Modular Step-in Cold and Freezer Rooms

Contents

The solution ........................................... 3
Modular Step-in Cold and Freezer Rooms Details ........................................... 4
RHDS® & WHE ........................................... 7
Sizes ..................................................... 8
Model MK 5 (R290 refrigerant) ........................................... 10
Model MK 4 (R452A refrigerant) ........................................... 12
Porkka iTOP™ ........................................... 14
Modular Step-in Cold and Freezer Rooms

The solution

The need of standard rooms is very versatile. New construction sets different needs compared to alteration and renovation work. The Porkka MCR walk-in room adapts to the customer’s needs both in terms of cooking and space use, providing the most environmentally friendly, cost-effective and safe solution for modern professional kitchens.

Space requirements
Porkka MCR occupies least space outside the room chassis. The door handle projects 130 mm from the front wall. The refrigeration unit itself requires even less space.

Porkka recommends to have 100 mm additional space around the room to enable easy installation. Door opening radius is 160 mm more than the clear opening.

Special requirements for low temperature storages
The cold cut is essential to avoid ice building at the construction underneath the freezer room.

Porkka offer unique solution that protects the surroundings from excess humidity too.

How to re-use the heat
The heat load of the MCR consists of the heat delivered from the ambient, products stored and the room itself. This energy can be easily re-used in the building itself. Porkka offers several energy recycling solutions.

Comfortable working space
Porkka MCR is a solution for healthier and more quiet working space. Enjoy!

Assembly site
A floorless cold room requires floor underneath which is properly protected against moisture and is non-slippery.

Medium and low temperature rooms must always be supplied with a floor.

Trolley operation
To facilitate the use of trolleys, chill rooms can be supplied without a floor. In this instance, the room is erected on an insulated plinth.

If insulated floor element is essential, it is possible to recess the floor, or, if above ground, supply an optional ramp.

Trolley operation options

Traditional vs. MCR floor heating
Traditional floor with heating allows ice building to proceed outside of the freezer room floor element creating possible moisture problems or excess energy consumption.

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

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Modular Step-in Cold and Freezer Rooms

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

Cooling units produced in our own factory have been designed to be both powerful and energy efficient. Digital temperature displays have built-in high/low alarms which are both audible and visual. These can be connected via a volt free relay to a building management system. The controller is also equipped with HACCP features to meet the more stringent temperature monitoring regulations being enforced. The unit or units can be connected to Porkka iTOP™ temperature data logging and control system for more advanced monitoring (see pg. 54).

Carefully planned materials and details

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

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

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

A ultra-hygienic shelving system allows the operator to wash individual shelves in a commercial dishwasher whilst larger dimensions increase storage areas within our rooms. Select from our extensive range, for a room to suit your requirements.

- Three temperature ranges; +2 to +8°C (+12°C) adjustable in increments of 1°C for chilled produce. For the storage of fresh meat or fish use –2 to +5°C and for frozen select –18 to –22°C.

- Insulation options of either 80 or 100mm.

- Select floorless chill rooms for trolley operation. (Chill temperature only).

- Medium and freezer rooms must be supplied with a floor which can be either recessed or with a ramp if a trolley is required.

- Cooling units can be manufactured for placement either to the left or right hand side of the door and can also be made for connection to a central cooling system.

- Door can be hung either left or right-hinged or changed in the field if required.

- Standard external height 2100mm (note 2140mm if 100mm insulation selected) or 2400 / 2440mm.

- 4 tier fully adjustable shelving is supplied for either 2 or 3 walls depending on model selected. Standard shelves are made of ABS-plastics which is classified as food safe and can be washed in a commercial dishwasher. Stainless steel shelves are available as an additional accessory.
Combined digital temperature display with built-in control functions

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

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

HACCP
Versatile, built-in HACCP (Hazard Analysis and Critical Control Point) properties enable continuous and real-time temperature monitoring in compliance with the European Food Act being implemented by many governments.

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

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

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

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

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

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

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

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Modular Step-in Cold and Freezer Rooms

New environmental friendly solutions instead of traditional remote units (CC)
EU F-gas regulation forbids to use traditional refrigerants with GWP ≥ 2500 for new installations (e.g. R404A) from the beginning 1st January 2020. Porkka offers today the most environmental-friendly solutions for remote condensing cold rooms with natural refrigerants (HC, GWP 3). The RHDS® is a compact solution for small and medium size operators. The WHE offers the possibility to recycle and re-use the heat in the building’s HVAC. Porkka solutions are cost-effective and reliable.

Porkka Remote Heat Disposal System (RHDS®)
The RHDS system is similar to the standard Porkka unit with the addition of a liquid condenser, header tank and pump. Water pipes are then connected from the remote condenser to the refrigeration unit. After connecting the system it is filled with a water glycol solution that will operate in both summer and winter conditions. The multi-fix condenser can be positioned either within an area that will benefit from heat input or externally. The unit can be floor or wall mounted. In addition the equipment benefits the environment by utilising a very small refrigerant charge and reducing running costs.

Installation of the equipment is quick and easy and can be undertaken by competent installers that do not necessarily have to be qualified refrigeration engineers, though they are recommended. The RHDS® can be used throughout our standard range of rooms and at all temperatures i.e. chilled, medium or freezer versions. For a standard installation, a pipe can be run as much as 20 meters horizontally with a maximum vertical lift of 5 meters within the run, the height of which is measured from the pump within the refrigeration unit. Variants for up to 40 and 60 m pipe run available as an option.

<table>
<thead>
<tr>
<th></th>
<th>DISTANCE A (max)</th>
<th>DISTANCE A (max)</th>
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<tr>
<td>STANDARD PUMP</td>
<td>15 m</td>
<td>5 m</td>
<td>20 m</td>
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<td>HEAVY-DUTY PUMP PICO</td>
<td>30 m</td>
<td>10 m</td>
<td>40 m</td>
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<tr>
<td>EXTRAHEAVY-DUTY PUMP</td>
<td>45 m</td>
<td>15 m</td>
<td>60 m</td>
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</table>

Porkka Water Heat Exchanger (WHE)
The WHE system is similar to Porkka RHDS® unit the difference being removal of header tank and pump. Water pipes are then connected into the constructions condensed water systems. The typical usage of condence water is from 120 to 240 l/h (T_{in} +10°C, T_{out} +17°C).

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

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

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

Porkka Modular Cold Rooms offer hundreds of rooms to select from

*Available only in 80mm insulation thickness

*Special shelf layout, height 2400
Modular Step-in Cold and Freezer Rooms

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Modular Step-in Cold and Freezer Rooms

Model MK 5 (R290 refrigerant)

Porkka have now developed a new range of cooling units that are even more efficient and environmentally friendly.

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

Even more important are the massive energy savings. In tests we have achieved up to 33% reduction in electrical consumption compared to the older refrigerants used.

This will save users of Porkka modular cold and freezer rooms, vast amounts of operating costs, over the life cycle of the equipment.

<table>
<thead>
<tr>
<th></th>
<th>C950</th>
<th>M950</th>
<th>F850</th>
<th>F851</th>
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<tr>
<td>Temperature range</td>
<td>+2°C … +12°C</td>
<td>-2°C … +5°C</td>
<td>-22°C … -18°C</td>
<td>-22°C … -18°C</td>
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<tr>
<td>Volume</td>
<td>&lt; 10 m³</td>
<td>&lt; 10 m³</td>
<td>&lt; 5 m³</td>
<td>5-10 m³</td>
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<tr>
<td>Connection power (plug-in)</td>
<td>0.7 kW</td>
<td>0.7 kW</td>
<td>1.43 kW</td>
<td>1.9 kW</td>
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<tr>
<td>Fuse</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 16 A</td>
</tr>
<tr>
<td>Voltage</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
</tr>
<tr>
<td>Ambient temperature</td>
<td>+5°C … +32°C</td>
<td>+5°C … +32°C</td>
<td>+5°C … +32°C</td>
<td>+5°C … +32°C</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R 290</td>
<td>R 290</td>
<td>R 290</td>
<td>R 290</td>
</tr>
<tr>
<td>Plug-in Unit</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>RHDS®</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
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<tr>
<td>WHE</td>
<td>•</td>
<td>•</td>
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## Modular Step-in Cold and Freezer Rooms

### Model MK 5 (R290 refrigerant)

<table>
<thead>
<tr>
<th>Volume</th>
<th>F850, C950, M950</th>
<th>F851, C950, M950</th>
<th>N/A</th>
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<tbody>
<tr>
<td>&lt; 5 m³</td>
<td>(1,4 B)</td>
<td>(1,8 A)</td>
<td>(1,6 B)</td>
</tr>
<tr>
<td>5 &lt; 10 m³</td>
<td>(1,6 B)</td>
<td>(1,8 A)</td>
<td>(2,3 B)</td>
</tr>
<tr>
<td>10 m³</td>
<td>(1,6 B)</td>
<td>(1,8 A)</td>
<td>(2,3 B)</td>
</tr>
</tbody>
</table>

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Modular Step-in Cold and Freezer Rooms

Model MK 4 (R452A refrigerant)

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

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

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

CC models are available as R404A compatible (e.g. R448A, R449A, R452A and R454A). CC / C-models available for R134a as an option.

Our own design of shelving using easy to clean materials ensures Porkka modular cold rooms are ideal in many sectors of business including, food storage, scientific and marine applications.

Porkka refrigeration unit technical data

<table>
<thead>
<tr>
<th>Model</th>
<th>C940</th>
<th>C1240</th>
<th>M940</th>
<th>M1240</th>
<th>F840</th>
<th>F1140</th>
<th>F1540</th>
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<tbody>
<tr>
<td>Temperature range</td>
<td>+2°C ... +12°C</td>
<td>+2°C ... +12°C</td>
<td>-2°C ... + 5°C</td>
<td>-2°C ... + 5°C</td>
<td>-22°C ... -10°C</td>
<td>-22°C ... -10°C</td>
<td>-22°C ... -10°C</td>
</tr>
<tr>
<td>Volume</td>
<td>&lt; 12 m³</td>
<td>&lt; 22 m³</td>
<td>&lt; 12 m³</td>
<td>&lt; 22 m³</td>
<td>&lt; 11 m³</td>
<td>&lt; 14 m³</td>
<td>&lt; 22 m³</td>
</tr>
<tr>
<td>Connection power (plug-in)</td>
<td>0.81 kW</td>
<td>1.07 kW</td>
<td>1.20 kW</td>
<td>1.62 kW</td>
<td>1.42 kW</td>
<td>1.91 kW</td>
<td>2.19 kW (2,27 kW)</td>
</tr>
<tr>
<td>Connection power CC</td>
<td>0.33 kW</td>
<td>0.39 kW</td>
<td>1.32 kW</td>
<td>1.83 kW</td>
<td>1.32 kW</td>
<td>1.83 kW</td>
<td>1.83 kW</td>
</tr>
<tr>
<td>Connection power HiO</td>
<td>0.73 kW</td>
<td>0.99 kW</td>
<td>1.12 kW</td>
<td>1.54 kW</td>
<td>1.33 kW</td>
<td>1.83 kW</td>
<td>2.08 kW (2,16 kW)</td>
</tr>
<tr>
<td>Connection power RHDS®</td>
<td>0.86 kW</td>
<td>1.13 kW</td>
<td>1.26 kW</td>
<td>1.68 kW</td>
<td>1.48 kW</td>
<td>1.97 kW</td>
<td>2.27 kW (2,35 kW)</td>
</tr>
<tr>
<td>Fuse</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 10 A</td>
<td>1 x 16 A</td>
</tr>
<tr>
<td>Voltage</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>230 V / 50 Hz</td>
<td>400V/50Hz 3-Ph (220V 3-ph N)</td>
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<td>Cooling effect ( CC )</td>
<td>1 330 W</td>
<td>1 900 W</td>
<td>1 240 W</td>
<td>1 800 W</td>
<td>1 200 W</td>
<td>1 430 W</td>
<td>2 025 W</td>
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<tr>
<td>Evaporating temperature ( CC )</td>
<td>-8°C</td>
<td>-8°C</td>
<td>-10°C</td>
<td>-10°C</td>
<td>-28°C</td>
<td>-28°C</td>
<td>-28°C</td>
</tr>
<tr>
<td>Ambient temperature</td>
<td>+5°C ... +32°C</td>
<td>+5°C ... +32°C</td>
<td>+5°C ... +32°C</td>
<td>+5°C ... +32°C</td>
<td>+5°C ... +32°C</td>
<td>+5°C ... +32°C</td>
<td>+5°C ... +32°C</td>
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<tr>
<td>Refrigerant</td>
<td>R 452A</td>
<td>R 452A</td>
<td>R 452A</td>
<td>R 452A</td>
<td>R 452A</td>
<td>R 452A</td>
<td>R 452A</td>
</tr>
<tr>
<td>Level of sound pressure 1m / 1,5 m ( dB re 20 µPa )</td>
<td>53 dB ( A )</td>
<td>53 dB ( A )</td>
<td>53 dB ( A )</td>
<td>53 dB ( A )</td>
<td>55 dB ( A )</td>
<td>58 dB ( A )</td>
<td>59 dB ( A )</td>
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<tr>
<td>Level of sound pressure 1m / 1,5 m ( dB re 20 µPa ) RHDS®</td>
<td>49 dB ( A )</td>
<td>49 dB ( A )</td>
<td>49 dB ( A )</td>
<td>49 dB ( A )</td>
<td>51 dB ( A )</td>
<td>54 dB ( A )</td>
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<tr>
<td>RHDS® liquid condenser</td>
<td>RHDS® 2140</td>
<td>RHDS® 2160</td>
<td>RHDS® 2140</td>
<td>RHDS® 2160</td>
<td>RHDS® 2140</td>
<td>RHDS® 2160</td>
<td>RHDS® 2140</td>
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<tr>
<td>Fluid condenser acoustic pressure at location 10m ( dB re 20 µPa )</td>
<td>34 dB ( A )</td>
<td>34 dB ( A )</td>
<td>34 dB ( A )</td>
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<td>34 dB ( A )</td>
<td>34 dB ( A )</td>
<td>37 dB ( A )</td>
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<tr>
<td>Permitted temperature range at fluid condenser location</td>
<td>-40°C ... +35°C</td>
<td>-40°C ... +35°C</td>
<td>-40°C ... +35°C</td>
<td>-40°C ... +35°C</td>
<td>-40°C ... +35°C</td>
<td>-40°C ... +35°C</td>
<td>-40°C ... +35°C</td>
</tr>
</tbody>
</table>

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

*Includes RHDS® fluid condenser

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# Modular Step-in Cold and Freezer Rooms

## Model MK 4 (R452A refrigerant)

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<th>1212</th>
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Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.
Modular Step-in Cold and Freezer Rooms

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 requirements
- 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.

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Modular Step-in Cold and Freezer Rooms

Porkka iTOP™ Service

Porkka iTOP™ comprehensive Service

Choose Porkka iTOP™ 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 (e.g. door open / closed), etc. There are three different levels of Porkka iTOP™ 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.
Modular Step-in Cold and Freezer Rooms

**Porkka iTOP™ HANDELD**

Porkka iTOP™ HANDELD device for temperature measurement and temperature deviation reporting is available.

Porkka iTOP™ HANDELD 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 iTOP™ Services. It is easy to define corrective actions for temperature deviations when measuring temperatures and comments are automatically saved to Porkka iTOP™ Services is via mobile data connectivity. All recorded temperatures are easy available from Porkka iTOP™ 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
Modular Step-in Cold and Freezer Rooms

Notes

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.
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.