ventilated	• Chilled ventilated	• Heated ventilated

Specifications

Models	MU80/62	MU80/62SB	MU80/62PT	MU80/62LEM	MU80/62LEE	MU80/62AQV
Legth without end panels (mm)	627 937 1250 1562 1875 2500*	627 937 1250 1562 1875 2500*	937 1250 1562** 1875	627 937 1250 1562	627 937 1250 1562	627 937
Width (mm)	800 / 620	800 / 620	810 / 620	800 / 620	800 / 620	800 / 620
Height (mm)	1940	1687	1940	2010	2116	1927
Temperatures (°C)	0 ... +3 +3 ... +6	0 ... +3 +3 ... +6	+3 ... +6	+2 ... +5	+2 ... +5	+60 ... +65

* dimension is only available on MU80 models

** dimension is not available on MU62 models

FUTURO

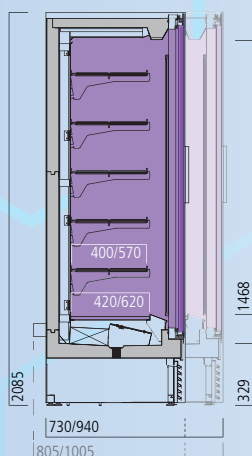
MULTI DECKS

FREEZER AND CHILLED MODELS

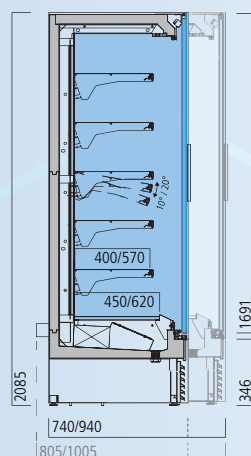


Maximum product promotion and energy efficiency

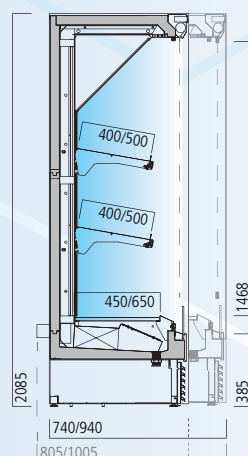
FUTURO multi decks range, the most flexible and energy efficient vertical display solution for your business. Available in 93 cm and 73 cm width models, plug-in or for remote condensing unit installation, is the right choice for your chilled and frozen packaged goods.



MF2 700/900 N
freezer model



MF2 700/900 P
chilled model



MF2 700/900 F
produce model

Main features

- Refrigerated models for packaged goods of Charcuterie, Beverages, Dairy Products, Frozen Food and Fresh Products
- Fan assisted refrigeration with optimized air curtain which reduces the heat input and ensures uniformity of temperature
- Models with low energy consumption
- Greater energy saving, freezer models have triple glazed frontal doors, chilled models available with double glazed frontal doors or electrical night-blind
- Tilting shelves with 40/57 cm depth for or maximum product visibility and display capacity
- High-brightness and energy efficient LED lighting
- Easy access front panel for in loco maintenance operations



Freezer model w/ remote condensing unit



Fresh product multi deck

Optional features

- Undershelf LED lighting (chilled models)
- Freezer model is available with solid side panel (without interior mirror) only.
- Optional factory fit colours for interior and exterior

Product Range

Models	MF2 700/900 N CP	MF2 700/900 N H22 CP	MF2 700/900 P CP/CC	MF2 700/900 P H22 CP	MF2 700/900 F CC
Tipology	Multi deck w/ 6 display levels	Multi deck w/ 7 display levels	Multi deck w/ 6 display levels	Multi deck w/ 7 display levels	Multi deck w/ 3 display levels
Products (Climatic Class)	• Packaged frozen foods (3L1)	• Packaged frozen foods (3L1)	• Packaged goods of Meat (3M1) • Packaged goods of Charcuterie, Pastry, Dairies, Beverages, (3M2)	• Packaged goods of Meat (3M1) • Packaged goods of Charcuterie, Pastry, Dairies, Beverages, (3M2)	• Fresh Produce (3H1)
Cold / Hot Technologies	• Chilled ventilated	• Chilled ventilated	• Chilled ventilated	• Chilled ventilated	• Chilled ventilated

Specifications

Models	MF2 700/900 N CP	MF2 700/900 N H22 CP	MF2 700/900 P CP/CC	MF2 700/900 P H22 CP	MF2 700/900 F CC
Legth without end panels (mm)	1562 2343 3124	1562 2343 3124	1250 1875 2500 3750	1250 1875 2500 3750	1250 1875 2500 3750
Width (mm)	720 / 930	720 / 930	720 / 930	720 / 930	720 / 930
Height (mm)	2085	2232	2085	2226	2085
Temperatures (°C)	-18 ... -15	-18 ... -15	0 ... +4 +1 ... +7	0 ... +4 +1 ... +7	+1 ... +10



CLICK & COLLECT

AUTOMATED LOCKERS

FREEZER, CHILLED, HEATED AND DRY AMBIENT MODELS

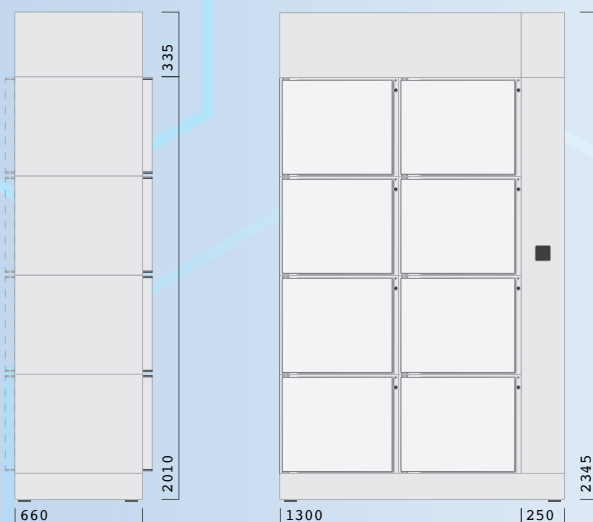
CLICK & COLLECT
automated lockers



JORDAO
INNOV
COOL®

Automated lockers for e-commerce

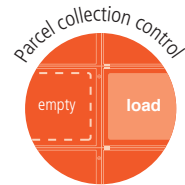
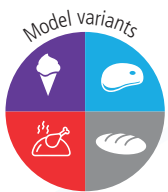
A 24/7 automated lockers for e-commerce that optimizes parcel delivery process. Designed as a plug-in modular system allows multiple options and configurations to easily adjust to your business, enables an Easy, Convenient and Safe for your customers to retrieve their online orders always in the best storage conditions.



C&C
automated lockers

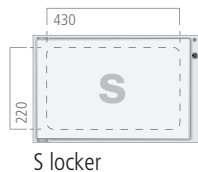
Main features

- Modular design of easy configuration, starting with two columns with different locker formats
- Chilled, freezer, heated and ambient locker models
- Plug-in solution easy to install
- No risk of contamination between lockers
- Pass-through models for easy loading operations
- Lockers from S to XL dimensions
- Branding opportunities
- Electronic/manual keylock with automatic release
- LED open door indicator and security key
- Easy unlock, simple and intuitive, choose from different types of unlocking technologies
- Remote monitoring and parcel collection

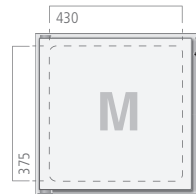


Product Range

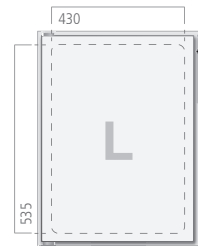
Models	C&C
Tipology	Automated lockers
Products	<ul style="list-style-type: none"> • Frozen food • Chilled food • Hot food • Dry ambient items
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated



S locker



M locker



L locker



XL locker

Specifications

Models	S locker	M locker	L locker	XL locker
Height (mm)	320	480	640	960
Width (mm)	600	600	600	600
Legth (mm)	500	500	500	500
Capacity (l) (std/pass-through)	44 / 49	76 / 84	108 / 120	173 / 191
Temperatures (°C)	-18 ... -15 +0 ... +5 +60 ... +65	-18 ... -15 +0 ... +5 +60 ... +65	-18 ... -15 +0 ... +5	+0 ... +5

FUTURO EXPO

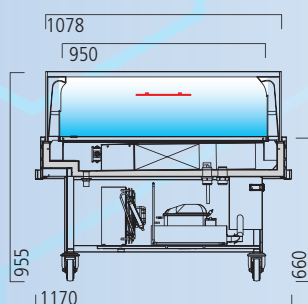
ISLAND

CHILLED MODELS



The panoramic merchandiser which stimulates impulse buying.

An versatile plug-in merchandiser for packed products, such as Meat, Charcuterie, Fruit & Vegetables, Drinks, Dairy Products and Pastry. Ideal for sales actions, quickly and effectively exposes your products wherever is most convenient.



EXPF RV
chilled island

Main features

- Refrigerated models for packaged goods of Meat, Charcuterie, Beverages, Dairy Products, Desserts, Sushi and Fresh Produce
- Fan assisted cooling with uniform temperature distribution
- 360° panoramic display for maximum visibility of your products
- Plug-in solution, just plug it into the socket
- With casters for easy in-store movement
- Easy removable and cleanable internal components



Branding opportunities

Optional features

- Available as painted or stainless steel finishing.
- Optional factory fit colours for interior and exterior



Casters for easy in-store movement

Product Range

Models	EXPV RV
Tipology	Island
Products (Climatic Class)	<ul style="list-style-type: none"> • Packaged goods of Meat (3M1) • Packaged goods of Charcuterie, Dairies, Beverages, Pastry (3M2)
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated

Specifications

Models	EXPV RV
Length (mm)	937 1250 1875
Width (mm)	1170
Height (mm)	955
Temperatures (°C)	0 ... +4 +2 ... +5

BAR COUNTERS

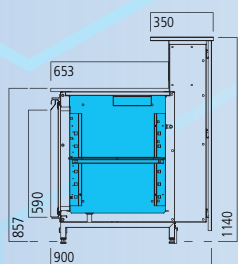
BAR COUNTERS

CHILLED AND DRY AMBIENT MODELS

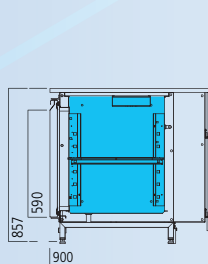


For the professional coffee shop and bar service.

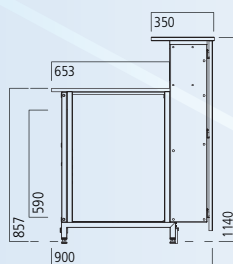
JORDAO bar counters are a versatile line of equipment for the conservation of drinks and food products in general. At the same time, it is an excellent working station for the professional coffee shop service. Fully compatible with the different JORDAO display cases & serve-overs lines, while being widely customizable according to the needs of your business.



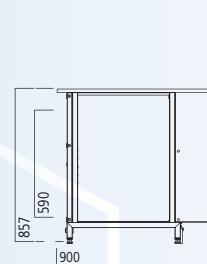
BAR
chilled bar counter



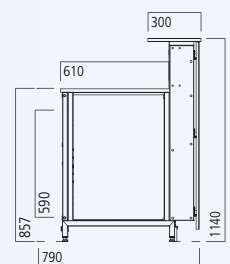
BBR
chilled low bar counter



BAN
bar counter



BBN
low bar counter



BASN
slim bar counter

Main features

- Chilled and dry ambient models, with possibility of integrating ice machines, beverage barrels with handle,..
- Two finishing options: skinplate or stainless steel
- Chilled understorage models available as plug-in or remote condensing unit models
- 2 widths which adapt to the available space: 90 cm (with chilled and dry ambient models) and 79 cm (dry ambient only)



Chilled understorage



Sink with tap



Bottle collar

Optional features

- Sink with tap
- Dry ambiente counter doors
- Chilled drawers
- Bottle cooler
- Service top as: glass, natural stone or Corian®
- Left side compressor assembly
- Optional factory fit décors and finishings

Product Range

Models	BAR	BBR	BAN	BBN	BBSN
Tipology	Bar counter w/ chilled understorage	Low bar counter w/ chilled understorage	Bar counter	Low bar counter	Slimline bar counter
Products (Climatic Class)	• Packaged foods and beverages (3M2)	• Packaged foods and beverages (3M2)			
Cold / Hot Technologies	• Chilled ventilated	• Chilled ventilated			

Specifications

Models	BAR	BBR	BAN	BBN	BBR
Legth without end panels (mm)	1540 2060 2575 3090 CIRL45 CIRL9 CER45 CERL45 CER90 CERL90	1540 2060 2575 3090 CIRL45 CIRL9 CER45 CERL45 CER90 CERL90	515 1030 1540 2060 2575 3090 CIQL45 CIQL90 CIQ90 CEQL45 CEQL90	515 1030 1540 2060 2575 3090 CIQL45 CIQL90 CIQ90 CEQL45 CEQL90	515 1030
Width (mm)	900	900	900	900	790
Height (mm)	1140	857	1140	857	1140
Temperatures (°C)	+2 ... +5	+2 ... +5			

SMR LSL FREEZER

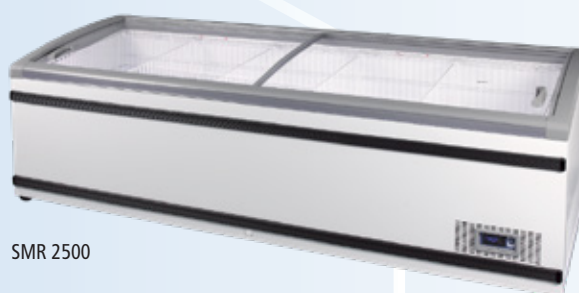
The SMR LSL is a high-capacity high visibility low energy refrigerated food plug-in display solution. The sturdy and reliable LSL can be supplied in Negative, Positive and Dual temperature configuration and is supplied complete with all necessary dividers and shelves as standard. The addition of two low energy LED fitted to inside front and to inside back of cabinet ensure that product visibility is optimised to increase sales.



Type	Line	Line	Line	End Case
SMR LSL AD LED	1700	2200	2500	1940
Temperature	-16°C...-24°C	-16°C...-24°C	-16°C...-24°C	-16°C...-24°C
Energy kW/24h	5,4	5,8	6,1	5,7
H x D x W (mm)	840 x 880 x 1700	840 x 880 x 2200	840 x 880 x 2500	840 x 880 x 1940
Net Capacity	532L	739L	883L	574L
LID	Sliding Glass	Sliding Glass	Sliding Glass	Sliding Glass
Light	2 x LED	2 x LED	2 x LED	2 x LED
Climate class	3L1	3L1	3L1	3L1
Display Area M2	1,03	1,36	1,56	1,16
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290	R290	R290
Defrost	Automatic	Automatic	Automatic	Automatic
Display	Digital	Digital	Digital	Digital
Truck capacity: 20"/40"/45"	12/24/36	12/36/42	8/24/30	12/36/42



SMR 1940



SMR 2500

SMR LSL CHILLER



Type	Line	Line	Line	End Case
SMR LSL AD LED	1700	2200	2500	1940
Temperature	0°C...-8°C	0°C...-8°C	0°C...-8°C	0°C...-8°C
Energy kW/24h	3,56	4,04	5,45	3,32
H x D x W (mm)	840 x 880 x 1700	840 x 880 x 2200	840 x 880 x 2500	840 x 880 x 1940
Net Capacity	532L	739L	883L	574L
LID	Sliding Glass	Sliding Glass	Sliding Glass	Sliding Glass
Light	2 x LED	2 x LED	2 x LED	2 x LED
Climate class	3L1	3L1	3L1	3L1
Display Area M2	1,03	1,36	1,56	1,16
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290	R290	R290
Defrost	Automatic	Automatic	Automatic	Automatic
Display	Digital	Digital	Digital	Digital
Truck capacity 20" / 40" / 45"	12/24/36	12/36/42	8/24/30	12/36/42

LSM FLAT



This compact and energy efficient plug-in solution has been an industry standard Line Freezer solution across Europe for many years. Through the years it has benefited from new technologies such as low energy compressors and fans and is now available with R290 refrigerant as standard which has a GWP of <3. Available with Flat glass (LSMR) and Curved Glass (LSMRC) hinged lids this flexible solution is perfect for side by side and back-to-back installation in small to medium size stores where floor space is at a premium.

Type	Line	Line	Line
LSM 600 / 800	600	800	600 ECO
Temperature	-16°C...-24°C	-16°C...-24°C	-16°C...-24°C
Energy kW/24h	4,85	5,99	2,25
H x D x W (mm)	896 x 716 x 1654	896 x 716 x 2000	896 x 716 x 1654
Capacity Net (Litres)	465L	556L	465L
LID	Hinged Flat Glass	Hinged Flat Glass	Hinged Flat Glass
Climate class	3L1	3L1	3L1
Display Area M2	0,65	0,81	0,65
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290	R291
Defrost	Manual	Manual	Manual
Display	Digital	Digital	Digital
Truck capacity 20" / 40" / 45"	14/36/42	12/26/30	12/26/31

LSM CURVED



This compact and energy efficient plug-in solution has been an industry standard Line Freezer solution across Europe for many years. Through the years it has benefited from new technologies such as low energy compressors and fans and is now available with R290 refrigerant as standard which has a GWP of <3. Available with Flat glass (LSMR) and Curved Glass (LSMRC) hinged lids this flexible solution is perfect for side by side and back-to-back installation in small to medium size stores where floor space is at a premium.

Type	Line	Line	Line
LSM 600 / 800	600	800	600 ECO
Temperature	-16°C...-24°C	-16°C...-24°C	-16°C...-24°C
Energy kW/24h	5,35	5,99	2,64
H x D x W (mm)	860 x 700 x 1654	860 x 700 x 2000	861 x 700 x 1654
Capacity Net (Litres)	465L	556L	465L
LID	Hinged Curved Glass	Hinged Curved Glass	Hinged Curved Glass
Climate class	3L1	3L1	3L1
Display Area M2	0,65	0,81	1,81
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290	R291
Defrost	Manual	Manual	Manual
Display	Digital	Digital	Digital
Truck capacity 20" / 40" / 45"	14/36/42	12/26/30	12/26/31

COMBI TOP



Type	Combi	Combi ECO
Combi upper	2200	2500
Temperature N	-16°C...-24°C	-16°C...-24°C
Temperature P	-0°C...-8°C	-0°C...-8°C
Energy kW/24h P/N	5.42 / 18	4.8 / 14
H x D x W (mm)	1969 x 630 x 2200	1969 x 630 x 2500
Capacity Net (Litres)	441L	554L
LID	Hinged Glass	Hinged Glass
Climate class	3L1	3L1
Display Area M2	2,61	3,21
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290
Defrost	Automatic	Automatic
Light	LED	LED
Display	Digital	Digital

The Combi combines a high visibility vertical half glass door unit with the LSL to provide 1400L plug-in display within the footprint of a standard cabinet. The Combi Top and the LSL each have their own power cord which allows them to be installed using standard 13A sockets. LED Automatic Defrost and all low energy components make the Combi the perfect solution for optimising floor space efficiently and cost effectively.

COMBI BOTTOM



Type	Line	Line
SMR LSL AD LED	2200	2500
Temperature P	-16°C...-24°C	-16°C...-24°C
Temperature N	-0°C...-8°C	-0°C...-8°C
Energy kW/24h P / N	4.04 / 5.8	5.45 / 6.1
H x D x W (mm)	840 x 880 x 2200	840 x 880 x 2500
Capacity Net (Litres)	739L	883L
LID	Sliding Glass	Sliding Glass
Light	2 x LED	2 x LED
Climate class	3L1	3L1
Display Area M2	1,36	1,56
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290
Defrost	Automatic	Automatic
Display	Digital	Digital

The Combi combines a high visibility vertical half glass door unit with the LSL to provide 1400L plug-in display within the footprint of a standard cabinet. The Combi Top and the LSL each have their own power cord which allows them to be installed using standard 13A sockets. LED Automatic Defrost and all low energy components make the Combi the perfect solution for optimising floor space efficiently and cost effectively.

SMR DA



The DA is a high-capacity high visibility low energy refrigerated Walk Around food plug-in display solution. The sturdy and reliable DA can be supplied in Negative and Positive configuration with automatic defrost and is supplied complete with all necessary dividers and shelves as standard. Optimum product visibility is achieved by combining two low energy LED with a white food safe interior.

Type	Walk Around
SMR DA 2200	2200
Temperature	-16°C...-24°C
Energy kW/24h	8,66
H x D x W (mm)	860 x 1000 x 2200
Capacity Net (Litres)	833L
Doors	Sliding Glass
Light	LED
Climate class	3L1
Display Area M2	1,6
Refrigerant	R290
Defrost	Automatic
Display	Digital
Truck capacity 40" / 45"	30/36

WD 250



Type	Full Glass Door
WD 250	2500
Temperature	-16°C...-24°C
Energy kW/24h	58,32
H x D x W (mm)	2300 x 870 x 2500
Doors	Glass 3G
Light	LED
Climate class	3L1
Display Area M2	3,3
Volt / Freq	400V 3N / 50Hz
Refrigerant	R290
Defrost	Automatic
Display	Digital
Truck capacity 40" / 45"	8.Oct



WD250 s a Full Glass Door plug in freezer solution. This innovative solution is the most energy efficient in class and has the highest display area of any full glass door freezer solution on the market today. Low energy components such as Fans, Compressors and LED lights are combined with highly efficient full glass doors and frames make the WD250 a very effective and desirable addition to any forward thinking retailer.

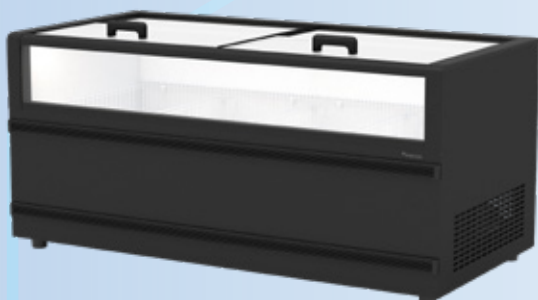
CLS



Type	Line	Line	End Case
CLS Horizontal	2100	2500	2100
Temperature N/P	-16°C...-24°C/ '0°C...8°C	-16°C...-24°C/ '0°C...8°C	-16°C...-24°C/ '0°C...8°C
Energy kW/24h	8	11,5	8,6
H x D x W (mm)	860 x 700 x 1654	860 x 700 x 2000	861 x 700 x 2000
Capacity Net (Litres)	1015	1015	1145
LID	Push Back Glass	Push Back Glass	Push Back Glass
Climate class	3L1	3L1	3L2
Display Area M2	2,4	2,9	2,9
Volt / Freq	220-240V / 50Hz	220-240V / 50Hz	220-240V / 50Hz
Refrigerant	R290	R290	R291
Defrost	Auto	Auto	Auto
Display	Digital	Digital	Digital
Display	Digital	Digital	Digital
Truck capacity: 20"/40"/45"	12/24/36	12/36/42	12/36/42

CLS Carbon Line System

The CLS is an ultra-high visibility plug-in line freezer with end case solution for supermarkets where effective food display is essential. The CLS solution has the highest product visibility of any glass top line freezer solution on the market today. Crammed with the latest technology the CLS boasts high efficiency fans and compressor, LED and push back glass lids fitted with "door open alarm". R290 as standard rounds of this very attractive solution.





PIRLOCK™ | FLAME RETARDANT CAM LOCK PIR PANELS FOR COLD ROOMS AND DOORS



WELCOME TO PORKKA INNOVATION

Porkka products and the brand they represent are justifiably renowned worldwide for Quality, Value and Safety. As our world changes it is important that manufacturers recognise and strive to ensure that the products they supply reflect these changes as closely as possible. Since the advent of PIR flame retardant insulation foams for continuous panels some years ago Porkka has been determined to incorporate this technology into the panels used in its Modular Cold Rooms.

It is with pride that we now announce that Porkka has received CE certification for camlock PIR panels to standard EN14509 in 80mm, 100mm and 150mm thicknesses up to 5000mm lengths performing to B-s2, d0 and with reinforced construction B-s1, d0. Both solutions are supplied complete with Porkka Camlock PIRLOCK™ technology.

This new Porkka product was launched under the PIRLOCK™ trademark at Euroshop in Dusseldorf Germany February 16th to 20th 2020.

ABOUT PIR

PIRLOCK™ flame resistant technology enhances fire safety in high personnel density environments such as Schools, Hospitals and Recreational facilities.

When Porkka PIRLOCK™ panels encounter an open flame a layer of carbon forms an oxygen resistant crust on any exposed insulation preventing it from igniting and vastly reducing the production of life-threatening fumes.

While continuous PIR panel technology is not new, it is cumbersome and difficult to use. Panels must be cut to length and glued together. Likewise, floor and roof must be constructed and glued and bracketed into position. PIRLOCK™ on the other hand, is produced with integrated camlock technology in all joints including roof and floor. On site assembly time for rooms is thus reduced from days to hours.

Porkka PIRLOCK™ Cold and Freezer rooms can now be supplied as room only for use with traditional split systems OR as complete rooms fitted with Porkka panel integrated refrigeration including the PORKKA glycol filled Remote Heat Disposal System (RHDS).

PIRLOCK™

APPLICATIONS

MCR: MODULAR PIR COLD ROOMS

Porkka modular chiller and freezer solutions are built to the highest possible standards in our state-of-the-art factories. Utilising components and materials sourced from industry leading suppliers has led to Porkka products being recognised worldwide and best in class in terms of quality, reliability and energy efficiency.

Porkka MCR rooms and doors when combined with our modular refrigeration pods become a formidable solution for any kitchen where reliable temperature control is mission critical.

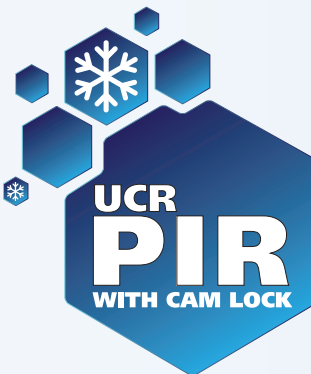
UCR: UNIVERSAL PIR COLD ROOMS

Porkka Universal Cold Rooms are designed to meet the challenges experienced by your business. Porkka UCR can be customised to meet your specific needs in terms of shape, size and performance. The range of options available with Porkka is wide and includes sloped roof, traditional split system or multiple Porkka air-cooled or RHDS refrigeration pods, sliding or hinged doors, and three depth choices of PIR insulated walls, floor, and roof thicknesses, all incorporating Porkka Camlock "PIRLOCK™" technology.

In a food processing or retail environment a fully functional and reliable cold room solution is mission critical.

PORKKA PIR SLIDING AND HINGED DOORS

Porkka manufactures a wide range of customisable hinged and sliding door solutions for both cold rooms and the wider construction industry. All Porkka door solutions, including our flagship SD7 range, are now available with PIR flame retardant insulation. This latest Porkka innovation enables Porkka to offer 100% PIR flame retardant solutions.





MODULAR STEP-IN COLD AND FREEZER ROOMS



Manufactured from high quality materials and combining low energy consumption with quiet operation Porkka modular cold rooms are the ideal choice for the storage of perishable products.

Cooling units produced in our own factory have been designed to be both powerful and energy efficient.

This has been achieved by using R290 refrigerant, a natural hydrocarbon, it's high efficiency combined with a very low 'Global Warming Impact' (GWP 3) makes this new Porkka cooling unit the optimum choice.

Even more important are the massive energy savings. In tests we have achieved up to 33% reduction in electrical consumption. This will save users of Porkka modular cold and freezer rooms, vast amounts of operating costs, over the life cycle of the equipment.

A full range of rooms are also available with the traditional R452A refrigerant.



Porkka RHDS is easy to install and maintain. It utilises a glycol solution to remove heat from your integral condenser unit and move it to an external fan assisted cooling unit where it is released thus reducing the heat load on your ventilation and AC systems. This low noise solution is ideal for residential areas where the noise of a traditional system might be an issue.

THE SOLUTION

Porkka MCR and UCR cold rooms provide a high quality, easy to use and versatile walk in solution for frozen, medium, and chilled food storage. Porkka cold rooms are designed and built to exacting standards to provide a safe, environmentally sound and cost-effective resource to any busy kitchen or retail store.

Space requirements

Porkka MCR are designed to be built from the inside which allows them to utilise every centimetre of available space.

Low profile handles and condenser units help provide an extremely efficient solution that can eliminate waste space.

Assembly site

All Porkka medium and low temperature rooms are supplied with floors as standard. Chill rooms can be supplied without a floor provided that the floor on which they are built is insulated, moisture resistant, and constructed of a non-slip material.

Trolley access

Where trolley access is required Porkka cold rooms may be supplied with a ramp or, alternatively the insulated floor may be recessed.

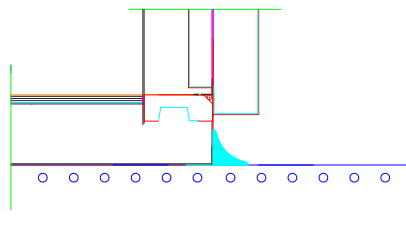
Special requirements for low temperature storages

The cold cut is essential to avoid ice building at the construction underneath the freezer room. Porkka offer unique solutions that protects the surroundings from excess humidity too.

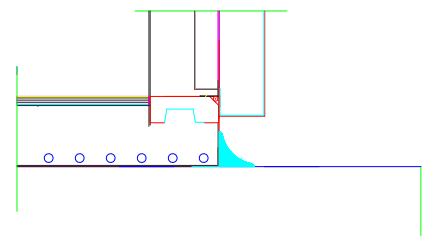
Low temperature storage

Porkka recommend that under floor heaters are used in low temperature installations to avoid ice build-up below the floor which may cause damage or fall off in efficiency.

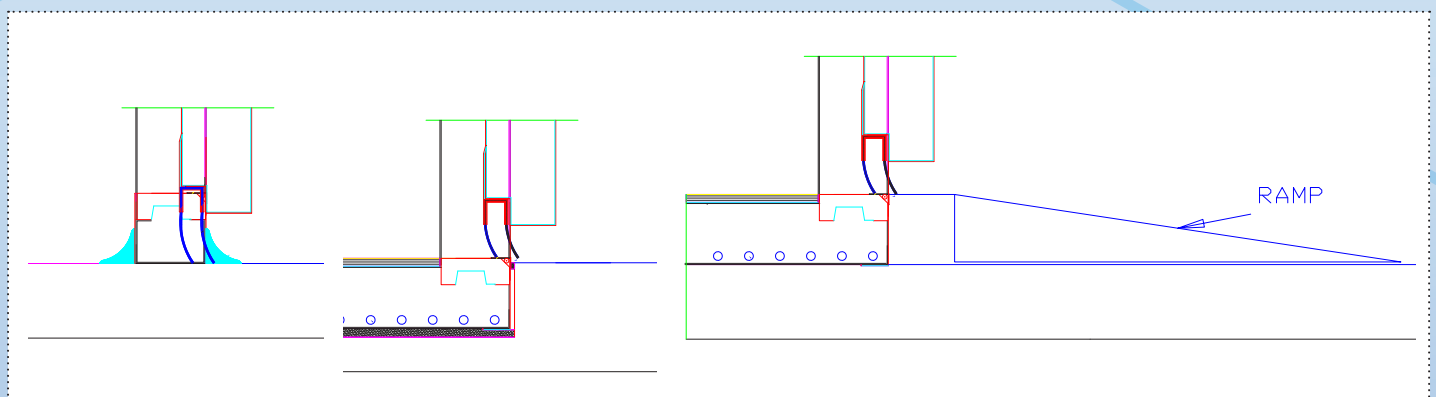
Traditional vs. MCR floor heating



Traditional floor with heating allows ice build-up to proceed outside of the freezer room floor element creating possible moisture problems or excess energy consumption.



Porkka MCR floor with heating keeps the cold inside the floor element and doesn't allow any creation of moisture.



GENERAL INFORMATION

Cooling units produced in our own factory have been designed to be both powerful and energy efficient. Digital temperature displays have built-in high/low alarms which are both audible and visual. These can be connected via a volt free relay to a building management system. The unit or units can be connected to Porkka iTOP™ temperature data logging and control system for more advanced monitoring.

Carefully planned materials and details

Porkka rooms are produced from modular HFC/HFC-free polyurethane insulated panels which are moulded with male / female joints and held by eccentric action cam-locks, giving great all-round strength. The visible exterior surfaces of the panels are coated with durable scratch resistant polyester. Insulation thickness with excellent thermal efficiency is 80mm as standard with an option of 100mm, if required.

Doors are semi-rebated and supplied with heavy duty hinges and a lockable door handle with emergency entrapment release. Thresholds and surrounds are produced from durable stainless steel with a heater supplied for freezer application. Doors are already pre-mounted on a panel for ease of assembly in the field.

Floors, when supplied, are insulated and have a strong marine plywood surface, which is coated with a non-slip glass fibre resin. Load limit for a standard floor max. 40 kN/m² or max 1,0 kN/per 40mm castor. Heavy duty floor with stainless steel surface available as an additional accessory.

An ultra-hygienic shelving system allows the operator to wash individual shelves in a commercial dishwasher whilst larger dimensions increase storage areas within our rooms.

Select from our extensive range, for a room to suit your requirements.

- Three temperature ranges; +2 to +8°C (+12°C) adjustable in increments of 1°C for chilled (C) produce. For the storage of fresh meat or fish use -2 to +5°C (M) and for frozen (F) select -18 to -22°C.
- Insulation options of either 80 or 100mm.
- Select floorless chill rooms for trolley operation. (Chill temperature only).
- Medium and freezer rooms must be supplied with a floor which can be either recessed or with a ramp if a trolley is required.
- Cooling units can be manufactured for placement either to the left or right hand side of the door and can also be made for connection to a central cooling system.
- Door can be hung either left or right-hinged or changed in the field if required (except 1200 mm or 1350 mm wide rooms).
- Standard external height 2100mm or 2400 mm.
- 4 tier fully adjustable shelving is supplied for either 2 or 3 walls depending on model selected. Standard shelves are made of ABS-plastics which is classified as food safe and can be washed in a commercial dishwasher. Stainless steel shelves are available as an optional accessory.

Combined digital temperature display with built-in control functions

- | | | |
|---|------------------------------------|---|
| 1. Compressor RUN light | 5. Temperature/information display | 9. Light switch button with light to indicate ON mode |
| 2. Automatic defrost in operation light | 6. Temperature adjustment button | 10. ON/OFF Stand-by mode button |
| 3. Evaporator fan RUN light | 7. Manual defrost button | 11. Humidity control button (C models only) |
| 4. Alarm activated light | 8. Settings button | 12. Probe display button |

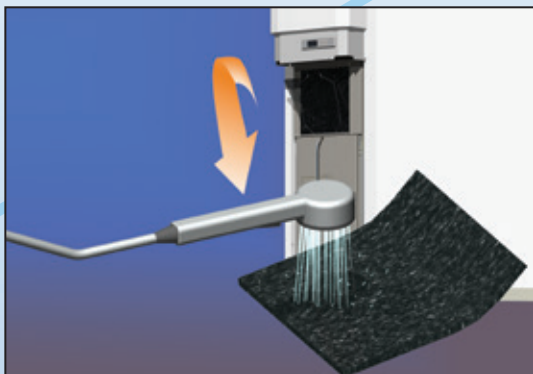


Alarm functions

The Porkka temperature display is supplied with a built-in high/low temperature alarm which is both audible and visual and can also be connected to a building management system by means of a volt free connection.

Air-cooled condenser dust filter

The air inlet to the condenser is on the lower part of the refrigeration unit, ensuring the coolest air is always used helping to reduce running costs and extending the service life of the unit. The dust filter behind the air grill is easy to clean or replace. The controller provides information on when the filter requires cleaning or changing.



Shelving system

The Porkka modular cold room shelving system is highly practical and easy to clean. Standard shelving delivery includes four (4) tier dishwasher safe polycarbonate (food safe) inserts and supporting material. Shelving is supplied for either 2 or 3 walls dependent on model selected.



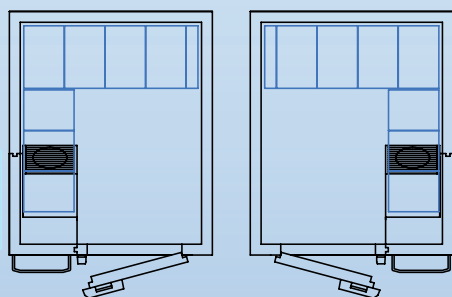
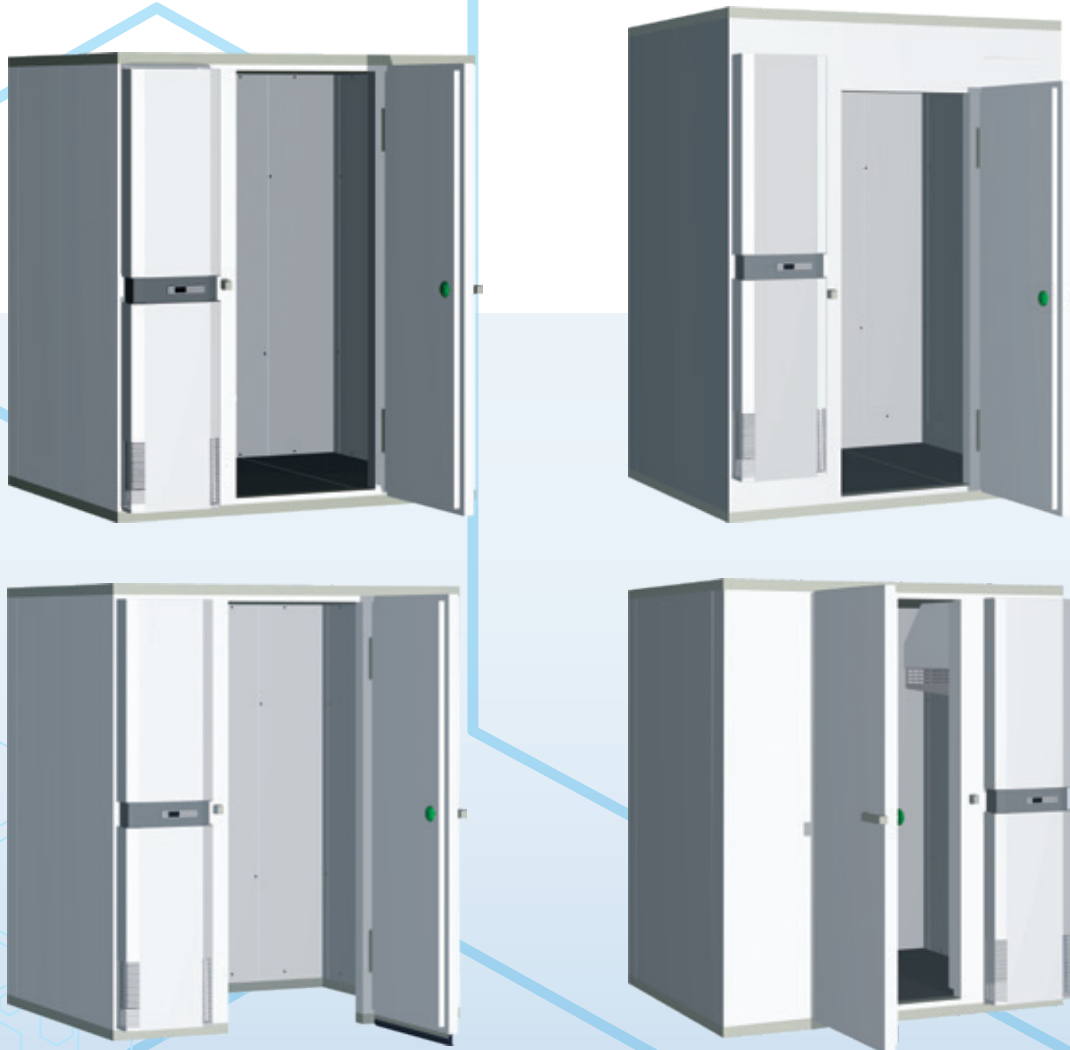
Safety

The door is supplied with heavy duty hinges and a lockable door handle with a luminous emergency entrapment release, which overrides the lock at all times, should someone accidentally be shut in the room. Door threshold and surround is fitted with a heater to prevent freezing of the gasket to the frame in low temperature models. If required floor panels can also be supplied with built-in heaters to prevent freezing or moisture damage below a larger freezer room.

A LARGE COMPREHENSIVE RANGE

with volumes up to 22 m³

Porkka Modular Step-in Rooms are available in a range of 81 different sizes with volumes from 1.2 m³ up to 22 m³. The rooms are available in three temperature variations with optional insulation thickness and external heights. When this is combined with unit positions and door options, our range is truly massive. Porkka is the perfect partner to work with as we are bound to have a storage solution to suit your requirements.



1518 L

1518 R

Units can be ordered for left or right hand positioning'

All Porkka Chiller & Freezer Rooms can be placed next to each other. The refrigeration unit can be placed on the left front side (standard) or on the right front side if required.

L = Refrigeration unit left side, door opening right hand hinged
R = Refrigeration unit right side, door opening left hand hinged



RHDS®

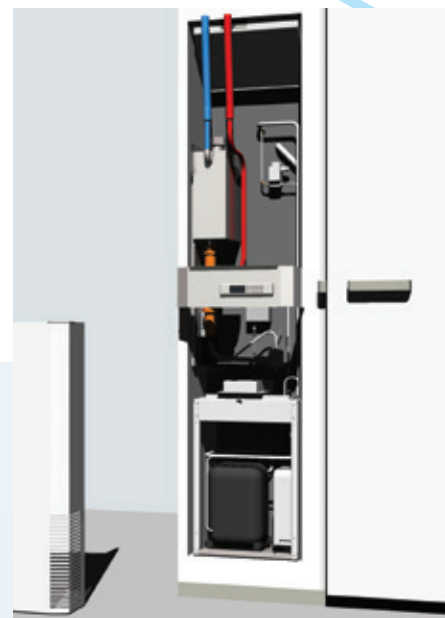
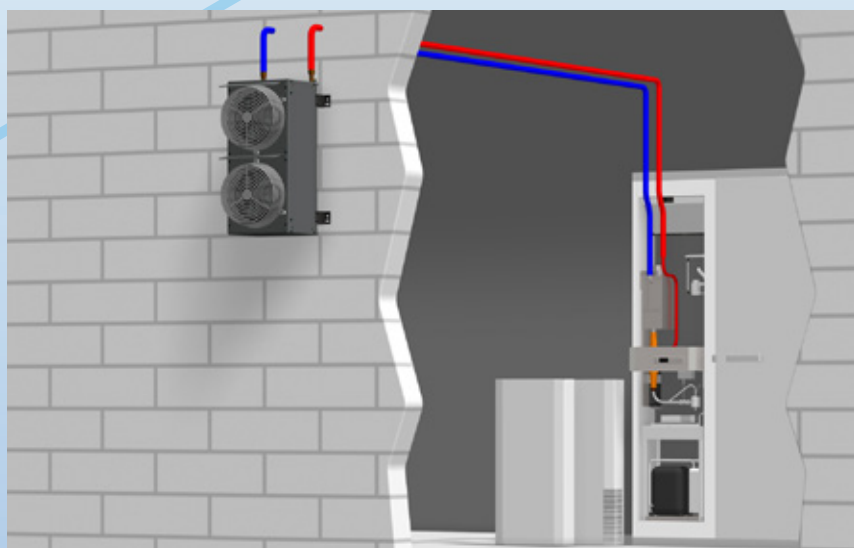
Porkka Remote Heat Disposal System

Porkka RHDS is a heat disposal system unique to Porkka. Its main function is to remove waste heat from your condenser unit and then reject it outdoors rather than in the immediate environment. To achieve this heat-transfer the RHDS system utilises a glycol solution to collect waste heat in a gas to liquid heat exchanger. The glycol solution containing the waste heat is then automatically pumped to a low noise fan assisted outdoor condenser unit where the heat is rejected.

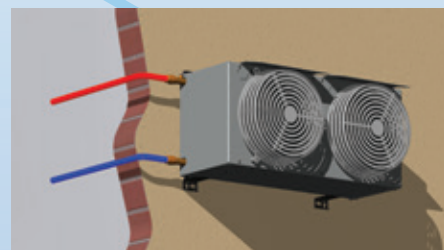
The main advantage of Porkka RHDS is that you get the heat removal consistent with a traditional split system without the noise which is problematic in residential areas and at a far lower cost. While the heat is being rejected outdoors the main condenser unit remains indoors offering easy access for servicing.

Porkka RHDS is fully compatible with all modern refrigerants including R452 and R290.

Pump Options	Horizontal Distance (Max)	Vertical Distance (Max)	Total distance (Max)
STANDARD PUMP	15 m	5 m	20 m
HEAVY-DUTY PUMP PICO 28/1-8	30 m	10 m	40 m
EXTRA HEAVY-DUTY PUMP MAX	45 m	15 m	60 m





















































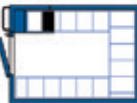
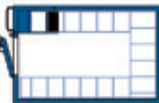



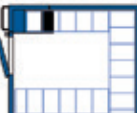


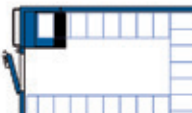

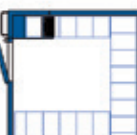
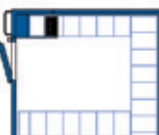
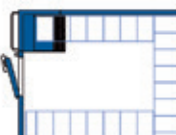
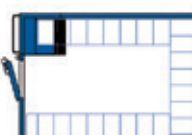
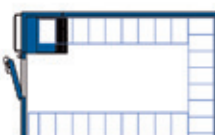

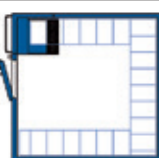
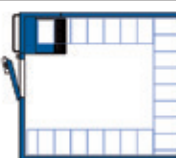
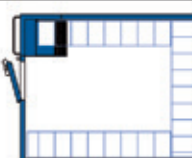
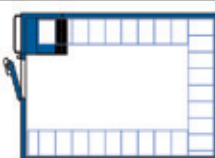



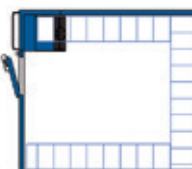


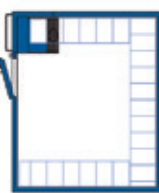






The Porkka RHDS® unit is equipped with a refrigerant-to-liquid heat exchanger waste refrigeration heat is transferred to the water solution where it is circulated to the condenser where the heat is given up to the ambient air.



RHDS® liquid to air condenser can be wall, floor or roof mounted either externally or ideally within an area where the heat can be utilised such as a warehouse, etc. Noise levels are kept low as only fans are run on the external unit.

Porkka Modular Cold Rooms offer hundreds of rooms to select from

	Depth 900	Depth 1200	Depth 1350	Depth 1500	Depth 1800	Depth 2100
Width 1200	 1209 * (1,4 B)	 1212 * (1,8 A)	 1213 * (2,3 A)	 1215 * (2,6 A)	 1218 * (3,1 A)	 1221 * (3,7 A)
Width 1350	 1309 * (1,6 B)	 1312 * (2,3 B)		 1315 * (2,9 A)	 1318 * (3,6 A)	 1321 * (4,2 A)
Width 1500	 1509 * (1,7 B)	 1512 (2,6 B)	 1513 (2,9 B)	 1515 (3,5 A)	 1518 (4,0 A)	 1521 (4,8 A)
Width 1800	 1809 * (2,2 B)	 1812 (3,1 B)	 1813 (3,6 B)	 1815 (4,0 B)	 1818 (5,0 A)	 1821 (5,9 A)
Width 2100		 2112 (3,7 B)	 2113 (4,2 B)	 2115 (4,8 B)	 2118 (5,9 B)	 2121 (6,9 A)
Width 2400		 2412 (4,3 B)		 2415 (5,5 B)	 2418 (6,7 B)	 2421 (8,0 B)
Width 2700		 2712 (4,9 B)		 2715 (6,1 B)	 2718 (7,6 B)	 2721 (8,9 B)
Width 3000		 3012 (5,4 B)		 3015 (7,0 B)	 3018 (8,5 B)	 3021 (10,1 B)
Width 3300					 3318 (9,5 B)	 3321 (11,2 B)
Width 3600					 3618 (10,3 B)	 3621 (12,3 B)

Depth 2400	Depth 2700	Depth 3000	Depth 3300	Depth 3600
 1224* (4,3 A)	 1227* (4,9 A)	 1230* (5,4 A)		
 1524 (5,5 A)	 1527 (6,1 A)	 1530 (7,0 A)		
 1824 (6,7 A)	 1827 (7,6 A)	 1830 (8,5 A)	 1833 (9,5 A)	 1836 (10,3 A)
 2124 (8,0 A)	 2127 (8,9 A)	 2130 (10,1 A)	 2133 (11,2 A)	 2136 (12,3 A)
 2424 (9,0 A)	 2427 (9,0 A)	 2430 (11,6 A)	 2433 (12,9 A)	 2436 (14,2 A)
 2724 (10,4 B)	 2727 (11,8 A)	 2730 (13,3 A)	 2733 (14,7 A)	 2736 16,0 A
 3024 (11,6 B)	 3027 (13,3 B)	 3030 (14,9 A)	 3033 (16,4 A)	 3036 (18,0 A)
 3324 (12,9 B)	 3327 (14,7 B)	 3330 (16,4 B)		
 3624 (14,2 B)	 3627 (16,0 B)	 3630 (18,0 B)	<p>** Special shelf layout, height 2400</p> <div>  1833** (9,5 A)  1836** (10,3 A) </div>	

MODEL MK 5 (R290 REFRIGERANT)

As part of Porkka's ongoing commitment to developing greener and safer technology - Porkka MK5 CFC and HCFC free, and optionally PIR insulated camlock panels, when combined with Porkka's R290 powered integral condenser units deliver a truly green option for food storage.

Porkka insulated camlock PUR and PIR panels are 100% recyclable and Porkka's MK5 R290 powered condenser unit, with a global warming potential of three (GWP 3) yields a 33% energy saving compared to more traditional refrigerants.

Suitable for all applications from food storage to pharmaceutical the Porkka MK5 is a truly modern, safe, and efficient asset to future proof your business temperature-controlled storage.



R290

	C950	M950	F850	F851
Temperature range	+2°C ... +12°C	-2°C ... +5°C	-22°C ... -18°C	-22°C ... -18°C
Volume	< 10 m³	< 10 m³	< 5 m³	5-10 m³
Connection power (plug-in)	0.7 kW	0,7 kW	1,43 kW	1,9 kW
Fuse	1 x 10 A	1 x 10 A	1 x 10 A	1 x 16 A
Voltage	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Ambient temperature	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C
Refrigerant	R 290	R 290	R 290	R 290
Plug-in Unit	•	•	•	•
RHDS®	•	•	•	

Model MK 5 (R290 refrigerant)

	1209	1212	1213	1215	1218	1221	1224	1227	1230		
	(1,4 B)	(1,8A)	(2,3A)	(2,6 A)	(3,1 A)	(3,7 A)	(4,3 A)	(4,9 A)	(5,4 A)		
2,1											
2,4											
	1309	1312	1315	1318	1321						
	(1,6 B)	(2,3 B)	(2,9 A)	(3,6 A)	(4,2 A)						
2,1											
2,4											
	1509	1512	1513	1515	1518	1521	1524	1527	1530		
	(1,7 B)	(2,6 B)	(2,9 B)	(3,5 A)	(4,0 A)	(4,8 A)	(5,5 A)	(6,1 A)	(7,0 A)		
2,1											
2,4											
	1809	1812	1813	1815	1818	1821	1824	1827	1830	1833	1836
	(2,2 B)	(3,1 B)	(3,6 B)	(4,0 B)	(5,0 A)	(5,9 A)	(6,7 A)	(7,6 A)	(8,5 A)	(9,5 A)	(10,3 A)
2,1											
2,4											
	2112	2113	2115	2118	2121	2124	2127	2130	2133	2136	
	(3,7 B)	(4,2 B)	(4,8 B)	(5,9 B)	(6,9 A)	(8,0 A)	(8,9 A)	(10,1 A)	(11,2 A)	(12,3 A)	
2,1											
2,4											
	2412	2415	2418	2421	2424	2427	2430	2433	2436		
	(4,3 B)	(5,5 B)	(6,7 B)	(8,0 B)	(9,0 A)	(10,4 A)	(11,6 A)	(12,9 A)	(14,2 A)		
2,1											
2,4											
	2712	2715	2718	2721	2724	2727	2730	2733	2736		
	(4,9 B)	(6,1 B)	(7,6 B)	(8,9 B)	(10,4 B)	(11,8 A)	(13,3 A)	(14,7 A)	(16,0 A)		
2,1											
2,4											
	3012	3015	3018	3021	3024	3027	3030	3033	3036		
	(5,4 B)	(7,0 B)	(8,5 B)	(10,1 B)	(11,6 B)	(13,3 B)	(14,9 A)	(16,4 A)	(18,0 A)		
2,1											
2,4											
	3318	3321	3324	3327	3330						
	(9,5 B)	(11,2 B)	(12,9 B)	(14,7 B)	(16,4 B)						
2,1											
2,4											
	3618	3621	3624	3627	3630						
	(10,3 B)	(12,3 B)	(14,2 B)	(16,0 B)	(18,0 B)						
2,1											

F850, C950, M950	< 5 m ³
F851, C950, M950	5 < 10 m ³
N/A	10 m ³ <

MODEL MK 4 (R452A REFRIGERANT)

Easy to install, manufactured from high quality components, Porkka modular step-in rooms are versatile and automatic in operation. Available in a range of sizes and operating temperatures and can be supplied with or without floors, for trolley operation.

Thousands of Porkka modular step-in cold rooms have sold throughout the world, their ease of installation and use our own manufactured refrigeration unit combined with large range of size and shape configurations makes Porkka cold rooms a popular choice.

Supplied in three temperature ranges Chill, Medium and Freezer a large range of temperature sensitive products can be stored.

CC models are available as R404A compatible (e.g. R448A, R449A, R404A and R454A). CC / C-models available for R134a as an option.

Our own design of shelving using easy to clean, foodsafe materials ensures Porkka modular cold rooms are ideal in many sectors of professional food manufacturing business, such as commercial kitchens, restaurants, retail and catering.

Porkka refrigeration unit technical data

	C940	C1240	M940	M1240	F840	F1140	F1540
Temperature range	+2°C ... +12°C	+2°C ... +12°C	-2°C ... +5°C	-2°C ... +5°C	-22°C ... -18°C	-22°C ... -18°C	-22°C ... -18°C
Volume	< 12 m³	< 22 m³	< 12 m³	< 22 m³	< 11 m³	< 14 m³	< 22 m³
Connection power (plug-in)	0,81 kW	1,07 kW	1,20 kW	1,62 kW	1,42 kW	1,91 kW	2,19 kW (2,27 kW)
Connection power CC	0,33 kW	0,39 kW	1,32 kW	1,83 kW	1,32 kW	1,83 kW	1,83 kW
Connection power H ₂ O *	0,73 kW	0,99 kW	1,12 kW	1,54 kW	1,33 kW	1,83 kW	2,08 kW (2,16 kW)
Connection power RHDS®*	0,86 kW	1,13 kW	1,26 kW	1,68 kW	1,48 kW	1,97 kW	2,27 kW (2,35 kW)
Fuse	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 16 A	3 x 10 A
Voltage	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	400V/50Hz 3-Ph (220V 3-ph N)
Cooling effect (CC)	1 330 W	1 900 W	1 240 W	1 800 W	1 200 W	1 430 W	2 025 W
Evaporating temperature (CC)	-8°C	-8°C	-10°C	-10°C	-28°C	-28°C	-28°C
Ambient temperature	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C
Refrigerant	R 452A	R 452A	R 452A	R 452A	R 452A	R 452A	R 452A
Level of sound pressure 1m / 1,5 m (dB re 20 µPa)	53 dB (A)	53 dB (A)	53 dB (A)	53 dB (A)	55 dB (A)	58 dB (A)	59 dB (A)
Level of sound pressure 1m / 1,5 m (dB re 20 µPa) RHDS®	49 dB (A)	49 dB (A)	49 dB (A)	49 dB (A)	51 dB (A)	54 dB (A)	55 dB (A)
RHDS® liquid condenser	RHDS® 2140	RHDS® 2160	RHDS® 2140	RHDS® 2160	RHDS® 2140	RHDS® 2160	2 x RHDS® 2140
Fluid condenser acoustic pressure at location 10m (dB re 20 µPa)	34 dB (A)	34 dB (A)	34 dB (A)	34 dB (A)	34 dB (A)	34 dB (A)	37 dB (A)
Permitted temperature range at fluid condenser location	-40°C ... +35°C	-40°C ... +35°C	-40°C ... +35°C	-40°C ... +35°C	-40°C ... +35°C	-40°C ... +35°C	-40°C ... +35°C

Note: If there is a lack of ventilation or ambient temperatures are likely to remain above or below recommended levels for considerable periods of time please contact us for solutions.

*Includes RHDS® fluid condenser

Model MK 4 (R452A refrigerant)

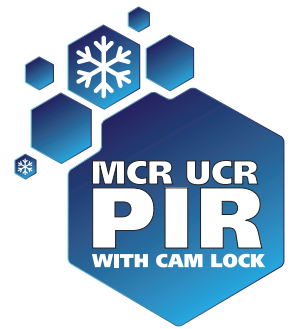
	1209	1212	1213	1215	1218	1221	1224	1227	1230		
	(1,4 B)	(1,8A)	(2,3A)	(2,6 A)	(3,1 A)	(3,7 A)	(4,3 A)	(4,9 A)	(5,4 A)		
2,1											
2,4											
	1309	1312	1315	1318	1321						
	(1,6 B)	(2,3 B)	(2,9 A)	(3,6 A)	(4,2 A)						
2,1											
2,4											
	1509	1512	1513	1515	1518	1521	1524	1527	1530		
	(1,7 B)	(2,6 B)	(2,9 B)	(3,5 A)	(4,0 A)	(4,8 A)	(5,5 A)	(6,1 A)	(7,0 A)		
2,1											
2,4											
	1809	1812	1813	1815	1818	1821	1824	1827	1830	1833	1836
	(2,2 B)	(3,1 B)	(3,6 B)	(4,0 B)	(5,0 A)	(5,9 A)	(6,7 A)	(7,6 A)	(8,5 A)	(9,5 A)	(10,3 A)
2,1											
2,4											
	2112	2113	2115	2118	2121	2124	2127	2130	2133	2136	
	(3,7 B)	(4,2 B)	(4,8 B)	(5,9 B)	(6,9 A)	(8,0 A)	(8,9 A)	(10,1 A)	(11,2 A)	(12,3 A)	
2,1											
2,4											
	2412	2415	2418	2421	2424	2427	2430	2433	2436		
	(4,3 B)	(5,5 B)	(6,7 B)	(8,0 B)	(9,0 A)	(10,4 A)	(11,6 A)	(12,9 A)	(12,4 A)		
2,1											
2,4											
	2712	2715	2718	2721	2724	2727	2730	2733	2736		
	(4,9 B)	(6,1 B)	(7,6 B)	(8,9 B)	(10,4 B)	(11,8 A)	(13,3 A)	(14,7 A)	(16,0 A)		
2,1											
2,4											
	3012	3015	3018	3021	3024	3027	3030	3033	3036		
	(5,4 B)	(7,0 B)	(8,5 B)	(10,1 B)	(11,6 B)	(13,3 B)	(14,9 A)	(16,4 A)	(18,0 A)		
2,1											
2,4											
	3318	3321	3324	3327	3330						
	(9,5 B)	(11,2 B)	(12,9 B)	(14,7 B)	(16,4 B)						
2,1											
2,4											
	3618	3621	3624	3627	3630						
	(10,3 B)	(12,3 B)	(14,2 B)	(16,0 B)	(18,0 B)						
2,1											
2,4											

C 940, M 940, F 840

C 1240, M 1240, F1140

C 1240, M 1240, F1541

PORKKA UNIVERSAL COLD ROOMS



Porkka Universal Cold room solution is built to the highest possible standards in our state-of-the-art factories in Finland. Our cold rooms are designed and manufactured by Porkka experts and may be individually customized to meet customer's needs. Porkka Universal Cold Room solution can accommodate angles, irregular shapes, and sizes. Sloped ceilings, multiple doors, and triple glazed glass panels are also available.

Porkka UCR rooms can be cooled using our modular integral refrigeration pods or traditional split systems can be fitted to become a formidable solution for any place of business where reliable temperature control is mission critical. The Porkka UCR is at its best in demanding environments such as busy kitchens and high-volume food retail outlets.

GET MORE COLD CAPACITY WITH EXTRA COOLING UNIT

Porkka cold rooms (MCR) condenser units are designed and built primarily as plug-in units. In general Porkka rooms have a single condenser unit sized to optimise the temperature performance of your room. Additional condenser units can be fitted to larger rooms or to provide a backup refrigeration solution.

RELIABLE AND SECURE

Porkka rooms and condenser units are designed to be low maintenance requiring only periodic attention to critical parts. All routine servicing can be achieved by the operator by following the clear instructions and recommendations outlined in the comprehensive user manual supplied with every room.

GOOD CONTROLLABILITY OF THE LIFE CYCLE

Functional refrigeration and freezing room can be a significant part of your successful business. The materials used in Porkka products are as recyclable and eco-friendly as possible. The recyclability of our product is more than 95%

THREE TEMPERATURE RANGES

The UCR is available in three temperature ranges:

Chill		+2°C... +12°C
Medium		-2°C... +5°C
Freeze		-22°C... -18°C

PLUG IN COOLING UNIT

Porkka Plug-In Cooling units have been designed to be both powerful and energy efficient. Digital temperature displays have built-in high/low alarms which are both audible and visual. These can be connected via a volt-free relay to a building management system.

DOORS AS YOU LIKE

Porkka rooms can be supplied with Hinged, Sliding, or Double doors depending on size, use, and local requirements.

MODULAR SHELVING SYSTEM

The Porkka modular cold room shelving system is highly practical and easy to clean. Standard shelving delivery includes four (4) tier dishwasher safe polycarbonate (food safe) inserts and supporting material. Shelving is supplied for either 2 or 3 walls dependent on model selected.

FLOORING AND UNDERFLOOR HEATING

Porkka rooms are supplied with an insulated floor as standard for Freezer and Medium temperature applications. Chill applications can be supplied with or without floors provided that the floor they are to be built on is of a sufficiently high standard in terms of finish and insulation.

WALL AND ROOF ELEMENTS

All Porkka Wall, Roof, Floor, and Door frame panels are assemble using state of the art eccentric action camlocks. The result is a tightly assembled, close joint, and rigid construction which provides unparalleled reliability and safety.

PORKKA RHDS® REMOTE HEAT DISPOSAL SYSTEM

The RHDS® system is similar to the standard Porkka unit with the addition of a liquid condenser, header tank and pump. Glycol filled pipework connects the condenser unit to a remote fan assisted condenser where waste heat is rejected quietly and efficiently.

CUSTOMISATION OF YOUR UCR

Porkka UCR can be customised to meet your precise needs. UCR rooms can be built to allow you to fully utilise the available space regardless of size or shape.

CONTROL UNIT

Porkka controllers with digital display can be expanded to include temperature alarms and can be connected through zero volt connection to most BMS systems.

KL SERIES AUTOMATIC ICE CUBE MACHINES

Porkka Automatic Ice Making Machines produce hard, crystal clear ice cubes that are long lasting in drinks. They are ideal for use in hotels, restaurants, cafes and nightclubs where drinks are made much more attractive giving greater customer satisfaction.

Continued development allows Porkka Ice Machines to produce ice as economically as possible, the positive spray method uses the minimum of water and electrical power to produce round, clear ice cubes that last well in the glass.



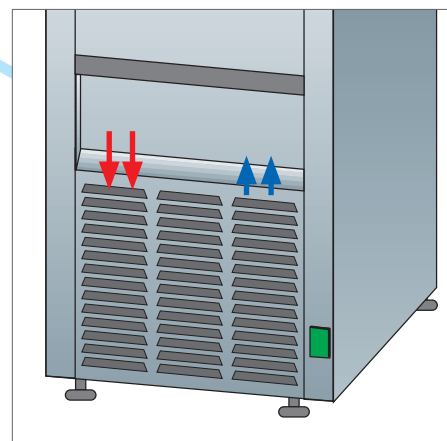
KL32

Features

- Bodywork made from stainless steel grade AISI 304
- One piece insulated and moulded food safe ABS plastic storage bin
- Spray system for cristal clear, hygienic and long lasting ice cubes
- Fully automatic production system
- All models equipped with cleaning system
- All parts for cleaning are accessible without use of tools
- Bin thermostat to control production when bin is full

Optional Features

- Front ventilation for models KL 32 & KL 42
- Voltage 230V/60Hz or 115V/60Hz
- Water cooled condenser



Optional front ventilation



KL22



KL32



KL42

Specifications

	KL22 E		KL32 E		KL42 E	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h	24	25	30	31	40	42
Width (mm)	345		417		495	
Depth (mm)	460		531		560	
Height (mm) (feet)	587 + (25)		654 + (25)		700 + (140)	
Cubes produced (24h)	1050	1110	1550	1610	2160	2270
Bin Storage (Kg)	6.5		11		17	
Connection Power (kW)	0.29		0.42		0.455	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	36		50		59	

R290
refrigerant



KL52



KL72



KL102

Specifications

	KL52 E		KL72 E		KL102 E	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h	50	52	70	72	88	90
Width (mm)	495		680		680	
Depth (mm)	560		560		560	
Height (mm) (feet)	800 + (140)		890 + (140)		890 + (140)	
Cubes produced (24h)	2770	2880	3880	4000	4880	5000
Bin Storage (Kg)	20		30		45	
Connection Power (kW)	0.475		0.73		0.9	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	61		78		81	

R290
refrigerant



KL132



KL152

Specifications

	KL132		KL152	
Air cooled/Water cooled	A	W	A	W
Production Kg/24h	125	127	145	147
Width (mm)	1002		1002	
Depth (mm)	560		560	
Height (mm) (feet)	920 + (140)		920 + (140)	
Cubes produced (24h)	6940	7050	8050	8160
Bin Storage (Kg)	50		68	
Connection Power (kW)	1.2		1.35	
Voltage	230V/50Hz		230V/50Hz	
Gross Weight (kg)	113		113	



KL172



KL302

Specifications

	KL172		KL302	
Air cooled/Water cooled	A	W	A	W
Production Kg/24h	145	152	260	262
Width (mm)	960		960	
Depth (mm)	640		640	
Height (mm)	484		774	
Cubes produced (24h)	8330	8440	14440	14550
Bin Storage (Kg)	-		-	
Connection Power (kW)	1.5		2.4	
Voltage	230V/50Hz		230V/50Hz	
Gross Weight (kg)	116		166	



B/BK150



B/BK250

Specifications

	B150	BK150	B250	BK250
Width (mm)	960	Essential for operation	1200	Essential for operation
Depth (mm)	845	-	845	-
Height (mm) (feet)	768 + (140)	-	768 + (140)	-
Bin Storage (Kg)	150	-	250	-
Gross Weight (kg)	63	12	84	12

KF KFP SERIES AUTOMATIC FLAKE ICE MACHINES

Porkka Automatic Flake Ice Machines produce a dry free-flowing flake ice that is ideal for salad bar displays, cooling of white wines or champagne and cocktails where crushed ice is required. They can be used in hotels, restaurants, cafes and nightclubs when a more sophisticated display is required to enhance customer appeal.

Porkka ice flakers produce ice flakes that are dry and compact, this allows the ice to remain free flowing for easy use even after long storage periods.

The ice is ideal for use in restaurants, hotels and for salad bars, food displays and cocktails.

Built using the most up to date technology Porkka ice flakers are designed to produce ice year after year, quietly and efficiently.



KF85

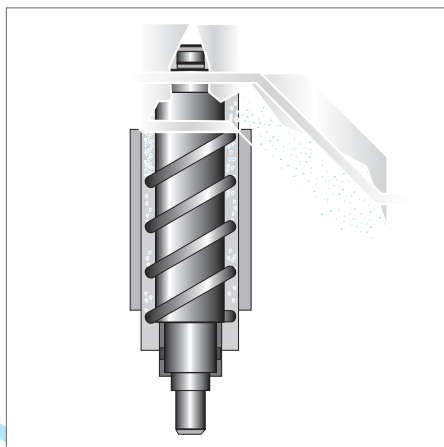


Features

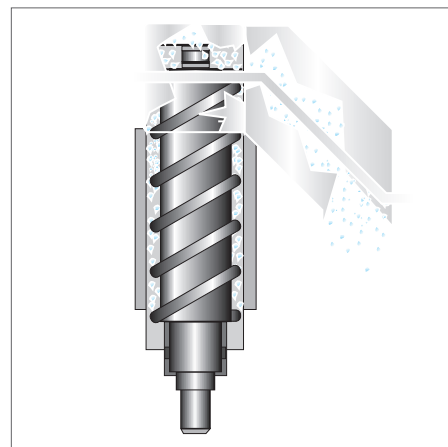
- Bodywork made from stainless steel grade AISI 304
- One piece insulated and moulded food safe ABS plastic storage bin
- Ice produced using a vertical evaporator with endless screw
- Belt / direct driven gearbox
- Bin thermostat (models with integrated storage bins)
- Electronic eye sensor (models without integrated bins)

Optional Features

- Front ventilation for model KF 75
- Water cooled condenser
- Voltage 230V/60Hz or 115V/60Hz



KF machines produce flake ice using the Auger method. Tried and tested over the years these machines produce quality flake ice at competitive prices.



KF-P machines produce pressed flake ice at -0.5°C. This is a drier ice which lasts longer on display and is preferred in some processes.



KF45 E



**KF85 E
KFP85 E**



**KF145 E
KFP145 E**

Specifications

	KF45 E		KF85 E KFP85 E		KF145 E KFP145 E	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h - KF	40	42	80	83	135	141
Production Kg/24h - KFP			75	78	120	125
Width (mm)	345		485		680	
Depth (mm)	520		586		588	
Height (mm) (feet)	610 + (25)		720 + (140)		890 + (140)	
Bin Storage (Kg)	10		25		42	
Connection Power (kW)	0.41		0.52		0.59	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	41		62		76	



KF185 E



**KF200 E
KFP200 E**



**KF300 E
KFP300 E**

Specifications

	KF185 E		KF200 E / KFP200 E		KF300 E / KFP300 E	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h - KF	175	183	195	205	300	305
Production Kg/24h - KFP			175	180	270	275
Width (mm)	953		560		560	
Depth (mm)	590		511		511	
Height (mm) (feet)	781 + (140)		560		560	
Bin Storage (Kg)	60		-		-	
Connection Power (kW)	0.65		0.8		1.15	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	94		78		78	

(E) = available with R290 refrigerant



KF600



KF1200



KF2500

Specifications

	KF600		KF1200		KF2500	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h	600	615	1150	1165	2300	2330
Width (mm)	750		900		1146	
Depth (mm)	561		626		692	
Height (mm)	692		872		1120	
Bin Storage (Kg)	-		-		-	
Connection Power (kW)	1.95		3.6		2x3.6	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	122		180		320	



KFP450



KFP950



KFP1750

Specifications

	KFP450		KFP950		KFP1750	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h	485	490	970	980	1700	1720
Width (mm)	750		900		1146	
Depth (mm)	561		626		692	
Height (mm)	692		872		1120	
Bin Storage (Kg)	-		-		-	
Connection Power (kW)	1.95		3.6		2x3.6	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	122		180		320	



B/BF150



B/BF250

Specifications

	B150	BF150	B250	BF250
Width (mm)	890	Essential for operation	1200	Essential for operation
Depth (mm)	845	-	845	-
Height (mm) (feet)	764 + (140)	-	764 + (140)	-
Bin Storage (Kg)	150	-	250	-
Gross Weight (kg)	63	7	84	8

PORKKA

Porkka is an internationally recognised designer and manufacturer of professional refrigeration solutions. Key target industries include HoReCa, Medical and Research and Marine. Porkka's products are well known on its long life cycle, high quality and technical advantage.

Porkka UK & Ireland is a part of the Festivo-Porkka Group. Porkka brand is well known for its quality and reliability throughout the world. The success of Porkka is based on decades of experience, customer focused design and continuous product development. The materials used in Porkka products are as recyclable and eco-friendly as possible. The recyclability of our product is more than 95%.



Porkka solutions are designed and manufactured according to a quality standard ISO 9001:2015, controlled and certified by Lloyd's Register Quality Assurance. Porkka also holds the environmental certificate ISO 14001:2015, issued also by LRQA.

Festivo-Porkka Group reserves the right to make any changes without prior notice.