

Marine equipment brochure

Refrigeration and Hot Food holding equipment



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Marine Equipment

Marine counter refrigerators and freezers

Designed to be used as both preparation work tables and food storage units Porkka 'Cold Line' marine counters are made for use in busy galleys or food service points on board vessels.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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 or drawer section are able to accept GN1/1 trays or pans or smaller multiples to suit the application.



CL-M-GNH-1-2-CE-3

Marine Equipment

Marine counter refrigerators and freezers

Unit specification

TYPE	CLM	Cold Line Marine, 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 with dividers, if required

SUB TYPES

Refrigeration modules (refrigeration units)

CE, CDE (NCLE)	Refrigeration unit without a drawer (CE), with a drawer (CDE): - operating temperature +2°C...+15°C - 230V 50/60Hz
CHE (NCHE)	Refrigeration unit without a drawer: - operating temperature +2°C...+15°C - 230V 50/60Hz
ME (NME)	Refrigeration unit without a drawer: - operating temperature -5°C...+5°C - 230V 50/60Hz
FE (NFE)	Refrigeration unit without a drawer: - operating temperature -25°C...-15°C - 230V 50/60Hz



CL-M-GNH-1-CE

COUNTER MODULES

1	Solid door cupboard, two shelves included
2	2 telescopic drawers to accept GN containers up to 200 mm deep
3	3 telescopic drawers to accept GN containers up to 150 mm deep

Marine Equipment

Marine counters for food storage

Designed to be used as both preparation work tables and food storage units Porkka / Skycold counters are designed for use in busy galleys or food service points on board vessels.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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 or drawer section are 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- 2 pcs GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz

Optional features

- Medium temperature (-5...+5°C) and freezer (-25°...-15°C) models available for counters with a width of 860,1260 & 1660 mm
- Available with environmental friendly and energy efficient refrigerant R290
- Also available for connection to a central cooling refrigeration system (chiller models only)
- Module with 2 or 3 drawers with marine handle complete with lock, magnetic gasket and stainless steel telescopic runners
- Module refrigeration cassette with 1 drawer incl. marine handle complete with lock and magnetic gasket
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Electric-hydraulic or manual height adjustment (850 to 1030 mm), please note width increases 200mm on each counter with hydraulic height adjustment.
- Heat treated wooden packaging

R290
230V 50/60Hz

CL-M-GNH-1-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900 mm (width x depth x height)
 Package size 800 dm³
 Connection power 0,25 kW / 230 V

CL-M-GNH-1-CE-1 (+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-M-GNH-1-CE-1-1 (+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-M-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 dm³
 Connection power 0,35 kW / 230 V



CL-M-GNH-1-2-CE-3

Module options for GNH-CE, GNH-CHE:	Extra charge
Module 2, Drawer	
Module 3, Drawer	
Module CDE, Refrigeration unit with a drawer (* not available)	
Module CHE 50/60 Hz, refrigeration unit without a drawer (* as standard)	

Marine Equipment

Marine counters for food storage

Accessories GNH

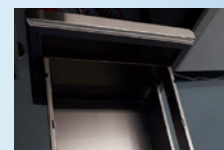
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
	HEIGHT ADJUSTMENT, COUNTERS L=1060, 1460, 1860 MM
	- ELECTRIC HYDRAULIC ADJUSTMENT 850 - 1030 MM
	- MANUAL ADJUSTMENT 850 - 1050 MM
	- OTHER HEIGHTS AFTER REQUEST, KINDLY ASK SALES
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
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
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE, FOR PRICES REFER TO PAGE 69
	NOTE! EXTRA COSTS FOR MOUNTING TRAY SLIDE ON DOOR SIDE OF COUNTER FOR CLM AND NL UNITS
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



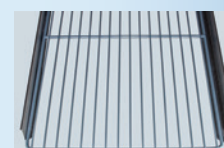
ELECTRIC HYDRAULIC HEIGHT ADJUSTMENT



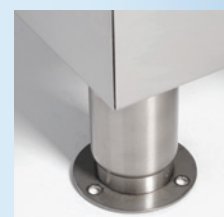
DIVIDER



SOLID STAINLESS STEEL BASE



WIRE SHELF WITH RUNNERS



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING



Marine Equipment



Marine counters for food storage with forced air refrigerated well

Porkka counters can be used as point of serving equipment with chilled air refrigerated well's to accept GN1/1 containers or smaller multiples thereof. They can also be supplied with sneeze proof gantries with lighting to enhance food display.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door is fitted with a captive fastener and the base is supplied with marine 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 grade AISI 304
- Insulation with high density HFC-free 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(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Divider frame GN1/1, designed to accept multiples of smaller containers sizes
- Drainage for refrigerated well
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Marine Equipment

Marine counters for food storage with forced air refrigerated well

GNS

R290
230V 50/60Hz

CL-M-GNS-1-CHE (+2...+15 °C)

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

Package size 800 dm³

Connection power 0,35 kW / 230 V

CL-M-GNS-1-CHE-1 (+2...+15 °C)

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

Package size 1100 dm³

Connection power 0,35 kW / 230 V

CL-M-GNS-1-CHE-1-1 (+2...+15 °C)

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

Package size 1400 dm³

Connection power 0,35 kW / 230 V



CL-M-GNS-1-CHE-1

Marine Equipment

Marine counters for food storage with forced air refrigerated well

R290
REFRIGERANT



CL-M-GNS-1-CHE-1

Marine Equipment

Marine counters for food storage with forced air refrigerated well

GNS

Accessories GNS

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
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 LED-LIGHT FACTORY MOUNTED
NLSQ1200	GANTRY L=1200 MM WITH SNEEZE GUARDS AND LED-LIGHT FACTORY MOUNTED
NLSQ1600	GANTRY L=1600 MM WITH SNEEZE GUARDS AND LED-LIGHT FACTORY MOUNTED
SP18847	DRAINAGE FOR REFRIGERATED WELL NOTE! FACTORY INSTALLATION ONLY!
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE FOR PRICES REFER TO PAGE 69 NOTE! EXTRA COSTS FOR MOUNTING TRAY SLIDE ON DOOR SIDE OF COUNTER FOR CLM AND NL UNITS
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



DIVIDER FRAME FOR GN CONTAINERS



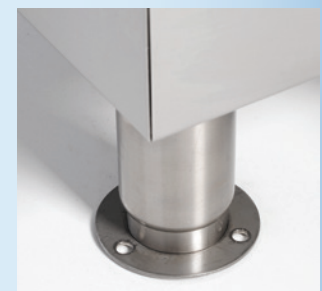
GN 1/1 COVER PLATE



WIRE SHELF WITH RUNNERS



GANTRY WITH SNEEZE GUARDS AND LIGHT



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

Marine pizza, saladette and sandwich preparation counters

Porkka 'Cold Line' marine 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 AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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 or drawer section are 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- GN dimensioned canted stainless steel refrigerated well at rear top of counter
- 2 pcs GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Door equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module with 2 or 3 drawers with marine handle complete with lock, magnetic gasket and stainless steel telescopic runners
- Module refrigeration cassette with 1 drawer incl. marine handle complete with lock and magnetic gasket
- Extra shelves as required
- Solid stainless steel base for drawer
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Electric-hydraulic or manual crank height adjustment (850 to 1030 mm), please note width increases 200mm on each counter with hydraulic height adjustment.
- Heat treated wooden packaging

Marine Equipment

Marine pizza, saladette and sandwich preparation counters

P/S

R290
230V 50/60Hz

CL-M-P/S-1-CE (+2...+15 °C)

Exterior dimensions 860 x 650 x 900/1010 mm (width x depth x height)
Package size 800 dm³
Connection power 0,25 kW / 230 V

CL-M-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 dm³
Connection power 0,25 kW / 230 V

CL-M-P/S-1-CHE-1-1* (+2...+15 °C)

Exterior dimensions 1660 x 650 x 900/1010 mm (width x depth x height)
Package size 1400 dm³
Connection power 0,35 kW / 230 V

CL-M-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 dm³
Connection power 0,35 kW / 230 V



CL-M-P/S-1-CE-3

Module options for P/S-CE, P/S-CHE:	Extra charge
Module 2, Drawer	
Module 3, Drawer	
Module CDE, Refrigeration unit with a drawer (* not available)	
Module CHE 50/60 Hz, refrigeration unit without a drawer (* as standard)	

Marine Equipment

Marine pizza, saladette, sandwich preparation counters



CL-M-P/S-1-CE-3

Marine Equipment

Marine pizza, saladette, sandwich preparation counters

P/S

Accessories P/S

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
	HEIGHT ADJUSTMENT, COUNTERS L=1060, 1460, 1860 MM
	- ELECTRIC HYDRAULIC ADJUSTMENT 850 - 1030 MM
	- 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
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



ELECTRIC HYDRAULIC HEIGHT ADJUSTMENT



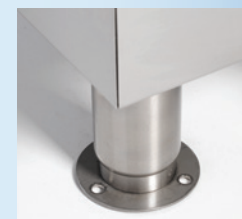
DIVIDER FRAME



SOLID STAINLESS STEEL BASE



WIRE SHELF WITH RUNNERS



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

Self-service refrigerated display counters for marine applications

The 'Display Line' is an attractive impulse sales merchandiser for use on ferries and roll-on, roll-off vessels.

Display Line can be placed in a food serving line or cafeterias and can store and display sandwiches, snacks and beverages in temperature controlled conditions that will encourage potential customers to buy.

Supplied on marine legs and with captive fasteners on under storage doors, this equipment is ideal for marine catering purposes.

Features

- Available 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
- The air forced cooling of display area shelves can be turned off by a slide even if counter and basin is switched on
- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

Display area

- Self service version with liftable flaps on the customers side
- Rear service version with a fixed sneeze guard on the customers side
- Glass sliding doors with lock 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
- 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 marine handle complete with lock, magnetic gasket and heavy-duty hinges
- 1 pce powder coated, steel wire shelves, adjustable in increments of 70 mm

Marine Equipment

Self-service refrigerated display counters for marine applications

Optional features

- Also available for connection to a central cooling refrigeration system
- Sliding doors for table showcase models
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging



DLME1202CL

Unit Specification

PRODUCT NAME	DLME	Display Line Marine Showcases (R290)
WIDTH	80	800 mm
	120	1200 mm
	160	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 sliding doors, including liftable front flaps
	SM	service model with closed front on the customer's side, refrigerated display area and lower storage counter
	BH	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 and lower storage counter
	TM	turned showcase, counter doors on customers side refrigerated display area and lower storage counter

230V 50/60hz

DL802TL**DL802TL-DS**

Ulkomitat 800 x 605 x 600 mm (leveys x syvyys x korkeus)

Pakkausko 600 dm³

Liitäntäteho 0,015 kW / 230 V

Liitäntäteho DS MALLI 0,03 kW / 230 V

DL1202TL**DL1202TL-DS**

Ulkomitat 1200 x 605 x 600 mm (leveys x syvyys x korkeus)

Pakkausko 800 dm³

Liitäntäteho 0,03 kW / 230 V

Liitäntäteho DS MALLI 0,06 kW / 230 V

DL803TL**DL803TL-DS**

Ulkomitat 800 x 605 x 790 mm (leveys x syvyys x korkeus)

Pakkausko 700 dm³

Liitäntäteho 0,02 kW / 230 V

Liitäntäteho DS MALLI 0,04 kW / 230 V

DL1203TL**DL1203TL-DS**

Ulkomitat 1200 x 605 x 790 mm (leveys x syvyys x korkeus)

Pakkausko 1000 dm³

Liitäntäteho 0,04 kW / 230 V

Liitäntäteho DS MALLI 0,08 kW / 230 V



DLM1202TL



DLM1203TL

R290
230V 50/60Hz

DLME802CL-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

DLME1202CL-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

DLME1602CL-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 (50/60Hz) / 0,7 kW (60 Hz) / 230 V

DLME803CL-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

DLME1203CL-SM (display +6...+15°C, counter +4...+12°C)

DLM1203CL-SM

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

Package size 2000 dm³

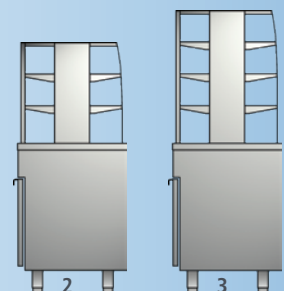
Connection power 0,45 kW / 230 V

DLME1603CL-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 (50/60Hz) / 0,7 kW (60 Hz) / 230 V



R290
230V 50/60Hz
DLME802CL-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

DLME1202CL-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

DLME1602CL-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 (50Hz) / 0,7 kW (60 Hz) / 230 V

DLME803CL-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

DLME1203CL-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

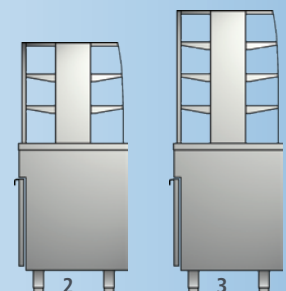
Connection power 0,45 kW / 230 V

DLME1603CL-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 (50Hz) / 0,7 kW (60 Hz) / 230 V



R290
230V 50/60Hz

DLME802CL-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

DLME1202CL-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

DLME1602CL-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 (50Hz) / 0,7 kW (60 Hz) / 230 V

DLME803CL-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

DLME1203CL-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

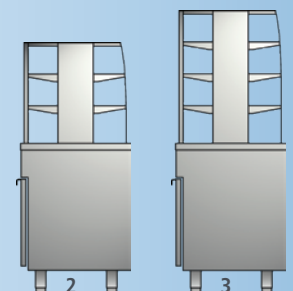
Connection power 0,45 kW / 230 V

DLME1603CL-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 (50Hz) / 0,7 kW (60 Hz) / 230 V



Marine Equipment

Display line – Double sided showcase with shelf and bottle hatches on both sides

DS

R290

230V 50/60Hz

DLME802CL-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

DLME1202CL-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

DLME1602CL-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 (50/60Hz) / 0,7 kW (60 Hz) / 230 V

DLME803CL-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

DLME1203CL-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

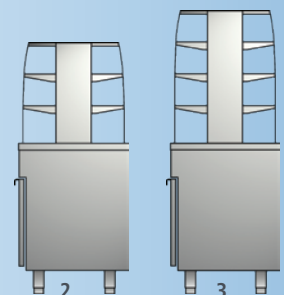
Connection power 0,45 kW / 230 V

DLME1603CL-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 (50/60Hz) / 0,7 kW (60 Hz) / 230 V



Marine Equipment

Display line – Self-service refrigerated display counters



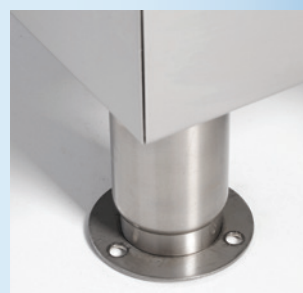
DLME1202CL

Marine Equipment

Self-service refrigerated display counters for marine applications

Accessories DLM

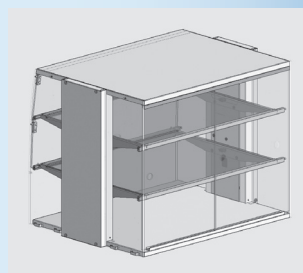
	DLM-CL
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 800 AND 1200)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1600)
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE FOR PRICES REFER TO PAGE 69
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
	DLM-TL
SP18944	SLIDING DOORS FOR 802 TL TABLE SHOWCASE
SP18945	SLIDING DOORS FOR 803 TL TABLE SHOWCASE
SP18946	SLIDING DOORS FOR 1202 TL TABLE SHOWCASE
SP18947	SLIDING DOORS FOR 1203 TL TABLE SHOWCASE



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING



SLIDING DOORS



Marine Brochure

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.

Marine Equipment

Marine counter refrigerators 650-series for beverages

Porkka 'Cold Line' marine 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 marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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.



CL-M-BS-1-CE-1

Marine Equipment

Marine counter refrigerators 650-series for beverages

Unit specification

TYPE	CLM	Cold Line Marine, 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 GN 2/3-200 with a drain and an inclined bottle bin (Note! Plastic bottom grill only for bottle bin)
	BS	Bottle bins, depth 160 mm
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 50/60Hz
	CHE (NCHE)	Refrigeration unit without a drawer: - operating temperature +2°C...+15°C - 230V 50/60Hz
COUNTER MODULES		
	1	1 Solid door with 2 shelves
	2	2 telescopic drawers with stainless steel base for beverage storage

Marine Equipment

Marine counter refrigerators 650-series for beverages

Porkka 'Cold Line' marine 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 marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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

- Available 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Module with 2 drawers, marine handle complete with lock, magnetic gasket, stainless and solid stainless steel base
- Slid-in/out refrigeration cassette (by hand) for easy servicing with 1 drawer incl. marine handle complete with lock and magnetic gasket
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module with 2 or 3 drawers with marine handle complete with lock, magnetic gasket and stainless steel telescopic runners
- Module door, equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

R290
230V 50/60Hz

CL-M-D-2-CDE (+2...+15 °C)

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

Package size 800 dm³

Connection power 0,25 kW / 230 V

CL-M-D-2-CDE-2 (+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-M-D-2-CDE-2-2 (+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-M-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 dm³

Connection power 0,25 kW / 230 V



CL-M-D-2-CDE-2

Module options for D:	Extra charge
Module 1, Door	
Module C, Refrigeration unit	

Marine Equipment

Marine counter refrigerators 650-series for beverages



CL-M-D-2-CDE-2

Marine Equipment

Cold Line marine 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 marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door is fitted with a captive fastener and the base is supplied with marine 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

- Available 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Top plate with integrated, air cooled 160 mm deep well for bottles
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Marine Equipment

Cold Line marine counters with refrigerated well for beverages storage

BS

R290

230V 50/60Hz

CL-M-BS-1-CE (+2...+15 °C)

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

Package size 800 dm³

Connection power 0,25 kW / 230 V

CL-M-BS-1-CE-1 (+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-M-BS-1-CE-1-1 (+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-M-BS-1-CE-1

Marine Equipment

Cold Line marine counters with refrigerated well for beverages storage



CL-M-BS-1-CE-1

Marine Equipment

Cold Line marine counters with refrigerated well for beverages storage

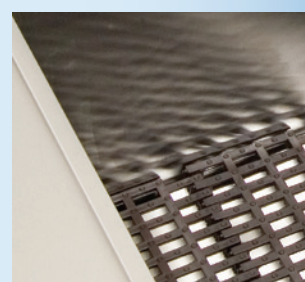
BS

Accessories BS

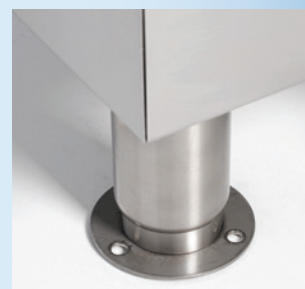
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
SP18405-1	DIVIDER FOR DRAWER
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP18847	DRAINAGE FOR REFRIGERATED WELL, FACTORY INSTALLATION ONLY
SP18852	PLASTIC BOTTOM GRATE FOR BASIN 460MM
SP18853	PLASTIC BOTTOM GRATE FOR BASIN 860MM
SP18854	PLASTIC BOTTOM GRATE FOR BASIN 1260 MM
SP18855	PLASTIC BOTTOM GRATE FOR BASIN 1660 MM
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE
	FOR PRICES REFER TO PAGE 69
	NOTE! EXTRA COST FOR TRAY SLIDE ON DOOR SIDE FOR CLM AND NL UNITS
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



WIRE SHELF WITH RUNNERS



PLASTIC BOTTOM GRATE



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

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

Ideal for bar work, this counter is supplied with an well for the storage of ice cubes and bottles. 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 marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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

- Available 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Top plate with insulated well with drainage for both ice or bottles
- Module(s) with 2 drawers, marine handle complete with lock, magnetic gasket and solid stainless steel base
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module with 2 or 3 drawers with marine handle complete with lock, magnetic gasket and stainless steel telescopic runners
- Module door, equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Drainage for air refrigerated well
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Marine Equipment

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

B1S

R290
230V 50/60Hz

CL-M-B1S-2-CE (+2...+15 °C)

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

Package size 800 dm³

Connection power 0,25 kW / 230 V

CL-M-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-M-B1S-2-2-2-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-M-B1S-2-2-2-2-CE (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900 mm (width x depth x height)

Package size 1700 dm³

Connection power 0,25 kW / 230 V



CL-M-B1S-2-2-CE

Module options for B1S:

Extra charge

Module 1, Door

0

Marine Equipment

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



CL-M-B1S-2-2-CE

Marine Equipment

Cold Line marine 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 the 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 marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine 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

- Available 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Top plate with Integrated, angled, air cooled bottle well and insulated well with drain for both ice or bottles
- Module(s) with 2 drawers, marine handle complete with lock, magnetic gasket and solid stainless steel base
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

Optional features

- Also available for connection to a central cooling refrigeration system
- Module with 2 or 3 drawers with marine handle complete with lock, magnetic gasket and stainless steel telescopic runners
- Module door, equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Drainage for refrigerated well
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Marine Equipment

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

B2S

R290
230V 50/60Hz

CL-M-B2S-2-CE (+2...+15 °C)

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

Package size 800 dm³

Connection power 0,25 kW / 230 V

CL-M-B2S-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-M-B2S-2-2-2-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-M-B2S-2-2-2-2-CE (+2...+15 °C)

Exterior dimensions 2060 x 650 x 900 mm (width x depth x height)

Package size 1700 dm³

Connection power 0,25 kW / 230 V



CL-M-B2S-2-2-CE

Module options for B2S:

Module 1, Door

Extra charge

Marine Equipment

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



CL-M-B2S-2-2-CE

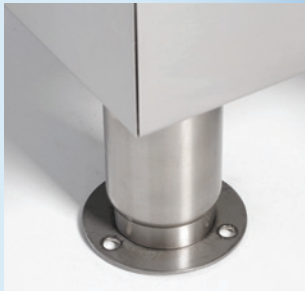
Marine Equipment

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

B2S

Accessories B2S

	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM	
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS	
SP18847	DRAINAGE FOR REFRIGERATED WELL, FACTORY INSTALLATION ONLY	
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)	
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)	
SP18999	HEAT TREATED WOOD PACKING EXTRA COST	



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

Hot food storage cupboards for marine applications

The Porkka 'Hot Line' series of heated counters are ideal for both the storage and serving of pre-cooked foods. The modular construction is versatile and allows a galley to be designed to operate to its maximum efficiency.

Made from the highest quality materials and components such as stainless steel grade AISI 304 internally and externally, the equipment is easy to clean and are 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
- Heated, sprung loaded plate dispensers



HLM166BM1111, GANTRY WITH SNEEZE PROOF CANOPY IS AN OPTIONAL FEATURE

Marine Equipment

Hot food storage cupboards for marine applications

Unit specification

TYPE	HLM	Hot Line equipment
WIDTH	86	860 mm
	126	1260 mm
	166	1660 mm
MAIN TYPES	NT	Neutral top, cupboard (+30...+75°C)
	HT	Heated top (+30...+70°C), cupboard (+30...+75°C)
	BM	Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
	BM/HT	Heated top (+30...+70°C) with saucing Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
SUB TYPES	1	Door
	2	2 telescopic drawers to accept GN containers up to 150 mm deep



HLM86HT11

Marine Equipment

Marine hot counters for food storage with Bain-Marie

Porkka hot line marine counters can also be supplied with temperature controlled Bain-Marie's. 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 grade AISI 304 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 grade AISI 304
- Insulation with high density HFC-free 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 marine handle complete with lock, magnetic gasket and heavy-duty hinges
- 1 pc GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz

Optional features

- Gantry with sneeze proof canopy, optional fitted with infrared heating lamps
- 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 pcs GN1/1 dimensioned drawers with marine handle complete with lock, magnetic gasket,
- Divider frame GN1/1 for drawer, designed to accept multiples of smaller containers sizes
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

230V 50Hz / 60Hz	115V 60Hz
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HLM86BM11 (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



HLM126BM111 (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



HLM166BM1111 (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



HLM126BM111

Module options for HLMBM:

Extra charge

Module 2, Drawer

Marine Equipment

Marine hot counters for food storage with saucing Bain-Marie

Porkka hot line marine counters can also be supplied with heated top plate's and temperature controlled Bain-Marie's. They are ideal for 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 grade AISI 304 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Heated top plate with a seamless 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 marine handle complete with lock, magnetic gasket and heavy-duty hinges
- 1 pc GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz or 115V/60Hz

Optional features

- Module(s) with 2 pcs GN1/1 dimensioned drawers with marine handle complete with lock, magnetic gasket,
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Marine Equipment

Marine hot counters for food storage with saucing Bain-Marie

BM/HT

230V 50Hz / 60Hz	115V 60Hz
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HLM86BM/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 dm³
 Connection power 1,1 kW / 230 V



HLM126BM/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 1,9 kW / 230 V



HLM166BM/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 1,9 kW / 230 V



HLM126BM/HT111

Module options for HLMBM/HT:

Extra charge

Module 2, Drawer

Marine Equipment

Marine hot counters for food storage

Porkka hot line marine counters with heated or neutral work tops are ideal for both the storage and serving of pre-cooked foods. The modular construction is versatile and allows a galley to be designed to operate to its maximum efficiency.

Made from the highest quality materials and components such as stainless steel grade AISI 304 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 grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Thermostatic controlled, high efficient air forced heating cassette(s)
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- 1 pc GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz or 115V/60Hz
- Module with 2 pcs GN1/1 dimensioned drawers with marine handle complete with lock, magnetic gasket
- Divider frame GN1/1 for drawers, designed to accept multiples of smaller containers sizes
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Optional features

- Heated top-plate
- Gantry with sneeze proof canopy, optional fitted with infrared heating lamps
- Step-less power adjustment for infrared heating lamps




HLM126HT111

Marine Equipment

Marine hot counters for food storage

HT, NT

	230V 50Hz / 60Hz	115V 60Hz
<p>HLM86HT11 (Heated top +30...+70°C, cupboard +30...+75°C)</p> <p>Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm³ Connection power 0,55 kW / 230 V</p>		
<p>HLM126HT111 (Heated top +30...+70°C, cupboard +30...+75°C)</p> <p>Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm³ Connection power 0,8 kW / 230 V</p>		
<p>HLM166HT1111 (Heated top +30...+70°C, cupboard +30...+75°C)</p> <p>Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm³ Connection power 1,35 kW / 230 V</p>		
<p>HLM86NT11 (Neutral top, cupboard +30...+75°C)</p> <p>Exterior dimensions 860 x 650 x 900 mm (width x depth x height) Package size 800 dm³ Connection power 0,3 kW / 230 V</p>		
<p>HLM126NT111 (Neutral top, cupboard +30...+75°C)</p> <p>Exterior dimensions 1260 x 650 x 900 mm (width x depth x height) Package size 1100 dm³ Connection power 0,3 kW / 230 V</p>		
<p>HLM166NT1111 (Neutral top, cupboard +30...+75°C)</p> <p>Exterior dimensions 1660 x 650 x 900 mm (width x depth x height) Package size 1400 dm³ Connection power 0,6 kW / 230 V</p>		
 <p>HLM86HT11</p>		
Module options for HLMHT, HLMNT:	Extra charge	
Module 2, Drawer		

Marine Equipment

Hot food storage cupboards for marine applications



HLM126BM111

Marine Equipment

Hot food storage cupboards for marine applications

Accessories HLM

SP18405	DIVIDER FRAME GN1/1 FOR BAIN-MARIE OR DRAWERS DESIGNED TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18445	GN 1/1 COVER PLATE (BM ONLY)
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP18424	WATER FILLING INCLUDING OVERFLOW HOSE (BM MODELS) NOTE! FACTORY INSTALLATION ONLY
NLSQ800	GANTRY WITH LED-LIGHT, FACTORY MOUNTED: GANTRY L= 800 MM WITH SNEEZE GUARDS WITH LED-LIGHT
NLSQ1200	GANTRY L= 1200 MM WITH SNEEZE GUARDS WITH LED-LIGHT
NLSQ1600	GANTRY L= 1600 MM WITH SNEEZE GUARDS WITH LED-LIGHT
NLSQ800-500W	GANTRY WITH INFRARED HEATING LAMP(S), factory mounted WITHOUT POWER ADJUSTMENT 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
SP18808	STEPLESS POWER ADJUSTMENT FOR INFRARED LAMP(S) (INFRARED LAMPS NOT RECOMMENDED ON BM/HT MODELS)
SP9007	MARINE LEGS SHORT 4 PCS 70/105 MM (860, 1260)
SP9008	MARINE LEGS SHORT 5 PCS 70/105 MM (1660)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



DIVIDER FRAME



GN 1/1 COVER PLATE



WIRE SHELF WITH RUNNERS



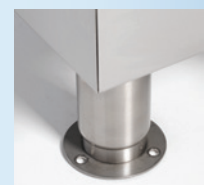
WATER FILLING



GANTRY WITH LIGHT



GANTRY WITH INFRARED HEATING LAMP(S)



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

DHMC | 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. Many, have already been supplied and are in daily use both on military and merchant vessels.

Dishes such as cooked rice and pasta, as well as fish and meat can be stored for up to and over 4 hours, without losing 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 AISI grade 304
- Designed to accept GN 1/1 containers or smaller multiples
- Lockable marine door
- Insulation with high density HFC-free 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
- Marine stainless steel legs to accept 9mm deck fixing bolts, height adjustable (-5 to +65mm)
- Three width options 860, 1260 and 1660mm available
- Electrical supply 230V/50-60Hz

Optional features

- Sneeze proof gantry with over shelf.
- Gentries available with infra-red heating lights
- Infra-red light power adjustment
- Food temperature probe
- Bain Marie water filling by mains connection

Marine Equipment

DHMC | Digital Heat and Moisture Control for prolonged food storage

Unit specification

TYPE	HLD	DHMC equipment
WIDTH	86	860 mm
	126	1260 mm
	166	1660 mm
MAIN TYPES	NT	Neutral top, cupboard (+30...+75°C)
	HT	Heated top (+30...+70°C), cupboard (+30...+75°C)
	BM	Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
	BM/HT	Heated top (+30...+70°C) with saucing Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
SUB TYPES	1	door

NOTE! GN CONTAINERS NOT INCLUDED



HLDM126BM/HT111

Marine Equipment

DHMC | Digital Heat and Moisture Control Bain-Maries

BM

230V
50Hz / 60Hz

HLDM86BM11 (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 1,8 kW / 230 V

HLDM126BM111 (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

HLDM166BM1111 (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



HLDM126BM111

Marine Equipment

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

BM/HT

230V
50Hz / 60Hz

HLDM86BM/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 dm³

Connection power 1,5 kW / 230 V

HLDM126BM/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

HLDM166BM/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

NOTE! GN CONTAINERS NOT INCLUDED



HLDM126BM/HT111

Marine Equipment

DHMC | Digital Heat and Moisture Control Heated and neutral tops

HT, NT

230V

50Hz / 60Hz

HLDM86HT11 (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

HLDM126HT111 (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

HLDM166HT1111 (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

HLDM86NT11 (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

HLDM126NT111 (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

HLDM166NT1111 (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



HLDM126HT111

Marine Equipment

DHMC | Digital Heat and Moisture Control for prolonged food storage

Accessories HLDM

SP18405	DIVIDER FRAME GN1/1 FOR BAIN-MARIE OR DRAWERS DESIGNED TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18445	GN 1/1 COVER PLATE (BM ONLY)
SP18409	WIRE SHELF
SP18424	WATER FILLING INCLUDING OVERFLOW HOSE (BM MODELS) NOTE! FACTORY INSTALLATION ONLY
SP18494	PRODUCT PROBE - NOTE! FACTORY INSTALLATION ONLY
	GANTRY WITH LED-LIGHT, FACTORY MOUNTED:
NLSQ800	GANTRY L= 800 MM WITH SNEEZE GUARDS WITH LED-LIGHT
NLSQ1200	GANTRY L= 1200 MM WITH SNEEZE GUARDS WITH LED-LIGHT
NLSQ1600	GANTRY L= 1600 MM WITH SNEEZE GUARDS WITH LED-LIGHT
	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
SP18808	STEPLESS POWER ADJUSTMENT FOR INFRARED LAMP(S) (INFRARED LAMPS NOT RECOMMENDED ON BM/HT MODELS)
SP9007	MARINE LEGS SHORT 4 PCS 70/105 MM (860, 1260)
SP9008	MARINE LEGS SHORT 4 PCS 70/105 MM (1660)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



DIVIDER FRAME



GN 1/1 COVER PLATE



WIRE SHELF



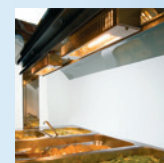
WATER FILLING



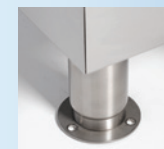
PRODUCT PROBE



GANTRY WITH LIGHT



GANTRY WITH INFRARED HEATING LAMP(S)



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

Marine plate dispensers

Hot Line heated plate dispensers, designed to be incorporated in to serving lines with Porkka marine hot or cold equipment, can be supplied heated or neutral.

Features

- Exterior / Interior finish in stainless steel grade AISI 304
- 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
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz or 115V/60Hz

Optional features

- Available as neutral dispensers
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging

Unit specification

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



HLM46PH28

Marine Equipment

Marine plate dispensers

PH, PN

	Neutral	230V 50/60Hz	115V 60Hz
HLM46PH28 (+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			
HLM46PN28 (neutral) Exterior dimensions 460 x 650 x 900 mm (width x depth x height) Package size 400 dm ³			
HLM46PH32 (+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			
HLM46PN32 (neutral) Exterior dimensions 460 x 650 x 900 mm (width x depth x height) Package size 400 dm ³			

Marine Equipment

Non-refrigerated counters

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

Features

- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free free polyurethane (bottom)
- Top plate finish in stainless steel grade AISI 304 (with 1,25 mm zinc electroplating support plate)
- 1 pc stainless steel shelve, adjustable in increments of 70 mm
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)

Optional features

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



NLM65NT800D

NLM65NT400

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

NLM65NT600

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

NLM65NT800

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

NLM65NT1200

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

NLM65NT400D

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

NLM65NT600D

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

NLM65NT800D

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

NLM65NT1200D

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

Marine Equipment

Non-refrigerated counters

Accessories NLM

NLSQ800	Gantry L= 800 mm with sneeze guards and LED-light
NLSQ1200	Gantry L= 1200 mm with sneeze guards and LED-light
NLSQ1600	Gantry L= 1200 mm with sneeze guards and LED-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 guard (glass) with LED-light L=800, R=1000
SQSM1200	Service model sneeze guard (glass) with LED-light L=1200, R=1000
SQSM1600	Service model sneeze guard (glass) with LED-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)
SP9007	Marine legs low 75-105 mm (400 - 1200 units)
SP18999	Heat treated wood packing extra cost



GANTRY WITH LIGHT



GANTRY WITH IR-LAMP(S)



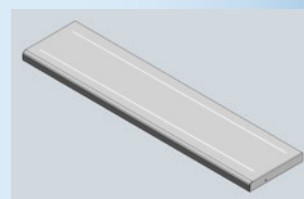
SERVICE MODEL SNEEZE GUARD WITH INFRARED HEATING LAMP AND SNEEZE QUARD

Marine Equipment

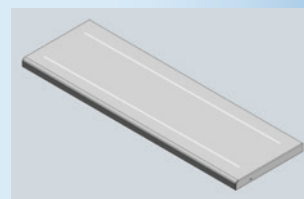
Non-refrigerated counters

Accessories NLM

	TRAY SLIDES ON CUSTOMER AND DOOR SIDE:
NLTS-DS	NOTE! extra cost for tray slide on door side for CLM and NL units
NLTS20400	Tray slide 400 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20460	Tray slide 460 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20600	Tray slide 600 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20660	Tray slide 660 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20800	Tray slide 800 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20860	Tray slide 860 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201200	Tray slide 1200 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201260	Tray slide 1260 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201600	Tray slide 1600 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201660	Tray slide 1660 x 200 mm, for HLM, DLM, CLM and NL units
NLTS27400	Tray slide 400 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27460	Tray slide 460 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27600	Tray slide 600 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27660	Tray slide 660 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27800	Tray slide 800 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27860	Tray slide 860 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271200	Tray slide 1200 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271260	Tray slide 1260 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271600	Tray slide 1600 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271660	Tray slide 1660 x 270 mm, for HLM, DLM, CLM and NL units



TRAY SLIDE 200 MM



TRAY SLIDE 270 MM

Marine Equipment

Notes

Marine Equipment

Sales and delivery conditions

1. PRICES

Prices are exclusive of VAT. We reserve the right to change prices if the state authorities by changing foreign exchange rates or other charges impact the price determining principles or in case of increase in costs for reasons beyond our control.

2. DELIVERIES

Terms of delivery is, if not separately agreed, EXW (Ex Works) Hollola. Standard packaging is included in the prices. If desired, we offer IPPC packaging and freight costs which will be separately priced. Prices do not include waste management arrangements and the cost of recovery of waste. Under the law, the holder of the waste is responsible for the WEEE waste in professional use.

3. PRODUCT FEATURES

For the purpose of continuous product development, Porkka reserves the right to change the products.

4. CHANGES AND CANCELLATIONS CONCERNING ORDERS

The buyer shall promptly notify in writing the seller of any changes and cancellations. Changes or cancellations must be made seven days (7) days before the scheduled delivery time. The seller shall be entitled to invoice the buyer; the value of the current level of preparedness of a product cancelled or changed later than seven (7) days. The new delivery time of the changed order will be counted from the date of the change, unless otherwise agreed.

5. RETURN POLICY

The seller will not accept returns without prior agreement. The comments regarding the merchandise must be made within five (5) days of receipt. Returns must always be agreed upon in advance with the representative. For the return of standard products, which is not due to the seller's fault, up to 80% will be refunded. Return policy applies only to the products included in the standard sales program with no additional accessories that are unused, undamaged and in their original packaging.

6. INSURANCE

The customer is responsible for the transportation of goods and transport insurance.

7. WARRANTY

The warranty period for the raw material and components is two (2) years if not agreed otherwise. The warranty applies to the equipment sold to the first buyer, i.e. goods have left the factory.

Warranty is conditional upon the fact that:

- The product is installed in accordance with the provided installation instructions
- The product is used only for its intended purpose
- The product has been used and maintained according to the instructions
- Maintenance work shall be done by a professional refrigeration contractor

Warranty claims must contain:

PORKKA

Porkka Finland Oy is an internationally renowned designer and manufacturer of professional refrigeration solutions. The main areas of activity are HoReCa, medical and research and marine. Porkka is part of the Finnish Festivo-Porkka Group.

The Porkka brand is known for its quality and reliability - the long life cycle of the products, high quality and technical know-how. Porkka's success is based on decades of experience, customer-centric design and continuous product development. The materials used in Porkka products are as recyclable and environmentally friendly as possible. The recyclability of our products is over 95%.



Porkka's solutions are designed and manufactured in accordance with the quality standard ISO 9001: 2015. Porkka's quality system has been certified by LRQA. Porkka also has an environmental certificate ISO 14001: 2015 issued by LRQA.

We reserve the right to make changes without prior notice.