

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