

PORKKA

UCR - Universal cold- and freezer rooms

Installation and operation manual



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1. GENERAL

These instructions are for prefabricated cold and freezer rooms.

It is very important to read these installation and operating instructions carefully before you start using the equipment for the first time. Also, please keep these instructions in a safe place for future reference or use by another operator.

Modular cold, medium and freezer rooms are manufactured for the storage of chilled and frozen goods. They are not designed for freezing or chilling down of hot foodstuffs, or other items.

In this instruction manual, measures have been described relating to the installation and daily use of the product. Yearly maintenance and repairs have to be done by an authorized service company. The user is not allowed to remove any other covers of the product than the bottom guard (page 9) and the protective cap of the lamp (page 10). All the covers of the product have to be properly fastened in place before switching on the product.

By following these instructions you can improve the product's performance and reduce unnecessary repair costs. Please note: it is important to have your equipment regularly maintained by a professional engineer.

You can find the warranty terms in this guide (see table of contents).

PLEASE KEEP THIS MANUAL FOR FUTURE USE!

1.1. Placement (ventilation)

Before erecting the room, ensure there is sufficient ventilation in the area where the room is to be positioned. In operation, the room will dissipate a heat load in the area in question in region of 1 - 2,1 kW per hour when running. This heat must be removed from the area by means of ventilation such as louvers or extraction systems. If impractical, consult your supplier for the possibilities of using our heat disposal system. The refrigeration systems are designed to operate satisfactorily in ambients between +5 and +32°C. Ensure that the floor area to be used is level. Requirement of the evenness is max ± 3 mm/m. Correct any unevenness at this time. It is recommended to leave a gap of 50mm minimum between a freezer room and the fabric of the surrounding building for air circulation purposes.

The floor under the freezer room should be treated against moisture and ice. If needed, the floor elements can be delivered with floor heating elements (optional accessory). Before unpacking, ensure there is sufficient space where the room is to be assembled, including sufficient height.

2. SAFETY



DANGER!

Follow general rules and regulations concerning occupational safety.

2.1. Occupational safety



Always wear a safety helmet, safety shoes, protective gloves, and protective clothing in the installation work.



Be careful when working near lifting devices.



Before use, make sure that the scaffolds, ladders, lifting devices and lifting equipment are in good condition. Make sure that all equipment is properly operated.



CAUTION!

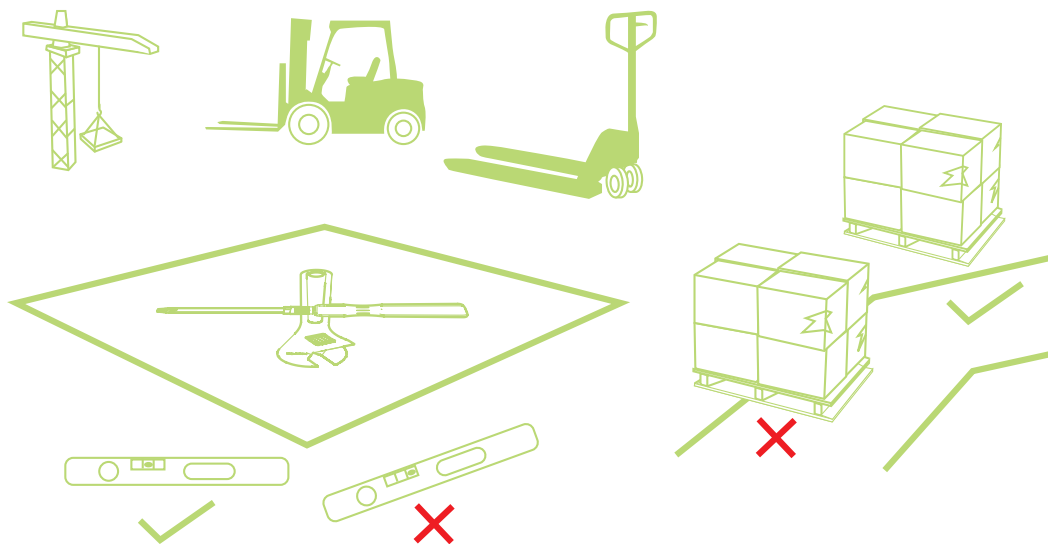
Risk of injury! Be very careful during lifting work.



Only qualified experts are allowed to install, repair and maintain the electrical appliances. Receiving and storing the delivery

3. DELIVERY RECEPTION AND STORAGE

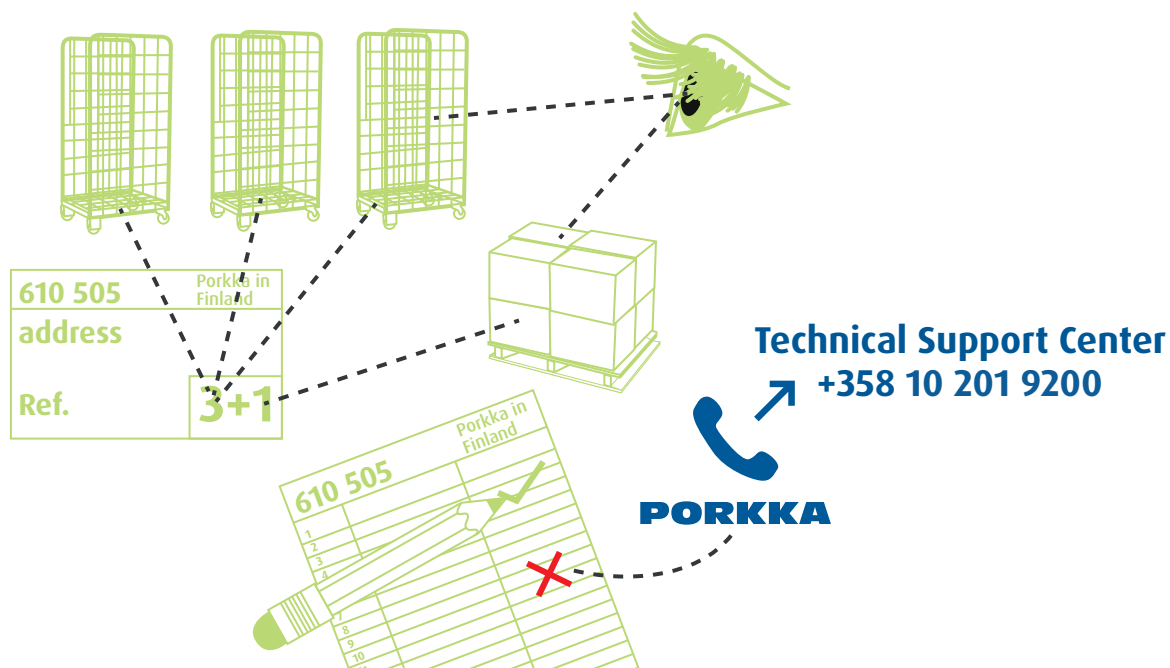
3.1. Receiving the delivery



NOTE!

The manufacturer's guarantee does not cover damages caused by transportation!

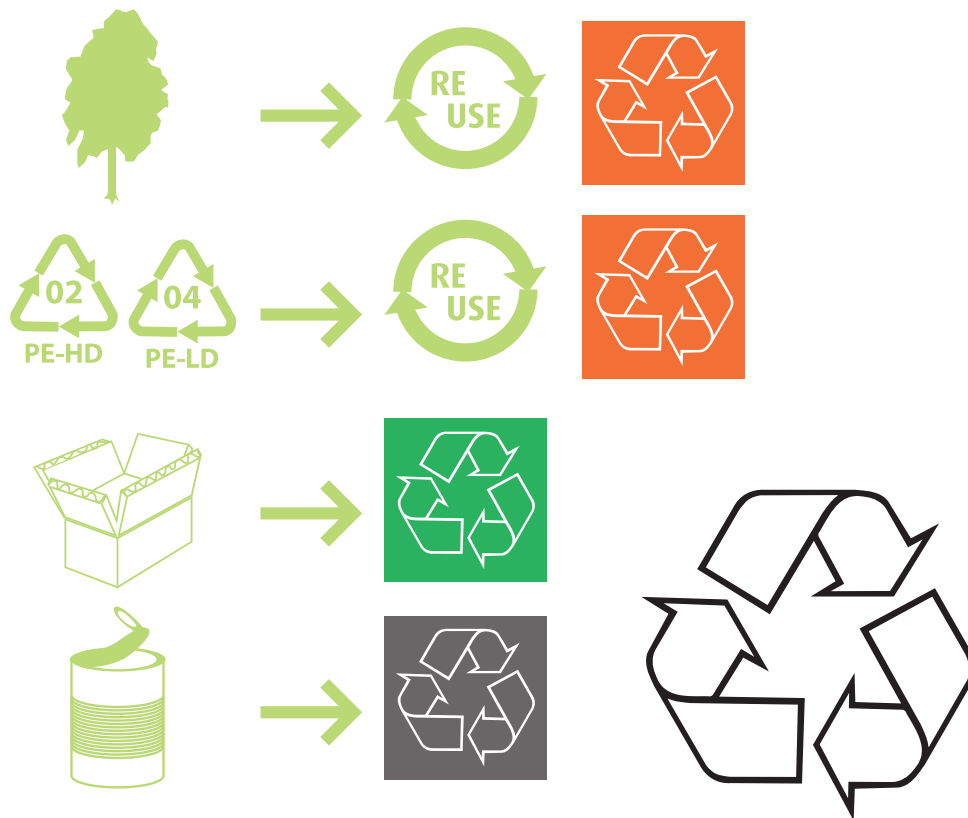
3.2. Storage



NOTE!

Store the delivery content in a cool, dry place, away from direct sunlight and at a temperature +5°C...+30°C.

3.3. Disposal of the packaging material



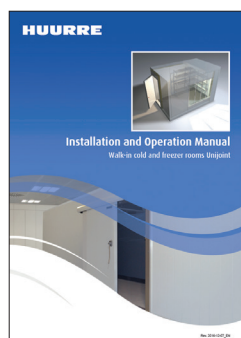
NOTE!

Recycle the packaging materials as efficiently as possible given the resources of the installation site.

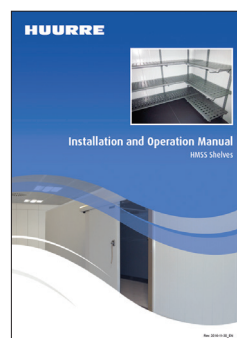
4. MOUNTING

4.1. Room assembly

Assemble the room according to assembly instructions.



UNIJOINT PANELS



SHELVES

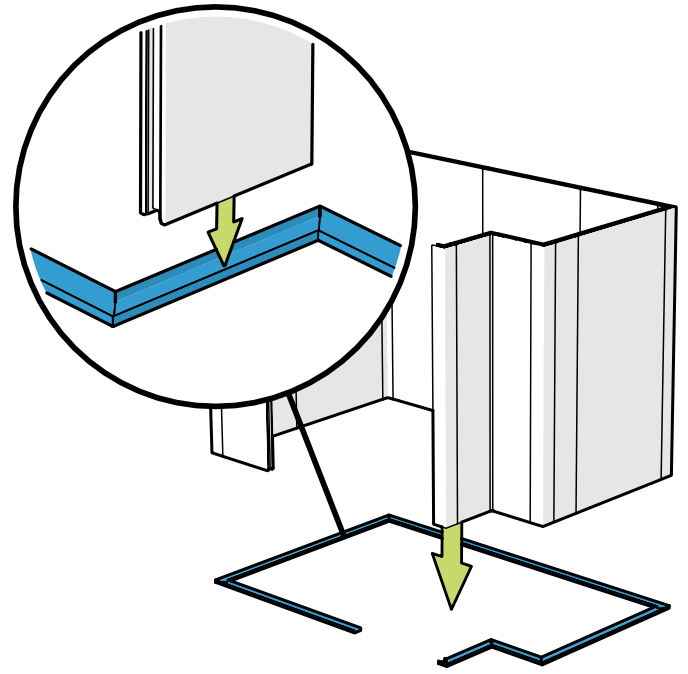
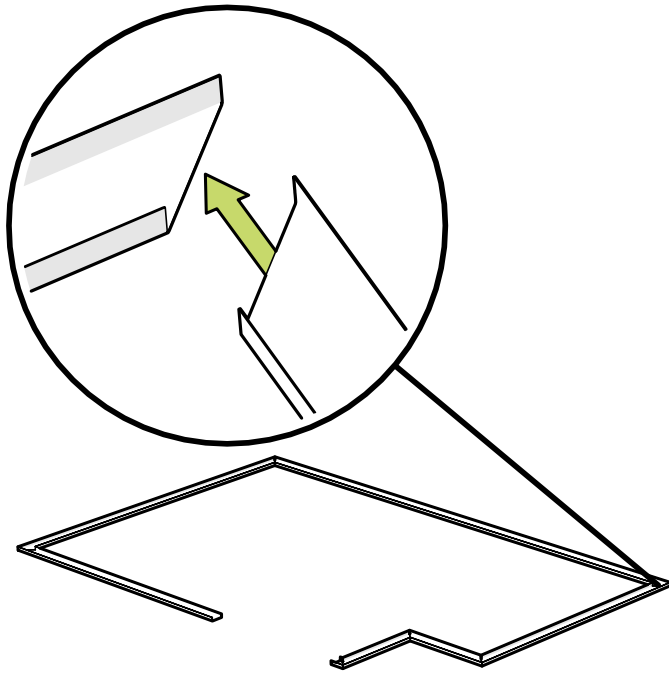


DOOR OPTIONS

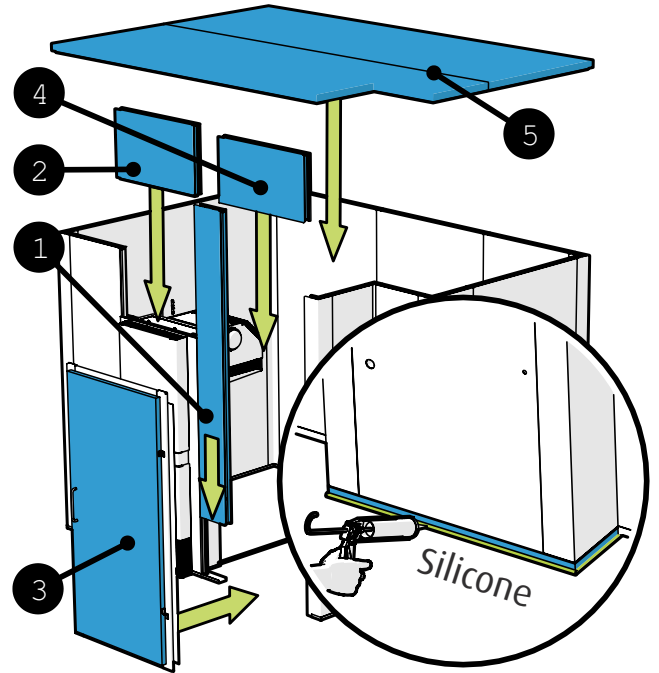
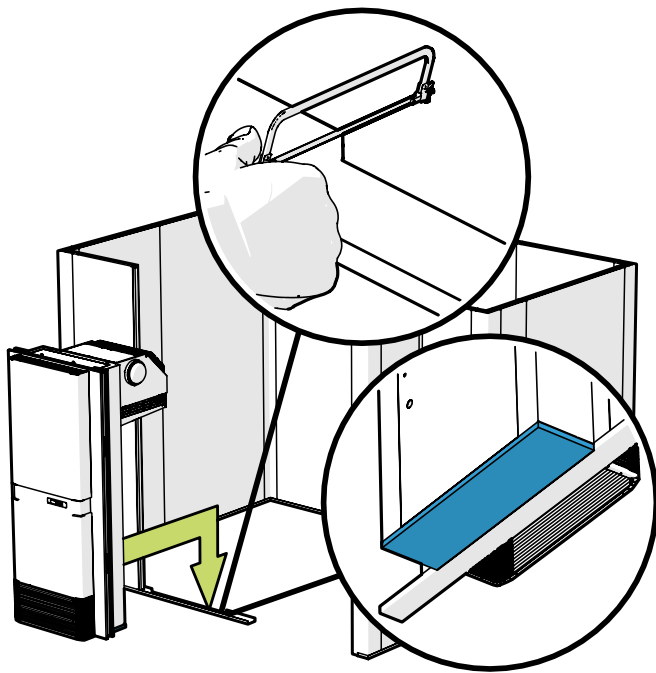


RHDS

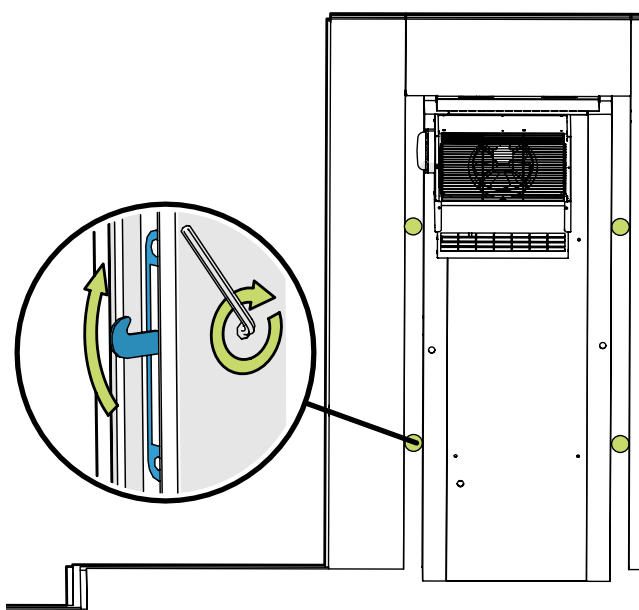
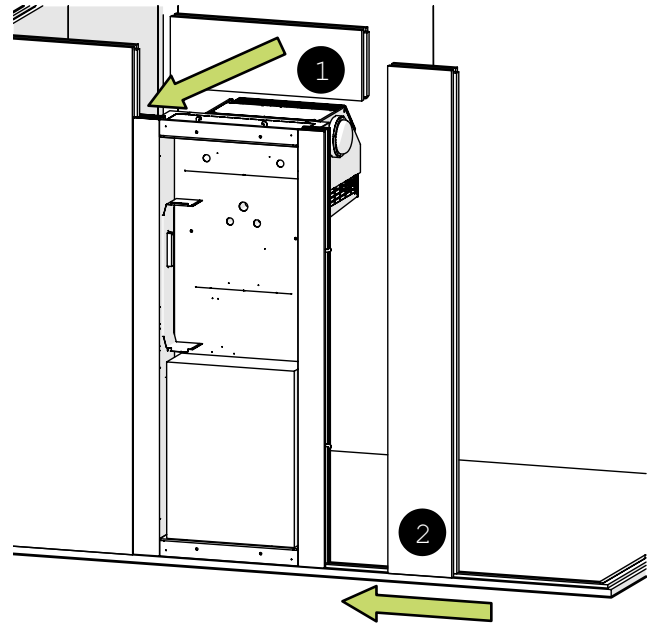
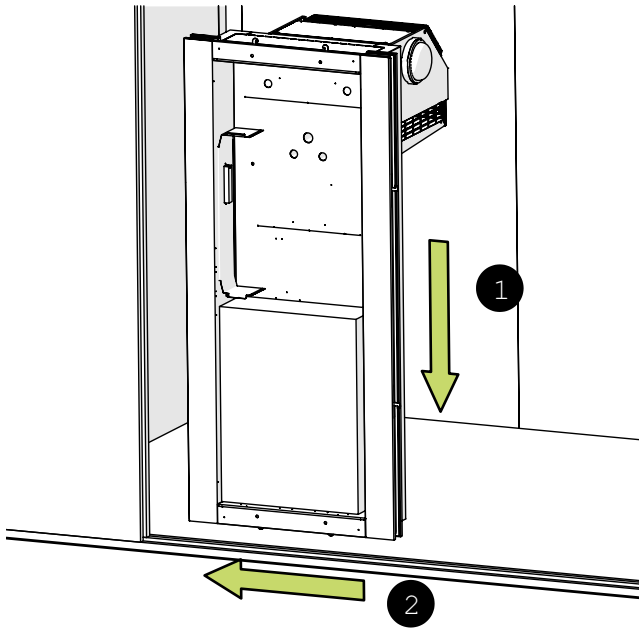
4.2. Cold room without floor panels



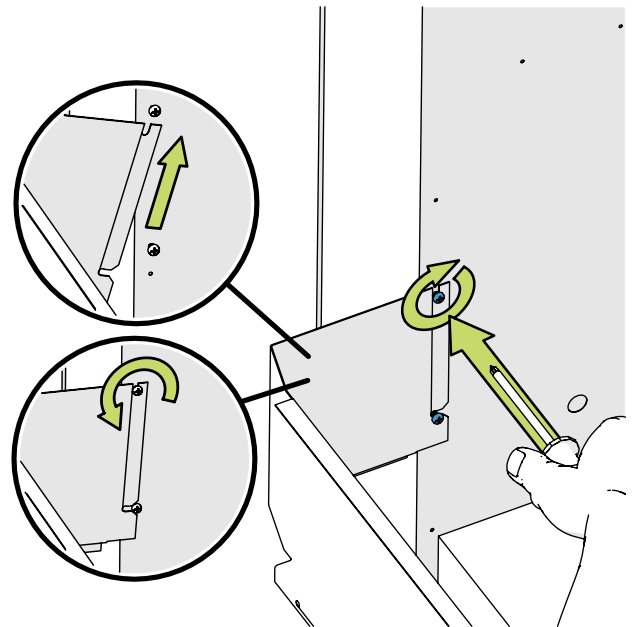
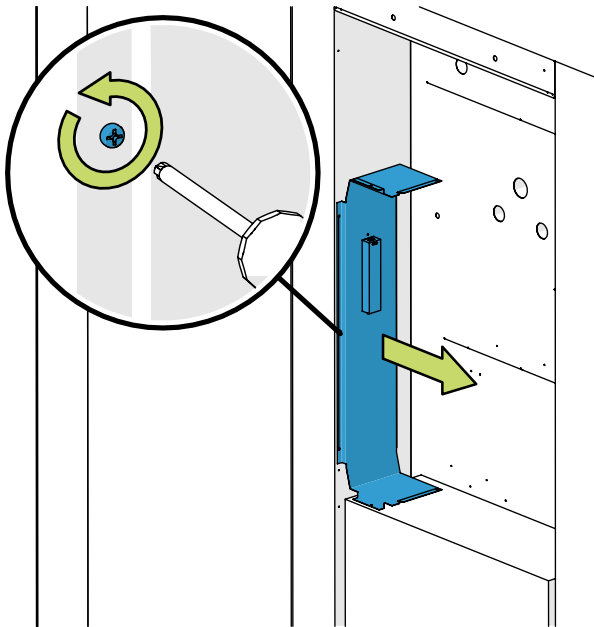
See Manual_WI_rooms_Panels_Unijoint_HU_EN.pdf:
"Attaching the bottom profiles (no floor panels to be installed)"



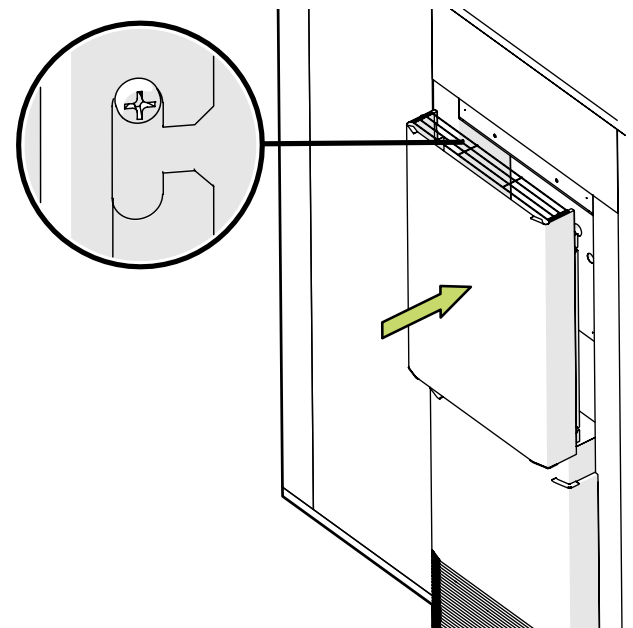
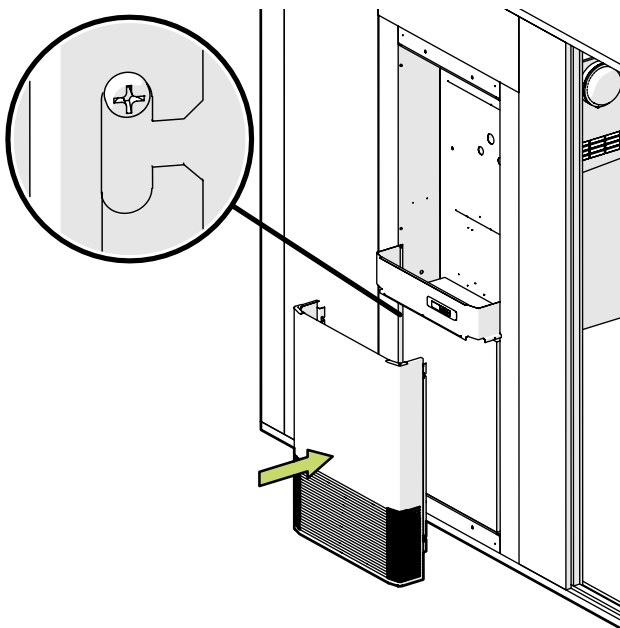
4.3. Mounting of the cooling unit



4.4. Mounting of the control panel



4.5. Mounting of the guards

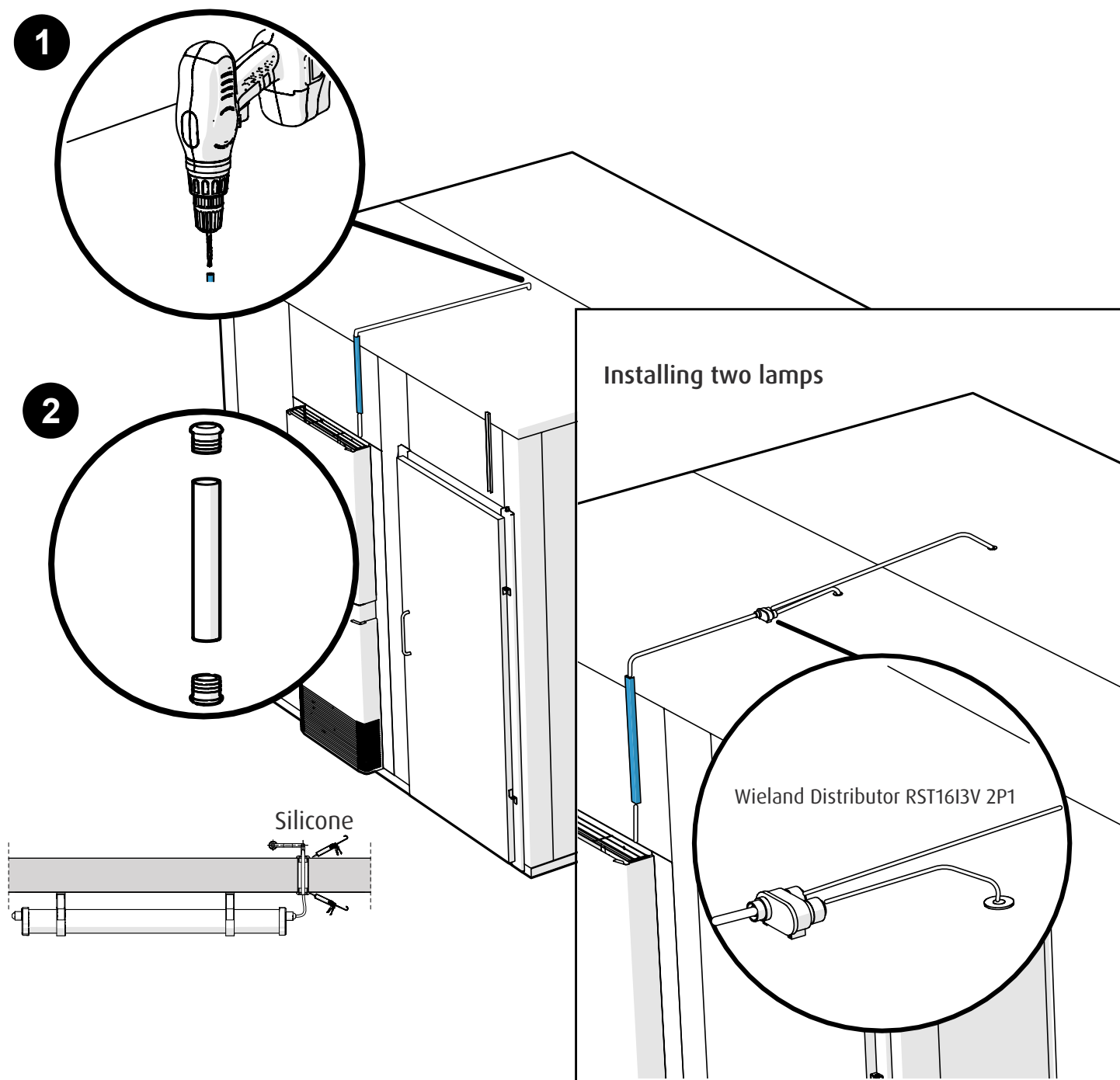


4.6. Mounting lamps

Only a qualified electrician is allowed to open the luminaire dome for installation and adjustment purposes. In case of breakage, only the manufacturer is allowed to repair the product.

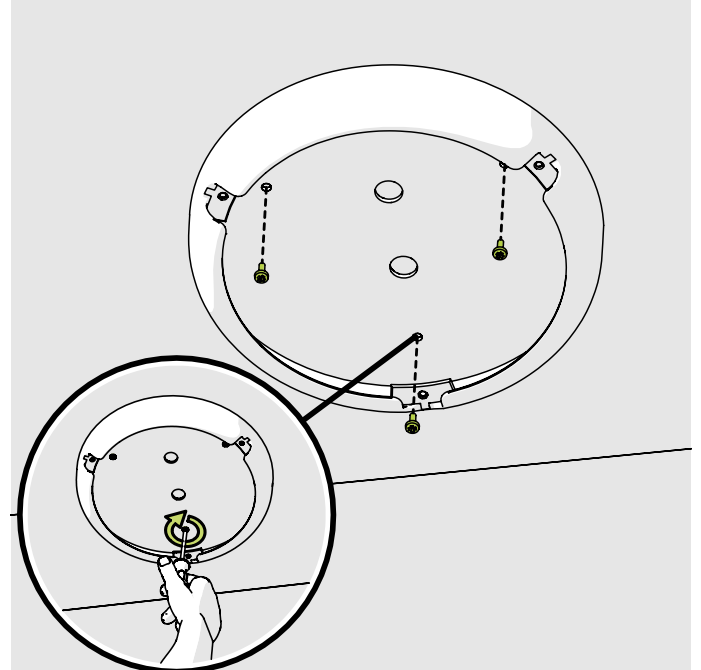
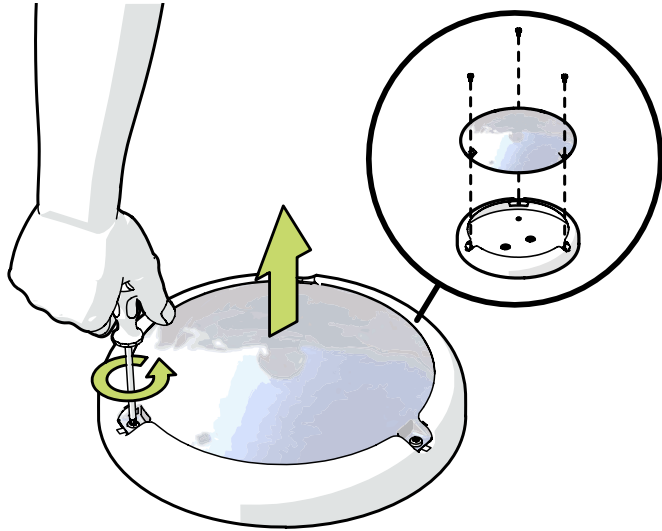
It is recommended to install the cables for the lamp on the outer surface of the room. The cables can also be installed inside the room, if needed (see the following page).

For further information on mounting and adjusting the lamp, see Airam Sono LED mounting instructions.

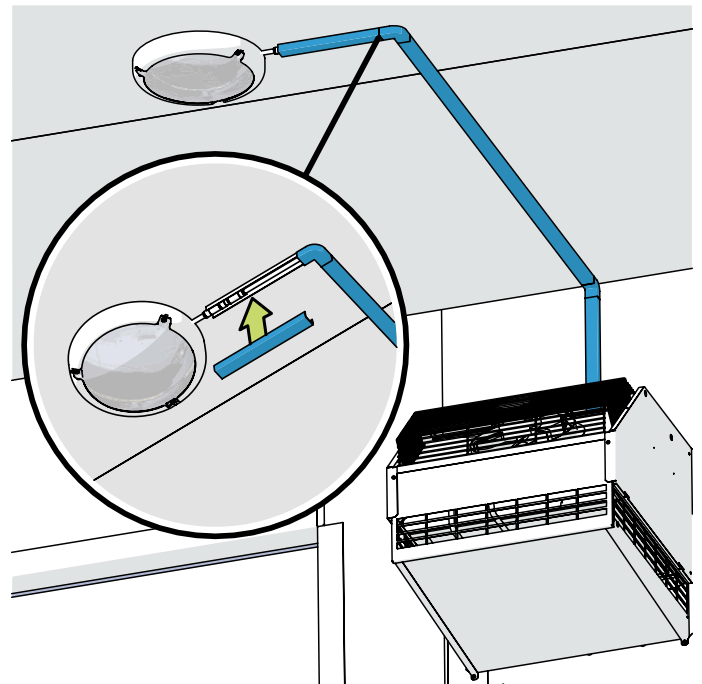
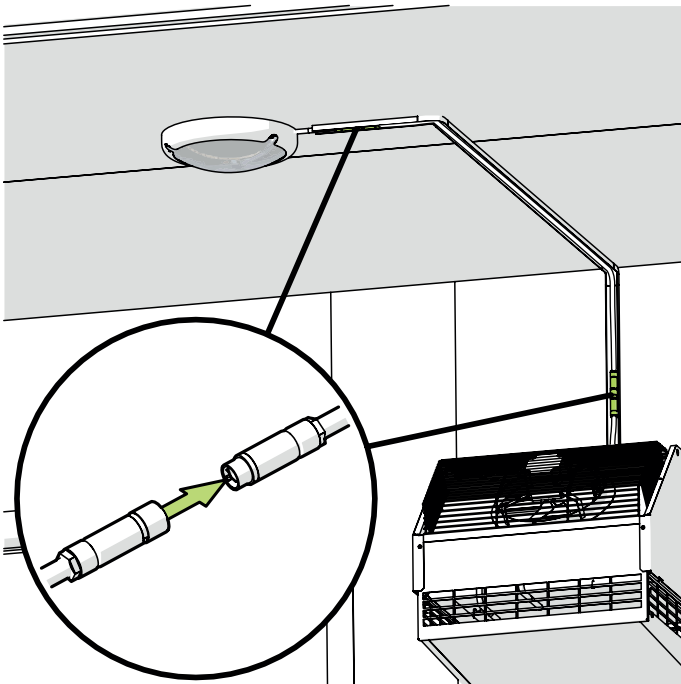


Silicone

Fixing the luminaire to the ceiling



Alternative installation method when there is not enough room on the outside to install the lamp.



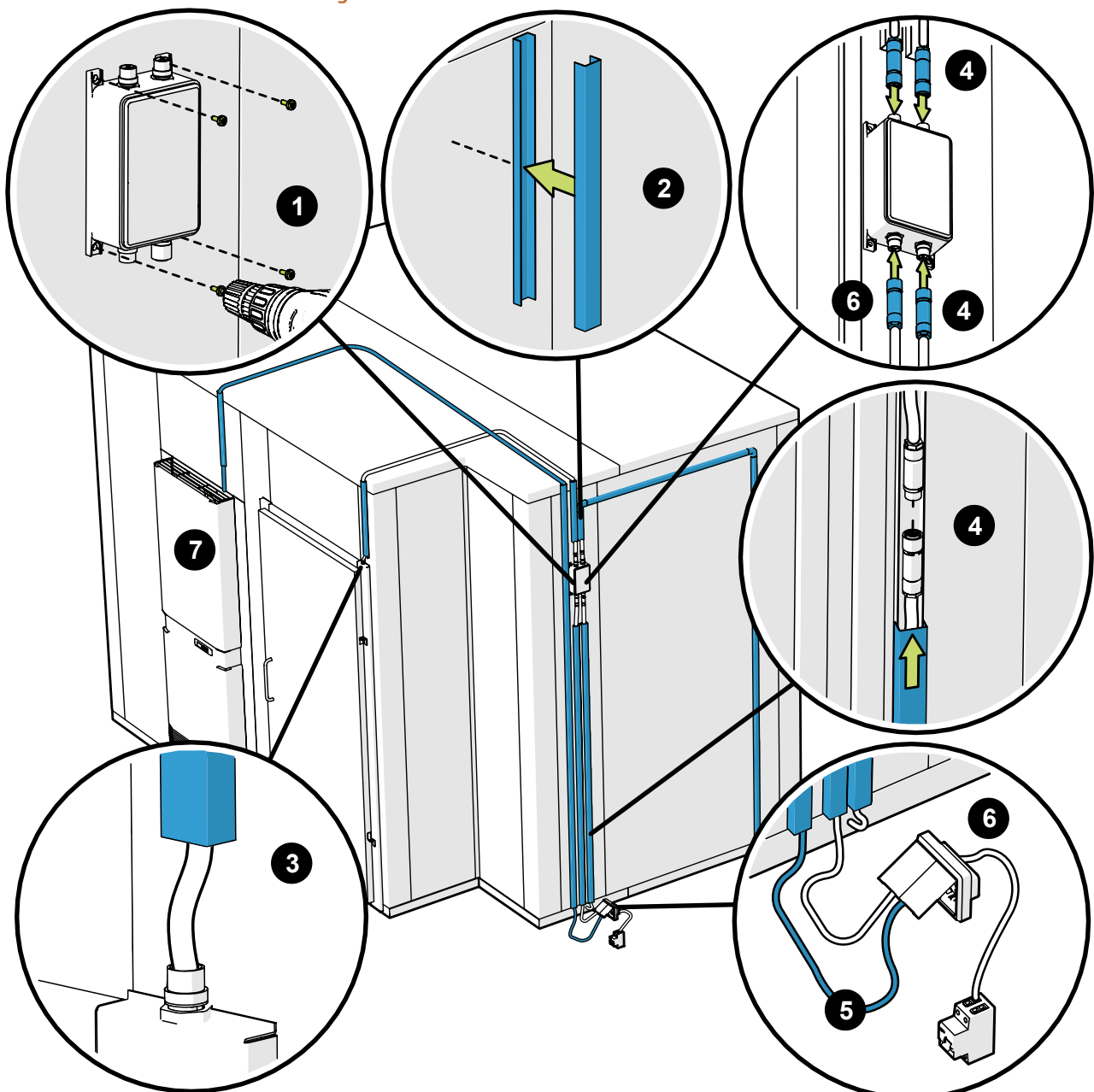
4.7. Installing Plug-in electricity system for freezer rooms (accessory)

1. Mount the junction box on the outer wall of the room with screws.
 2. Mount the bottom parts of the cable trunkings on the outer wall of the room.
 3. Plug in the socket to the door frame.
 4. Connect the door heating and the floor heating to the junction box on the wall.
 5. Connect the cooling unit directly to a socket with its own power cord.
 6. Connect the heating cords from the junction box to a socket.
- ⚠ Always connect the heating cords to a socket with fault-current protection.
7. Switch on the cooling unit.

The wiring diagram is delivered with the cooling unit.

Only a professional electrician may remove the coverings of electric components. The front panel of the cooling unit may be removed by a layperson.

Use cords of correct length in the installation. The cords must neither be too tight nor hang loose.



5. COMBINED ELECTRONIC CONTROL BOARD AND TEMPERATURE DISPLAY

The equipment is fitted with a combined digital temperature display with many built-in features, including data connections for HACCP monitoring of equipment temperatures and alarms. The potential-free relay is either normally open or closed for a connection to a building maintenance alarm system or a supervising system.

During normal operation, the display indicates the internal air temperature of the cabinet. When 'DEF is displayed, the cabinet's automatic defrost period is ongoing.

5.1. Keys



The key starts the drying function to reduce the eventual humidity on the inner surfaces.



The key for browsing of the temperature data of the sensors in use.



The key shows the highest thermostat value registered. In the programming mode, you navigate inside the program or use the key to raise the selected value.



The key shows the lowest thermostat value registered. In the programming mode, you navigate inside the program or use the key to lower the selected value.



The manual defrosting starts when you push the key for 3 seconds.



The key for checking and changing the settings. In programming mode, the key is used to select the value and to check the programming function. The registered value of the highest and lowest temperature can be deleted by pushing the key for 3 seconds when the value is displayed.



Light switch (Note! Used only in cabinets with lights)








Power switch










The keylock prevents unintended use of the keys. The lock is switched on by holding the keys down at the same time for 3 seconds. The display momentarily shows letters "PoF". With keylock on you can still check the lowest and highest temperature registered. The light switch function can still be used when keypad is locked (only on cabinets fitted with lights). To unlock the keyboard, keep the keys pressed together for more than 3s. The "Pon" message will be displayed and the keyboard is unlocked.



5.2. Function of key lamp lights

| KEY | MODE | FUNCTION |
|---|----------------------|---|
|  | Yellow light on | Drying function on |
|  | Green light on | Manual defrosting is on |
|  | Green light flashing | Set temperature is displayed and can be changed |
|  | Green light on | Light inside the cabinet is on |
|  | Red light on | The equipment is on standby mode, ON/OFF |

5.3. Function of the display lights





| LIGHT | MODE | FUNCTION |
|---|----------|---|
|  | On | Compressor is running |
|  | Flashing | Time delay to protect compressor after start-up |
|  | On | The fan of the evaporator is on |
|  | On | Defrosting is on |
|  | Flashing | Time delay after defrost |
|  | On | ALARM |
|  | On | The fan of the condenser is on |

5.4. Stand-by

When pressing the  (ON/OFF) button the controller will display 'OFF' for 5 seconds; after this, the light at the top right hand of the switch will be illuminated. Note: when switched 'OFF' all relays are shut down and the unit will not record either the controller data or alarms. Note: The light switch will still operate as normal. To turn the power on (for example, after deep clean), simply press the  ON/OFF button again.



5.5. Adjusting the temperature

Push and immediately release the  key. The display will then show the set temperature. You can then change the set temperature by pushing either the  or  key to the temperature required. Note: this must be done within 10 seconds. To memorise the new set temperature press the  key again. After this the newly set temperature and the set key light will start to flash, or wait 10 seconds when the display will revert to the true temperature within the equipment.




5.6. Defrost

The equipment is designed to take automatic defrosts. During this period, 'DEF' is displayed on the controller. After the defrost period, the unit will revert to display the actual temperature. Chiller units defrost every 12 hours, and medium and freezer versions defrost every 6 hours.





5.7. Manual defrost



Press the  key for more than 2 seconds to start a manual defrost. Manual defrost resets the automatic defrost counter, and the unit continues to operate automatically after manual defrost. On certain occasions it may be necessary to initiate a manual defrost (e.g. door left open by accident causing extra formation of ice).



5.8. To check minimum temperature


Press and release the  key. "Lo" will appear on the display followed by the minimum temperature logged. Press the  key again or leave for 5 seconds and the display will revert to the actual temperature within the equipment.

5.9. To check maximum temperature



Press and release the  key. "Hi" will appear on the display followed by the highest temperature logged. Press the  key again or leave for 5 seconds and the display will revert to the actual temperature within the equipment.

NOTE! After the Installation reset the temperature stored.


5.10. To reset the maximum and minimum temperature recorded

To reset the stored temperature, when maximum or minimum temperature is displayed: Press  key until "rST" label starts blinking.

5.11. Drying

Push the  key once and the drying function of the eventual humidity condensed on the inner surfaces starts. During the drying function the fan and compressor of the evaporator are on at the same time. Push the  key again, and the equipment will return to the normal mode.

5.12. Control of the temperatures of the temperature sensors

With Probe key () you can browse the temperatures of the sensors in use. Push the key once and the display shows the Pb1 message and immediately after that the temperature of the sensor. Push the key again and the temperature of the next sensor in use will be displayed. The equipment returns to the normal mode after 15 seconds.

- Pb1 initiating probe, temperature of the evaporator air
- Pb2 evaporator probe, surface temperature of evaporator (not in chiller cabinets C)
- Pb3 condenser probe, surface temperature of condenser
- Pb4 control probe, air temperature (in case the cabinet has an additional probe Pb4 the value is displayed)



5.13. Alarm signals

CODE REASON

“HA” HIGH TEMPERATURE ALARM

Equipment has detected high temperature (warm foods have been placed in equipment, door left open etc.) The alarm will automatically stop when temperature recovers to set temperature or defrost is initiated.



“LA” LOW TEMPERATURE ALARM

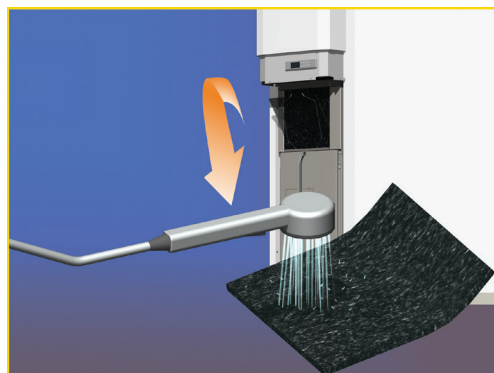
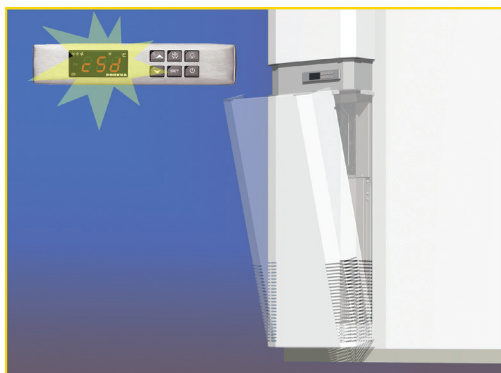
Check that the products within the equipment are at the required temperature. Move products if necessary to back up storage. Initiate manual defrost (see manual defrost), If alarm continues, silence buzzer relay and contact your authorised service dealer immediately.



Reset the alarm signal by pressing any button!
(Expect ON/OFF)

“cSd” CONDENSER TEMPERATURE ALARM

High condensing temperature (e.g. abnormally high ambient temperature or condenser blocked). Put controller on standby and unplug or disconnect the equipment from the electrical supply. Clean the condenser filter by washing or replacing if required, also clean finned condenser with a soft brush or vacuum as necessary.



Universal cold- and freezer rooms | Installation and operation

CODE REASON

"P1" THERMOSTAT PROBE FAILURE *



"P2" EVAPORATOR PROBE FAILURE *



"P3" AUXILIARY PROBE FAILURE *
 Probe alarms : P1, P2 and P3. The alarm will automatically stop 10 seconds after the probe resumes normal operation. Note: Engineer to check connections prior to replacing probe.



"P4" EXTRA PROBE FAILURE*

*Note! The cabinet operates on its standby system and will hold normal temperature, but reset the alarm signal and immediately contact your service provider.



"EE" DATA OR MEMORY FAILURE *

The controllers are provided with an internal checking system for the data integrity. Alarm 'EE' flashes when a failure in the memory data occurs. In this instance the alarm output is activated. To reset 'EE' alarm status and restart normal function press any button, the display will show 'rSt' for approximately 3 seconds.



* The control unit will operate in a backup mode. Reset the alarm and contact the authorised service company immediately. Note: if necessary, remove products to a back-up storage as required. Porkka and/or its distributors and/or its service contractors will not under any circumstances be liable for product deterioration or loss however it occurs. Product should be insured by the equipment operator.

6. FEATURES

6.1. Electrical connections

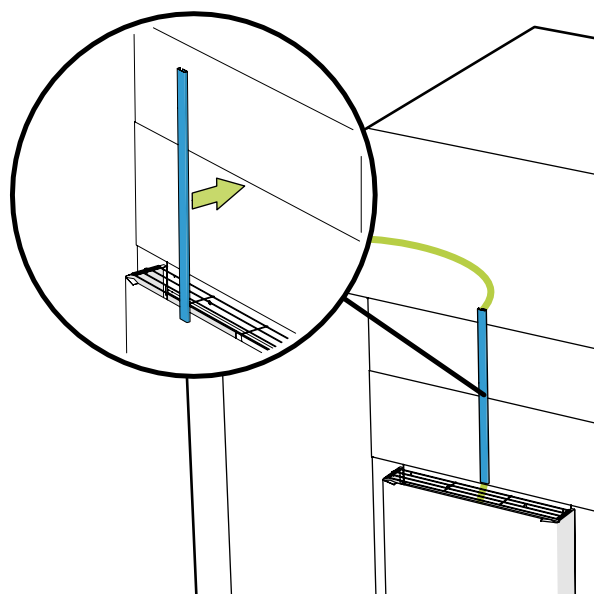
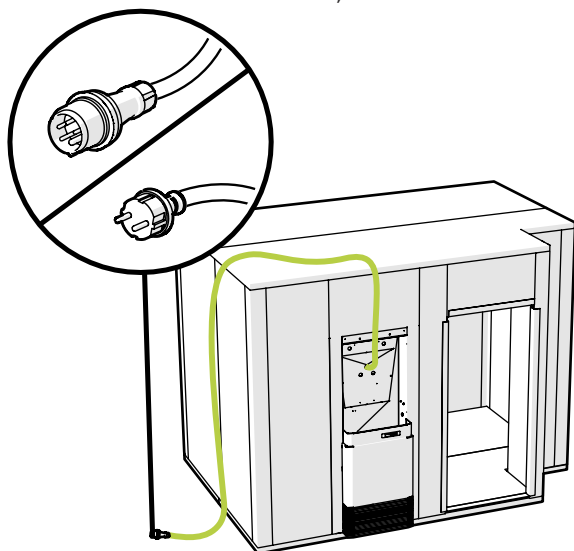
Before connecting the machinery to the mains electricity, ensure that the voltage is the same as that shown on the refrigeration unit serial plate. The socket reserved for the machinery must be equipped with its own group fuse, i.e. there must not be other devices on the same fuse. The correct size of the group fuse can be found from the following:

| Integral | Size |
|------------------|--------------|
| C950 230V 50 Hz | 10A slow |
| M950 230V 50 Hz | 10A slow |
| F840 230V 50 Hz | 10A slow |
| F850 230 V 50 Hz | 10A slow |
| F851 230V 50 Hz | 10A slow |
| F1140 230V 50 Hz | 16A slow |
| C1240 230V 50 Hz | 10A slow |
| M1240 230V 50 Hz | 10A slow |
| F1540 400V 50 Hz | 3 x 10A slow |

| Mainframe plugins | Size |
|-------------------|----------|
| C940 230V 50 Hz | 10A slow |
| C950 230V 50 Hz | 10A slow |
| M940 230V 50 Hz | 10A slow |
| M950 230 V 50 Hz | 10A slow |
| F840 230V 50 Hz | 16A slow |
| F851 230V 50 Hz | 16A slow |
| F1140 230V 50 Hz | 16A slow |
| C1240 230V 50 Hz | 10A slow |
| C1250 230V 50 Hz | 10A slow |
| M1240 230V 50 Hz | 10A slow |
| M1250 230V 50 Hz | 10A slow |
| F1541 230V 50 Hz | 16A slow |
| F1551 230V 50 Hz | 16A slow |

Draw the mains cable through the ceiling to the side or behind the room, depending on the location of the socket. Finally, put the cables inside the cord channel and attach it above the cooling unit.

In conformity with EN 61000-3-11, the maximum value of supply impedance Z_{max} is 0,27ohm at Flicker test.



6.2. Placing goods in the cold/freezer rooms

When placing goods, especially in the freezer room, pay special attention to sufficient free air space around each package to ensure a proper air circulation. Do not place or stack packages or boxes in front of the air movement fan. Goods should be in closed packages.

To avoid evaporator damage it is important to keep food which is high in acid, such as vinegar-based sauces or very high salt content, in closed lidded containers!

6.3. Operation

All refrigeration units are pre-tested in the factory and the operational temperatures can be adjusted as follows:

| | | |
|----------------------|-------------|-------------|
| a) coldrooms (C) | +2°C/+12°C | (34°F/50°F) |
| b) chiller rooms (M) | -2°C/+5°C | (23°F/34°F) |
| c) freezer rooms (F) | -22°C/-18°C | (-8°F/0°F) |

Before using the room check that the operational temperature is reached. If the operational temperature is not achieved, read through the "Operational Faults" section of these instructions before you call in a maintenance engineer. A strong smell due to the cleaning agent or silicon mastic may appear in the room, in which case the room should be washed with a mild detergent suitable for the purpose, then dried and ventilated for at least 24 hours.

As the condenser cooling air exits the unit at the top it is essential that the aperture is not obstructed with boxes, packing material etc.!

Do not remove any panels or guards or the electrical control panels before disconnecting the unit from the mains supply by removing the plug or the fuse from socket!

6.4. Porkka RHDS® (Remote Heat Disposal System)

Porkka RHDS® improves comfort in the working environment by transferring the heat produced by the refrigeration equipment elsewhere. The RHDS® system is also quieter than traditional, air-cooling equipment. The heat collected with RHDS® can also be easily utilised to heat rooms that remain cool in the summer.

The equipment consists of a Porkka RHDS® refrigeration unit, the refrigeration engineering characteristics of which correspond to standard Porkka rooms. The installation is effortless, the refrigeration unit is connected by water pipes to a separate RHDS® outdoor unit. After installation, the system is filled with a frost-resistant water-glycol mixture. The collected heat is transferred through the liquid from the refrigeration unit to the outdoor unit.

The horizontal distance between the Porkka RHDS® refrigeration unit and the separate RHDS® outdoor unit must not exceed 15 metres and the outdoor unit must be located no more than 5 metres above the floor level of the room. However, the pipe length per pipe between units must not exceed 20 metres with a standard pump. The piping distance can be extended and the installation height can be increased if necessary with optional power pumps.

We recommend using propylene glycol as a coolant for glycol devices.

For details, see brochure: "Installation_instruction_remote_condensing_unit_202309.pdf"

6.5. Porkka Water Heat Exchanger (WHE) system

The fluid-cooled WHE system is intended to be connected to the cooling water system of the building. The typical sizing basis for the cooling water flow required by a WHE system is 120–240 l/h ($T_{in} +10^{\circ}\text{C}$, $T_{out} +17^{\circ}\text{C}$).

The cooling water inlet temperature T_{in} may vary between 0°C and $+40^{\circ}\text{C}$. The water inlet temperature has an impact on the amount of flow required. The advantages of the system include silence, as well as easy heat recovery and recycling.

6.6. Models ready for mainframe connection (cc)

The refrigeration units supplied with Porkka's CC type refrigeration and freezing rooms can be connected to central refrigeration systems operating with refrigerants R744 and R452A/R448A/R449A. The refrigeration units are equipped with a fan evaporator, a regulator that controls the cooling of the room, and an expansion valve.

Refrigeration units designed for conventional refrigerants R452A/R448A/R449A use a thermostatic expansion valve as a factory installation. The units of the MARK 5 series for R744 are supplied with an electronic expansion valve based on stepping motor technology.

Porkka's centrally powered CC models do not differ externally from integral models, and their user interface with screens and buttons is exactly the same.

According to the Machinery Directive 2006/42/EC, room automation elements ready for mainframe connection and versions of cold and freezer rooms ready for separate connection are partly completed machinery that are incorporated into the completed machinery by the manufacturer of the separate machinery. In this case, the manufacturer of the separate machinery acts as the manufacturer of the machinery within the meaning of the Directive and is responsible for the obligations relating to the placing on the market and putting into service of the machinery, such as the CE marking of the completed machinery, the maintenance of instructions for its use and maintenance and other instructions and the technical construction file, and the trial operation and adjustment of the machinery. For more information, see our separate declaration of incorporation.

7. MAINTENANCE

7.1. Unit maintenance

If a fault occurs, contact the seller or a factory-authorized service centre immediately. They will decide how the maintenance work is to be carried out.

The fault report must indicate:

- Product brand, model and manufacturing number
- The nature of the fault and the conditions in which it occurs
- Seller name
- Number of the order, delivery note or purchase invoice used to establish the validity of the guarantee

Warranty maintenance is carried out within a reasonable time and during normal working hours. If maintenance is required immediately or outside normal working hours, it may cause additional costs that the customer must pay to the service provider. To prepare for power outages, etc., that may occur during long holidays and cause frost damage, we recommend taking out insurance. The operation of enabled refrigeration equipment must be monitored at least once a day, also during holidays.

7.2. Cleaning

Do not use detergents or desinfectants containing chlorine, solvents, scrubbing products, a knife or other sharp tools.

Refer to the product description of the desinfectant to see which materials it is suitable for. Do not let it splash on sensitive parts, such as thermostat regulator or door hinges. Dry the equipment after the desinfection and let it ventilate.

Room with standard floor:

Cold/medium and freezer rooms should be completely defrosted two to three times a year. Clean all surfaces in the room (even the shelves) carefully with a wet cloth and a mild water soluble detergent. Do not use corrosive detergents including chlorine or acetic acid.

Remove the detergent remnants by cleaning the surfaces once again with a wet cloth and pure water. Wipe the surfaces then with a dry and dust-free cloth. Do not use running water or a power washer to clean the room.

In connection with this comprehensive cleaning, it is useful to organize the periodic overhaul of the refrigeration equipment. Regular yearly maintenance guarantees the long trouble-free operation of the equipment. Maintenance carried out periodically will save energy and reduce running costs. The inspection of the correct operation of the equipment should be the user's responsibility.

Room without standard floor:

Rooms without standard floor should be defrosted and serviced according to the instructions above. Running water can be used to clean the floor. After the floor has been cleaned, wipe all surfaces with a dry and dust-free cloth. Do not use a power washer or corrosive detergents.

Put back all removed parts and switch on the equipment.

Ensure that the temperature has returned to the normal level before using the equipment again.

7.3. Operational faults

If the operational temperature is not achieved or the alarm is activated check that:

- The door has not been left open for a long period.
- Electrical supply has not been cut off.
- Defrosting is not switched on. (**"DEF" -on screen**).
- The equipment is not overloaded with hot products.
- An attempt has not been made to get the equipment colder than the manufacturer's stated operational temperature.
- Excess ice has not formed on the evaporator. If this has happened, carry out a complete defrosting.
- The "CSD"-warning is not displayed.
- The ambient temperature is not too high or too low.
- The unit is not in STAND-BY -mode ("OFF" on display).

If the operational faults continue after you have checked the above mentioned points, transfer the goods to an appropriate back-up storage to prevent them from spoiling and call your refrigeration supplier or service agent.

8. ENVIRONMENTAL FACTORS

8.1. Product safety

The insulation foam (PUR/PIR) used in the Porkka panels is based on polyol and MDI. n-pentane is used as blowing agent. The insulation foams that Porkka manufactures are fully CFC- and HCFC-free, and completely harmless to environment. The blowing agent (n-pentane) used in the manufacturing does not harm the atmosphere. Its ODP value is 0 (zero) and GWP value 0,0004 (CFC 11 = 1). Porkka hereby confirms that all Porkka products, which are subject to the EU RoHS directive, comply with RoHS requirements. Declaration of conformity documents regarding RoHS and other relevant environmental and safety regulations to be taken into account in the disposing process are available from Porkka on request.

8.2. Guarantee

Check the guarantee period and terms from your supplier.

The guarantee does not cover faults caused by:

- Transportation
- Storage contrary to instructions
- Overloading or user's negligence
- Negligence due to not reading manuals, negligence of proper care and maintenance
- Modifications or repairs performed by an unauthorized service agent
- Use of parts not supplied and approved by the manufacturer

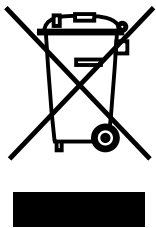
The guarantee does not cover:

- Installation
- Incidental scratches/marks or other minor faults which appear during unpacking or installation and which do not affect the operation or performance of the equipment.
- Indirect costs e.g. installation including travel costs, 3rd party labour, etc.

The manufacturer or their selling agent is not at any time, or under any circumstances, liable for the loss of stored items. The owner/user of the equipment must make sure that the contents are insured at all times.

All goods are supplied under our terms and conditions of sale, a copy of which may be obtained upon request.

8.3. Disposing of the unit



Disposing of the unit should take place responsibly at the end of its working life. Local environmental and safety legislation must be taken into account in each country of operation. Member states of the European Union have organized disposing procedures of refrigeration products according to relevant directives (WEEE directive 2012/19/EU and waste directive 2008/98/EC). The rules valid in the UK can be found on the website www.gov.uk and in the USA www.epa.gov/laws-regulations

The room is dismantled in the reverse order to assembly. Materials are separated into three parts: panels, refrigeration units and electrical installation parts. Each entity is processed further separately according to dedicated technical procedures.

Panels: Insulated panels must be disposed at a dedicated processing plant that has been authorized for the purpose according to the local legislation. As a recommended practice, insulation foam can be recovered from the product at time of demolition and sent for reclamation or destruction.

Steel sheets will be removed from the panel structure and the raw material will be recycled. Recovery of the foam takes place in a process developed to avoid the harmful release of Ozone Depleting Substances (ODS) and Greenhouse Gases (GHGs). Foam material can be recovered either manually or through a fully automated process. Dedicated appliance recycling facilities offer these types of foam removal and processing services that are responsible and follow the best technical practices available. Usually the PIR insulation material is shredded and the material will be burned at power plants for energy production.

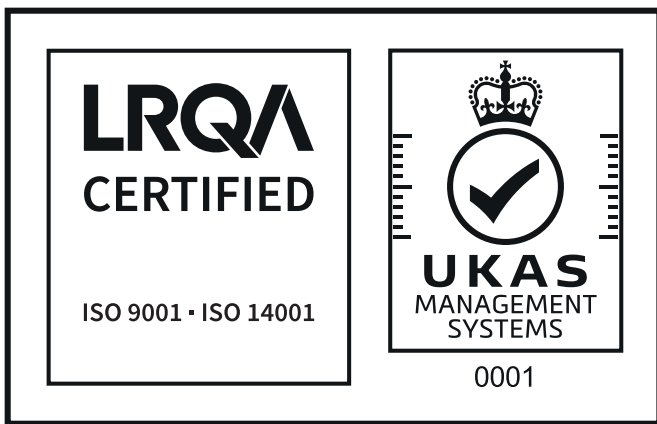
Refrigeration units: The lifetime of the refrigeration units provided by Porkka can be extended by regular maintenance and repair based on the available spare parts. These products can be used as a source of spare parts at least in a limited manner. When field repair or use as spare parts is not feasible anymore, these units will be dismantled and different materials are either recycled (metals and plastics) or disposed as waste according to the EU and local regulations (e.g. oil, refrigerants and electrical components). **Warning:** The refrigeration unit contains fluorinated greenhouse gases **Warning:** Cooling liquids must not be discharged into the atmosphere. It must be recovered and disposed of by companies authorized to collect special waste or recover used refrigerant chemicals. If other vendors' refrigeration units are used in the enclosure, please contact the manufacturer for further information.

Electrical installation parts: The different materials are either recycled (raw materials of electrical components, metals and plastics) or disposed according to WEEE Directive or other local regulations. More detailed information about disposing of the electrical components can be found in the OEM manuals of the enclosure.

PORKKA

Porkka Finland Oy is an internationally recognised designer and manufacturer of professional refrigeration solutions. Key target industries include HoReCa, Medical Research and Marine. Porkka is part of the Finnish Festivo-Porkka Group.

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



Porkka solutions are designed and manufactured according to a quality standard ISO 9001:2015, controlled and certified by Lloyd's Register Quality Assurance. Porkka also holds the environmental certificate ISO 14001:2015, issued also by LRQA.

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

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