

UNITED KINGDOM & IRELAND
2022-2023



PORKKA



PORKKA



PORKKA

HOTEL, RESTAURANT & CATERING CATALOGUE

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INTRODUCING THE PORKKA HOTEL, RESTAURANT & CATERING 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 servery 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.

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. Note! There are thousands of modular panels available in MCR rooms product line. Due to this, MCR PIR rooms are still in product development. Ask for more info!

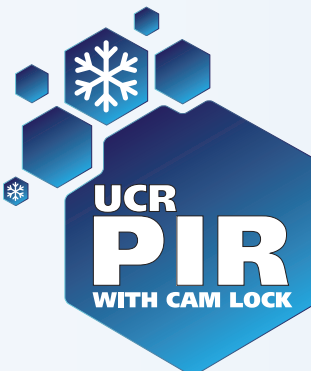
UCR: UNIVERSAL PIR COLD ROOMS

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 R455A 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.

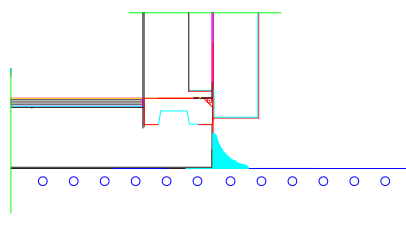
Special requirements for low temperature storages

The insulated floors in Porkka freezer rooms have been designed to prevent ice build-up underneath the room and offer a unique solution that also protects from excess humidity.

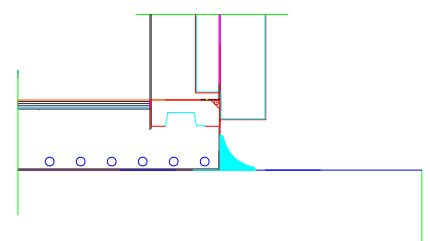
Low temperature storage

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.

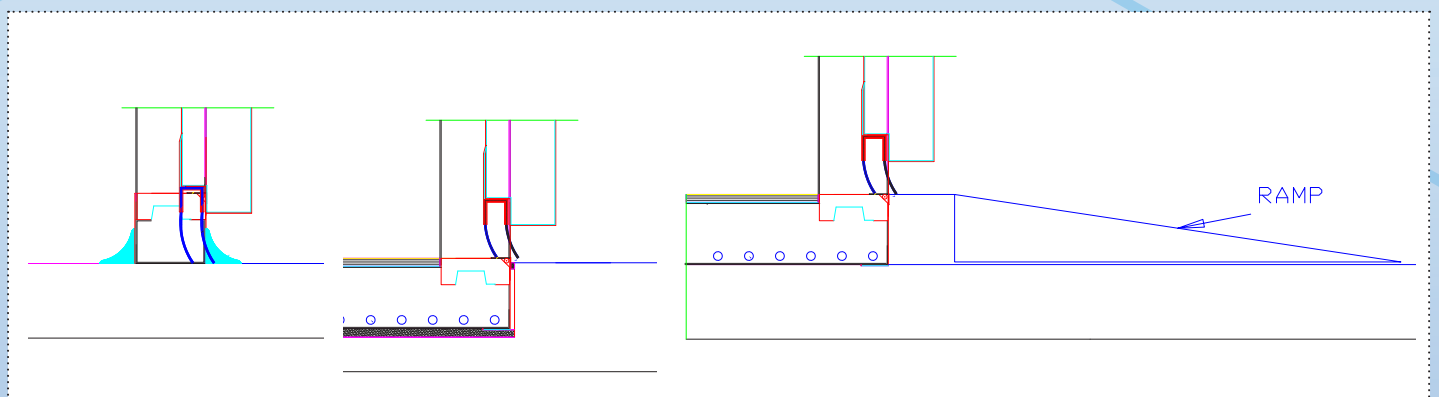
Traditional vs. MCR floor heating



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 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 |

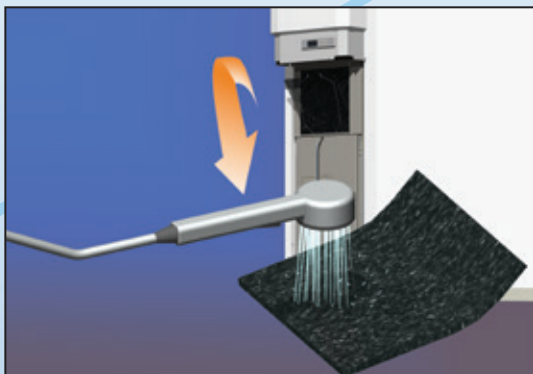


Alarm functions

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.



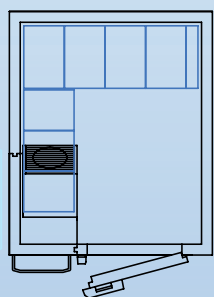
Safety

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.

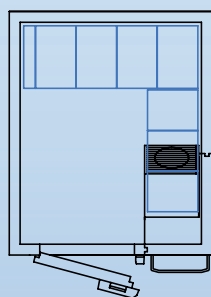
A LARGE COMPREHENSIVE RANGE

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®

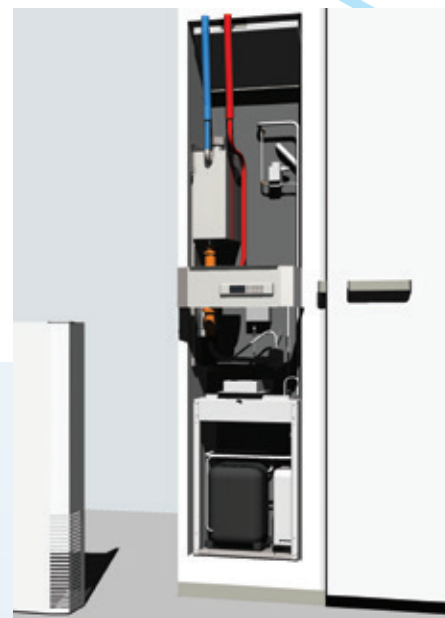
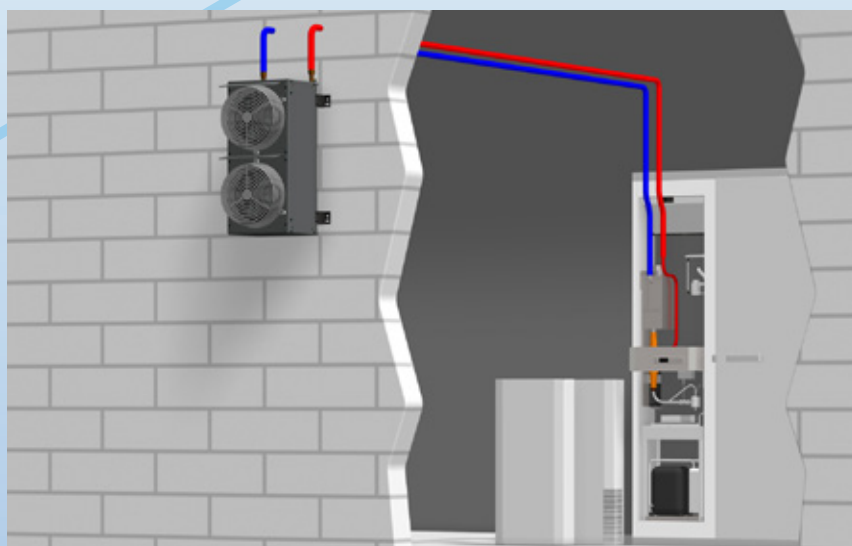
Porkka Remote Heat Disposal System

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.

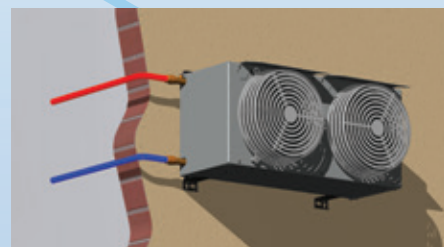
The main advantage of Porkka RHDS is that you get the heat removal consistent with a traditional split system without the noise which is problematic in residential areas and at a far lower cost. While the heat is being rejected outdoors the main condenser unit remains indoors offering easy access for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

Porkka RHDS is fully compatible with all modern refrigerants including R455A 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

























































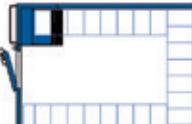



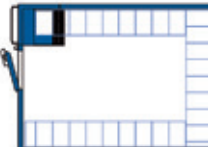






The Porkka RHDS® unit is equipped with a refrigerant-to-liquid heat exchanger waste refrigeration heat is transferred to the water solution where it is circulated to the condenser where the heat is given up to the ambient air.



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>  1833** (9,5 A)  1836** (10,3 A)	



MCR REFRIGERATION UNITS

The standard room with MK 5 refrigeration unit (R290) is an excellent choice for professional use. Its new generation refrigeration unit is efficient and environmentally friendly.

Porkka offers today the most environmental-friendly solutions for remote condensing cold rooms with natural refrigerants. The RHDS® is a compact solution for small and medium size operators. The WHE offers the possibility to recycle and re-use the heat in the building's HVAC. Porkka solutions are cost-effective and reliable.

The refrigerant chosen is R290 refrigerant, a natural hydrocarbon. It offers high performance combined with a very low 'Global Warming Potential' (GWP 3) making this

Porkka MK 5 cooling unit the optimum solution.

Even more important are the massive energy savings. In tests we have achieved up to 33% reduction in electrical consumption compared to the traditional refrigerants used. This will save users of Porkka MK 5 modular cold and freezer rooms, vast amounts of operating costs, over the life cycle of the equipment.

We also offer MCR rooms with R455A refrigeration units (MK 4).

PLUGIN MK 5 (R290) & MK 4 (R455A)

	C950	C1240	M950	M1240	F840	F850 **	F851 **	F1140	F1541
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	-22°C ... -18°C	-22°C ... -18°C
Volume	< 12 m³	< 22 m³	< 12 m³	< 22 m³	< 11 m³	< 5 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	1,43 kW	1,42 kW	1,91 kW	2,19 kW (2,27 kW)
Connection power H2O *	0,73 kW	0,99 kW	1,12 kW	1,54 kW	1,33 kW	1,35 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	1,48 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 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	230 V / 50 Hz	230 V / 50 Hz	400V/50Hz 3-Ph (220V 3-ph N)
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	+5°C ... +32°C	+5°C ... +32°C
Refrigerant	R290	R455A	R290	R455A	R455A	R290	R290	R455A	R455A
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)	55 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)	51 dB (A)	–	54 dB (A)	55 dB (A)
RHDS® liquid condenser	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160	–	RHDS® 2160	2 x RHDS® 2160
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)	–	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	-40°C ... +35°C	-40°C ... +35°C

* Maximum allowable pressure PS 60 bar.

** Available until 1.7.2022, the models will be replaced by the F840 R455A.

CC R744 & CC R452A

Mark 5 CC Mark 4 CC	C950 C940	C1250 C1240	M950 M940	M1250 M1240	F851 F840	– F1140	F1551 F1541
Temperature range	+2°C ... +12°C	+2°C ... +12°C	-2°C ... +12°C	-2°C ... +12°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
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 Mark 5 Refrigerant Mark 4	R744 R452A	R744 R452A	R744 R452A	R744 R452A	R744 R452A	– R452A	R744 R452A
Evaporation temperature	-8°C	-8°C	-10°C	-10°C	-28°C	-28°C	-28°C
Cooling effect	1330 W	1900 W	1240 W	1800 W	1200 W	1430 W	2025 W
Connection power	0,35 kW	0,41 kW	1,32 kW	1,83 kW	1,32 kW	1,83 kW	1,83 kW
Fuse	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 16 A	1 x 16 A	1 x 16 A

The Mark 5 CC includes an electronic expansion valve with controls.
R744 maximum allowable operating pressure PS 60bar.

PORKKA MCR SELECTION TABLE

	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											

C950, M950, F850

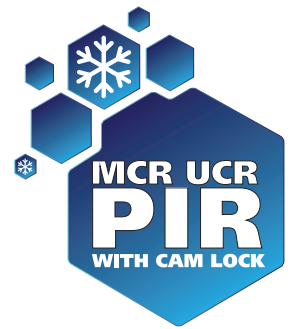
C950, M950, F840, F851

C1240, M1240, F1140

C1240, M1240, F1541

NOTE!! Porkka RHDS® or Porkka WHE are not available for freezer rooms using the F851 refrigerator.

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 assembled 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.

INVENTUS – SYNONYMOUS WITH BETTER CABINET

Benefits and features

FOR HEAVY USE AND DEMANDING CONDITIONS

1 State-of-the-art usability

As an example, brackets that prevent the wire rack shelves from tipping over when the shelf is partially pulled out.

2 Better hygiene and safety

Thanks to the cabinet structures, a high level of hygiene is achieved, dirt build-up is prevented and cleaning is as easy as possible. In the door handle sticker and digital control display panel, the Nanoksi Fotonit photocatalytic coating makes the contact surfaces safe to use by destroying harmful microbes. Extended hygiene packages further enhance safety (Nanoksi-Fotonit feature available during 2022).

3 Flexibility and ease

The product range offers solutions for many needs and a wide range of additional functionalities and accessories are available. Easy to maintain, for example, the door magnetic seal can be replaced without tools.

4 Environmentally friendly, future-proof solutions

High-quality manufacturing and high-quality and long-lasting components. Natural R290 refrigerant. Energy efficient solutions.

5 Professionalism in everything

Decades of knowledge and experience at your disposal.



Nanoksi Fotonit photocatalytic coating is an effective and harmless protection against microbes. It has been proven to destroy viruses, bacteria and mold from all surfaces. The Nano Photonit feature will be available in Inventus products in stages during 2021.



Powerful and
productive



Affluent and
environmentally
conscious



Innovative and
modern



Future-proof



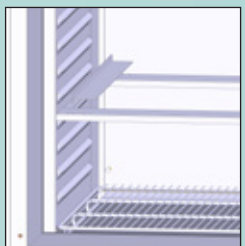
Large easy to read digital display, with simple and easy to use with a built-in microprocessor controller.



Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler.



Easy to change pull out / push-in magnetic door gaskets.



Available as an accessory bakery shelving system enables Inventus 7 - and 8 models for bakery use.



One piece dished floor with rounded corners, avoiding dirt-traps and making spillages easy to clean.



INVENTUS PROFESSIONAL CABINETS

CHILLER AND FREEZER CABINETS – INVENTUS C, M AND F



COMPREHENSIVE PRODUCT RANGE

The Inventus product range includes chiller and freezer cabinets, blast chillers and blast chillers / blast freezers, as well as various additional functionalities and equipment. The inventory is suitable for professional kitchens, bakeries, hotels, cafes, shops and similar places. It is a solution from professionals to professionals.

FOR DIFFERENT OPERATING ENVIRONMENTS

Professional kitchens and bakeries face different challenges compared to commercial refrigeration equipment. For example, the higher temperature of a commercial kitchen environment requires more performance from refrigeration unit components and insulation panels. Inventus is also an excellent solution for store and café environments.

CHILLER AND FREEZER CABINETS FOR DIFFERENT NEEDS

Chillers are available in three different sizes in three storage temperatures - Inventus C6 / M6, C7 / M7 and C8 / M8. Inventus F6, F7 and F8 are available in the freezers, respectively.

Inventus C7, M7 and F7 cabinets can use GN 2/1 depth shelves, baskets and GN containers or two GN 1/1 containers in a row. Models C8 and F8 can use GN 2/1 wide shelves, baskets and GN containers. The 400x600 shelves and / or baking trays are suitable for the smaller Inventus C6, M6 and F6 models. Inventus uses high-quality stainless steel AISI 304.

NEW ENERGY CLASS A CABINETS AND CABINETS WITH GLASS WINDOWS

Our product range has been supplemented with new Class A Inventus C7e and C8e models. The website www.topten.eu has listed the C7e and C8e models in terms of energy consumption in category A. Use the e-model when you need better energy efficiency!

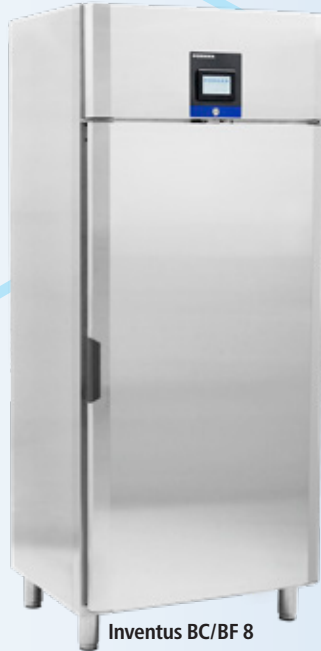
Inventus C6 / M6 GW, C7 / M7 GW, C8 / M8 GW, F6 GW, F7 GW and F8 GW with glass windows enable excellent product visibility and presentation thanks to the glass window and internal lighting. They are thus suitable for both storage and store furniture.

INVENTUS BC / BF

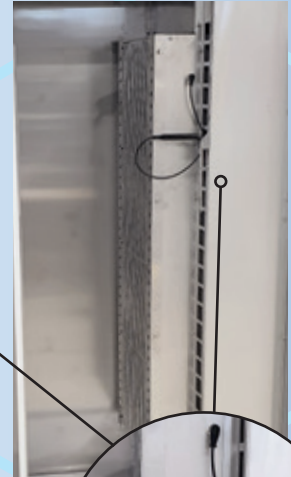
BLAST CHILLER / BLAST FREEZER CABINETS



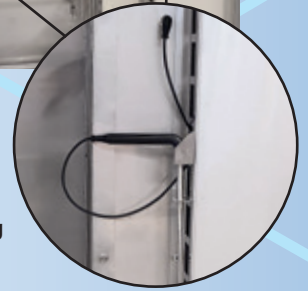
Inventus BC/BF 7



Inventus BC/BF 8



Inventus BC/BF 7, the fans are located on the rear wall. Similarly, in the BC/BF 8, fans are located on the right side wall. Inside, there is a product temperature sensor available that allows you to easily monitor the cooling of the product.



MASTERS OF BLAST CHILLING AND BLAST FREEZING

The BC/BF 7 and BC/BF 8 have both blast chilling and blast freezing functions.

The standard programs Soft Chill and Hard Chill for blast chilling, the Soft Freeze and Hard Freeze for blast freezing enable quick start-up. "

Highly efficient and optimized blast freezing and blast chilling processes are used. In standard programs, after the chilling and freezing processes, the device switches to storage mode.

For temperature self-monitoring (HAACP), all critical data is stored in the devices.

SIZED TO FIT GN 1/1 CONTAINERS

Both models, BC/BF 7 and BC/BF 8, are dimensioned for GN 1/1 containers. In the BC/BF 7, the container is placed widthwise. In the BC/BF 8, the dishes are placed in depth, these models come with 10 pairs of brackets as standard.

COMPREHENSIVE ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

Inventus provides opportunities to connect refrigeration equipment to remote systems. There are many different shelf and leg options available.

Central cooling (CC) models: R744 (CO₂), R452A

All Inventus products are also available with central machine connection capability instead of a stand-alone solution.

INVENTUS C7E AND C8E MORE ENERGY EFFICIENT MODELS

HIGHLIGHT



Inventus C 7e
Energy efficiency class

A

New Inventus model for best energy efficiency in class A

Inventus "e" models provide an excellent solution for heavy use in demanding conditions – for professional kitchens, hotels, cafes, shops and similar.

Inventus C 7e and C 8e are new energy-efficient Class A refrigerators. Like all products in the Inventus cabinet family, they are made of high-quality and long-lasting components.

Inventus C 7e and C 8e allow for better energy efficiency when needed. It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything. Inventus e-models, like the entire Inventus product family, are designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

Inventus C 7e and C 8e save energy and money

Table 1 below shows how much money you will save when using the e-model cabinet. Inventus C 7e and C 8e are suitable for applications where better energy efficiency is required. For example, the C 7e consumes only 0.88 kWh / day of electricity (test according to EN 16825). Both the C 7e and C 8e are listed on the website www.topten.eu for energy consumption in category A. Check if your country is covered by the credit system.

Additional functionalities and accessories

Various additional functionalities and accessories such as the Inventus bakery system or wheels instead of legs.

In addition to Inventus e models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / quick freezing solutions.

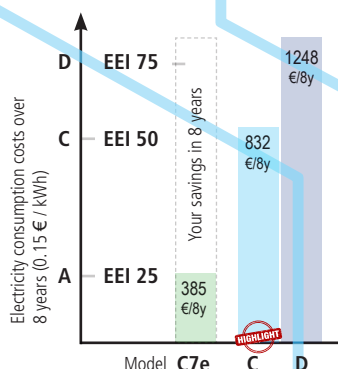
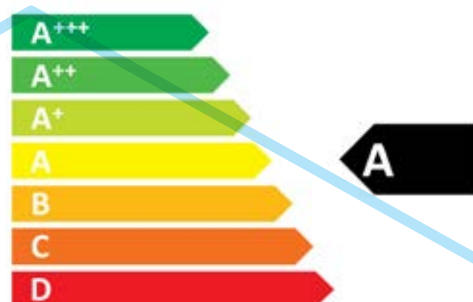


Table 1:

To calculate the energy efficiency index (EEI) of a professional refrigeration or freezer cabinet model, the annual energy consumption of the refrigeration appliance is compared to its standard annual energy consumption. The determination of the EEI class requires laboratory measurements under well-defined conditions.

The energy efficiency of refrigerated storage devices is presented on a scale of A +++ to G. A class A +++ device consumes the least electricity, class G device the most.

Source: <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32015R1094>



Features

- Control unit with clear numeric display for temperature and other functions
- Key lock
- Energy class A according to the Ecodesign Directive (Directive 2009/125 / EC)
- Can be connected to a remote system via an optional adapter
- Minimum and maximum temperature recording
- Visual "high temperature" and "low temperature" alarm
- Visual alarm of a broken sensor
- Visual alarm of a clogged condenser
- Door switch for luminaire and fan control and Door open alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- Four painted wire rack shelves, adjustable in 56 mm increments
- Anti-tilt shelf supports
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system with R290 refrigerant
- Stainless steel legs, adjustment range 130 mm - 205 mm
- Power supply 230 V / 50 Hz

Additional functionalities and accessories

- Bakery shelving system
- Nanoksi Fotonit photocatalytic coating, a new innovative self-disinfecting solution for microbial surface protection (coming in 2021)
- Electronic iLOQ locking system
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf
- Wheels instead of legs, two lockable wheels
- Short legs instead of long legs, adjustment range 70 mm - 105 mm
- Foot pedal

Technical data

INVENTUS		C7e	C8e
Energy efficiency class		A	A
Energy efficiency index (EEI)		23,16	24,20
Energy consumption, 24h (E 24h)	kWh	0,88	0,92
Annual energy consumption	kWh	321	337
Electricity cost in 8 years (0,20/kWh)	EUR	514	540
Volume, gross	L	609	619
Volume, net	L	473	474
Climate class		4	4

This appliance is intended for use in ambient temperatures up to 30 °C

External width	mm	730	850
External depth	mm	870	750
External height/standard legs	mm	2100	2100
External height/low legs	mm	2050	2050
External height/castors	mm	2080	2080
Internal width	mm	534	654
Internal depth	mm	675	555
Internal height	mm	1485	1485
Weight, gross	kg	162	162
Weight, net	kg	152	152
Shelves (4 pcs), width	mm	531	651
Shelves, depth	mm	660	540
Maximum load / shelf	kg	70	70
Maximum load / cabinet	kg	280	280
Ambient temperature range	°C	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12
Nominal power	W	200	200
Cord length	m	3	3
Refrigerant, R290	g	110	110
Fuse, slow	A	10	10
Voltage/Frequency	V/Hz	230/50	230/50
Sound pressure level (1m)	dB(A)	< 50	< 50
Defrost method		Off-cycle	Off-cycle

INVENTUS C, M AND F CHILLERS AND FREEZERS



Inventus 6



Inventus 7



Inventus 8

CHILLER AND FREEZER CABINETS FROM PROFESSIONALS TO PROFESSIONALS

Inventus is a chiller and freezer collection developed for heavy use and demanding conditions. Inventus is synonymous with more durable and better. Professional kitchens and bakeries face different challenges compared to commercial restaurants or shops.

For example, the higher temperature of a commercial kitchen environment requires more performance from refrigeration unit components

and insulators. Inventus is also an excellent solution for store and café environments.

The products in the Inventus family are made of high-quality and long-lasting components, and the solutions found in the product range are needed for every need.

THREE SIZES: 6, 7, 8 AND THREE STORAGE TEMPERATURE RANGES: C, M, F

Cabinets are available in three different sizes - Inventus C6, M6, C7, M7 and C8, M8. Inventus F6, F7 and F8 are available as freezers, respectively.

Inventus C7, M7 and F7 cabinets can use GN 2/1 depth shelves, baskets and GN containers or two GN 1/1 containers in a row.

Models C8, M8 and F8 can be used with GN 2/1 width shelves, baskets and GN containers. For smaller Inventus C6, M6 and F6 models, shelves and / or baking trays with a size of 400x600 mm are suitable. Inventus cabinets utilize high-quality stainless steel AISI 304.

Technical data, Chiller cabinets

Technical data, Freezer cabinets

INVENTUS		C6	C7	C8	M6	M7	M8	F6	F7	F8
Energy efficiency class		B	B	B	B	B	B	C	B	B
Energy efficiency index (EEI)		34,55	32,64	32,61	34,55	32,64	32,61	36,30	31,10	31,10
Energy consumption, 24h (E 24h)	kWh	1,08	1,24	1,24	1,08	1,24	1,24	3,05	3,24	3,24
Annual energy consumption	kWh	394	453	453	394	453	453	1113	1184	1184
Electricity cost in 8 years (0,20/kWh)	EUR	631	724	724	631	724	724	1781	1894	1894
Volume, gross	L	421	609	619	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474	324	473	474
Climate class		5	5	5	5	5	5	5	5	5

This appliance is intended for use in ambient temperatures up to 40 °C

External width	mm	600	730	850	600	730	850	600	730	850
External depth	mm	760	870	750	760	870	750	760	870	750
External height/standard legs	mm	2100	2100	2100	2100	2100	2100	2100	2100	2100
External height/low legs	mm	2050	2050	2050	2050	2050	2050	2050	2050	2050
External height/castors	mm	2080	2080	2080	2080	2080	2080	2080	2080	2080
Internal width	mm	404	534	654	404	534	654	404	534	654
Internal depth	mm	610	675	555	610	675	555	610	675	555
Internal height	mm	1485	1485	1485	1485	1485	1485	1485	1485	1485
Shelves (4 pcs), width	mm	401	531	651	401	531	651	401	531	651
Shelves, depth	mm	600	660	540	600	660	540	600	660	540
Maximum load / shelf	kg	70	70	70	70	70	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280	280	280	280	280	280
Ambient temperature range	°C	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-5...+12	-5...+12	-5...+12	-26...-15	-26...-15	-26...-15
Plug-in -model:										
Weight, gross	kg	142	162	162	142	162	162	142	162	162
Weight, net	kg	132	152	152	132	152	152	132	152	152
Nominal power	W	300	300	300	300	300	300	420	420	420
Cord length	m	3	3	3	3	3	3	3	3	3
Refrigerant, R290	g	115	110	110	115	110	110	83	90	90
Fuse, slow	A	10	10	10	10	10	10	10	10	10
Voltage/Frequency	V/Hz	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50
Sound pressure level	dB(A)	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas

Central cooling -model R452A, R744 (CO ₂)		C6 CC	C7 CC	C8 CC	F6 CC	F7 CC	F8 CC
Weight, gross	kg	132	152	152	132	152	152
Weight, net	kg	122	142	142	122	142	142
Heat extraction rate	W	450	450	450	310	310	310
Evaporation temperature	C	-10	-10	-10	-28	-28	-28
Maximum allowable pressure PS R452A/R744	Bar	34/60	34/60	34/60	34/60	34/60	34/60
Nominal power	W	100	100	100	440	490	490
Voltage/Frequency	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Defrost method		Off-cycle	Off-cycle	Off-cycle	Electrical	Electrical	Electrical

Additional functionalities and accessories

- Bakery shelf system (C7 and C8, M7 and M8, F7 and F8)
- Electronic iLOQ locking system
- Central machine connection capability also for R744 systems
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for C7, C8, M7, M8, F7 and F8)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

744 Carel Chiller versions are always delivered as an M model

Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

Features

- Control unit with clear numeric display for temperature and other functions
- Key lock
- Can be connected to a remote system via an optional adapter
- Minimum and maximum temperature recording
- Visual "high temperature" and "low temperature" alarm
- Visual alarm of a broken sensor
- Visual alarm of a clogged condenser
- Door switch for luminaire and fan control and Door open alarm
- The outer surface is made of stainless steel, the inner

surface is made of stainless steel (AISI 304 austenitic stainless steel)

- Anti-tilt shelf supports
- Molded environmentally friendly HFC-free polyurethane insulation
- C7, M7 and F7 are dimensioned for GN 2/1 and GN 1/1 containers. In C7, M7 and F7, the vessel is in depth. Instead of one GN 2/1 container, two GN 1/1 containers can be used in succession
- C8, M8 and F8 are dimensioned for GN 2/1 containers. In C8, M8 and F8, the container is widthwise

- Four painted wire rack shelves, adjustable in 56 mm increments
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system with R290
- The CC CO2 model does not include an expansion valve
- Defrost water evaporation as standard, drainage as an accessory
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Power supply 230 V / 50 Hz

INVENTUS GW MODELS WITH GLASS WINDOWS



Inventus C7 GW
Model with glass window

MORE DURABLE AND BETTER CHILLER AND FREEZER CABINET WITH GLASS WINDOWS

Inventus GW models are an excellent solution for heavy use and demanding conditions in professional kitchens, cafes, hotels, shops and similar places.

Inventus GW models include chiller and freezer upright cabinets with glass windows. Like all cabinets in the Inventus product family, the Inventus GW with glass window is made of high-quality and long-lasting components. It is one example of our advanced cold storage solutions.

INVENTUS GW OFFER EXCELLENT PRODUCT VISIBILITY

Inventus GW is ideal for both storage and display equipment and enables excellent end-product visibility and presentation. Thanks to the glass window and lighting, display in the store can be done professionally.

It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything. Inventus GW, like the entire Inventus product family, is designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES FOR INVENTUS GW MODELS

Various additional functionalities and accessories such as the Inventus bakery system or wheels instead of legs.

In addition to the Inventus GW models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / quick freezing solutions.

Technical data, chiller cabinets

Technical data, freezer cabinets

INVENTUS		C6 GW	C7 GW	C8 GW	M6 GW	M7 GW	M8 GW	F6 GW	F7 GW	F8 GW
Energy efficiency class										
Energy efficiency index (EEI)		53,43	39,74	41,82	53,43	39,74	41,82	57,20	53,90	56,60
Energy consumption, 24h (E 24h)	kWh	1,67	1,51	1,59	1,67	1,51	1,59	4,81	5,62	5,91
Annual energy consumption	kWh	610	551	580	610	551	580	1756	2051	2157
Electricity cost in 8 years (0,20/kWh)	EUR	975	882	929	975	882	929	2809	3282	3451
Volume, gross	L	421	609	619	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474	324	473	474
Climate class		4	4	4	4	4	4	4	4	4

This appliance is intended for use in ambient temperatures up to 30 °C

External width	mm	600	730	850	600	730	850	600	730	850
External depth	mm	760	870	750	760	870	750	760	870	750
External height/standard legs	mm	2100	2100	2100	2100	2100	2100	2100	2100	2100
External height/low legs	mm	2050	2050	2050	2050	2050	2050	2050	2050	2050
External height/castors	mm	2080	2080	2080	2080	2080	2080	2080	2080	2080
Internal width	mm	404	534	654	404	534	654	404	534	654
Internal depth	mm	610	675	555	610	675	555	610	675	555
Internal height	mm	1485	1485	1485	1485	1485	1485	1485	1485	1485
Weight, gross	kg	142	162	162	142	162	162	142	162	162
Weight, net	kg	132	152	152	132	152	152	132	152	152
Shelves (4 pcs), width	mm	400	531	651	400	531	651	400	531	651
Shelves, depth	mm	600	660	540	600	660	540	600	660	540
Maximum load / shelf	kg	70	70	70	70	70	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280	280	280	280	280	280
Ambient temperature range	°C	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-5...+12	-5...+12	-5...+12	-26...-15	-26...-15	-26...-15
Nominal power	W	320	320	320	320	320	320	440	440	440
Refrigerant, R290	g	115	110	110	115	110	110	83	90	90
Fuse, slow	A	10	10	10	10	10	10	10	10	10
Voltage/Frequency	V	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50
Sound pressure level (1m)		< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas

Central Cooling connection model R452A, R744 (CO ₂)		C6 GW CC	C7 GW CC	C8 GW CC	F6 GW CC	F7 GW CC	F8 GW CC
Weight, gross	kg	132	152	152	132	152	152
Weight, net	kg	122	142	142	122	142	142
Heat extraction rate	W	475	475	475	335	335	335
Evaporation temperature	C	-10	-10	-10	-28	-28	-28
Maximum allowable pressure PS R452A/R744	Bar	34/60	34/60	34/60	34/60	34/60	34/60
Nominal power	W	110	110	110	450	500	500
Voltage/Frequency	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Defrost method		Off-cycle	Off-cycle	Off-cycle	Electrical	Electrical	Electrical

Additional functionalities and accessories

- Bakery shelf system (C7 and C8, M7 and M8, F7 and F8)
- Electronic iLOQ locking system
- Central machine connection capability also for R744 systems
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for C7, C8, M7, M8, F7 and F8)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

744 Carel Chiller versions are always delivered as an M model

Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

Features

- Control unit with clear numeric display temperature and other functions
- Key lock
- Glass window door, suitable for both as storage and display furniture
- Can be connected to a remote system as an accessory via the available adapter
- Minimum and maximum temperature recording
- Visual "high temperature" and "low temperature" alarm

- Visual alarm of a broken sensor
- Visual alarm of a blockage from the condenser
- Door switch for light and fan control and the Door open alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- Four painted wire rack shelves, adjustable in 56 mm increments.

- Anti-tilt shelf supports
- Lockable door, tool-less replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system with R290 refrigerant
- The CC CO₂ model does not include an expansion valve
- Defrost water evaporation as standard, drainage as an accessory
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Power supply 230 V / 50 Hz
- CC model 230 V / 50-60 Hz

INVENTUS BLAST CHILLERS

BC / BF BLAST CHILLERS AND BLAST FREEZERS



A modern 4.3" color touch screen, an efficient and optimized blast chilling / blast freezing process and ready-made standard programs ensure smooth and fast operation.



Inventus BC/BF 7



Inventus BC/BF 8

MASTERS OF BLAST CHILLING AND FREEZING

The Inventus BC / BF models are an excellent solution whenever blast chilling or freezing is required. They are designed for heavy use and demanding conditions in professional kitchens, hotels, cafes, shops and similar places.

The combination models BC/BF 7 and BC/BF8 have both blast cooling and blast freezing functions. The BC / BF models are made of high-quality and long-lasting components and are the absolute best in the industry. It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything.

The BC / BF models are designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

BLASTLY DEPLOY WITH READY-MADE STANDARD PROGRAMS, EFFICIENT AND OPTIMIZED PROCESSES

Standard programs enable quick commissioning. The BC / BF blast chillers / freezers have four standard programs, Soft Chill, Hard Chill, Soft Freeze and Hard Freeze. Highly efficient and optimized blast-freezing and blast-chilling processes are used. After the two-step process, the device enters storage mode.

For self-monitoring (HAACP), all critical information is stored in the devices.

If you want more flexibility with your own programs, a product sensor as standard. It is possible to make your own programs on the device. If desired, up to a three-step process can be programmed. The evaporator melting cycle can then be defined to be performed before or alternatively after the process. The device can be programmed to finally start the storage mode.

The device comes with a product sensor that is utilized for safe cooling control based on product temperature.

RATED FOR GN 1/1 CONTAINERS

All models BC/BF 7 and BC/BF 8, are dimensioned for GN 1/1 containers. In BC/BF 7, the container is placed widthwise. The BC/BF 8 are installed in depth, these models always come with 10 pairs of brackets as standard.

INVENTUS BC / BF ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

A variety of additional functionalities and accessories are available, such as versatile shelf and leg options. One of the optional options is the UV-C sterilization light, which switches off whenever the door is opened.

In addition to the Inventus BC / BF models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / blast freezing solutions.

Features

- Control unit with 4.3 "color touch screen for temperature and other functions
- Advanced quick cooling / quick freezing process
- Storage function
- In BC / BF blast chillers / freezers 4 soft or standard programs Soft Chill, Hard Chill, Soft Freeze and Hard Freeze. In all, a 2-step process, after which the device enters storage mode
- 12 memory slots for your own programs. Possibility to program a 3-stage process, evaporator defrost cycle programmable before or after the process, finally programmable start of storage mode if desired
- Product sensor for safe cooling control based on product temperature
- Can be connected to a remote system
- Recording of self-monitoring and alarm / deviation data
- Audiovisual alerts locally
- Door switch for door open alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- BC/BF 7 and BC/BF 8 are dimensioned for GN 1/1 containers. In BC/BF 7, the container is widthwise. In BC/BF 8, the container is in the depth direction, with 10 pairs of brackets as standard
- Anti-tilt shelf supports for GN 1/1 containers
- Tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system R452A
- Stainless steel legs, height adjustable from 130 to 205 mm
- Power supply 230 V / 50 Hz

Additional functionalities and accessories

- UV-C sterilization light that goes out when the door is opened
- Nanoksi Fotonit photocatalytic coating, a new innovative self-disinfecting solution to protect product surfaces from microbes (coming in 2021)
- Central machine connection capability also for R744 systems
- Stainless steel panel shelf
- Wheels instead of legs, two lockable wheels
- Short legs instead of long legs, adjustment margin 70 mm - 105 mm
- Electronic locking system
- Evaporation of defrost water instead of drainage
- Foot pedal

R744-models:

- Electrical connections / control unit
- The Carel version includes electronic expansion valve with accessories



An efficient and well-controlled blast chilling and blast freezing process is a guarantee of the high quality of a professional food preparation kitchen. Porkka's step-by-step process ensures healthy and safe manufacturing for schools, kindergartens, workplaces and other locations.

Technical data

INVENTUS		BC/BF 7	BC/BF 8
Blast chilling capacity*	kg/90min	30	30
Blast freezing capacity**	kg/2,5h	25	25
Internal fittings, Gastronorm		GN 1/1	GN 1/1
Internal fittings, trayslides		19 pairs	10 pairs
External width	mm	730	850
External depth	mm	870	785
External height/standard legs	mm	2100	2100
External height/casters (plug-in model)	mm	2080	2080
Internal width	mm	530	325
Internal depth	mm	325	570
Internal height	mm	1510	1510
Ambient temperature	°C	+10...32	+10...32
Operating temperature	°C	+90...-20	+90...-20
Plug-in model:			
Weight, gross	kg	180	180
Weight, net	kg	170	170
Electrical power input	W	2000	2000
Cord length	m	3	3
Refrigerant, R452A	g	1000	1000
Fuse, slow	A	16	16
Voltage/Frequency	V/Hz	230/50	230/50
Sound pressure (1m)	dB(A)	< 65	< 65
Defrost method		Electrical	Electrical
Central Cooling model: R744 (CO₂) and R452A			
Weight, gross	kg	146	148
Weight, net	kg	136	138
Heat extraction capacity, BC / BF	W	2500/1200	2500/1200
Evaporation temperature, BC / BF	°C	-15/-30	-15/-30
Max. electrical power input	W	850	850
Sound pressure (1m)	dB(A)	—	—
Defrost method		Electrical	Electrical

* GN 1/1-65, product thickness 50 mm, initial temperature +70 C, end temperature +3 C

** GN 1/1-65, product thickness 50 mm, initial temperature 0 C, end temperature -18 C

*** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

FUTURE **E** REFRIGERATORS, MEDIUM TEMPERATURE AND FREEZER CABINETS

Porkka commercial cabinets are designed with powerful refrigeration units allowing them to operate efficiently in high ambient conditions.

They are available to operate with the latest hydrocarbon energy efficient refrigerant R290.

Manufactured in three temperature ranges:

- Chiller Cabinets, Type C: +1°C...+12°C
- Medium Temperature Cabinets, Type M: -5°C...+12°C
- Freezer Cabinets, Type F: -26°C...-15°C



Future E C520/M520/F520



Future E C720/M720/F720



Future E C722/M722/F722



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 HFC free polyurethane
- 4 pcs wire shelves, powder paint coating, 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 HFC refrigerant system

- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Models 720/722 can accept GN 2/1 pans or containers

Optional Features

- External surfaces available with white polyester coated (food safe) sheet steel
- Extra shelves as required
- Stainless steel wire or panel shelves
- Stainless steel wire baskets
- 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
- Castors 2 of which are lockable.
- Water cooled condenser with valve for connection to a chiller plant system
- Also available for connection to a central cooling refrigeration system
- Electrical supply 230V/60Hz (available for certain models)
- Heat treated wooden packaging

Specifications

FUTURE E	C520/M520/F520	C720/M720/F720	C722/M722/F722
Operating Temperature	See below	See below	See below
Ambient Temperature	+5...+38°C	+5...+38°C	+5...+38°C
Width (mm)	600	850	730
Depth (mm)	700	700	800
Height (mm)	2030	2030	2030
Height with Castors (mm)	1990	1990	1990
Internal Width (mm)	480	730	610
Internal Depth (mm)	560	560	660
Internal Height (mm)	1430	1430	1430
Usable net Volume (Ltr)	291	471	453
Shelves	4	4	4
Shelf sizes (width x depth)	400 x 530	GN 2/1 - 650x530	GN 2/1 - 530 x 650
Connection Power (kW)	0.33/0.4/0.56	0.33/0.4/0.56	0.33/0.4/0.56
Voltage	230V/50-60Hz	230V/50-60Hz	230V/50-60Hz
Gross Weight (kg)	120	140	150

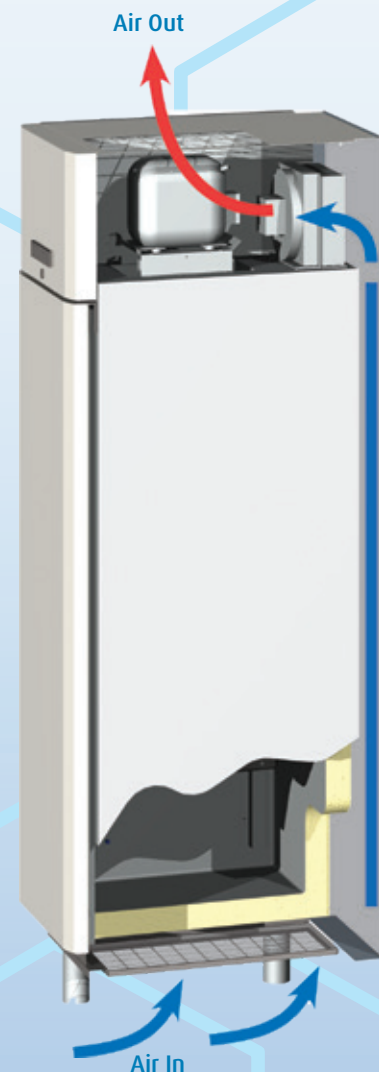
Operating Temperatures: Type C (Chillers) +1...+12°C. Type M (Medium temperature) -5...+12°C. Type F (Freezers) -26...-15°C.
(E) = available with R290 refrigerant, electrical supply 230V/50Hz only.

FUTURE PLUS E REFRIGERATORS, MEDIUM TEMPERATURE AND

Designed for use in professional kitchens and food preparation areas, Porkka Future series of upright, energy saving cabinets, are manufactured from quality materials to ensure long lasting performance in challenging conditions.

Manufactured in three temperature ranges:

- Chiller Cabinets, Type C: $+1^{\circ}\text{C} \dots +12^{\circ}\text{C}$
- Medium Temperature Cabinets, Type M: $-5^{\circ}\text{C} \dots +12^{\circ}\text{C}$
- Freezer Cabinets, Type F: $-26^{\circ}\text{C} \dots -15^{\circ}\text{C}$



Future Plus C732 E/M732 E/F732 E



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 HFC 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

- Effective air ducting system with filter to use coolest ambient air for the condensor
- Efficient and energy saving, hermetic air cooled HFC refrigerant system and hygienic roof
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Models 730/732 can accept GN 2/1 pans or containers

Optional Features

- External surfaces available with white polyester coated (food safe) sheet steel
- Extra shelves as required
- Stainless steel panel shelves
- Stainless steel wire baskets
- 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
- Castors 2 of which are lockable.
- Water cooled condenser with valve for connection to a chiller plant system
- Also available for connection to a central cooling refrigeration system
- Heat treated wooden packaging

Specifications

Future Plus E	C530/M530/F530	C730/M730/F730	C732/M732/F732
Operating Temperature	See below	See below	See below
Ambient Temperature	+5...+38°C	+5...+38°C	+5...+38°C
Width (mm)	600	850	730
Depth (mm)	750	750	850
Height (mm)	2100	2100	2100
Height with castors (mm)	2060	2060	2060
Internal Width (mm)	480	730	610
Internal Depth (mm)	560	560	660
Internal Height (mm)	1430	1430	1430
Usable net Volume (Ltr)	291	471	453
Shelves	4	4	4
Shelf sizes (width x depth)	400 x 530	GN 2/1 - 650 x 530	GN 2/1 - 530 x 650
Connection Power (kW)	0.33/0.4/0.56	0.33/0.4/0.56	0.33/0.4/0.56
Voltage	230V/50Hz	230V/50Hz	230V/50Hz
Gross Weight (kg)	120	140	150

Operating Temperatures: Type C (Chillers) +1...+12°C. Type M (Medium temperature) -5...+12°C. Type F (Freezers) -26...-15°C.
(E) = available with R290 refrigerant.

FUTURE E 2 DOOR REFRIGERATORS, MEDIUM TEMPERATURE AND FREEZER

Designed for use in professional kitchens and food preparation areas, Porkka Future E series of upright combination cabinets are manufactured from quality materials to ensure long lasting performance in arduous conditions.



Manufactured in three temperature ranges:

- Chiller Cabinets, Type C: +1°C...+12°C
- Medium Temperature Cabinets, Type M: -5°C...+12°C
- Freezer Cabinets, Type F: -26°C...-15°C

Future E, 2 Door C722-2/M722-2/F722-2

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 HFC free polyurethane
- 4 pcs wire shelves, powder paint coating, adjustable in increments of 30 mm
- 4 pairs anti-tilt stainless steel shelf supports
- Two half doors equipped with lock, magnetic gaskets and heavy-duty spring hinges, 90° dwell open

- Efficient and energy saving, hermetic air cooled HFC refrigerant system
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Can accept GN 2/1 pans or containers

Optional Features

- Extra shelves as required
- Stainless steel wire or panel shelves
- Stainless steel wire baskets
- 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
- Castors 2 of which are lockable.
- Water cooled condenser with valve for connection to a chiller plant system

PORKKA
UNITED KINGDOM & IRELAND



- Also available for connection to a central cooling refrigeration system
- Heat treated wooden packaging

Specifications

Future E, 2 Door

C722-2/M722-2/F722-2

Operating Temperature	See below
Ambient Temperature	+5...+43°C
Width (mm)	730
Depth (mm)	800
Height (mm)	2030
Height with castors (mm)	1990
Internal Width (mm)	610
Internal Depth (mm)	660
Internal Height (mm)	1430
Usable net Volume (Ltr)	453
Shelves	4
Shelf sizes (width x depth)	GN 2/1 - 530 x 650
Connection Power (kW)	0.33/0.4/0.56
Voltage	230V/50Hz
Gross Weight (kg)	150

Operating Temperatures:
Type C (Chillers) +1...+12°C.
Type M (Medium temperature) -5...+12°C.
Type F (Freezers) -26...-15°C.



Optional feature: Stainless Steel panel shelf

FUTURE E COMBINED CHILLER, MEDIUM TEMPERATURE AND FREEZER CABINETS

Porkka Future E solid door multi temperature upright cabinets are designed for use in professional kitchens and food preparation areas where a mixed temperature Freezer / Chiller / Medium temperature cabinet will help ensure efficient use of the available floor space. Porkka Future series of upright cabinets are manufactured to the highest standards from high quality, ethically source materials to ensure long lasting performance in challenging conditions.



Future C722 C/C



Each door section is available in three operating temperatures: :

- Chiller Cabinets, Type C: +1°C...+12°C
- Medium Temperature Cabinets, Type M: -5°C...+12°C
- Freezer Cabinets, Type F: -26°C...-15°C



Optional feature of short legs, adjustable from 70mm to 105 mm

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 HFC free polyurethane
- 4 pcs wire shelves, powder paint coating, adjustable in increments of 30 mm
- 4 pairs anti-tilt stainless steel shelf supports
- Two half doors equipped with lock, magnetic gaskets and heavy-duty spring hinges, 90° dwell open

- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Stainless steel legs, height adjustable from 130 mm to 205 mm

Optional Features

- Extra shelves as required
- Stainless steel wire or panel shelves
- Stainless steel wire baskets
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Real-time temperature data logging with download to USB facility
- Castors 2 of which are lockable.
- Also available for connection to a central cooling refrigeration system
- Heat treated wooden packaging



Future C722 C/C

Specifications

Future E	722 C/C	722 M/M	722 C/M	722 M/F	722 C/F	722 F/F	C Central Cooling / F Plug in	C Plug in / F Central Cooling
Operating Temperature	+1...+12°C +1...+12°C	-5...+12°C -5...+12°C	+1...+12°C -5...+12°C	-5...+12°C -26...-15°C	+1...+12°C -26...-15°C	-26...-15°C -26...-15°C	+1...+12°C -26...-15°C	+1...+12°C -26...-15°C
Ambient Temperature	+5...+38°C	+5...+38°C	+5...+38°C	+5...+38°C	+5...+38°C	+5...+38°C	+5...+38°C	+5...+38°C
Width (mm)	730	730	730	730	730	730	730	730
Depth (mm)	800	800	800	800	800	800	800	800
Height (mm)	2030	2030	2030	2030	2030	2030	2030	2030
Height with castors (mm)	1990	1990	1990	1990	1990	1990	1990	1990
Internal Width (mm)	610	610	610	610	610	610	610	610
Internal Depth (mm)	660	660	660	660	660	660	660	660
Internal Height (mm)	565 x2	565 x2	565 x2	565 x2	565 x2	565 x2	565 x2	565 x2
Usable net Volume (Ltr)	156 x2	156 x2	156 x2	156 x2	156 x2	156 x2	156 x2	156 x2
Shelves	4	4	4	4	4	4	4	4
Shelf sizes (width x depth)	GN 2/1 - 530 x 650	GN 2/1 - 530 x 650	GN 2/1 - 530 x 650	GN 2/1 - 530 x 650	GN 2/1 - 530 x 650	4GN 2/1 - 530 x 650	GN 2/1 - 530 x 650	GN 2/1 - 530 x 650
Connection Power (kW)	0.46	1.5	0.5	1.1	0.87	1.19	0.64	0.81

PORKKA FUTURE CHILL, MEDIUM TEMPERATURE AND FREEZER CABINETS OPERATING ON CO₂

Porkka have developed a range of reach-in and roll-in cabinets for use with trans critical central plant refrigeration systems operating on the latest environmentally friendly refrigerant CO₂. As CO₂ is a natural component of our atmosphere this refrigerant has been assigned a GWP (Global Warming Potential) of 1. A CO₂ systems operate at higher pressures than conventional refrigerants Porkka have designed a robust system more than capable of operating safely and efficiently at higher pressures.



Future C722



Future Roll-in RIC960

Note: trolley not supplied



Future C520



Future C720



Future C722-2

Features

- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC free polyurethane
- 4 or 8 pcs wire shelves, powder paint coating, adjustable in increments of 30 mm (not RIC, RIF)
- 4 or 8 pairs anti-tilt stainless steel shelf supports (not RIC RIF)
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Stainless steel legs, height adjustable from 130 mm to 205 mm (not RIC RIF)
- Maximum evaporator working pressure 55 bar
- Special CO₂ controller and electronic expansion valve not supplied. To be fitted by installation company
- Available cabinets for refrigerant R 744 (CO₂):
Future C 520, 720, 722, 722-2
Future F 520, 720, 722, 722-2
Future Roll-in RIC 960, RIF 960

Optional Features

- Extra shelves as required (not RIC, RIF)
- Stainless steel panel or wire shelves (not RIC, RIF)
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm (not RIC, RIF)
- Door operated internal LED light
- Foot pedal door opener (not RIC, RIF)
- Castors 2 of which are lockable.
- Heat treated wooden packaging



FUTURE BLAST CHILLER AND BLAST CHILLER/FREEZER ROOM FOR TROLLEY OPERATION

The range of Porkka BC Blast Chillers and the combined BC/BF Blast Chiller and Blast Freezers is large and versatile and can be used for a multitude of different applications. .

Stand alone models with integral air cooled condensing units for GN1/1 containers, wheel-in models for use with GN1/1 and certain GN2/1 trolleys and pass through versions which can accept both GN1/1 and GN2/1 trolleys.



Future BC/BF 960 SMH

Features

- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft/hard-chilling 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 HFC 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



Future BC/BF 990SMH

Note: trolley not supplied



Future BC/BF 24-100SMH

- BC versions are supplied without floor, to allow easy trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a non-slip stainless steel finish and loading ramp

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 960SMH	BC/BF 960SMH	BC 990SMH	BC/BF 990SMH	BC 24-100SMH	BC/BF 24-100SMH
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	-	100 kg/6 hrs
Shock Freezing Capacity***	-	35 kg/2.5 hrs	-	35 kg/2.5hrs	-	55 kg/2.5 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

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



Future BC/BF 48-200 SMH

Features

- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft/hard-chilling 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 HFC 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 non-slip stainless steel finish and loading ramp
- Electrical supply 230V/50-60Hz

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

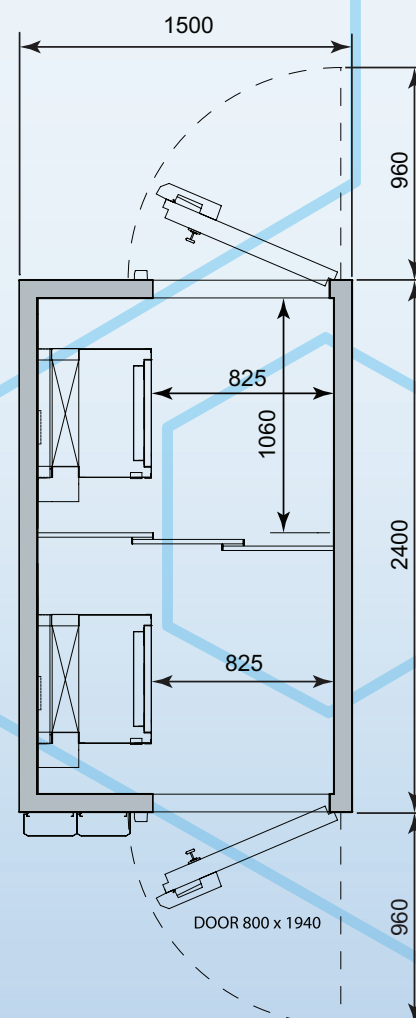
Future	BC 48-200SMH	BC/BF 48-200SMH
Width (mm)	1500	1500
Depth (mm)	2400	2400
Height (mm)	2100	2100
Max.Trolley Height (mm)	1800	1800
Blast Chilling Capacity*	2 x 100 kg/90 min	2 x 100 kg/90 min
Blast Freezing Capacity**	-	2 x 100 kg/6 hrs
Shock Freezing Capacity***	-	2 x 55 kg/2.5 hrs
Required refrigeration 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°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 E 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 E 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 HFC free polyurethane
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Electrical supply 230V/50Hz



Future E RIC960 / E RIF960
Note: trolley not supplied

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

Specifications

Future E	RIC960	RIC-T960	RIF960
Operating Temperature	+2...+12°C	+2...+12°C	-22...-18°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

(T) = pass-through operation, i.e RIC-T960 (E)



PORKKA COLD COUNTERS

Porkka cold counters can be used as both preparation worktables and food storage units. Porkka counters are designed for use where precise temperature control is essential such as busy restaurant kitchens, food preparation areas, café's, and canteens.

Stainless steel construction throughout provides a durable and long-lasting chassis. This combined with refrigeration components sourced from Danfoss, Aspera and Emerson ensures that Porkka Cold Line counters are a reliable and efficient addition to any kitchen.

UNIT SPECIFICATION

TYPE CL Cold Line, height 900 mm

COUNTER MAIN TYPES FOR FOODS

GNH	Gastronorm dimensioned counters with drawers or doors (height 900 mm)
GNS	Gastronorm dimensioned counters with forced air refrigerated well (210 mm deep) and doors
P/S	Refrigerated counter with work top and back chilled well with dust / sneeze cover, to accept GN 1/3 containers or smaller
GNL	Gastronorm dimensioned special low drawers (height 650mm)
VIT	The lower part is GNS or GNH counter The upper compartment can be a self-service or service display cabinet

REFRIGERATION MODULE SUB TYPES

CE, CDE (NCLE)	Refrigeration unit without a drawer (C), with a drawer (CD): - operating temperature +2°C...+15°C - 230V/50Hz
CHE (NCHE)	Refrigeration unit without a drawer: - operating temperature +2°C...+15°C - 230V/50Hz
ME (NME)	Refrigeration unit without a drawer: - operating temperature -5°C...+5°C 230V/50Hz
FE (NFE)	Refrigeration unit without a drawer: - operating temperature -25°C...-15°C - 230V/50Hz

COUNTER MODULES

1	Solid door cupboard, two shelves included (P/S equipment, 7 pairs of guides and 2 shelves), One rack in BS and GNS counters
2	2 telescopic drawers for drink bottle baskets, 200 mm deep boxes have a detachable base
3	3 telescopic drawers to accept GN 1/1-150 containers up to 150 mm deep
4	4 telescopic drawers to accept 3 x GN 1/1-10 containers up to 3 x 100 mm and a GN 1/1-150 container 1 x 150 mm deep

CL-GNH

COLD LINE COUNTERS FOR FOOD STORAGE AND PREPARATION

Porkka counters are manufactured from high quality components that are durable and long lasting. Porkka plug-in counters are delivered fully operational and ready to use.

Each stainless-steel counter can be supplied with doors or up to four easy to use and convenient drawers per section. Porkka counters are refrigerated using a fully detachable quick release cassette system for ease of service.

Doored sections are supplied complete with two shelves or can be configured to accept GN trays. Drawers can be supplied with a solid base of GN frame as required. All Porkka counters can be supplied with adjustable feet or on factory fitted castors.



CL-GNH-1-CD-3-3

Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- 2 pcs GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Door equipped with magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC- free refrigerant system
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50Hz

Optional features

- Medium temperature (-5°...+5°C) and freezer (-25°...-15°C models available for counters with a width of 860,1260 & 1660 mm (2060 mm available only +2...+5)
- Also available for connection to a central cooling refrigeration system (chiller models only)
- Module with 1, 2, 3 or 4 drawers with handle and magnetic gasket
- Cooling cassette module with drawer, box handle and magnetic seal
- Extra shelves as required
- Drawer inner depth 150 or 200 mm
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Castors in place of the legs, the user's side castors are lockable
- Special table tops available 90



Stainless steel drawer insert



GN dividing frame (GN-containers not included)

Specifications

Cold Line GNH	CL-GNH-1-CE	CL-GNH-1-CE-1	CL-GNH-1-CE-1-1	CL-GNH-1-1-CHE-1-1	CL-GNH-1-ME	CL-GNH-1-M-1	CL-GNH-1-ME-1-1	CL-GNH-1-FE	CL-GNH-1-FE-1	CL-GNH-1-FE-1-1
Temperature	+2...+15°C	+2...+15°C	+2...+15°C	+2...+15°C	-5...+15°C	-5...+15°C	-5...+15°C	-25...-15°C	-25...-15°C	-25...-15°C
Width (mm)	860	1260	1660	2060	860	1260	1660	860	1260	1660
Depth (mm)	650	650	650	650	650	650	650	650	650	650
Height (mm)	900	900	900	900	900	900	900	900	900	900
Connection Power (kW) 230V/50Hz, 230V/60Hz	0.25	0.25	0.25	0.35	0.40	0.40	0.40	0.60	0.60	0.60
Gross Weight (kg)	87	114	144	180	87	114	144	87	114	144

Module options for GNH-CE, GNH-CHE:

Module 2, Drawer

Module 3, Drawer

Module 4, Drawer

Module CDE, Refrigeration unit with a drawer (* not available)

Module CHE 50 Hz, Refrigeration unit without a drawer (* as standard)

CL-GNS

COLD LINE COUNTERS FOR FOOD STORAGE AND PREPARATION WITH FORCED AIR REFRIGERATED WELL

Porkka counters can be supplied with flat stainless steel counter tops or with a variety of refrigerated and ventilated wells. Counter wells can be GN size from 1/1 to 1/6 for serving cold foods such as salads or of smaller size for sauces or pizza assembly. As with all Porkka kitchenware only the best materials and components are used including 304 grade stainless steel throughout.



CL-GNS-1-CH-1

Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- GN1/1 dimensioned 210 mm deep stainless steel forced air refrigerated well
- 1 pc GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Door equipped with magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Height adjustable legs or optional castors (-5mm to +65 mm)
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Castors in place of the legs, the user's side castors are lockable
- GN 1/1 coverplate
- Divider frame GN 1/1, designed to accept multiples of smaller containers sizes
- Drainage for refrigerated well
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging



Gantry with sneeze guard and light

Specifications

Cold Line GNS	CL-GNS-1-CHE	CL-GNS-1-CHE-1	CL-GNS-1-CHE-1-1
Temperature	+2...+15°C	+2...+15°C	+2...+15°C
Width (mm)	860	1260	1660
Depth (mm)	650	650	650
Height (mm)	900	900	900
Connection Power (kW) 230V/50Hz	0.35	0.35	0.35
Gross Weight (kg)	104	138	176

Module options for GNS-CHE:

Module 2, Drawer

CL-GNL

COLD LINE LOW LEVEL COUNTERS FOR FOOD STORAGE

Porkka low-level food preparation units incorporate all standard Porkka equipment features with the added convenience of being capable of having other equipment mounted on top.

In smaller kitchens and retail outlets where space is at a premium, this feature allows equipment such as griddles, bake-off ovens, soup tureens or coffee machines to be installed on top for efficient use of available space.



CL GNL-2-C-2

Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Drawers equipped heavy-duty telescopic runners
- Efficient and energy saving, hermetic air cooled HFC-free refrigeration systems
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module with 1, 2 or 3 drawers with handle and magnetic gasket
- Module 2 drawer inner depth 150 mm
- Shorter, adjustable stainless steel legs for a counter height of 580 mm
- Heat treated wooden packaging



Short legs



Drawers equipped with heavy-duty stainless steel telescopic runners with optional stainless steel drawer insert.

Specifications

Cold Line GNL	CL-GNL-2-CE	CL-GNL-2-CE-2	CL-GNL-2-CE-2-2	CL-GNL-2-2-CE-2-2
Temperature	+2...+15°C	+2...+15°C	+2...+15°C	+2...+15°C
Width (mm)	860	1260	1660	2060
Depth (mm)	650	650	650	650
Height (mm)	650	650	650	650
Connection Power (kW) 230V/50Hz	0.25	0.25	0.25	0.25
Gross Weight (kg)	83	110	144	187

Module options for GNL:

Module 1, Door

Module 3, Drawer

CL-P/S

COLD LINE COUNTERS FOR PIZZA AND SALAD PREPARATION

Porkka Cold Line pizza and salad counters are ideal work stations for the preparation of salads, sandwiches and pizzas. The unit has a refrigerated well with sneeze proof cover which accepts Gastronom containers.

They benefit from stainless steel AISI grade 304 bodies both internally and externally.



CL-P/S-1-CD-3



Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- GN 1/3 dimensioned canted stainless steel refrigerated well at rear top of counter
- 7 pairs of GN-runners. 2 pcs GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Door equipped with magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigeration system
- Slide-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module with 2 or 3 drawers with handle, magnetic gasket
- Module refrigeration cassette with 1 drawer incl. handle, magnetic gasket
- Extra shelves as required
- Solid stainless steel base for drawer
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging



GN dividing frame (GN-containers not included)



Powder coated steel wire shelf

Specifications

Cold Line P/S	CL-P/S-1-CE	CL-P/S-1-C-E1	CL-P/S-1-CHE-1-1	CL-P/S-1-1-CHE-1-1
Temperature	+2...+15°C	+2...+15°C	+2...+15°C	+2...+15°C
Width (mm)	860	1260	1660	2060
Depth (mm)	650	650	650	650
Height (mm)	900/1010	900/1010	900/1010	900/1010
Connection Power (kW) 230V/50Hz	0.25	0.25	0.35	0.35
Gross Weight (kg)	104	138	176	210

Module options for P/S-CE, P/S-CHE:

Module 2, Drawer

Module 3, Drawer

Module CDE, Refrigeration unit with a drawer (* not available)

Module CHE 50 Hz, Refrigeration unit without a drawer (* as standard)

CL-DLE

DISPLAY LINE SELF-SERVICE REFRIGERATED DISPLAY COUNTERS

Porkka 'Display Line' is an attractive refrigerated impulse sales solution for food and beverage display in food service and retail settings. Display Line can be placed in a food serving lines or cafeterias and can store and display sandwiches, snacks and beverages in temperature-controlled conditions that will encourage impulse sales. Available in serve-over, self service and mixed configuration the Porkka Service Line range has the functionality and flexibility expected of a Porkka product.



DLE 1202CL

Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slide-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50Hz

Display area

- Self service version with liftable flaps on the customers side
- Rear service version with a fixed sneeze guard on the customers side
- Glass sliding doors for re-filling on the vendor's side for self service & rear service versions
- Self service version with 2-sided self-service liftable flaps
- Turned self service version with self-service liftable flaps
- The top glass part cooling can be shut down to save energy
- 2 or 3 LED light illuminated shelves (top shelf of the tree-shelf model is not chilled)
- LED light illuminated 165 mm deep stainless steel forced air refrigerated bottle well
- Stainless steel bottom plates for the bottle well, adjustable to different levels and angles
- Forced air ventilation to ensure even temperatures

Lower storage counter

- Door equipped with magnetic gasket and heavy-duty hinges
- 1 pce powder coated, steel wire shelves, adjustable in increments of 70 mm per door

Optional features

- Also available for connection to a central cooling refrigeration system
- Sliding doors for table showcase models
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging

Product Range

Model	Shelving	Model Variants					
DL Display Line	2 Two shelves	TL Non refrigerated table top display with liftable flaps	CL Self-service model with liftable front flaps on customers side, glass sliding doors on vendors side with additional liftable flaps on the bottle well. Refrigerated showcase area, bottle well and storage section	SM Service model with glass front on customers side, glass sliding doors on vendors side. Refrigerated showcase area, bottle well and storage section	BH Self-service model with liftable front flaps on customers side, glass sliding doors on vendors side with additional liftable flaps on the bottle well. Refrigerated showcase area, bottle well and storage section	DS Self-service model (double sided) with liftable flaps on both sides. Refrigerated showcase area, bottle well and storage section	TM Turned display area with liftable flaps above storage section. Refrigerated showcase area, bottle well and storage section
	3 Three shelves, neutral top shelf						

Specifications

Cold Line	DLE802CL	DLE803CL	DLE1202CL	DLE1203CL	DLE1602CL	DLE1603CL	DLE802TL	DLE803TL	DLE1202TL	DLE1203TL
Length (mm)	800	800	1200	1200	1600	1600	800	800	1200	1200
Width (mm)	650	650	650	650	650	650	650	650	650	650
Height (mm)	1500	1690	1500	1690	1500	1690	600	790	600	790
Connection Power (kW) 230V/50Hz	0.45	0.45	0.45	0.45	0.75	0.75	0.015	0.02	0.03	0.04
Temperature (°C)										
Display Area *	+6...+15	+6...+15	+6...+15	+6...+15	+6...+15	+6...+15	-	-	-	-
Storage Section *	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	-	-	-	-

* Display area temperature is controlled by the temperature setting of the storage section.

650-SERIES CL-D

COLD LINE COUNTERS FOR BEVERAGE STORAGE

Porkka 'Cold Line' beverage counters are ideal for serving and storing drinks at optimum serving temperature.

Manufactured from high quality materials and components Porkka Cold Line counters are durable, reliable, and flexible.

Porkka counters are plug in as standard and delivered ready for use. Benefiting from stainless steel AISI grade 304 throughout, fully removable cassette-based refrigeration and a wide selection of door / drawer options Porkka Cold line is the solution of choice of many top chefs. All Porkka counters are available with lockable doors for added food safety and security.



CL D-2-CD-2

Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- The module has 2 drawers, magnetic gasket and boxes with a stainless steel base
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing with 1 drawer incl. magnetic gasket
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Central locking system
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module door with magnetic gasket and heavy-duty hinges
- Glass door module G4 with retractable shelves (2 pcs) and lighting
- Extra shelves as required
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs

Specifications

Cold Line Beverage	CL-D-2-CDE	CL-D-2-CDE-2	CL-D-2-CDE-2-2	CL-D-2-2-CDE-2-2
Temperature	+2...+15°C	+2...+15°C	+2...+15°C	+2...+15°C
Width (mm)	860	1260	1660	2060
Depth (mm)	650	650	650	650
Height (mm)	900	900	900	900
Connection Power (kW) 230V/50 Hz	0.25	0.25	0.25	0.25
Gross Weight (kg)	108	142	176	215

Module options for D:

Module 1, Door

Module G4, Glass window door

Module C, Refrigeration unit

CL-BS-1

COLD LINE COUNTERS WITH REFRIGERATED WELL

Porkka Cold Line counters with refrigerated well for beverage and yogurt display. Perfect for buffet and bar service.



CL BS-1-C-1



Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Top plate with integrated, air cooled 160 mm deep well for bottles
- Door(s) equipped with magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Central locking system
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Drainage into the cold basin
- Heat treated wooden packaging

Specifications

Cold Line Beverage	CL BS-1-CE	CL BS-1-CE-1	CL BS-1-CE-1-1
Temperature (C)	+2...+15	+2...+15	+2...+15
Width (mm)	860	1260	1660
Depth (mm)	650	650	650
Height (mm)	900	900	900
Refrigerated Well Width (mm)	690	1090	1490
Depth (mm)	508	508	508
Height (mm)	160	160	160
Connection Power (kW) 230V/50 Hz	0.25	0.25	0.25
Voltage	230V/50-60Hz	230V/50-60Hz	230V/50-60Hz
Gross Weight (kg)	87	114	144

Module options for BS:

Module 2, Drawer

CL-B1S

COLD LINE COUNTERS FOR BEVERAGE STORAGE WITH WELL FOR BOTH ICE AND BOTTLES

This popular Porkka counter is ideal for bar work. The temperature controlled refrigerated beverage service counter comes complete with an integrated insulated ice basin and is supplied with a well for the storage of ice cubes and bottles.



CL B1S-2-2-C



Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Top plate with insulated well with drainage for both ice or bottles
- The module 2 has 2 drawers, magnetic gasket and boxes with a stainless steel base
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Central locking system
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module door, equipped with handle, magnetic gasket and heavy-duty hinges
- Glass door module G4 with retractable shelves (2 pcs) and lighting
- Extra shelves as required
- Castors in place of the legs, the user's side castors are lockable

Specifications

Cold Line Beverage	CL B1S-2-CE	CL B1S-2-2-CE	CL B1S-2-2-2-CE	CL B1S-2-2-2-2-CE
Temperature	+2...+15°C	+2...+15°C	+2...+15°C	+2...+15°C
Width (mm)	860	1260	1660	2060
Depth (mm)	650	650	650	650
Height (mm)	900	900	900	900
Refrigerated Well				
Width (mm)	305	305	305	305
Depth (mm)	510	510	510	510
Height (mm)	200	200	200	200
Connection Power (kW) 230V/50 Hz	0.25	0.25	0.25	0.25
Gross Weight (kg)	99	133	166	199

Module options for B1S:

Module 1, Door

Module G4, Glass window door



CL-B2S

COLD LINE COUNTERS FOR BEVERAGE STORAGE WITH ANGLED WELL FOR BOTTLES AND WELL FOR ICE

This Porkka counter is supplied with an angled refrigerated bottle chiller well and insulated ice well. This handy and convenient product is ideal for chilling wine and pre-chilling spirits for that perfect cocktail. The refrigerated under counter storage is ideal for keeping chilled wine and spirits on hand during busy periods. Lock, adjustable feet, and stainless steel throughout as standard with high quality locking castors as a popular option.



CL B2S-2-2-2-C

Features

- Environmental friendly and energy efficient refrigerant R290 (230V/50Hz only)
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane

- Top plate with Integrated, angled, air cooled bottle well and insulated well with drain for both wells, ice or bottles
- Module(s) with 2 drawers, magnetic gasket and solid stainless steel base
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Central locking system
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module door, equipped with handle, magnetic gasket and heavy-duty hinges
- Glass door module G4 with retractable shelves (2 pcs) and lighting
- Extra shelves as required
- Castors in place of the legs, the user's

Specifications

Cold Line Beverage	CL B2S-2-CE	CL B2S-2-2-CE	CL B2S-2-2-2-CE	CL B2S-2-2-2-2-CE
Temperature	+2...+15°C	+2...+15°C	+2...+15°C	+2...+15°C
Width (mm)	860	1260	1660	2060
Depth (mm)	650	650	650	650
Height (mm)	900	900	900	900
Refrigerated Angled Well Width (mm)	700	1100	1500	1900
Depth (mm)	155	155	155	155
Height (mm)	120	120	120	120
Refrigerated Well Size Width (mm)	300	300	300	300
Depth (mm)	300	300	300	300
Height (mm)	220	220	220	220
Connection Power (kW) 230V/50 Hz	0.25	0.25	0.25	0.25
Gross Weight (kg)	99	134	167	200

PORKKA BAR 550 SERIES FOR BEVERAGES

Porkka Bar-Line series of counters are ideal for the storage and serving of beverages at optimum temperature for customer satisfaction.



Manufactured from quality components with stainless steel exterior and interior, all grade AISI 304, they are durable and long lasting.

They can be supplied in various formats with either doors or drawers, chilled wells, ice bins or wells for bottle storage. All are designed to speed service at point of sale.

Glass doors either hinged or sliding can also be fitted to make an attractive point of sale merchandiser.

Unit specification

TYPE	B55	Bar Line, depth 550, height 900 mm
MAIN TYPES	Counters for beverage	
Cold:	2	2 telescopic drawers with stainless steel base for beverage storage
	D4	Solid door
	G4	Door with glass window
	SG8	Sliding glass door with drawer shelves
	SG12	Sliding glass door with drawer shelves
Neutral:	I&BS	Ice/Bottle sink units
	BT	Beer tap units
	SC	Crate units
	N40W	Trash units
SUB TYPES	Refrigeration modules (refrigeration units)	
	CE, CDE (NCLE) Refrigeration unit R290 without a drawer (C), with a drawer (CD):	
	- operating temperature +2°C...+15°C	
	- 230V/50Hz	

CL-B55

BAR 550 SERIES FOR BEVERAGES

Manufactured from quality components with stainless steel exteriors and interiors all grade AISI 304, the Porkka Bar 550 counters are durable and long lasting.

They can be supplied in various formats with either doors or drawers, chilled wells, ice bins or wells for bottle storage. All are designed to speed service at point of sale.

Glass doors either hinged or sliding can also be fitted to make an attractive point of sale merchandiser.



B55/SG8-CD-2

Features

- With environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Glass door or glass SLIDEing door with pull-out crate shelves
- Module with 2 drawers equipped with magnetic gasket
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- SLIDE-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Lighting behind the glass doors
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Central locking system
- Electrical supply 230V/50Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Castors in place of the legs, the user's side castors are lockable
- Special table top savailable
- Heat treated wooden packaging



B55/2-CD-2

Specifications

Bar 550	B55/2-CDE	B55/2-CDE-2	B55/2-CDE-2-2	B55/2-2-CDE-2-2
Temperature	+5...+15°C	+5...+15°C	+5...+15°C	+5...+15°C
Width (mm)	860	1260	1660	2060
Depth (mm)	550	550	550	550
Height (mm)	900	900	900	900
Connection Power (kW) 230V/50 Hz	0.25	0.25	0.25	0.25

Bar 550	B55/SG8-CDE	B55/SG8-CDE-2	B55/SG8-CDE-2-2	B55/SG8-CDE-SG8	B55/SG12-CDE	B55/SG12-CDE-2
Temperature	+5...+15°C	+5...+15°C	+5...+15°C	+5...+15°C	+5...+15°C	+5...+15°C
Width (mm)	1260	1660	2060	2060	1660	2060
Depth (mm)	550	550	550	550	550	550
Height (mm)	900	900	900	900	900	900
Connection Power (kW) 230V/50 Hz	0.26	0.26	0.26	0.27	0.27	0.27

BAR 550 ICE/BOTTLE SINK UNITS

Specifications

Bar 550	B55/IBS-400N	B55/IBS-600N	B55/IBS-800N
Width (mm)	400	600	800
Depth (mm)	550	550	550
Height (mm)	900	900	900



B55/IBS-600N

BAR 550 BEER TAP UNITS

Specifications

Bar 550	B55/BT-400N	B55/BT-600N	B55/BT-800N
Width (mm)	400	600	800
Depth (mm)	550	550	550
Height (mm)	900	900	900



B55/BT-800

BAR 550 CRATE UNITS

Specifications

Bar 550	B55/SC-600N-T with top	B55/SC-600N-T without top
Width (mm)	600	600
Depth (mm)	550	550
Height (mm)	900	900



B55/SC-600N-T with top

BAR 550 TRASH UNITS

Specifications

Bar 550	B55/N40W-T with top	B55/N40W-T without top
Width (mm)	400	400
Depth (mm)	550	550
Height (mm)	900	900



B55/N40W-T with top

PORKKA HOT LINE COUNTERS FOR FOOD STORAGE

The Porkka 'Hot Line' series of heated counters are ideal for both the storage and serving of pre-cooked foods.



The Porkka Hot Line series of heated counters are ideal for both the storage and serving of pre-cooked foods. The modular construction is versatile and allows a galley to be designed to operate to its maximum efficiency. Made from the highest quality materials and components such as stainless steel internally and externally, the equipment is easy to clean and built to last, features include:

- Reduced energy consumption
- Flexible modular construction
- Low life cycle impact
- Simple to operate and easy to use
- Easy cleaning and maintenance
- Fan assisted air circulation for even temperature throughout the cabinet

Unit specification

TYPE	HL	Hot Line equipment
WIDTH	86	860 mm
	126	1260 mm
	166	1660 mm
MAIN TYPES	NT	Neutral top, cupboard (+30°C...+75°C)
	HT	Heated top (+30°C...+70°C), cupboard (+30°C...+75°C)
	BM	Bain-Marie (+30°C...+90°C), cupboard (+30°C...+75°C)
	BM/HT	Heated top (+30°C...+70°C) with saucing Bain-Marie (+30°C...+90°C), cupboard (+30°C...+75°C)
SUB TYPES	0	Cupboard without a door, neutral cupboard
	1	Door
	2	2 telescopic drawers to accept GN containers up to 150 mm deep
	3	3 telescopic drawers to accept 2 x GN containers up to 100 mm deep and 1 x 65 mm deep

HL-NT, HL-HT HOT LINE COUNTERS FOR FOOD STORAGE

Porkka Hot line counters with heated or neutral work tops are ideal for both the storage and serving of pre-cooked foods.

The modular construction is versatile and allows a galley to be designed to operate to its maximum efficiency. Made from the highest quality materials and components such as stainless steel internally and externally, the equipment is easy to clean and built to last.



HL126HT111

Features

- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Thermostatic controlled, high efficient air forced heating cassette(s)
- Door(s) equipped with handle, magnetic gasket and heavy-duty hinges
- 1 pc GN 1/1 powder coated, steel wire shelf, adjustable in increments of 70 mm
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50-60Hz

Optional features

- Gantry with sneeze proof canopy, optional fitted with infrared heating lamps or lighting
- Step-less power adjustment for infrared heating lamps
- Module with 2 or 3 pcs GN1/1 dimensioned drawers with magnetic gasket
- Divider for drawers
- Stainless steel cover plate GN 1/1 for Bain-Marie
- Water faucet and drain
- Extra shelves as required
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging



Control Panel with thermostats



Divider frame

Specifications

Hot Line Counters	HL86NT11	HL126NT111	HL166NT1111	HL86HT11	HL126HT111	HL166HT1111
Temperature Range Cupboard °C	+30...+75 °C	+30...+75 °C	+30...+75 °C	+30...+75 °C	+30...+75 °C	+30...+75 °C
Temperature Range Table-Top °C				+30...+70 °C	+30...+70 °C	+30...+70 °C
Width (mm)	860	1260	1660	860	1260	1660
Depth (mm)	650	650	650	650	650	650
Height (mm)	900	900	900	900	900	900
Connection Power (kW) 230V/50-60Hz	0.3	0.3	0.6	0.55	0.8	1.35
Gross Weight (kg)	80	110	140	80	110	140

Module options for HLHT, HLNT:

Module 0, without doors or drawers, neutral cupboard

Module 2, Drawer

Module 3, Drawer

HL-BM

HOT LINE COUNTERS FOR FOOD STORAGE WITH BAIN-MARIE

Porkka hot line counters can also be supplied with temperature controlled Bain-Marie's. Designed to accept GN 1/1 containers or multiple of smaller sizes, they are ideal for food service areas.



HL 126BM111

Features

- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Top plate with seamless integrated GN1/1 dimensioned Bain-Marie with a depth of 205 mm
- Divider frame GN1/1 for Bain-Marie, designed to accept multiples of smaller containers sizes
- Drain with valve for Bain-Marie
- Thermostatic controlled, high efficient air forced heating cassette(s)
- Door(s) equipped with handle, magnetic gasket and heavy-duty hinges
- 1 pce powder coated, steel wire shelf, adjustable in increments of 70 mm
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50-60Hz

Optional features

- Gantry with sneeze proof canopy, optional fitted with infrared heating lamps or lighting
- Step-less power adjustment for infrared heating lamps
- Manual operated water filling for the Bain-Marie
- Stainless steel cover plate GN 1/1 for Bain-Marie
- Module(s) with 2 or 3 pcs GN1/1 dimensioned drawers, magnetic gasket
- Divider frame GN1/1 for drawer, designed to accept multiples of smaller containers sizes
- Extra shelves as required
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging



Gantry with sneeze proof canopy, optional fitted with infrared heating lamps.



Bain Maries are produced with rounded corners and base to eliminate dirt traps and can be easily drained after use.

Specifications

Hot Line Counters	HL86BM11	HL126BM111	HL166BM1111
Temperature Range Cupboard °C	+30...+75 °C	+30...+75 °C	+30...+75 °C
Temperature Range Bain-Marie °C	+30...+90 °C	+30...+90 °C	+30...+90 °C
Width (mm)	860	1260	1660
Depth (mm)	650	650	650
Height (mm)	900	900	900
Bain-Marie (size)	2 x GN 1/1	3 x GN 1/1	4 x GN 1/1
Connection Power (kW) 230V/50-60 Hz	1.4	1.95	2.8
Gross Weight (kg)	80	110	140

Module options for HLBM:

Module 0, without doors or drawers, neutral cupboard

Module 2, Drawer

Module 3, Drawer

HL-BM/HT

HOT LINE COUNTERS FOR FOOD STORAGE WITH SAUCING BAIN-MARIE

Porkka hot line counters can also be supplied with heated top plate's and temperature controlled Bain-Marie's.

They are ideal for plating precooked foods, keeping them hot and attractive.



HL 126BM/HT111

Features

- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Heated top plate with an integrate saucing Bain-Marie in the rear, dimensioned to accept GN 1/4 or GN 1/6-200 containers
- Drain with valve for Bain-Marie
- Thermostatic controlled, high efficient air forced heating cassette(s)
- Door(s) equipped with magnetic gasket and heavy-duty hinges
- 1 pc powder coated, steel wire shelf, adjustable in increments of 70 mm
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50-60Hz

Optional features

- Module(s) with 2 or 3 pcs GN1/1 dimensioned drawers with handle, magnetic gasket
- Extra shelves as required
- Divider for drawers
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging



Saucing Bain-Marie and heated work top for rapid food servery.

Specifications

Hot Line Counters	HL86BM/HT11	HL126BM/HT111	HL166BM/HT1111
Temperature Range Cupboard °C	+30...+75 °C	+30...+75 °C	+30...+75 °C
Temperature Range Work-Top °C	+30...+70 °C	+30...+70 °C	+30...+70 °C
Temperature Range Bain-Marie °C	+30...+90 °C	+30...+90 °C	+30...+90 °C
Width (mm)	860	1260	1660
Depth (mm)	650	650	650
Height (mm)	900	900	900
Bain-Marie (size)	4 x GN 1/4 or 1/6	6 x GN 1/4 or 1/6	9 x GN 1/4 or 1/6
Connection Power (kW) 230V/50Hz	1.1	1.9	2.22
Gross Weight (kg)	80	110	140

Module options for HL-BM/HT:

Module 0, without doors or drawers, neutral cupboard

Module 2, Drawer

Module 3, Drawer

HL-PH, HL-PN

HOT LINE HEATED PLATE DISPENSERS FOR INTEGRATION INTO COUNTER LINES

Hot Line heated or ambient sprung loaded plate dispensers.

They can be incorporated in service lines with Porkka Hot or Cold equipment, to assist with rapid self-service situations.



HL 46PH28

Features

- Exterior / Interior finish in stainless steel
- Thermostatic controlled, high efficient heaters
- Innovative design for self balanced plate to plate dispensing
- Available in two versions for plates with a diameter of 220 to 280 mm (model 28 with two cylinders, capacity ca. 100 pcs) and for plates with a diameter of 280 to 320 mm (model 32 with one cylinder, capacity ca. 50 pcs)
- Manual adjustable for the different plate sizes
- Stainless steel legs, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50-60Hz

Optional features

- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging

Two sizes available to accept 220 to 280mm diameter plates or 280 to 320mm plates.



Specifications

Hot Line Counters	HL46PH28	HL46PN28	HL46PH32	HL46PN32
Temperature range	+30...+70 °C	neutral	+30...+70 °C	neutral
Width (mm)	460	460	460	460
Depth (mm)	650	650	650	650
Height (mm)	900	900	900	900
Cylinder for plates	2	2	1	1
Suitable for plates Ømm	220-280	220-280	280-320	280-320
Connection Power (kW) 230V/50Hz	1.4	-	0.7	-
Gross Weight (kg)	60	58	60	58

NL-NT

NEUTRAL LINE COUNTERS

Non-refrigerated counters, with or without doors to make equipment storage lines.



NL 65NT800D

Features

- Exterior/Interior finish in stainless steelgrade AISI 304
- Insulation with high density HFC free polyurethane (bottom)
- Top plate finish in stainless steel grade AISI 304 (with 1.25 mm zinc electroplatingsupport plate)
- 1 pc stainless steel shelve, adjustable in increments of 70mm
- Height adjustable stainless steel legs (-5mm to +65 mm)

Optional Features

- Door(s) equipped with magnetic gasket, heavy-duty hinges and handle complete with lock
- Extra shelves as required
- Shorter, adjustable stainless steel legs for a counter height of 850mm

Specifications

Neutral Line	NL65NT400	NL65NT600	NL65NT800	NL65NT1200
Width (mm)	400	600	800	1200
Depth (mm)	650	650	650	650
Height (mm)	900	900	900	900
Gross Weight (kg)	30	35	50	65

Neutral Line	NL65NT400D with doors	NL65NT600D with doors	NL65NT800D with doors	NL65NT1200D with doors
Width (mm)	400	600	800	1200
Depth (mm)	650	650	650	650
Height (mm)	900	900	900	900
Gross Weight (kg)	35	40	60	80

Module options

Module 2, Drawer

Module 3, Drawer

HLD

DIGITAL HEAT AND MOISTURE CONTROL FOR PROLONGED HOT FOOD STORAGE

Porkka have developed a range of revolutionary hot food holding counters, the DHMC™. The DHMC™ has been designed to store pre-cooked foods for hours on end without drying out or deterioration in appearance.

The principle is to add humidity combined with heat and forced air circulation, this has the effect of neutralising the drying out of products that would happen in standard hot cupboards. Many have already been supplied and are in daily use on military bases, hotels, restaurants and merchant vessels.



DHMC™

Features

- Adjustable digital temperature and humidity controls
- Humidity can be adjusted from 0 to 90% to best suit the produce being stored within the counter.
- External and internal finish in stainless steel
- Designed to accept GN 1/1 containers or smaller multiples
- Insulation with high density HFC-free polyurethane
- Easy to change silicon door gaskets
- Doors supplied with GN1/1 shelf runners
- Can be supplied with neutral or heated plating tops
- Optional GN dimensioned Bain-Marie with drain which is temperature adjustable supplied with stainless steel GN frame with dividers to accept multiple GN dimensioned containers
- Available also with heated top plate and saucing Bain-Marie
- Stainless steel legs, height adjustable (-5 to +65mm)
- Three width options 860, 1260 and 1660mm available
- Electrical supply 230v/50Hz-60Hz/ single phase only

Optional features

- Sneeze proof gantry with over shelf.
- Gentries available with light or infrared lamps
- Infra-red light power adjustment
- Food temperature probe
- Bain Marie water filling by mains connection
- Castors in place of the legs, the user's side castors are lockable
- Shorter, adjustable stainless steel legs for a counter height of 825 mm
- Heat treated wooden packaging



Drying out and weight loss of foods being stored are kept to absolute minimum while the DHMC™ keeps nutritional values as freshly cooked.



With the optional probe, product temperatures can be easily monitored to comply with HACCP legislation. Food serving and storage temperatures can also be closely monitored prior to serving.



The DHMC™ series has been designed with increased storage capacity. Based on GN 1/1 dimensioned pans, up to 50% greater volume can be stored, than in standard hot cupboard.



Cope with peak periods by cooking larger amounts in advance and reduce service time. Food is unimpaired both visually and in terms of quality and remains unaltered for several hours without drying out.

Specifications

Models	Available in three sizes
HLD-NT - with neutral work top	860(w) x 650(d) x 900(h)mm. One full sized door one door under control panel.
HLD-HT - with heated work top	1260(w) x 650(d) x 900(h)mm. Two full sized door one door under control panel.
HLD-BM - with bain marie	1660(w) x 650(d) x 900(h)mm. Three full sized door one door under control panel.
HLD-BM/HT - with saucing bain marie and heated work top	Electrical supply 230V/50-60Hz, single phase 16 amp supply is required.

Unit specification	
Width 86	860 mm
Width 126	1260 mm
Width 166	1660 mm
NT	Neutral top, cupboard (+30...+75°C)
HT	Heated top (+30...+70°C), cupboard (+30...+75°C)
BM	Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
BM/HT	Heated top (+30...+70°C) w. saucing Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
1	Solid door cupboard, two shelves included
2	2 telescopic drawers to accept GN containers
3	3 telescopic drawers to accept GN containers
4	4 telescopic drawers to accept GN containers



PORKKA BLUE

TECHNICAL DATA

Protection class IP66

Shock resistance IK08

External dimensions:

Length (X) mm 1213

Illuminating area (Xm) mm 800

Width (Y) mm 76

Height (Z) mm 67

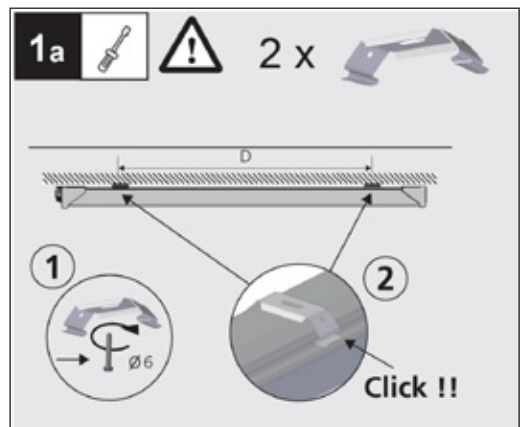
Weight kg 1,7

Ambient temperature °C -25...+35

Voltage / frequency V / 220-240V, 50/60Hz

Connection Power White/ Blue W 40/75

Cord length mm 4000



WIELAND PLUG CONNECTION INFO

N Neutral (Blue)

GND Safety ground (Yellow-Green)

3 Blue light, line (Brown)

1 White light, line (Gray)

PORKKA **BLUE** – AN EFFECTIVE ANTIMICROBIAL SOLUTION



The antimicrobial potential of blue light has been extensively studied and scientifically proven, but only recent developments in LED technology have made it possible to use blue light cost-effectively to combat microbiological threats.

PORKKA BLUE is a disinfection blue light that in studies has been found to eliminate harmful contaminants, mould, and yeasts from surfaces. PORKKA BLUE can be used to significantly promote safety in industry, professional kitchens, and supermarkets.

PORKKA BLUE is available as a factory-fitted accessory for Porkka cold and freezer rooms and utility cabinets. Retrofitting is also possible.

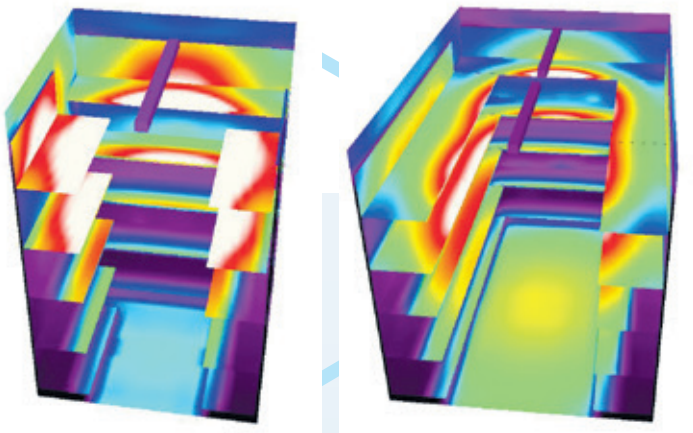
With the optional catalytic coating added the power of blue light is increased and initiates a chemical reaction that effectively destroys viruses.

PORKKA BLUE is the best and most effective solution for disinfecting the surfaces of refrigeration equipment in many environments, for example nursing homes, schools, care centres, dentists, veterinarians, grocery stores, restaurants, kitchens, supermarkets, the food industry, logistics centres, refrigerated waste warehouses, medical solutions, laboratories and clean rooms in hospitals and laboratories.

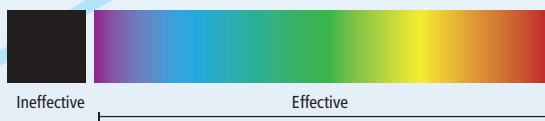
PORKKA BLUE does not use UV wavelength

PORKKA BLUE effectively disinfects without chemicals, water, or UV light. This new light technology has been found by the Finnish Radiation and Nuclear Safety Authority (STUK) to be non-ionizing and is safe for humans and materials.

PORKKA BLUE STUDIES



Porkka cold room shown from inside



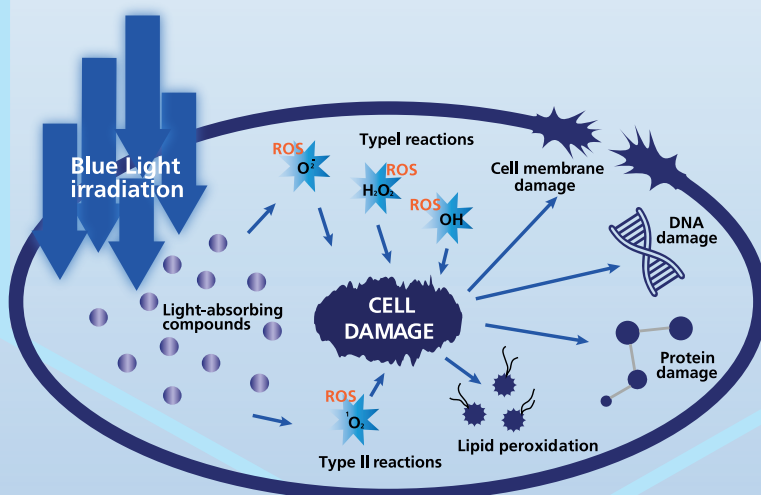
PORKKA BLUE solution has been studied within a typical cold room. The light output (see simulation on the left), with direct illumination is sufficient to destroy bacteria and mould from all visible surfaces. In addition, the reflection from the surface materials further enhances the effect which has not been calculated in the accompanying graphic.

PORKKA BLUE disinfection system uses blue light when the doors of the refrigerated appliance is closed. PORKKA BLUE disinfection light fittings are safe for people and materials. The lights are controlled either manually with a switch or automatically (with a timer). Blue light has been shown to effectively destroy bacteria, mould, and yeast. Disinfection efficiency can be enhanced by adding the optional catalytic coating on the internal surfaces of the refrigerated appliance.

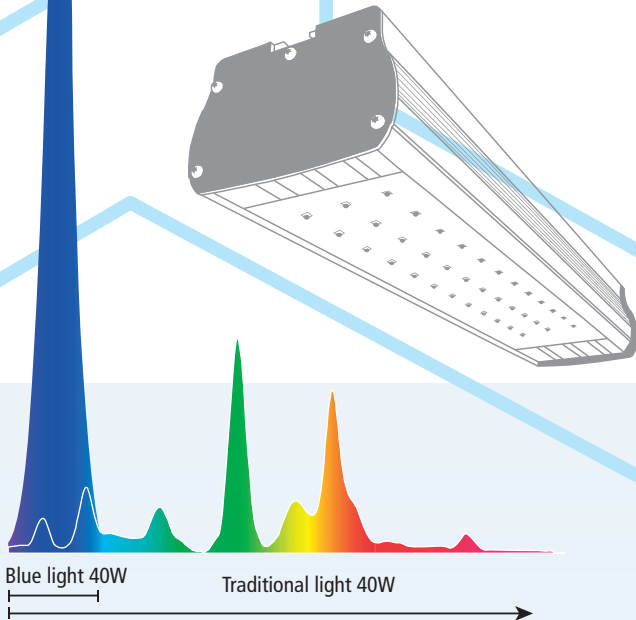
EFFICIENCY OF PORKKA BLUE

The ability of PORKKA BLUE to destroy microbes is based on its ability to energize microbes' naturally photosensitive compounds so that they begin to produce highly reactive oxygen species (ROS) within the cell. These reactive oxygen species destroy vital components of the microbe (cell membrane, DNA/ RNA, protein structures).

The University of Eastern Finland (UEF) has studied the effect of blue light at cold food temperatures on several bacteria and fungi (ATCC cultures): All pathogens are inactivated within 24 hours Source: OJALA KATRIINA M: Antimicrobial Effect of Blue Light on the Spoilage Microbes and on the Microbiological Safety of Food. Master's Thesis, November 2019.



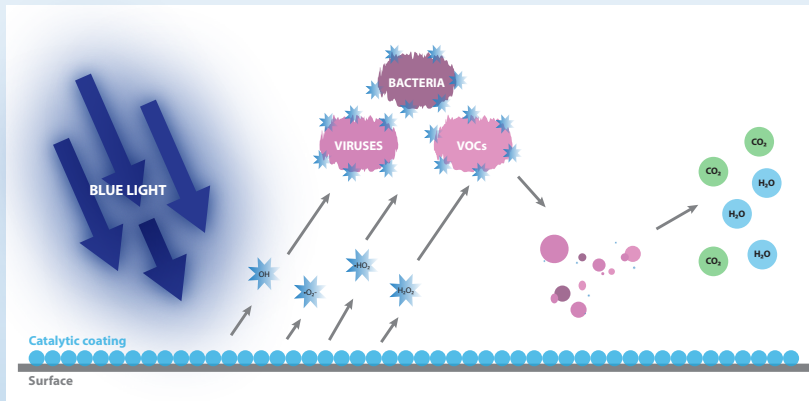
PORKKA BLUE FUNCTIONALITY



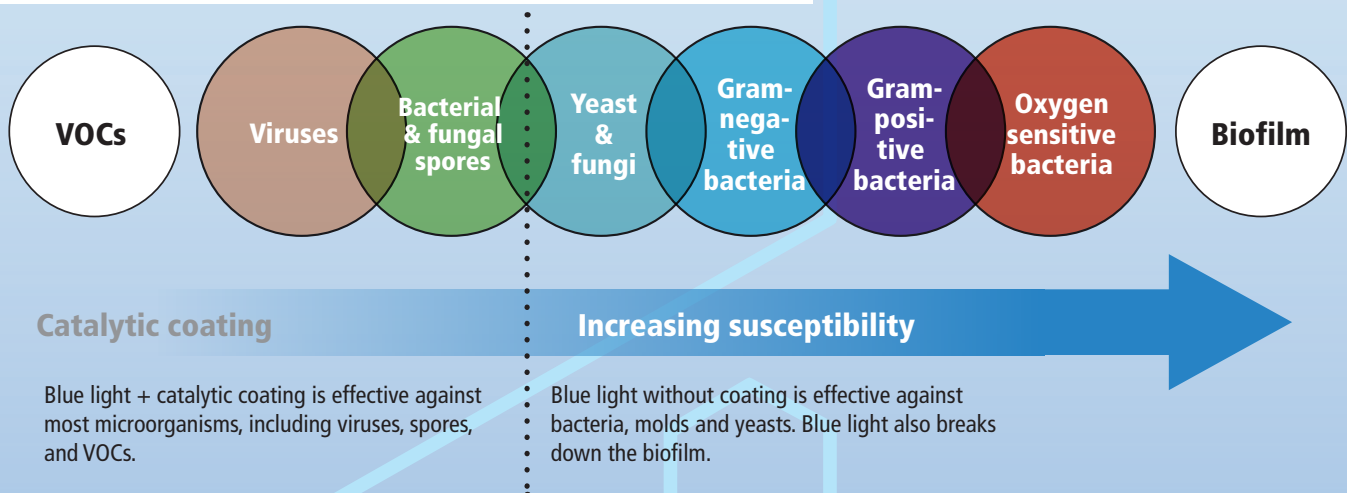
PORKKA BLUE simplifies everyday life for professionals as the blue light constantly does its job of destroying harmful microbes when the door of the refrigerated appliance is closed. At the same time, the safety of food, pharmaceuticals, packaging and storage facilities and equipment is improved ecologically.

- Based on test results, the number of harmful microbes decreases significantly
- Studies show PORKKA BLUE light is effective in reducing *Salmonella enterica* levels
- The effect of PORKKA BLUE is comparable to UV light without the side effects of UV light

PORKKA BLUE AND THE BENEFITS OF THE CATALYTIC COATING



PORKKA BLUE disinfection technology is made even more effective when the power of blue light is combined with the optional catalytic coating. The blue light initiates a chemical reaction that effectively destroys even viruses.



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.



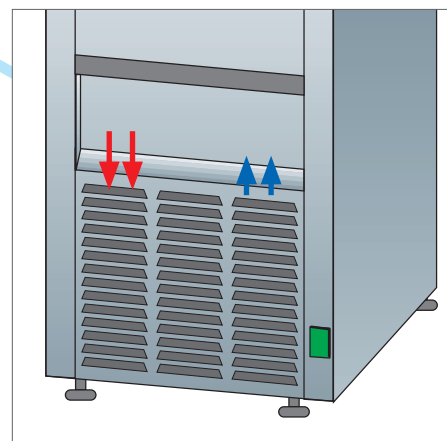
KL32

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	



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.



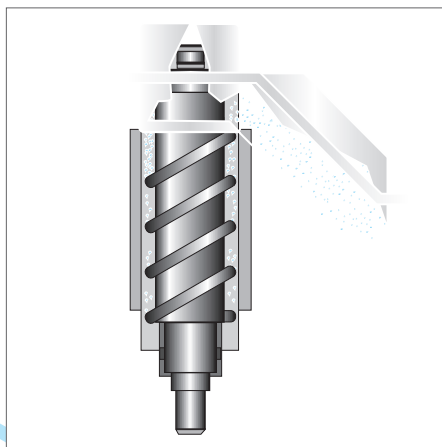
KF85

Features

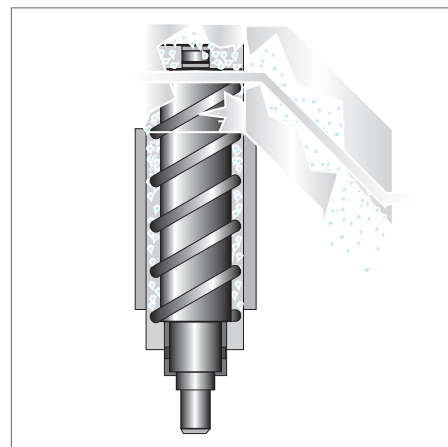
- Bodywork made from stainless steel grade AISI 304
- One piece insulated and moulded food safe ABS plastic storage bin
- Ice produced using a vertical evaporator with endless screw
- Belt / direct driven gearbox
- Bin thermostat (models with integrated storage bins)
- Electronic eye sensor (models without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



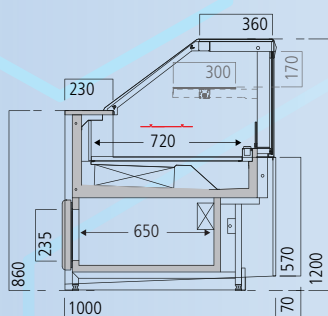
DAISY

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

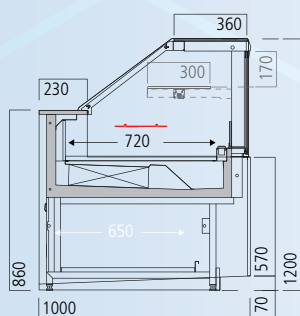


The flexible and versatile Daisy range is ideal for food retail outlets of any size

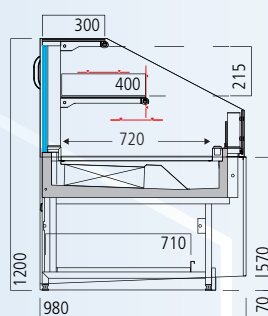
Being available in hot, cold and ambient formats with both plug-in and CC options makes the Daisy the go to merchandising solution for retailers throughout Europe. Serve over and self service (Grab&Go) solutions for Hot food, Deli and Dairy solutions for small, medium and large food retailers.



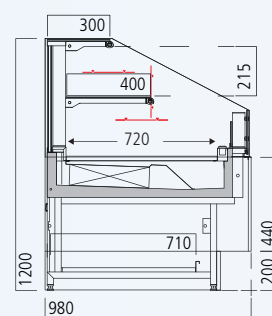
VDSVT - VD
display case
w/ understorage



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.

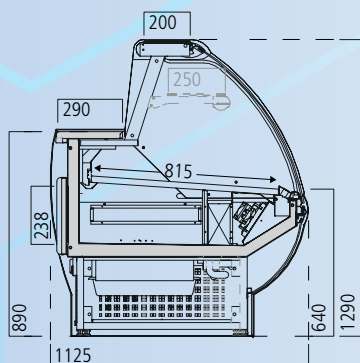
PRESTIGE

SERVE-OVER COUNTERS CHILLED AND HEATED MODELS

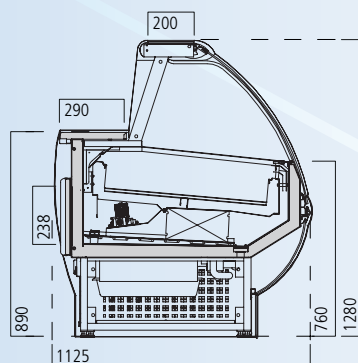


Serve-overs counters for Meat, Charcuterie and Gastronomy

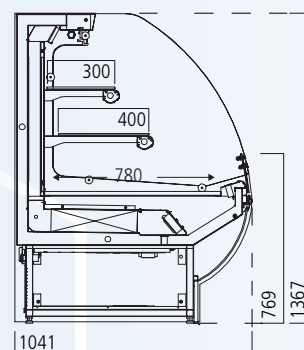
PRESTIGE is serve-over range design for small and medium food retail stores. With a curved and smooth design, offer perfect exposure for chilled and heated foods. Available in different colours and finishes, it's the solution to highlight the most seductive products of your business.



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
Tipology	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



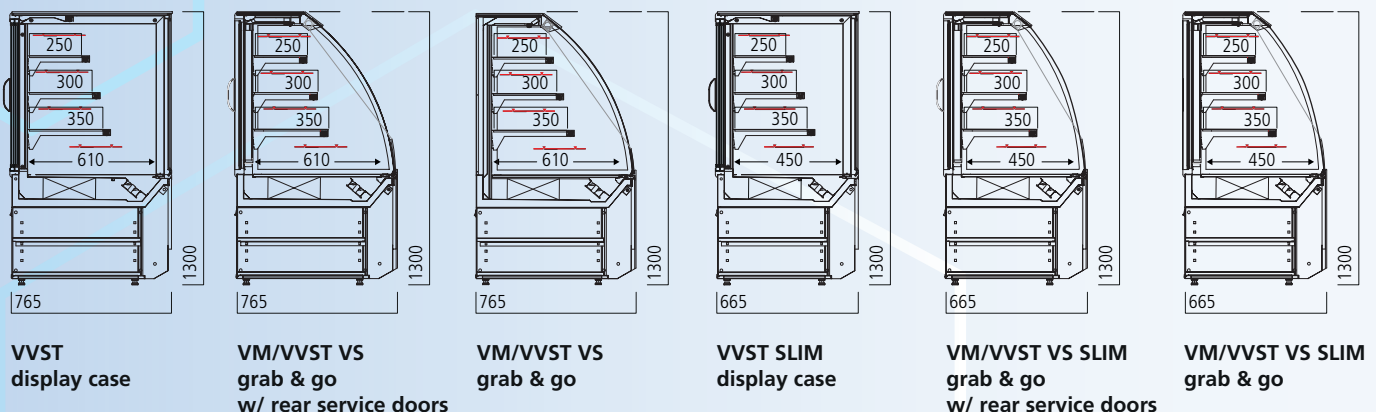
VISTA

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.



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.



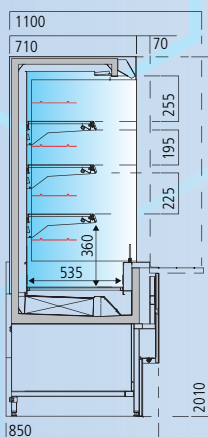
FRESCO

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

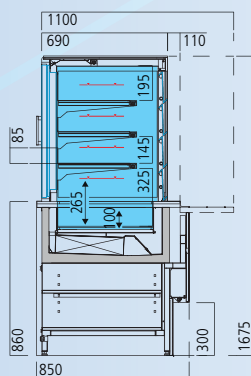


Fully versatile self-service and assisted service display units for Hospitality and Catering industries.

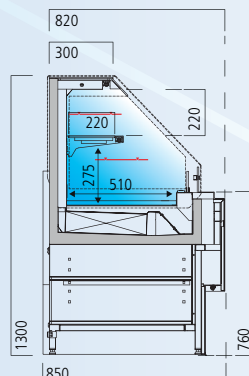
FRESCO is an array of chilled, heated and dry/ambient display units for Cafeterias, Restaurants, Buffets, Schools, Food Courts, The sleek design and the ease of use enhance product presentation and give Customers easy access to drinks, salads, prepared foods and pre-packed snacks.



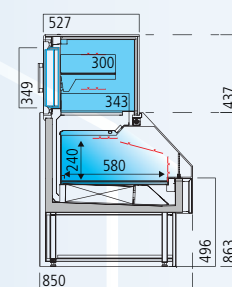
VFRM
multi deck



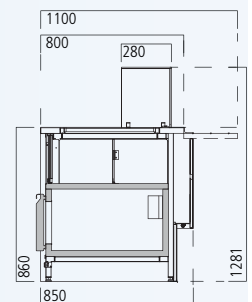
VFRMN
multi level



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

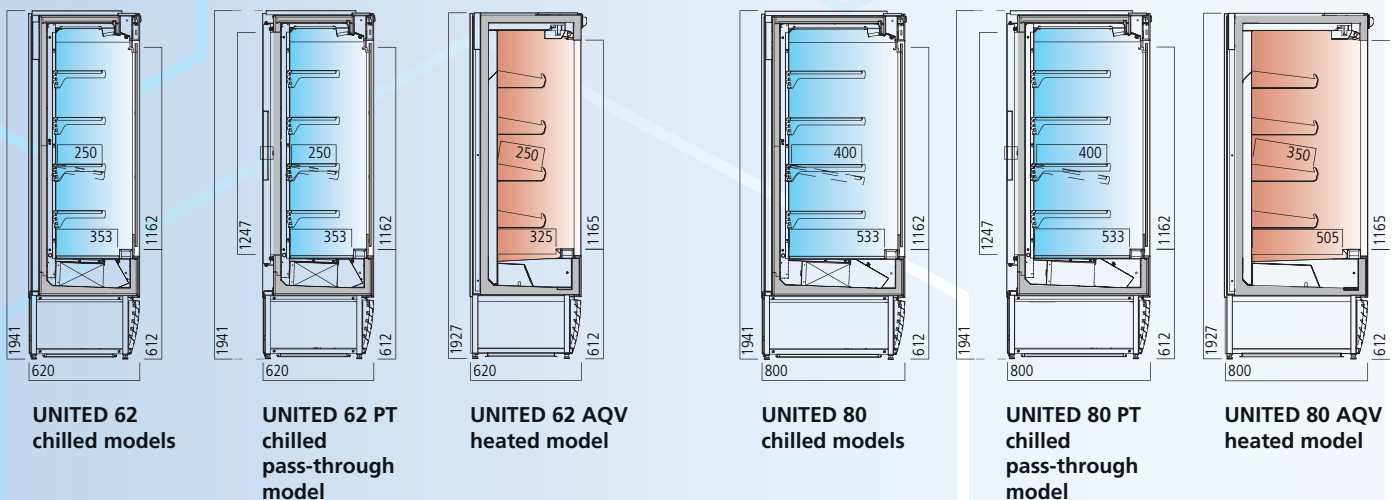
CHILLED, HEATED MODELS



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

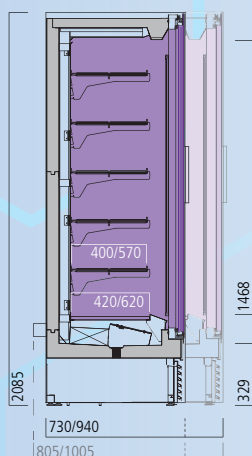
MULTI DECKS

FREEZER AND CHILLED MODELS

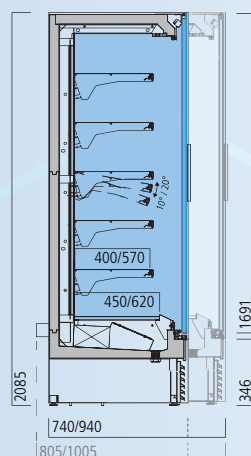


Maximum product promotion and energy efficiency

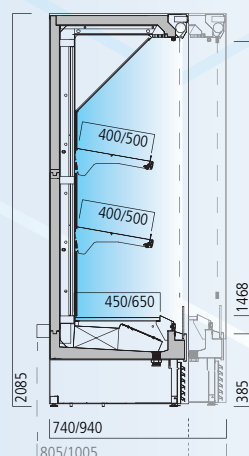
FUTURO multi decks range, the most flexible and energy efficient vertical display solution for your business. Available in 93 cm and 73 cm width models, plug-in or for remote condensing unit installation, is the right choice for your chilled and frozen packaged goods.



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

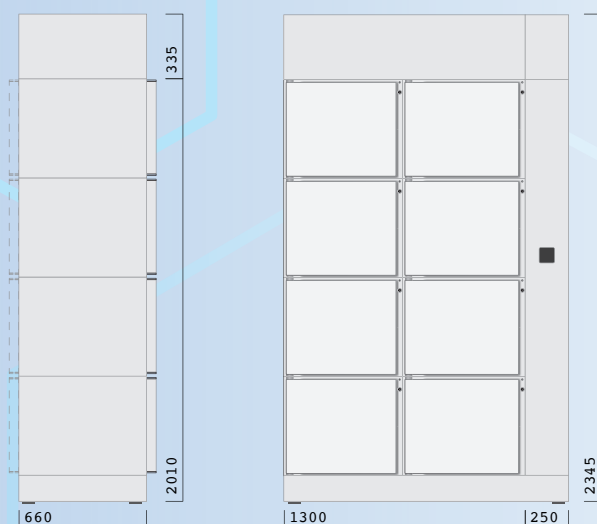
CLICK & COLLECT
automated lockers



JORDAO
INNOV
COOL

Automated lockers for e-commerce

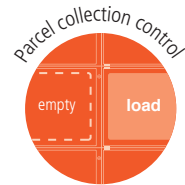
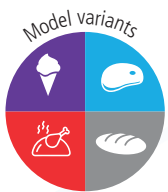
A 24/7 automated lockers for e-commerce that optimizes parcel delivery process. Designed as a plug-in modular system allows multiple options and configurations to easily adjust to your business, enables an Easy, Convenient and Safe for your customers to retrieve their online orders always in the best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



C&C
automated lockers

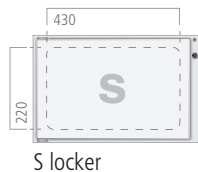
Main features

- 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

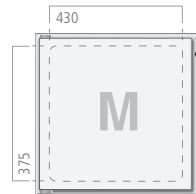


Product Range

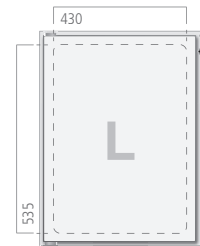
Models	C&C
Tipology	Automated lockers
Products	<ul style="list-style-type: none"> • Frozen food • Chilled food • Hot food • Dry ambient items
Cold / Hot Technologies	<ul style="list-style-type: none"> • Chilled ventilated • Heated ventilated



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

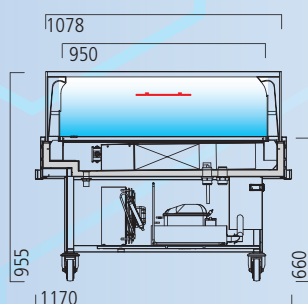
ISLAND

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

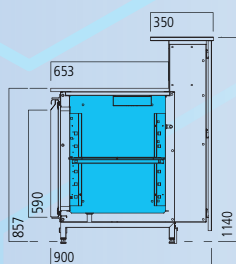
BAR COUNTERS

CHILLED AND DRY AMBIENT MODELS

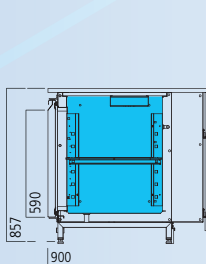


For the professional coffee shop and bar service.

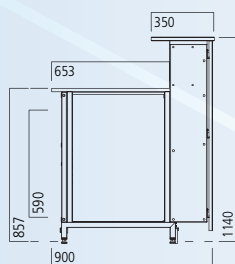
JORDAO bar counters are a versatile line of equipment for the conservation of drinks and food products in general. At the same time, it is an excellent working station for the professional coffee shop service. Fully compatible with the different JORDAO display cases & serve-overs lines, while being widely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



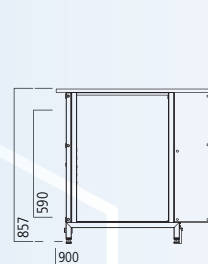
BAR
chilled bar counter



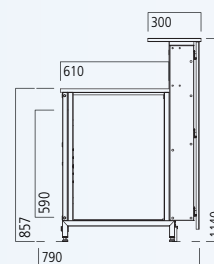
BBR
chilled low bar counter



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

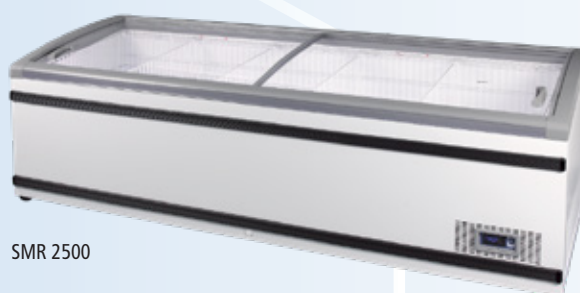
The SMR LSL is a high-capacity high visibility low energy refrigerated food plug-in display solution. The sturdy and reliable LSL can be supplied in Negative, Positive and Dual temperature configuration and is supplied complete with all necessary dividers and shelves as standard. The addition of two 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.

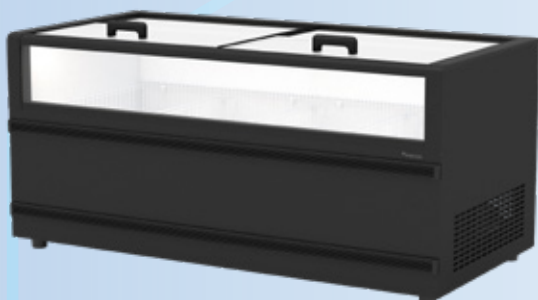
CLS



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.





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 LRQA. Porkka also hold the environmental certificate ISO 14001:2015, issued also by LRQA.

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