PORKKA

HOTEL, RESTAURANT AND CATERING Refrigeration and Hot Food Holding Equipment





Contents

Contents

Counter refrigerators and freezers	6	Self-service refrigerated display counters	26
Counters for food storage	8	Self-service neutral display counters	28
CL-GNH-1-CE (+2+15 °C)	9	DL802TL	28
CL-GNH-1-CE-1 (+2+15 °C)	9	DL802TL-DS	28
CL-GNH-1-CE-1-1 (+2+15 °C)	9	DL1202TL	28
CL-GNH-1-1-CHE-1-1* (+2+15 °C)	9	DL1202TL-DS	28
CL-GNH-1-ME (-5+5 °C)	10	DL803TL	28
CL-GNH-1-ME-1 (-5+5 °C)	10	DL803TL-DS	28
CL-GNH-1-ME-1-1 (-5+5 °C)	10	DL1203TL	28
CL-GNH-1-FE (-2515 °C)	10	DL1203TL-DS	28
CL-GNH-1-FE-1 (-2515 °C)	10	Self-service refrigerated display counters	29
CL-GNH-1-FE-1-1 (-2515 °C)	10	DLE802CL (display +6+15°C, counter +4+12°C)	29
Accessories	11	DLE1202CL (display +6+15°C, counter +4+12°C)	29
		DLE803CL (display +6+15°C, counter +4+12°C)	29
Counters for food storage with		DLE1203CL (display +6+15°C, counter +4+12°C)	29
forced air refrigerated well	12	DLE802CL-SM (display +6+15°C, counter +4+12°C)	30
CL-GNS-1-CHE (+2+15 °C)	13	DLE1202CL-SM (display +6+15°C, counter +4+12°C)	30
CL-GNS-1-CHE-1 (+2+15 °C)	13	DLE1602CL-SM (display +6+15°C, counter +4+12°C)	30
CL-GNS-1-CHE-1-1 (+2+15 °C)	13	DLE803CL-SM (display +6+15°C, counter +4+12°C)	30
		DLE1203CL-SM (display +6+15°C, counter +4+12°C)	30
Counters for food storage with		DLE1603CL-SM (display +6+15°C, counter +4+12°C)	30
forced air refrigerated well and vitrine	14	DLE802CL-BH (display +6+15°C, counter +4+12°C)	31
GNS-1-CHE-VIT801NL (+2+15 °C)	15	DLE1202CL-BH (display +6+15°C, counter +4+12°C)	31
GNS-1-CHE-1-VIT1201NL (+2+15 °C)	15	DLE1602CL-BH (display +6+15°C, counter +4+12°C)	31
Accessories	17	DLE803CL-BH (display +6+15°C, counter +4+12°C)	31
		DLE1203CL-BH (display +6+15°C, counter +4+12°C)	31
Pizza, saladette and sandwich		DLE1603CL-BH (display +6+15°C, counter +4+12°C)	31
preparation counters	18	DLE802CL-TM (display +6+15°C, counter +4+12°C)	32
CL-P/S-1-CE (+2+15 °C)	19	DLE1202CL-TM (display +6+15°C, counter +4+12°C)	32
CL-P/S-1-CE-1 (+2+15 °C)	19	DLE803CL-TM (display +6+15°C, counter +4+12°C)	32
CL-P/S-1-CE-1-1 (+2+15 °C)	19	DLE1203CL-TM (display +6+15°C, counter +4+12°C)	32
CL-P/S-1-1-CHE-1-1 (+2+15 °C)	19	DLE802CL-TM-BH (display +6+15°C, counter +4+12°C)	33
Accessories	21	DLE1202CL-TM-BH (display +6+15°C, counter +4+12°C)	33
		DLE1602CL-TM-BH (display +6+15°C, counter +4+12°C)	33
Counters for food storage	22	DLE803CL-TM-BH (displa $y +6+15$ °C, counter $+4+12$ °C)	33
CL-GNL-2-CE (+2+15 °C)	23	DLE1203CL-TM-BH (display +6+15°C, counter +4+12°C)	33
CL-GNL-2-CE-2 (+2+15 °C)	23	DLE1603CL-TM-BH (display +6+15°C, counter +4+12°C)	33
CL-GNL-2-CE-2-2 (+2+15 °C)	23	DLE802CL-DS (display +6+15°C, counter +4+12°C)	34
CL-GNL-2-2-CE-2-2 (+2+15 °C)	23	DLE1202CL-DS (display +6+15°C, counter +4+12°C)	34
Accessories	25	DLE1602CL-DS (display +6+15°C, counter +4+12°C)	34
		DLE803CL-DS (display +6+15°C, counter +4+12°C)	34
		DLE1203CL-DS (display +6+15°C, counter +4+12°C)	34
		DLE1603CL-DS (display +6+15°C, counter +4+12°C)	34

Contents

Cube service refrigerated display counters	36	Cold Line counters for beverage storage	
DL801CLE-VIT (display +6+15°C, counter +4+12°C)	37	with angled well for bottles & well for ice	54
DL1201CLE-VIT (display +6+15°C, counter +4+12°C)	37	CL-B2S-2-CE (+2+15 °C)	55
DL801CLE-VIT (display +6+15°C, counter +4+12°C)	37	CL-B2S-2-2-CE (+2+15 °C)	55
DL1201CLE-VIT-SM (display +6+15°C, counter +4+12°C)	37	CL-B2S-2-2-CE (+2+15 °C)	55
		CL-B2S-2-2-2-CE (+2+15 °C)	55
Non-refrigerated display counters	38	Accessories	57
VIT801NL, CUBE	38		
VIT800NL, CUBE WITHOUT SHELF	38	Bar 550 Series for beverages	58
VIT1201NL, CUBE	38	B55/2-CDE (+5+15 °C)	60
VIT1200NL, CUBE WITHOUT SHELF	38	B55/2-CDE-2 (+5+15 °C)	60
VIT801NL-SM, CUBE	38	B55/2-CDE-2-2 (+5+15 °C)	60
VIT800NL, CUBE WITHOUT SHELF	38	B55/2-2-CDE-2-2 (+5+15 °C)	60
VIT1201NL-SM, CUBE	38	B55/SG8-CDE (+5+15 °C)	61
VIT1200NL, CUBE WITHOUT SHELF	38	B55/SG8-CDE-2 (+5+15 °C)	61
CL-GND-RS-2, GLASS RACK STAND	38	B55/SG8-CDE-2-2 (+5+15 °C)	61
CL-GND-RS-3 GLASS RACK STAND	38	B55/SG8-CDE-SG8 (+5+15 °C)	61
Accessories	39	B55/SG12-CDE (+5+15 °C)	61
		B55/SG12-CDE-2 (+5+15 °C)	61
Counter refrigerators 650-series for beverages	40		
CL-D-2-CDE (+2+15 °C)	43	Bar 550 Ice/Bottle sink units	62
CL-D-2-CDE-2 (+2+15 °C)	43	B55/I&BS-400N	62
CL-D-2-CDE-2-2 (+2+15 °C)	43	B55/I&BS-600N	62
CL-D-2-2-CDE-2-2 (+2+15 °C)	43	B55/I&BS-800N	62
Accessories	45		
		Bar 550 Beer tap units	63
Cold Line counters with refrigerated		B55/BT-400N	63
well for beverages storage	46	B55/BT-600N	63
CL-BS-1-CE (+2+15 °C)	47	B55/BT-800N	63
CL-BS-1-CE-1(+2+15 °C)	47		
CL-BS-1-CE-1-1 (+2+15 °C)	47	Bar 550 Crate units	64
Accessories	49	B55/SC-600N-T with top	64
		B55/SC-600N without top	64
Cold Line counters for beverage			
storage with well for both ice and bottles	50	Bar 550 Trash units	65
CL-B1S-2-CE (+2+15 °C)	51	B55/N40W-T with top	65
CL-B1S-2-2-CE (+2+15 °C)	51	B55/N40W without top	65
CL-B1S-2-2-CE (+2+15 °C)	51	Accessories	67
CL-B1S-2-2-2-CE (+2+15 °C)	51		
Accessories	53		

Contents

Hot food storage cupboards	68	Digital Heat and Moisture Control	
Unit specification	69	Heated and neutral tops	82
•		HLD86HT11 (Heated top +30+70°C, cupboard +30+75°C)	82
Hot counters for food		HLD126HT111 (Heated top +30+70°C, cupboard +30+75°C)	82
storage with Bain-Marie	70	HLD166HT1111 (Heated top +30+70°C, cupboard +30+75°C)	82
HL86BM11 (Bain-Marie +30+90°C, cupboard +30+75°C)	71	HLD86NT11 (Neutral top, cupboard +30+75°C)	82
HL126BM111 (Bain-Marie +30+90°C, cupboard +30+75°C)	71	HLD126NT111 (Neutral top, cupboard +30+75°C)	82
HL166BM1111 (Bain-Marie +30+90°C, cupboard +30+75°C)	71	HLD166NT1111 (Neutral top, cupboard +30+75°C)	82
•		Accessories	83
Hot counters for food			
storage with saucing Bain-Marie	72	Plate dispensers	84
HL86BM/HT11 (Heated top +30+70°C with saucing		HL46PH28 (+30+70°C)	85
Bain-Marie +30+90°C, cupboard +30+75°C)	73	HL46PN28 (neutral)	85
HL126BM/HT111 (Heated top +30+70°C with saucing		HL46PH32 (+30+70°C)	85
Bain-Marie +30+90°C, cupboard +30+75°C)	73	HL46PN32 (neutral)	85
HL166BM/HT1111 (Heated top +30+70°C with saucing			
Bain-Marie +30+90°C, cupboard +30+75°C)	73	Non-refrigerated counters	86
		NL65NT400	87
Hot counters for food storage	74	NL65NT600	87
HL86HT11 (Heated top +30+70°C, cupboard +30+75°C)	75	NL65NT800	87
HL126HT111 (Heated top +30+70°C, cupboard +30+75°C)	75	NL65NT1200	87
HL166HT1111 (Heated top +30+70°C, cupboard +30+75°C)	75	NL65NT400D	87
HL86NT11 (Neutral top, cupboard +30+75°C)	75	NL65NT600D	87
HL126NT111 (Neutral top, cupboard +30+75°C)	75	NL65NT800D	87
HL166NT1111 (Neutral top, cupboard +30+75°C)	75	NL65NT1200D	87
Accessories	77	Accessories, Sneeze guards	88
		Accessories, Tray Slidees	89
Digital Heat and Moisture Control			
for prolonged food storage	78	Accessories, Special table tops	90
Digital Heat and Moisture Control Bain-Maries	80	Porkka iTOP™	
HLD86BM11 (Bain-Marie +30+90°C, cupboard +30+75°C)	80	temperature data logging and control system	91
HLD126BM111 (Bain-Marie +30+90°C, cupboard +30+75°C)	80		
HLD166BM1111 (Bain-Marie +30+90°C, cupboard +30+75°C)	80		
Digital Heat and Moisture Control			
Bain-Marie/heated top combinations	81		
HLD86BM/HT11 (Heated top +30+70°C with			
saucing Bain-Marie +30+90°C, cupboard +30+75°C)	81		
HLD126BM/HT111 (Heated top +30+70°C with			
saucing Bain-Marie +30+90°C, cupboard +30+75°C)	81		
HLD166BM/HT1111 (Heated top +30+70°C with			
saucing Bain-Marie +30 +90°C cuphoard +30 +75°C)	81		



Counter refrigerators and freezers

Designed to be used as both preparation work tables and food storage units Porkka counters are designed for use in busy kitchens in restaurants, food preparation areas, café's, canteens etc.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

Each door or drawer is fitted with handle and easy to change pull out / push in gaskets and the base is supplied with height adjustable legs or castors, shelving is included with each door section and drawers can also be supplied with internal base.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair. Each door or drawer section can accept GN1/1 trays or pans or multiples of smaller sizes to suit the application.





Counter refrigerators and freezers

Unit specification

TYPE CL Cold Line, height 900 mm

MAIN TYPES Counters 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 Gastro norm 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

SUB TYPES Refrigeration modules (refrigeration units)

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	d, two shelves included	(P/S equipment, 7	pairs of qu	ides and 2 shelves).

One rack in BS and GNS counters

2 telescopic drawers for drink bottle baskets, 200 mm deep boxes have a detachable base

3 telescopic drawers to accept GN 1/1-150 containers up to 150 mm deep

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

Counters for food storage

Designed to be used as both preparation work tables and food storage units Porkka counters are designed for use in busy kitchens in restaurants, food preparation areas, café's, canteens etc.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

Each door or drawer is fitted with handle and easy to change pull out / push in gaskets and the base is supplied with height adjustable legs or castors, shelving is included with each door section and drawers can also be supplied with internal base.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair. Each door or drawer section can accept GN1/1 trays or pans or multiples of smaller sizes to suit the application.

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

- 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, please see page 90
- Heat treated wooden packaging





Counters for food storage

R290 230V 50Hz EUR

CL-GNH-1-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-GNH-1-CE-1 (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

CL-GNH-1-CE-1-1 (+2...+15 °C)

Exterior dimensions $1660 \times 650 \times 900 \text{ mm}$ (width x depth x height) Package size 1400 dm^3 Connection power 0,25 kW / 230 V

CL-GNH-1-1-CHE-1-1 * (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,35 kW / 230 V



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)	



Counters for food storage

R290 230V 50Hz EUR

CL-GNH-1-ME (-5...+5 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,4 kW / 230 V

CL-GNH-1-ME-1 (-5...+5 °C)

Exterior dimensions $1260 \times 650 \times 900 \text{ mm}$ (width x depth x height) Package size 1100 dm^3 Connection power 0.4 kW / 230 V

CL-GNH-1-ME-1-1 (-5...+5 °C)

Exterior dimensions $1660 \times 650 \times 900 \text{ mm}$ (width x depth x height) Package size 1400 dm^3 Connection power 0.4 kW / 230 V

CL-GNH-1-FE (-25...-15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,6 kW / 230 V

CL-GNH-1-FE-1 (-25...-15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,6 kW / 230 V

CL-GNH-1-FE-1-1 (-25...-15 °C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x hight) Package size 1400 dm 3 Connection power 0,6 kW / 230 V

Counters for food storage



Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL
	COOLING REFRIGERATION SYSTEM
	HEIGHT ADJUSTMENT, COUNTERS L=1060, 1460, 1860 MM
SP19308	- ELECTRIC HYDRAULIC ADJUSTMENT 850 - 1030 MM
SP19309	- MANUAL ADJUSTMENT 850 - 1050 MM
	- OTHER HEIGHTS AFTER REQUEST, KINDLY ASK SALES
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18405-1	DIVIDER FOR DRAWER
SP18406	SOLID STAINLESS STEEL BASE FOR A 2 DRAWER MODULE (PER PIECE)
SP18406-15	SOLID STAINLESS STEEL BASE FOR A 3 DRAWER MODULE (PER PIECE)
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)
SP18493	CASTORS TO REPLACE FEET (5 PCS, MODELS 1660 AND 2060)
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)
	TRAY SlideES ON CUSTOMER AND DOOR SIDE,
	FOR PRICES REFER TO PAGE 89
	NOTE! EXTRA COSTS FOR MOUNTING TRAY SlideE ON DOOR
	SIDE OF COUNTER FOR CL AND NL UNITS
SP18402	CUTTING BOARD 860 x 385, THICKNESS 20MM
SP18402-1	CUTTING BOARD 1260 x 385, THICKNESS 20MM
SP18402-2	CUTTING BOARD 1660 x 385, THICKNESS 20MM
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.

ELECTRIC HYDRAULIC HEIGHT ADJUSTMENT DIVIDER WIRE SHELF WITH RUNNERS LEGS SHORT CASTORS **CUTTING BOARD** HEAT TREATED WOOD PACKING

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.

Counters for food storage with forced air refrigerated well

Counters are available with forced air refrigerated well's, for the display and serving foods in a serving line, but keeping them at the correct temperature. GN1/1 containers or smaller multiples can be accepted.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

Each door is is fitted with handle and easy to change pull out / push in gaskets and the base is supplied with legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair. Each door section is able to accept GN1/1 trays or pans or smaller multiples to suit the application.

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

- 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

Counters for food storage with forced air refrigerated well





R290 230V 50Hz EUR

CL-GNS-1-CHE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,35 kW / 230 V

CL-GNS-1-CHE-1 (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,35 kW / 230 V

CL-GNS-1-CHE-1-1 (+2...+15 °C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm 3 Connection power 0,35 kW / 230 V



Module options for GNS-CHE:	Extra charge EUR
Module 2, Drawer	118

Counters for food storage with forced air refrigerated well and vitrine

Cube Vitrine units are designed to be used to serve and keep chilled food and drinks. You can choose from two different widths and can be utilised for many different operations. Vitrine units combine friendliness, flexibility, easy maintenance and cleaning with reliability and durability.

There are options available for self-service with lift-up flaps and they can be ordered with one shelf or without shelf. Neutral versions are also available without refrigeration and can be supplied ready to mount on an existing counter or worktop.

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

- 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 GN1/1, 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





GNS-VIT

R290 230V 50Hz EUR

GNS-1-CHE-VIT801NL (+2...+15 °C)

Exterior dimensions 860 x 650 x 1350 mm (width x depth x height) Package size 1200 dm 3 Connection power 0,35 kW / 230 V

GNS-1-CHE-1-VIT1201NL (+2...+15 °C)

Exterior dimensions 1260 x 650 x 1350 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,35 kW / 230 V

Module options:

Module 2, Drawer

Counters for food storage with forced air refrigerated well



CL-GNS-1-CHE-1

Counters for food storage with forced air refrigerated well



Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL
	COOLING REFRIGERATION SYSTEM
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
31 103 13	CONDENSATE TWO WITH THE WELLT ON CO MODELS
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER
	GN CONTAINER SIZES (NOTE! FITS GNS WELL)
SP18405-1	DIVIDER FOR DRAWER
SP18445	GN 1/1 COVER PLATE
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
NLSQ800	GANTRY L=800 MM WITH SNEEZE GUARDS AND LIGHT , FACTORY MOUNTED
NLSQ1200	GANTRY L=1200 MM WITH SNEEZE GUARDS AND LIGHT, FACTORY MOUNTED
NLSQ1600	GANTRY L=1600 MM WITH SNEEZE GUARDS AND LIGHT, FACTORY MOUNTED
SP18847	DRAINAGE FOR REFRIGERATED WELL NOTE! FACTORY INSTALLATION ONLY!
	TRAY SlideES ON CUSTOMER AND DOOR SIDE
	FOR PRICES REFER TO PAGE 89
	NOTE! EXTRA COSTS FOR MOUNTING TRAY SlideE ON DOOR
	SIDE OF COUNTER FOR CL AND NL UNITS
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660)
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)
SP18493	CASTORS TO REPLACE FEET (5 PCS, MODEL 1660)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDH TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Pizza, saladette and sandwich preparation counters

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 gastronorm containers.

They benefit from stainless steel bodies both internally and externally.

Each door or drawer is fitted with a handle and easy to change pullout / push-in gaskets and the base is supplied with height adjustable legs or optional castors, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair. Each door or drawer section can accept GN1/1 trays or pans or smaller multiples to suit the application.

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

- 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

Pizza, saladette and sandwich preparation counters





R290 230V 50Hz EUR

CL-P/S-1-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900/1010 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-P/S-1-CE-1 (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900/1010 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

CL-P/S-1-CE-1-1 (+2...+15 °C)

Exterior dimensions $1660 \times 650 \times 900/1010 \text{ mm}$ (width x depth x height) Package size 1400 dm^3 Connection power 0,35 kW / 230 V

CL-P/S-1-1-CHE-1-1 * (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900/1010 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,35 kW / 230 V



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)	

Pizza, saladette, sandwich preparation counters



Pizza, saladette, sandwich preparation counters



Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL
	COOLING REFRIGERATION SYSTEM
	HEIGHT ADJUSTMENT, COUNTERS L=1060, 1460, 1860 MM
SP19308	- ELECTRIC HYDRAULIC ADJUSTMENT 850 - 1030 MM
SP19309	- MANUAL ADJUSTMENT 850 - 1050 MM
	- OTHER HEIGHTS AFTER REQUEST, KINDLY ASK SALES
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18405-1	DIVIDER FOR DRAWER
SP18406	SOLID STAINLESS STEEL BASE FOR A 2 DRAWER MODULE (PER PIECE)
SP18406-15	SOLID STAINLESS STEEL BASE FOR A 3 DRAWER MODULE (PER PIECE)
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
SP18411	CASTORS TO REPLACE LEGS 4 PCS (860 AND 1260 UNITS)
SP18493	CASTORS TO REPLACE FEET 5 PCS (1660 AND 2060 UNITS)
SP18402	CUTTING BOARD 860 x 385, THICKNESS 20MM
SP18402-1	CUTTING BOARD 1260 x 385, THICKNESS 20MM
SP18402-2	CUTTING BOARD 1660 x 385, THICKNESS 20MM
CD10024	CERARATE HEATER TOR BLATE FOR DIE COUNTER 900 V 201
SP18824	SEPARATE HEATED TOP PLATE FOR P/S-COUNTER, 860 X 385
SP18825	SEPARATE HEATED TOP PLATE FOR P/S-COUNTER, 1260 X 385
SP18826	SEPARATE HEATED TOP PLATE FOR P/S-COUNTER, 1660 X 385
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Counters for food storage

Designed to be used as preparation stations GNL work tables are low level and can accept griddles or other food cooking equipment placed on top of the counter as well as acting as refrigerated food storage units.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

Each drawer is fitted with telescopic Slidees and the base is supplied with legs or optional castors.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair. Each drawer is able to accept GN1/1 trays or pans or smaller multiples to suit the application.

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

- 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
- Special table tops, please see page 90
- Heat treated wooden packaging





Counters for food storage

R290 230V 50Hz EUR

CL-GNL-2-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 650 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-GNL-2-CE-2 (+2...+15 °C)

Exterior dimensions 1260 x 650 x 650 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

CL-GNL-2-CE-2-2 (+2...+15 °C)

Exterior dimensions 1660 x 650 x 650 mm (width x depth x height) Package size 1400 dm 3 Connection power 0,25 kW / 230 V

CL-GNL-2-2-CE-2-2 (+2...+15 °C)

Exterior dimensions 2060 x 650 x 650 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,25 kW / 230 V



CL-GNL-2-CE-2

Module options for GNL:	
Module 1, Door	
Module 3, Drawer	

Counters for food storage



Counters for food storage

GNL

Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL
	COOLING REFRIGERATION SYSTEM
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
	SMALLER GN CONTAINER SIZES
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18405-1	DIVIDER FOR DRAWER
SP18406-15	SOLID STAINLESS STEEL BASE FOR A DRAWER MODULE 2
	(PER PIECE)
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)
SP18493	CASTORS TO REPLACE FEET (5 PCS, MODELS 1660 AND 2060)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
35 10999	REAL TREATED WOOD FACKING EXTRA COST
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



PORKKA iTOP™

Self-service refrigerated display counters

From our comprehensive range, Porkka also offer chilled self-service counters, for use in canteens, cafes and petrol forecourt shops. The 'Display Line' is an attractive impulse sales merchandiser that will encourage potential customers to buy, they can store and display sandwiches, snacks and beverages in temperature controlled conditions.

There is an added benefit of extra storage under the display for rapid re-stocking during busy periods. Several sizes are available which are, designed to be built in to longer cafeteria lines as required.

Supplied on legs or optional castors.

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 Slideing 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

- Also available for connection to a central cooling refrigeration system
- Slideing 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



Self-service refrigerated display counters





Unit Specification

PRODUCT NAME	DLE	Display Line Showcases (R290)
WIDTH	80 120 160	800 mm 1200 mm 1600 mm
SHELVES	2	with two shelves
	3	with three shelves, the top shelf is neutral
UNIT TYPE	TL	self-service non-refrigerated counter top showcase, without Slideing doors, including liftable front flaps
	CL	self-service model with liftable front flaps, refrigerated display area and lower storage counter
	SM	service model with closed front on the customer's side, refrigerated display area and lower storage counter
	ВН	self-service model with liftable front flaps, basin with liftable flaps on the customer's side, refrigerated display area and lower storage counter
	DS	double sided showcase, refrigerated display area, basin with liftable flaps on both sides, Note! TL models with liftable flaps only on shelves
	TM	turned showcase model, counter doors on customers side refrigerated display area and lower storage counter
	VIT	The lower part is refrigerated DL storage counter The upper compartment can be a self-service or service display cabinet

Self-service neutral display counters

ш

230V 50 Hz EUR

DL802TL

DL802TL-DS

Exterior dimensions 800 x 605 x 600 mm (width x depth x height)

Package size 600 dm³

Connection power 0,015 kW / 230 V

Connection power DS model 0,03 kW / 230 V

DI 1202TI

DL1202TL-DS

Exterior dimensions 1200 x 605 x 600 mm (width x depth x height)

Package size 800 dm³

Connection power 0,03 kW / 230 V

Connection power DS model 0,06 kW / 230 V

DL803TL

DL803TL-DS

Exterior dimensions 800 x 605 x 790 mm (width x depth x height)

Package size 700 dm³

Connection power 0,02 kW / 230 V

Connection power DS model 0,04 kW / 230 V

DL1203TL

DL1203TL-DS

Exterior dimensions 1200 x 605 x 790 mm (width x depth x height)

Package size 1000 dm³

Connection power 0,04 kW / 230 V

Connection power DS model 0,08 kW / 230 V





DL1203TL





Self-service refrigerated display counters

R290 230V 50Hz EUR

DLE802CL (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1500 mm (width x depth x height) Package size 1300 dm^3

Connection power 0,45 kW / 230 V

DLE1202CL (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1500 mm (width x depth x height)

Package size 1800 dm³

Connection power 0,45 kW / 230 V

DLE803CL (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1690 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,45 kW / 230 V

DLE1203CL (display +6...+15°C, counter +4...+12°C)

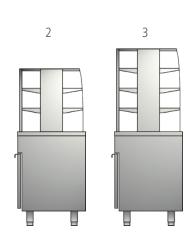
Exterior dimensions 1200 x 650 x 1690 mm (width x depth x height)

Package size 2000 dm³

Connection power 0,45 kW / 230 V









Self-service refrigerated display counters

R290 230V 50Hz EUR

DLE802CL-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1500 mm (width x depth x height)

Package size 1300 dm³

Connection power 0,45 kW / 230 V

DLE1202CL-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1500 mm (width x depth x height)

Package size 1800 dm³

Connection power 0,45 kW / 230 V

DLE1602CL-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1500 mm (width x depth x height)

Package size 2400 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V

DLE803CL-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1690 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,45 kW / 230 V

DLE1203CL-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1690 mm (width x depth x height)

Package size 2000 dm³

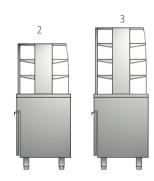
Connection power 0,45 kW / 230 V

DLE1603CL-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1690 mm (width x depth x height)

Package size 2600 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V







R290 230V 50Hz

EUR

Self-service refrigerated display counters

DLE802CL-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1500 mm (width x depth x height)

Package size 1300 dm³

Connection power 0,45 kW / 230 V

DLE1202CL-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1500 mm (width x depth x height)

Package size 1800 dm³

Connection power 0,45 kW / 230 V

DLE1602CL-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1500 mm (width x depth x height)

Package size 2400 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V

DLE803CL-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1690 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,45 kW / 230 V

DLE1203CL-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1690 mm (width x depth x height)

Package size 2000 dm³

Connection power 0,45 kW / 230 V

DLE1603CL-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1690 mm (width x depth x height)

Package size 2600 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V





Self-service refrigerated display counters

R290 230V 50Hz EUR

DLE802CL-TM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1500 mm (width x depth x height) Package size 1300 dm 3 Connection power 0,45 kW / 230 V

DLE1202CL-TM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions $1200 \times 650 \times 1500 \text{ mm}$ (width x depth x height) Package size 1800 dm^3 Connection power 0,45 kW / 230 V

DLE803CL-TM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1690 mm (width x depth x height) Package size 1400 dm 3 Connection power 0,45 kW / 230 V

DLE1203CL-TM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions $1200 \times 650 \times 1690 \text{ mm}$ (width x depth x height) Package size 2000 dm^3 Connection power 0,45 kW / 230 V







Self-service refrigerated display counters

R290 230V 50Hz EUR

DLE802CL-TM-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 900 mm (width x depth x height)

Package size 1300 dm³

Connection power 0,45 kW / 230 V

DLE202CL-TM-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1500 mm (width x depth x height)

Package size 1800 dm³

Connection power 0,45 kW / 230 V

DLE1602CL-TM-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1500 mm (width x depth x height)

Package size 2400 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V

DLE803CL-TM-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1690 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,45 kW / 230 V

DLE1203CL-TM-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1690 mm (width x depth x height)

Package size 2000 dm³

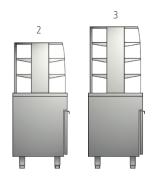
Connection power 0,45 kW / 230 V

DLE1603CL-TM-BH (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1690 mm (width x depth x height)

Package size 2600 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V



R290 REFRIGERANT

Self-service refrigerated display counters

R290 230V 50Hz EUR

DLE802CL-DS (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1500 mm (width x depth x height)

Package size 1300 dm³

Connection power 0,45 kW / 230 V

DLE1202CL-DS (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1500 mm (width x depth x height)

Package size 1800 dm³

Connection power 0,45 kW / 230 V

DLE1602CL-DS (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1500 mm (width x depth x height)

Package size 2400 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V

DLE803CL-DS (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1690 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,45 kW / 230 V

DLE1203CL-DS (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1200 x 650 x 1690 mm (width x depth x height)

Package size 2000 dm³

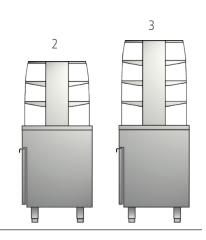
Connection power 0,45 kW / 230 V

DLE1603CL-DS (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 1600 x 650 x 1690 mm (width x depth x height)

Package size 2600 dm³

Connection power 0,6 (50 Hz) / 0,7 kW (60 Hz) / 230 V



Self-service refrigerated display counters





DLE803CL-BH

DLE1602CL-BH



DLE1202CL-DS

Cube service refrigerated display counters

Cube Vitrine units are designed to be used to serve and keep chilled food and drinks. You can choose from two different widths and can be utilised for many different operations. Vitrine units combine friendliness, flexibility, easy maintenance and cleaning with reliability and durability.

There are options available for self-service with lift-up flaps and they can be ordered with one shelf or without shelf. Neutral versions are also available without refrigeration and can be supplied ready to mount on an existing counter or worktop.

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
- The air forced cooling of display area shelves can be turned off by a Slidee even if counter and basin is switched on
- Exterior / Interior finish in stainless steel
- Insulation with high density HFC-free polyurethane
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slidee-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
- Slideing doors for re-filling on the vendor's side for self service & rear service versions
- One LED light illuminated shelf

- The glass part cooling can be shut down
- LED light illuminated GN1/1 dimensioned 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

- Also available for connection to a central cooling refrigeration system
- Slideing 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





Cube service refrigerated display counters

R290 230V 50Hz EUR

DL801CLE-VIT (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1350 mm (width x depth x height) Package size 1250 dm 3 Connection power 0,45 kW / 230 V

DL1201CLE-VIT (display +6...+15°C, counter +4...+12°C)

Exterior dimensions $1200 \times 650 \times 1350 \text{ mm}$ (width x depth x height) Package size 1750 dm^3 Connection power 0,45 kW / 230 V

DL801CLE-VIT (display +6...+15°C, counter +4...+12°C)

Exterior dimensions 800 x 650 x 1350 mm (width x depth x height) Package size 1250 dm 3 Connection power 0,45 kW / 230 V

DL1201CLE-VIT-SM (display +6...+15°C, counter +4...+12°C)

Exterior dimensions $1200 \times 650 \times 1350 \text{ mm}$ (width x depth x height) Package size 1750 dm^3 Connection power 0,45 kW / 230 V





Non-refrigerated display counters

RS

Neutral EUR

VIT801NL, CUBE

VIT800NL, CUBE WITHOUT SHELF

Exterior dimensions 800 x 605 x 450 mm (width x depth x height)

Package size 400 dm³

Connection power 0,01 kW / 230 V

VIT1201NL, CUBE

VIT1200NL, CUBE WITHOUT SHELF

Exterior dimensions 1200 x 605 x 450 mm (width x depth x height)

Package size 550 dm³

Connection power 0,02 kW / 230 V

VIT801NL-SM, CUBE

VIT800NL, CUBE WITHOUT SHELF

Exterior dimensions 800 x 605 x 450 mm (width x depth x height)

Package size 400 dm³

Connection power 0,01 kW / 230 V

VIT1201NL-SM, CUBE

VIT1200NL, CUBE WITHOUT SHELF

Exterior dimensions 1200 x 605 x 450 mm (width x depth x height)

Package size 550 dm³

Connection power 0,02 kW / 230 V

CL-GND-RS-2, GLASS RACK STAND

Exterior dimensions 565 x 615 x 605 mm (width x depth x height)

CL-GND-RS-3 GLASS RACK STAND

Exterior dimensions 565 x 615 x 815 mm (width x depth x height)





CL-GND-RS-2

Self-service refrigerated display counters

Accessories

	DL-TL		
SP18944	SlideING DOORS FOR 802 TL TABLE SHOWCASE		
SP18945	SlideING DOORS FOR 803 TL TABLE SHOWCASE		
SP18946 SlideING DOORS FOR 1202 TL TABLE SHOWCASE			
SP18947	SlideING DOORS FOR 1203 TL TABLE SHOWCASE		
SP18999	HEAT TREATED WOOD PACKING EXTRA COST		
	DL-CL		
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM		
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS		
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 800 AND 1200)		
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1600)		
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 800 AND 1200)		
SP18492 LEGS SHORT 70/105 MM (5 PCS, MODELS 1600)			
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 800 AND 1200)		
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODEL 1600)		
	TRAY SlideES ON CUSTOMER AND DOOR SIDE, FOR PRICES REFER TO PAGE 89		
SP18999	HEAT TREATED WOOD PACKING EXTRA COST		
	VIT		
DL1779	SlideING DOORS FOR VIT801NL		
DL1780	SlideING DOORS FOR VIT1201NL		
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.		
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.		

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Counter refrigerators 650-series for beverages

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

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied in various sizes with and refrigerated wells, ice wells and angled chilled bottle holders and benefit from stainless steel bodies both internally and externally.

Doors or drawers can be supplied to suit the operation and drawers are designed to accept beer crates or wine boxes.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair.



Counter refrigerators 650-series for beverages

Unit specification

TYPE CL Cold Line, height 900 mm

MAIN TYPES Counters for beverage

D Drawers for crates, drawer/solid door combination
B1S Bar counter with a single ice/bottle bin GN 1/1-200
B2S Bar counter with a double bin, an ice/bottle bin with a

drain and an inclined bottle bin

BS Bottle bins, depth 160 mm

SUB TYPES Refrigeration modules (refrigeration units)

CE, CDE (NCLE) Refrigeration unit R290 without a drawer (CE), with a drawer (CDE only in D module):

- operating temperature +2°C...+15°C

- 230V 50Hz

COUNTER MODULES

- 1 Solid door with 2 shelves
- 2 2 telescopic drawers with stainless steel base for beverage storage
- G4 Glass window door, lighting

Counter refrigerators 650-series for beverages

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

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

The counters for beverages are lockable with central locking system and the base is supplied with legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair.

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 for a counter height of 825 mm
- Special table tops, please see page 90
- Heat treated wooden packaging

Counter refrigerators 650-series for beverages



R290 230V 50Hz EUR

CL-D-2-CDE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-D-2-CDE-2 (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

CL-D-2-CDE-2-2 (+2...+15 °C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm 3 Connection power 0,25 kW / 230 V

CL-D-2-2-CDE-2-2 (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,25 kW / 230 V



Module options for D:		
Module 1, Door		
Module G4, Glass window door		
Module C, Refrigeration unit		

Counter refrigerators 650-series for beverages



Counter refrigerators 650-series for beverages

D

Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL		
	COOLING REFRIGERATION SYSTEM		
	COOLING REFRIGERATION SYSTEM		
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS		
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)		
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)		
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)		
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)		
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)		
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODELS 1660 AND 2060)		
SP18999	HEAT TREATED WOOD PACKING EXTRA COST		
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.		
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.		

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Cold Line counters with refrigerated well for beverages storage

Counters with refrigerated well, for the display and serving bottles in a serving line, but keeping them at the correct temperature.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

The counters for beverages are lockable with central locking system and the base is supplied with legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair.

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

Cold Line counters with refrigerated well for beverages storage



R290 230V 50Hz EUR

CL-BS-1-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-BS-1-CE-1 (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

CL-BS-1-CE-1-1 (+2...+15 °C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm 3 Connection power 0,25 kW / 230 V



Module options for BS:

Module 2, Drawer

Cold Line counters with refrigerated well for beverages storage



CL-BS-1-CE-1

Cold Line counters with refrigerated well for beverages storage



Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL	
	COOLING REFRIGERATION SYSTEM	
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS	
SP18407	WIRE SHELF WITH PAIR OF RUNNERS	
SP18847	DRAINAGE FOR REFRIGERATED WELL	
	FACTORY INSTALLATION ONLY	
SP18852	PLASTIC BOTTOM GRATE FOR BASIN 460MM	
SP18853	PLASTIC BOTTOM GRATE FOR BASIN 860MM	
SP18854	PLASTIC BOTTOM GRATE FOR BASIN 1260 MM	
SP18855	PLASTIC BOTTOM GRATE FOR BASIN 1660 MM	
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)	
SP9004 LEGS SHORT 63/78 MM (5 PCS, MODEL 1660)		
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)	
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODEL 1660)	
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)	
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODELS 1660)	
	TRAY SlideES ON CUSTOMER AND DOOR SIDE	
	FOR PRICES REFER TO PAGE 89	
	NOTE! EXTRA COST FOR TRAY SlideE ON DOOR SIDE FOR CL AND NL UNITS	
SP18999	HEAT TREATED WOOD PACKING EXTRA COST	
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.	
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FO TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.	

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Cold Line counters for beverage storage with well for both ice and bottles

Ideal for bar work, these counters are supplied with a storage well which can hold bottles or ice cubes as required. In addition there is refrigerated storage for bottles or cans in the lower compartments, keeping drinks at the ideal serving temperature.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

The counters for beverages are lockable with central locking system and the base is supplied with legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair.

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 heavyduty 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 for a counter height of 825 mm
- Special table tops, please see page 90
- Heat treated wooden packaging

Cold Line counters for beverage storage with well for both ice and bottles



R290 230V 50Hz EUR

CL-B1S-2-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-B1S-2-2-CE (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm³ Connection power 0,25 kW / 230 V

CL-B1S-2-2-CE (+2...+15 °C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm³ Connection power 0,25 kW / 230 V

CL-B1S-2-2-2-CE (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,25 kW / 230 V



Module options for B1S:		
	Module 1, Door	
	Module G4, Glass window door	

Cold Line counters for beverage storage with well for both ice and bottles



Cold Line counters for beverage storage with well for both ice and bottles

B1S

Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL
	COOLING REFRIGERATION SYSTEM
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODELS 1660 AND 2060)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FO TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Cold Line counters for beverage storage with angled well for bottles & well for ice

This counter is supplied with ice well and angled refrigerated bottle holder to store spirit and or wine bottles, keeping they at a good temperature for serving. This arrangement can really speed up bar service during busy periods, in addition there is ample storage within the counter to hold chilled beverages for replenishment.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the usage and benefit from stainless steel bodies both internally and externally.

The counters for beverages are lockable with central locking system and the base is supplied with legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair.

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 heavyduty 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 for a counter height of 825 mm
- Heat treated wooden packaging

Cold Line counters for beverage storage with angled well for bottles & well for ice



R290 230V 50Hz EUR

CL-B2S-2-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 0,25 kW / 230 V

CL-B2S-2-2-CE (+2...+15 °C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

CL-B2S-2-2-CE (+2...+15 °C)

Exterior dimensions $1660 \times 650 \times 900 \text{ mm}$ (width x depth x height) Package size 1400 dm^3 Connection power 0,25 kW / 230 V

CL-B2S-2-2-2-CE (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,25 kW / 230 V



CL-B2S-2-2-CE

Module options for B2S:		
Module 1, Door		
Module G4, Glass window door		

Cold Line counters for beverage storage with angled well for bottles & well for ice



CL-B2S-2-2-CE

Cold Line counters for beverage storage with angled well for bottles & well for ice



Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL	
	COOLING REFRIGERATION SYSTEM	
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS	
SP18407	WIRE SHELF WITH PAIR OF RUNNERS	
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)	
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)	
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)	
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)	
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)	
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODELS 1660 AND 2060)	
SP18999	HEAT TREATED WOOD PACKING EXTRA COST	
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.	
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.	

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



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 exteriors and interiors 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 Slideing can also be fitted to make an attractive point of sale merchandiser.

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 tops, please see page 90
- Heat treated wooden packaging

Bar 550 Series for beverages

B55

Unit specification

TYPE B55 Bar Line, depth 550, height 900 mm

MAIN TYPES Counters for beverage

Cold: 2 2 telescopic drawers with stainles 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



Bar 550 Series for beverages

R290 230V 50Hz EUR

B55/2-CDE (+5...+15 °C)

Exterior dimensions 860 x 550 x 900 mm (width x depth x height) Package size 800 dm $^{\rm 3}$

Connection power 0,25 kW / 230 V

B55/2-CDE-2 (+5...+15 °C)

Exterior dimensions 1260 x 550 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 0,25 kW / 230 V

B55/2-CDE-2-2 (+5...+15 °C)

Exterior dimensions $1660 \times 550 \times 900 \text{ mm}$ (width x depth x height) Package size 1400 dm^3 Connection power 0.25 kW / 230 V

B55/2-2-CDE-2-2 (+5...+15 °C)

Exterior dimensions 2060 x 550 x 900 mm (width x depth x height) Package size 1700 dm 3 Connection power 0,25 kW / 230 V



Module options for B55:		
Module D4, Door		
Module G4, Glass window door		
Module C, Refrigeration unit		

Bar 550 Series for beverages



R290 230V 50Hz EUR

B55/SG8-CDE (+5...+15 °C)*

Exterior dimensions 1260 x 550 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 0,25 kW / 230 V

B55/SG8-CDE-2 (+5...+15 °C)

Exterior dimensions 1660 x 550 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,25 kW / 230 V

B55/SG8-CDE-2-2 (+5...+15 °C)

Exterior dimensions 2060 x 550 x 900 mm (width x depth x height)

Package size 1700 dm³

Connection power 0,25 kW / 230 V

B55/SG8-CDE-SG8 (+5...+15 °C) *

Exterior dimensions 2060 x 550 x 900 mm (width x depth x height)

Package size 1700 dm³

Connection power 0,25 kW / 230 V

B55/SG12-CDE (+5...+15 °C) *

Exterior dimensions 1660 x 550 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,25 kW / 230 V

B55/SG12-CDE-2 (+5...+15 °C)

Exterior dimensions 2060 x 550 x 900 mm (width x depth x height)

Package size 1700 dm³

Connection power 0,25 kW / 230 V

Module options for B55:	
Module D4, Door (* N/A)	
Module G4, Glass window door (* N/A)	
Module C, Refrigeration unit	



B55/SG8-CDE-2

Bar 550 Ice/Bottle sink units

I&BS

Neutral EUR

B55/I&BS-400N

Exterior dimensions 400 x 550 x 900 mm (width x depth x height) Pool size with drainage and plastic grating carpet: 310x305x200 with one movable partition wall Package size 400 dm^3

B55/I&BS-600N

Exterior dimensions $600 \times 550 \times 900 \text{ mm}$ (width x depth x height)

Pool size with drainage and plastic grating carpet: $510 \times 305 \times 200 \times 1000 \times$

B55/I&BS-800N

Exterior dimensions $800 \times 550 \times 900$ mm (width x depth x height) Pool size with drainage and plastic grating carpet: 710x305x200 with two movable partition walls Package size 800 dm^3



B55/I&BS-600N

Bar 550 Beer tap units

RT

Neutral EUR

B55/BT-400N

Exterior dimensions 400 x 550 x 900 mm (width x depth x height) Package size 400 dm 3

B55/BT-600N

Exterior dimensions $600 \times 550 \times 900 \text{ mm}$ (width x depth x height) Package size 600 dm^3

B55/BT-800N

Exterior dimensions 800 x 550 x 900 mm (width x depth x height) Package size 800 dm $^{\rm 3}$



Bar 550 Crate units

SC-600N

Neutral EUR

B55/SC-600N-T with top

Exterior dimensions 600 x 550 x 900 mm (width x depth x height) Package size 600 dm^3

B55/SC-600N without top

Exterior dimensions $600 \times 550 \times 860 \text{ mm}$ (width x depth x height) Package size 600 dm^3



B55/SC-600N-T with top

Bar 550 Trash units

N40W

Neutral EUR

B55/N40W-T with top

Exterior dimensions 400 x 550 x 900 mm (width x depth x height) Package size 400 dm 3

B55/N40W without top

Exterior dimensions 400 x 550 x 860 mm (width x depth x height) Package size 400 dm 3



B55/N40W-T with top

Bar 550 Series for beverages



B55/I&BS-600N

Bar 550 Series for beverages

B55

Accessories

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL	
	COOLING REFRIGERATION SYSTEM	
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS	
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 860 AND 1260)	
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODELS 1660 AND 2060)	
SP18491	LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)	
SP18492	LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)	
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)	
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODELS 1660 AND 2060)	
	NOTE! REFRIGERATED COUNTERS ONLY	
SP18999	HEAT TREATED WOOD PACKING EXTRA COST	
55/LPT-400	SPEED RACK W = 400 (I&BS ONLY)	
55/LPT-600	SPEED RACK W = 600 (I&BS ONLY)	
55/LPT-800	SPEED RACK W = 800 (I&BS ONLY)	
	BAR FRAME + INSTALLATION PARTS, PLEASE ASK A QUOTATION FROM SALES	
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CON TROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.	
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.	

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Hot food storage cupboards

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 it's 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



HL112BM111

Hot food storage cupboards

Unit specification

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



Hot counters for food storage with Bain-Marie

Porkka Hot line counters with temperature controlled Bain-Marie's are designed to accept GN 1/1 containers or smaller multiple modules. They are ideal for food service areas.

The modular construction is versatile and allows a galley to be designed to operate to it's 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

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 heavyduty 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

Hot counters for food storage with Bain-Marie



230 V 50Hz / 60Hz EUR

HL86BM11 (Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height)

Package size 800 dm³

Connection power 1,4 kW / 230 V

HL126BM111 (Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 1,95 kW / 230 V

HL166BM1111 (Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 2,8 kW / 230 V



1	Module options for HLBM:	
1	Module 0, without doors or drawers, neutral cupboard	
1	Module 2, Drawer	
1	Module 3, Drawer	

Hot counters for food storage with saucing Bain-Marie

Porkka Hot line counters with heated top plate and temperature controlled saucing Bain-Marie's are 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 it's 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

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

Hot counters for food storage with saucing Bain-Marie



230 V 50Hz / 60Hz EUR

HL86BM/HT11 (Heated top +30...+70°C with saucing Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3 Connection power 1,1 kW / 230 V

HL126BM/HT111 (Heated top +30...+70°C with saucing Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm 3 Connection power 1,9 kW / 230 V

HL166BM/HT1111 (Heated top $+30...+70^{\circ}$ C with saucing Bain-Marie $+30...+90^{\circ}$ C, cupboard $+30...+75^{\circ}$ C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm 3 Connection power 2,2 kW / 230 V





Module options for HL-BM/HT:	
Module 0, without doors or drawers, neutral cupboard	
Module 2, Drawer	
Module 3, Drawer	

Hot 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 it's 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

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

Hot counters for food storage

HT, NT

230 V 50Hz / 60Hz EUR

HL86HT11 (Heated top +30...+70°C, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height)

Package size 800 dm³

Connection power 0,55 kW / 230 V

HL126HT111 (Heated top +30...+70°C, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 0,8 kW / 230 V

HL166HT1111 (Heated top +30...+70°C, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 1,35 kW / 230 V

HL86NT11 (Neutral top, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height)

Package size 800 dm³

Connection power 0,3 kW / 230 V

HL126NT111 (Neutral top, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 0,3 kW / 230 V

HL166NT1111 (Neutral top, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 0,6 kW / 230 V



Module options for HLHT, HLNT:	
Module 0, without doors or drawers, neutral cupboard	
Module 2, Drawer	
Module 3, Drawer	

Hot food storage cupboards



HL126BM

Hot food storage cupboards

HT, NT

Accessories

SP18445	GN 1/1 COVER PLATE		
SP18407	WIRE SHELF WITH PAIR OF RUNNERS		
SP18424	WATER FILLING INCLUDING OVERFLOW HOSE (BM MODELS)		
	NOTE! FACTORY INSTALLATION ONLY		
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES		
SP18405-1	DIVIDER FOR DRAWER		
	GANTRY WITH LIGHT, FACTORY MOUNTED:		
NLSQ800	GANTRY L= 800 MM WITH SNEEZE GUARDS		
NLSQ1200	GANTRY L= 1200 MM WITH SNEEZE GUARDS		
NLSQ1600	GANTRY L= 1600 MM WITH SNEEZE GUARDS		
	GANTRY WITH INFRARED HEATING LAMP(S),		
	FACTORY MOUNTED WITHOUT POWER ADJUSTMENT:		
NLSQ800-500W	GANTRY L= 800 MM WITH SNEEZE GUARDS AND 1 PC IR-LAMP, 500 W		
NLSQ1200-1000W	GANTRY L= 1200 MM WITH SNEEZE GUARDS AND 2 PCS IR-LAMP, 500 W*		
NLSQ1600-1500W	GANTRY L= 1600 MM WITH SNEEZE GUARDS AND 3 PCS IR-LAMP, 350 W*		
	* NOTE! BAIN-MARIE MODELS WITH INFRARED LAMPS		
	REQUIRES TWO POWER SUPPLIES		
	NOTE! INFRARED LAMPS NOT RECOMMENDED ON BM/HT MODELS		
SP18808	STEPLESS POWER ADJUSTMENT FOR INFRARED LAMP(S)		
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 460, 860, 1260)		
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODEL 1660)		
SP18491	LEGS SHORT 4 PCS 70/105 MM (460, 860, 1260)		
SP18492	LEGS SHORT 5 PCS 70/105 MM (1660)		
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 460, 860, 1260)		
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODEL 1660)		
	TRAY SlideES ON CUSTOMER AND DOOR SIDE, FOR PRICES REFER TO PAGE 89		
SP18999	HEAT TREATED WOOD PACKING EXTRA COST		
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 91.		
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HAND- HELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAM- LESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.		

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Digital Heat and Moisture Control for prolonged food storage

Over several years Porkka have developed a new revolutionary food hold unit, that has been designed to store pre-cooked foods, for hours on end.

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.

Dishes such as cooked rice and pasta, as well as fish and meat can be stored for up to and over 4 hours, without loosing texture, colour or appearance. There is also no taste transfer between the foods being stored prior to serving.

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.
- Gantries 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

Digital Heat and Moisture Control for prolonged food storage

Unit specification

TYPE	HLD	DHMC Digital Heat and Moisture Control equipment	
WIDTH	86 126 166	860 mm 1260 mm 1660 mm	
MAIN TYPES	NT HT BM BM/HT	Neutral top, cupboard (+30+75°C) Heated top (+30+70°C), cupboard (+30+75°C) Bain-Marie (+30+90°C), cupboard (+30+75°C) Heated top (+30+70°C) with saucing Bain-Marie (+30+90°C), cupboard (+30+75°C)	
SUB TYPES	1 2 3 4	Solid door cupboard, two shelves included 2 telescopic drawers to accept GN containers 3 telescopic drawers to accept GN containers 4 telescopic drawers to accept GN containers	



Digital Heat and Moisture Control Bain-Maries

BM

230 V 50Hz / 60Hz EUR

HLD86BM11 (Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm^3

Connection power 1,8 kW / 230 V

HLD126BM111 (Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 2,7 kW / 230 V

HLD166BM1111 (Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 3,2 kW / 230 V



HLD126BM111, GANTRY WITH INFRARED HEATING LAMP(S) IS AN OPTIONAL FEATURE

Module options for HLDBM:	
Module 2, Drawer	
Module 3, Drawer	

Digital Heat and Moisture Control Bain-Marie/heated top combinations



230 V 50Hz / 60Hz EUR

HLD86BM/HT11 (Heated top +30...+70°C with saucing Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm 3

Connection power 1,5 kW / 230 V

HLD126BM/HT111 (Heated top +30...+70°C with saucing Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 2,6 kW / 230 V

HLD166BM/HT1111 (Heated top +30...+70°C with saucing Bain-Marie +30...+90°C, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 2,6 kW / 230 V





HLD126BM/HT112

Module options for HLDBM/HT:	
Module 2, Drawer	
Module 3, Drawer	

Digital Heat and Moisture Control Heated and neutral tops



230V 50Hz / 60Hz EUR

HLD86HT11 (Heated top +30...+70°C, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height)

Package size 800 dm³

Connection power 1,0 kW / 230 V

HLD126HT111 (Heated top +30...+70°C, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 1,5 kW / 230 V

HLD166HT1111 (Heated top +30...+70°C, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 1,8 kW / 230 V

HLD86NT11 (Neutral top, cupboard +30...+75°C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height)

Package size 800 dm³

Connection power 0,8 kW / 230 V

HLD126NT111 (Neutral top, cupboard +30...+75°C)

Exterior dimensions 1260 x 650 x 900 mm (width x depth x height)

Package size 1100 dm³

Connection power 1,1 kW / 230 V

HLD166NT1111 (Neutral top, cupboard +30...+75°C)

Exterior dimensions 1660 x 650 x 900 mm (width x depth x height)

Package size 1400 dm³

Connection power 1,4 kW / 230 V



Module options for HLDHT, HLDNT:	
Module 2, Drawer	
Module 3, Drawer	
Module 4, Drawer	

Digital Heat and Moisture Control for prolonged food storage

Accessories

SP18405	DIVIDER FRAME 1/1 FOR BAIN-MARIE		
	TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES		
SP18445	GN 1/1 COVER PLATE (BM MODELS ONLY)		
SP18409	WIRE SHELF WITH PAIR OF RUNNERS		
CD10424	WATER FILLING INCLUDING OVERFLOW HOSE (RM MODELS)		
SP18424	WATER FILLING INCLUDING OVERFLOW HOSE (BM MODELS)		
CD40405.4	NOTE! FACTORY INSTALLATION ONLY		
SP18405-1	DIVIDER FOR DRAWERS		
SP18494	PRODUCT PROBE		
	NOTE! FACTORY INSTALLATION ONLY		
	NOTE! AVAILABLE ONLY WHEN THE MODULE ON THE LEFT SIDE		
	OF THE CONTROL UNIT IS DOOR		
	GANTRY WITH LIGHT, FACTORY MOUNTED:		
NLSQ800	GANTRY L= 800 MM WITH SNEEZE GUARDS		
NLSQ1200	GANTRY L= 1200 MM WITH SNEEZE GUARDS		
NLSQ1600	GANTRY L= 1600 MM WITH SNEEZE GUARDS		
	GANTRY WITH INFRARED HEATING LAMP(S),		
	FACTORY MOUNTED WITHOUT POWER ADJUSTMENT:		
NLSQ800-500W	GANTRY L= 800 MM WITH SNEEZE GUARDS AND 1 PC IR-LAMP, 500 W		
NLSQ1200-1000W	GANTRY L= 1200 MM WITH SNEEZE GUARDS AND 2 PCS IR-LAMP, 500 W*		
NLSQ1600-1500W	GANTRY L= 1600 MM WITH SNEEZE GUARDS AND 3 PCS IR-LAMP, 500 W*		
	* NOTE! BAIN-MARIE MODELS WITH INFRARED LAMPS		
	REQUIRES TWO POWER SUPPLIES		
	NOTE! INFRARED LAMPS NOT RECOMMENDED ON BM/HT MODELS		
SP18808	STEPLESS POWER ADJUSTMENT FOR INFRARED LAMP(S)		
SP9003	LEGS SHORT 63/78 MM (4 PCS, MODELS 460, 860, 1260)		
SP9004	LEGS SHORT 63/78 MM (5 PCS, MODEL 166)		
SP18491	LEGS SHORT 4 PCS 70/105 MM (860, 1260)		
SP18492	LEGS SHORT 4 PCS 70/105 MM (166)		
SP18411	CASTORS TO REPLACE LEGS (4 PCS, MODELS 860 AND 1260)		
SP18493	CASTORS TO REPLACE LEGS (5 PCS, MODEL 166)		
SP18999	HEAT TREATED WOOD PACKING EXTRA COST		
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL		
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 93.		

Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.



Plate dispensers

Hot line heated plate dispensers, designed to be incorporated in service lines with Porkka Hot or Cold equipment, can also be supplied as ambient temperature plate (neutral) dispensers.

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

Unit specification

TYPE	HL	Hot Line equipment
WIDTH	46	460 mm
MAIN TYPES	PH-28	Heated plate dispenser for \emptyset 240 $-$ 280 mm diameter plates (two cylinders) +30+70°C
	PN-28	Neutral plate dispenser for \emptyset 240 $-$ 280 mm diameter plates (two cylinders)
	PH-32	Heated plate dispenser for \emptyset 290 $-$ 320 mm diameter plates (one cylinder) +30+70°C
	PN-32	Neutral plate dispenser for \emptyset 290 – 320 mm diameter plates (one cylinder)

Optional features

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



Plate dispensers

PH, PN

Neutral EUR 230V 50Hz / 60Hz EUR

HL46PH28 (+30...+70°C)

Exterior dimensions 460 x 650 x 900 mm (width x depth x height) Package size 400 dm^3

Connection power 1,4 kW / 230 V

HL46PN28 (neutral)

Exterior dimensions 460 x 650 x 900 mm (width x depth x height) Package size 400 dm^3

HL46PH32 (+30...+70°C)

Exterior dimensions 460 x 650 x 900 mm (width x depth x height) Package size 400 dm 3 Connection power 0,7 kW / 230 V

HL46PN32 (neutral)

Exterior dimensions 460 x 650 x 900 mm (width x depth x height) Package size 400 dm^3



Non-refrigerated counters

Non-refrigerated counters for the storage of ambient produce or utensils, can be supplied with or without doors to make matching equipment lines.

Special table tops, please see page 90.



Module options

Module 2, Drawer

Module 3, Drawer

Non-refrigerated counters



Neutral EUR

NL65NT400

Neutral table (Stainless steel) with one shelf, Length = 400 mm

NL65NT600

Neutral table (Stainless steel) with one shelf, Length = 600 mm

NL65NT800

Neutral table (Stainless steel) with one shelf, Length = 800 mm

NL65NT1200

Neutral table (Stainless steel) with one shelf, Length = 1200 mm

NL65NT400D

Neutral table (Stainless steel) with one shelf and door, Length = 400 mm

NL65NT600D

Neutral table (Stainless steel) with one shelf and door, Length = 600 mm

NL65NT800D

Neutral table (Stainless steel) with two shelves and doors, Length = 800 mm

NL65NT1200D

Neutral table (Stainless steel) with three shelves and doors, Length = 1200 mm

Non-refrigerated counters

Accessories, Sneeze guards

NLSQ800	Gantry L= 800 mm with sneeze guards and light		
NLSQ1200	Gantry L= 1200 mm with sneeze guards and light		
NLSQ1600	Gantry L= 1600 mm with sneeze guards and light		
NLSQ800-350W	Gantry L= 800 mm with sneeze guards and 1 pc IR-lamp, 350 W		
NLSQ1200-700W	Gantry L= 1200 mm with sneeze guards and 2 pcs IR-lamp, 350 W		
NLSQ1600-1050W	Gantry L= 1600 mm with sneeze guards and 3 pcs IR-lamp, 350 W		
NLSQ800-500W	Gantry L= 800 mm with sneeze guards and 1 pc IR-lamp, 500 W		
NLSQ1200-1000W *	Gantry L= 1200 mm with sneeze guards and 2 pcs IR-lamp, 500 W		
NLSQ1600-1500W *	Gantry L= 1600 mm with sneeze guards and 3 pcs IR-lamp, 500 W		
	* NOTE! BAIN-MARIE MODELS WITH INFRARED LAMPS REQUIRES TWO POWER SUPPLIES		
SQSM800	Service model sneeze quard (glass) with fluorecent light L=800, R=1000		
SQSM1200	Service model sneeze quard (glass) with fluorecent light L=1200, R=1000		
SQSM1600	Service model sneeze guard (glass) with fluorecent light L=1600 (2x800), R=1000		
SQSM800-500W	Service model sneeze guard (glass) with 1 pc IR-lamp, 500 W L=800, R=1000		
SQSM1200-1000W *	Service model sneeze guard (glass) with 2 pcs IR-lamp, 500 W L=1200, R=1000		
SQSM1600-1500W *	Service model sneeze guard (glass) with 3 pc IR-lamp, 500 W L=1600 (2x800), R=1000		
	* NOTE! BM MODELS REQUIRES A SEPARATED ELECTRIC CABLE		
SP18808	Stepless Power adjustment for Infrared lamp(s)		
SP9003	Legs short 63/78 mm (4 pcs models 400-1200)		
SP18491	Legs short 70/105 mm (4 pcs models 400-1200)		
	Heat treated wood packing extra cost		

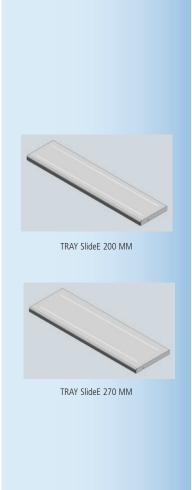


Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.

Non-refrigerated counters

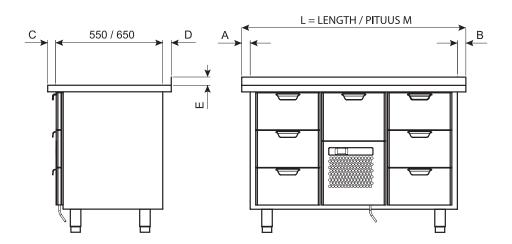
Accessories, Tray Slidees

	TRAY SLIDEES ON CUSTOMER AND DOOR SIDE:
NLTS-DS	NOTE! extra cost for tray Slidee on door side for CL and NL units
NLTS20400	Tray Slidee 400 x 200 mm, for HL, DL, CL and NL units
NLTS20460	Tray Slidee 460 x 200 mm, for HL, DL, CL and NL units
NLTS20600	Tray Slidee 600 x 200 mm, for HL, DL, CL and NL units
NLTS20800	Tray Slidee 800 x 200 mm, for HL, DL, CL and NL units
NLTS20860	Tray Slidee 860 x 200 mm, for HL, DL, CL and NL units
NLTS201200	Tray Slidee 1200 x 200 mm, for HL, DL, CL and NL units
NLTS201260	Tray Slidee 1260 x 200 mm, for HL, DL, CL and NL units
NLTS201600	Tray Slidee 1600 x 200 mm, for HL, DL, CL and NL units
NLTS201660	Tray Slidee 1660 x 200 mm, for HL, DL, CL and NL units
NLTS27400	Tray Slidee 400 x 270 mm, for HL, DL, CL and NL units
NLTS27460	Tray Slidee 460 x 270 mm, for HL, DL, CL and NL units
NLTS27600	Tray Slidee 600 x 270 mm, for HL, DL, CL and NL units
NLTS27800	Tray Slidee 800 x 270 mm, for HL, DL, CL and NL units
NLTS27860	Tray Slidee 860 x 270 mm, for HL, DL, CL and NL units
NLTS271200	Tray Slidee 1200 x 270 mm, for HL, DL, CL and NL units
NLTS271260	Tray Slidee 1260 x 270 mm, for HL, DL, CL and NL units
NLTS271600	Tray Slidee 1600 x 270 mm, for HL, DL, CL and NL units
NLTS271660	Tray Slidee 1660 x 270 mm, for HL, DL, CL and NL units



Please note! accessory prices are only valid when purchasing together with a complete product i.e. cabinet plus accessories.

Accessories, Special table tops



For extra width table tops: Price will be 201 EUR x total extended width (A, B or A+B) plus small batch price 206 EUR.

- i.e. 2000mm top for 800 counter will be 1,2 x 201 = 241 EUR + 206 EUR = Total 447 EUR
- · Width can be added to A or B or equal. Support legs may be required.
- Note maximum total width is 2400 mm.

CODE SP19501	EXTRA COST FOR SPECIAL / SMALL BATCH	PRICE / METER	MINIMUM CHARGE	MAXIMUM LENGTH
	EUR	EUR	EUR	
A or B	206	201	366	2,4 M
A + B	206	201	366	2,4 M

For extra deep table tops: Price will be 201 EUR x total width (L) plus small batch price 206 EUR.

- i.e. depth required 1000 mm 201 EUR x (L) say 2000 mm. 201 x 2 = 402 +206 = Total 608 EUR.
- Note extra depth can be added to C, D or C and D
- Note maximum total depth is 1050 mm.

CODE SP19502	EXTRA COST FOR SPECIAL / SMALL BATCH	PRICE / METER	MINIMUM CHARGE	MAXIMUM DEPTH
	EUR	EUR	EUR	
C or D	206	201	366	1050 MM
C + D	206	201	366	1050 MM

Splash back on table tops: Price per meter times (x) table top length (meter) = L

• i.e. 2000 mm table top with 40 mm splash back. 2 x 51 = Total 102 EUR.

CODE SP19503	PRICE / METER	MINIMUM CHARGE	
E = HEIGHT	EUR	EUR	
E = 20 mm	51 x L	50	
E = 40 mm	51 x L	50	
E = 60 mm	76 x L	75	
E = 100 mm	102 x L	100	

Support legs for extra width table top: A, B or A+B

	CODE	EUR
FOR 650-SERIE	SP18412	132
FOR 550-SERIE	SP18413	132

NOTE! Other dimensions of table tops and splash backs, please ask the sales



Porkka iTOP™ temperature data logging and control system

Porkka iTOP™ LOCAL is a temperature data logging and control system for refrigeration equipment.

- Independent monitoring system for refrigeration counters, cabinets and cold rooms
- Every user has their own user ID and password
- The system can be used in the facility's external and/or internal network and can also be connected directly to the main user's computer by cable
- The system is used with internet browser, no separate software required
- The connection does require a fixed IP address
- The equipment's memory capacity is specified for a minimum one year's requirments
- The system records product temperature but also data for maintenance purposes like suction, discharge and defrost temperatures, alarm histories, status of compressors and defrosts
- Configurable network (IT) and email settings by user

Porkka iTOP™ LOCAL prices

Porkka iTOP™ LOCAL temperature monitoring system is used typically for up to a maximum of five refrigeration units. We recommend a service model for larger units which is also available for small units. For further information please ask from sales.

Customer care is available for technical questions, installation or daily user support from our service center, 020 5555 222 / itop@ huurre.com.





Porkka iTOP™ Service

Porkka iTOP™ comprehensive Service

Choose Porkka iTOPTM comprehensive service package for simple and intelligent temperature and remote control. It is possible to connect different control systems and sensors into the Service. This will give you the same service for all your devices and their measured data of the conditions, temperatures, status (eg. door open / closed), etc. There are three different levels of Porkka iTOPTM Service.

Porkka iTOP™ TEMPERATURE

- Temperature logging and recording
- Proactive monitoring to avoid emergency situations
- · Visual layout and user friendly interface that is usable with web browsers and mobile devices
- Customer care center weekdays from 8.00 to 16.00 Finnish time

Porkka iTOP™ CONTROL

In addition of the above services

- Remote monitoring and control of refrigeration devices
- Remote control operations from our customer service center included in the service price weekdays from 8.00 to 16.00 Finnish time

Porkka iTOP™ ENERGY

Energy consumption reports from refrigeration equipment and/or other devices in addition of the above services.

Valuable Services for the users with Porkka iTOP™ Services

- Take care of temperatures without using any of your work time significantly reduces manual records
- Food stuff are in reliable monitoring to minimize losses and eliminating human errors
- Fast response time with remote control solutions First actions can be made remotely without engineers having to attend the site
- Simple and informative service portal with comprehensive reports that are available from internet whenever you need them
- Temperatures are archived and secured in safety server environment
- Refrigeration professionals at your service!

There are many solutions for high-level quality assurance of medicines in Porkka iTOP™. Please contact us for further details.



Porkka iTOP™ HANDHELD

Porkka iTOPTM HANDHELD device for temperature measurement and temperature deviation reporting is available.

Porkka iTOPTM HANDHELD is the most advanced handheld device and is complete with a touch-screen for temperature measurement and management. Handheld is complete with an antibacterial temperature sensor are fully wireless and seamlessly integrated to Porkka iTOPTM Services. It is easy to define corrective actions for temperature deviations when measuring temperatures and comments are automatically saved to Porkka iTOPTM Services is via mobile data connectivity. All recorded temperatures are easy available from Porkka iTOPTM web portal which can be accessed with web browsers and mobile devices. There are also used fast response temperature sensor and internal barcode reader to speed up the temperature measuring process.

Handheld is always with supplied with a service package, because it does not work independently without mobile data connection and centralised software application.

The basic hardware includes

- handheld
- wireless temperature sensor
- charger for handheld and sensor
- commissioning (handheld, sensor, software application) -> fast start up on a site
- education by phone

The Service price includes

- mobile data connection
- iTOP manager application including management and maintenance
- Temperature measurement reports in Porkka iTOP™ web service portal
- Service center support weekdays from 8.00 to 16.00 (Finnish time)
- * The price depends on countries pricing of mobile data connectivity, please ask further details



Notes			

Notes

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 is a brand of the Huurre Group. Porkka brand is well known for its quality and reliability throughout the word. 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, controlled and certified by Lloyd's Register Quality Assurance. Porkka also hold the environmental certificate ISO 14001, issued also by LRQA. Huurre Group reserves the right to make any changes without prior notice.

