

PORKKA

HOTEL, RESTAURANT & CATERING
Cold and Freezer Rooms

Brochure 2026

MCR Modular Cold and Freezer Rooms

ENGLISH



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Modular step-in cold and freezer rooms for the cold storage needs of restaurants, mass caterers and other food industry locations

Our wide range of modular rooms includes plenty of different room sizes and temperature areas. Porkka cold rooms can also be integrated into almost any space whatsoever, and they are always customised individually, to suit the needs of each customer.

Cold and freezer rooms now come with a three (3) year warranty.

The rooms are simple and easy to install: the elements are attached to each other with camlocks and the built-in refrigeration unit is ready for installation – all you need to do is plug it in! Our cold and freezer rooms are available with an insulation thickness of 80 mm or 100 mm. The insulation



thickness has a direct effect on energy consumption, due to which a large room with 100 mm insulation promptly translates into lower energy consumption.

Porkka cold and freezer rooms meet the hygiene requirements set for professional kitchens, and guarantee safety in line with the Food Act in professional use.

The rooms are available as various technical solutions: a plug-in model, central cooling (CC) system models for different refrigerants and a water-cooled model.

Cooling units produced in our own factory have been designed to be both powerful and energy efficient. Digital temperature displays have built-in high/low alarms which are both audible and visual. These can be connected via a volt free relay to a building management system. The controller is also equipped with HACCP features to meet the more stringent temperature monitoring regulations being enforced.



Carefully planned materials and details

The rooms are made of male and female tongue-and-groove elements that are tightly connected to each other with quick-release fasteners. The insulation thicknesses are 80 mm or 100 mm. The visible surfaces of the elements are pre-painted hot-dip galvanized, food-approved polyester-coated steel sheet. The insulation material and refrigerant of the device meet the requirements of the international F-gas regulation.

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

The rooms are equipped with a door with a clear opening width of 700 mm as standard, except for rooms with a width of 1200 mm, where the door opening width is always 550 mm. In rooms with a width of 1800 mm and more, doors with a clear opening of 900 or 1000 mm are available as an option. The freezer room has frame heating as standard.

The door can be freely selected for all models and can be changed in all rooms except 1200 mm and 1350 mm wide. The door has a lockable latch that can be opened from the inside with an emergency button. The thresholds and frames are made of durable stainless steel. The door and accessories are delivered as a complete unit.

The shelves made of impact-resistant food-grade ABS plastic can be washed in the dishwasher. Stainless steel shelves are available as an accessory. Both shelf models have a load capacity of 100 kg / shelf meter. The strong, sturdy frame is attached to the walls of the room, leaving the floor free and easy to clean. The shelf area is optimized

for piece goods storage; when using roller shelves, some of the shelves can be omitted.

- Three temperature ranges:

C: +2...+12 °C for refrigerated food

M: -2...+5 °C for meat and fish

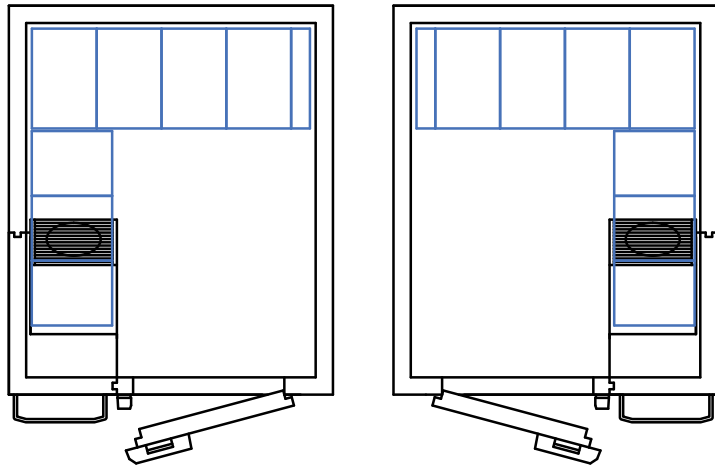
F: -18...-22 °C for frozen food

- The cooling unit can be placed in the left or right front corner.
- Natural R290 (GWP 0.02) refrigerant can be selected. The rooms can also be supplied in RHDS and WHE models suitable for utilizing the condensation heat of the chiller, or in models for connection to central cooling systems operating with refrigerants R744 and R452A/R448A/R449A.
- Insulation thickness is either 80 mm (U-value 0.28 W/m²K) or 100 mm (U-value 0.23 W/m²K)
- Select floorless chill rooms for trolley operation. (Chill temperature only).
- A room with a floor can be recessed or equipped with a ramp.
- The external height options with 80 mm insulation thickness are 2100 mm or 2400 mm and with 100 mm insulation thickness 2140 mm or 2440 mm.
- The room has adjustable four-level shelving on either two or three walls, depending on the size of the room.
- All doors are equipped with a door switch, which ensures energy-efficient and safe operation.

A large comprehensive range with volumes up to 22m³

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

All Porkka Chiller & Freezer Rooms can be placed next to each other. The refrigeration unit can be placed on the left front side (L=standard) or on the right front side (R) if required.



Control unit, equipment, safety

Combined digital temperature display with built-in control functions

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



Alarm functions

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

Air-cooled condenser dust filter

The air inlet to the condenser is on the lower part of the refrigeration unit, ensuring the coolest air is always used helping to reduce running costs and extending the service life of the unit.

The dust filter behind the air grill is easy to clean or replace. The controller provides information on when the filter requires cleaning or changing.



Safety

The room is safety equipped according to EN378 recommendations. The door has a lockable pull with an internal safety release (stainless steel guard bow as standard). The door frame of the freezer room has a heating element that prevents the seal from sticking.



Standard rooms are intended to be installed indoors only. Ambient temperature must always be higher than + 10 C.

Trolley use

For trolley use, the cold rooms can be supplied without floor elements. In this case, the wall elements are installed on the insulated plinths included in the delivery and the door is equipped with rubber runners. For trolley traffic, an optional ramp can be placed in front of the door. Alternatively, the floor elements can be embedded in the surrounding floor. In both cases, the door is equipped with rubber runners.



Shelving system

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



The unique Porkka Shelving System



The Porkka standard room shelving system is designed for use requiring a high level of hygiene. The structure has been specially designed to ensure that the floor surfaces and shelf levels are easy to clean. Since the wall rails are pre-attached to the wall elements, there are no parts of the shelving system on the floor that would make cleaning difficult.

Installation is simple and quick. Place shelf support brackets at desired height, fit support bars horizontally into the ready made openings and place shelving inserts between the bars. The tough, strong inserts are produced from plastic that is approved for use with foodstuffs. Even the largest shelving insert 300 x 462mm can fit into most commercial dishwashers. It is also possible to purchase additional shelves which can be easily added at a later date to facilitate further storage space.

The depth of rear wall shelving will be 488mm and dependent on room model, the total depth of side wall shelving will be either 398 or 488mm. The shelving can be evenly loaded with up to 70Kg per meter run i.e. 280 Kg per 4 tier shelving meter run.



1. Shelf support brackets together with horizontal bars are simple and quick to install and are designed to be strong and durable under heavy loads.
2. Shelf inserts have been produced from high density, durable plastic, which is approved for use with foodstuffs. They can be easily taken out and washed in a dishwasher or by hand for improved hygiene.
3. Pilasters affixed to wall. Note that shelving can now be placed much closer to the floor level than in the previous range. Sufficient space is still available to allow cleaning of the floor.

Technical data of refrigeration units

There are refrigeration units for three different temperature ranges and room types: C cold room, so-called M zero-temperature room and F freezer room. The rooms can also be supplied as RHDS and WHE models that utilize the condensation heat of the refrigeration unit, or as CC models that can be connected to central cooling systems. CC models that can be connected to central cooling are suitable for both transcritical R744 systems (PS 60 bar) and systems operating with traditional refrigerants R452A/R448A/R449A.

The Plugin refrigeration unit range now includes the more efficient and environmentally friendly C1250, M1250 and F1150 models.

Central cooling units

Mark 5 CC CO2 Mark 4 CC	C950 C940	C1250 C1240	M950 M940	M1250 M1240	F851 F840	- F1140	F1551 F1541
Temperature range	+2°C...+12°C	+2°C...+12°C	-2°C...+5°C	-2°C...+5°C	-22°C...-18°C	-22°C...-18°C	-22°C...-18°C
Volume	< 12 m ³	< 22 m ³	< 12 m ³	< 22 m ³	< 11 m ³	< 14 m ³	< 22 m ³
Ambient temperature	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C	+5°C ... +32°C
Refrigerant Mark 5	R744	R744	R744	R744	R744	R744	R744
Refrigerant Mark 4	R452A, R448A	R452A, R448A	R452A, R448A	R452A, R448A	R452A, R448A	R452A, R448A	R452A, R448A
Evaporation temperature	-8°C	-8°C	-10°C	-10°C	-28°C	-28°C	-28°C
Cooling effect	1330 W	1900 W	1240 W	1800 W	1200 W	1430 W	2025 W
Connection power	0,188 kW	0,38 kW	0,85 kW	1,28 kW	0,85 kW	1,28 kW	1,28 kW
Fuse	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A

The Mark 5 CC includes an electronic expansion valve with controls. R744 maximum allowable operating pressure PS 60bar.

Plugin refrigeration units, R290

	C950	NOVELTY C1250	M950	NOVELTY M1250	F850	F851	NOVELTY F1150
Temperature range	+2°C...+12°C	+2°C...+12°C	-2°C...+5°C	-2°C...+5°C	-22°C...-18°C	-22°C...-18°C	-22°C...-18°C
Volume	< 12 m ³	< 22 m ³	< 12 m ³	< 22 m ³	< 5 m ³	< 11 m ³	< 22 m ³
Ambient temperature	+5°C...+32°C	+5°C...+32°C	+5°C...+32°C	+5°C...+32°C	+5°C...+32°C	+5°C...+32°C	+5°C...+32°C
Refrigerant	R290	R290	R290	R290	R290	R290	R290
Connection power Plug-in	0,808 kW	1,418 kW	0,883 kW	1,493 kW	0,863 kW	1,193 kW	1,653 kW
Connection power H2O *	0,808 kW	1,418 kW	0,883 kW	1,493 kW	0,863 kW	1,193 kW	1,653 kW
Connection power RHDS®*	0,86 kW	1,55 kW	1,26 kW	1,81 kW	1,48 kW	1,73 kW	1,83 kW
Fuse	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 10 A	1 x 16 A
Voltage	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Level of sound pressure 1m / 1,5 m (dB re 20 µPa)	53 dB (A)	56 dB (A)	53 dB (A)	57 dB (A)	55 dB (A)	55 dB (A)	58 dB (A)
Level of sound pressure 1m / 1,5 m (dB re 20 µPa) RHDS®	49 dB (A)	49 dB (A)	49 dB (A)	49 dB (A)	51 dB (A)	53 dB (A)	57 dB (A)
RHDS® liquid condenser	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160	RHDS® 2160
Fluid condenser acoustic pressure at location 10m (dB re 20 µPa)	34 dB (A)	34 dB (A)	34 dB (A)	34 dB (A)	34 dB (A)	34 dB (A)	55 dB (A)
Permitted temperature range at fluid condenser location	-40°C...+35°C	-40°C...+35°C	-40°C...+35°C	-40°C...+35°C	-40°C...+35°C	-40°C...+35°C	-40°C...+35°C
Condensing performance at 75% operating time (kW)	0,93 kW	2,16 kW	0,93 kW	2,16 kW	1,01 kW	1,05 kW	2,1825 kW

* Includes RHDS® liquid condenser

RHDS® remote heat disposal system, WHE water heat exchanger and central cooling connection (CC)

Specially equipped MCR cold and freezer storage rooms

Porkka Remote Heat Disposal System RHDS®

EU F-gas regulation forbids to use traditional refrigerants with GWP ≥ 2500 for new installations (e.g. R404A) from the beginning 1st January 2020. It makes installing of traditional HFC remote units impossible. Nevertheless, the need for professional working people for better working conditions has not disappeared.

The RHDS® system offers a modern solution. It improves the working environment's comfort by moving the heat collected by the refrigeration equipment away from the kitchen. In addition, the RHDS® system is quieter than conventional equipment. Compared to conventional machinery, the heat collected by RHDS® can easily be re-used to heat corridors, hallways or the like.

The equipment consists of a Porkka RHDS® unit with cold-technical properties matching the standard Porkka rooms. The installation is easy, the refrigeration unit is connected to the remote RHDS® condensing unit with traditional water pipes.

After assembly, fill the system with a frost-proof water-glycol mixture. The collected heat is transferred by liquid from the refrigerant to a separate condenser. The maximum pipe length per pipe between units must not exceed 20 meters with a standard pump. The distance plunger trip can be extended, if necessary, with optional power pumps.

POWER PUMPS	HORIZONTAL DISTANCE MAX	HEIGHT DIFFERENCE MAX	PIPE LENGTH / PIPE MAX
STANDARD PUMP	15 m	5 m	20 m
HEAVY-DUTY PUMPPU PICO 25/1-8	30 m	8 m	38 m
EXTRA HEAVY-DUTY PUMPPU MAXO	45 m	11 m	56 m

Porkka Water Heat Exchanger (WHE)

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

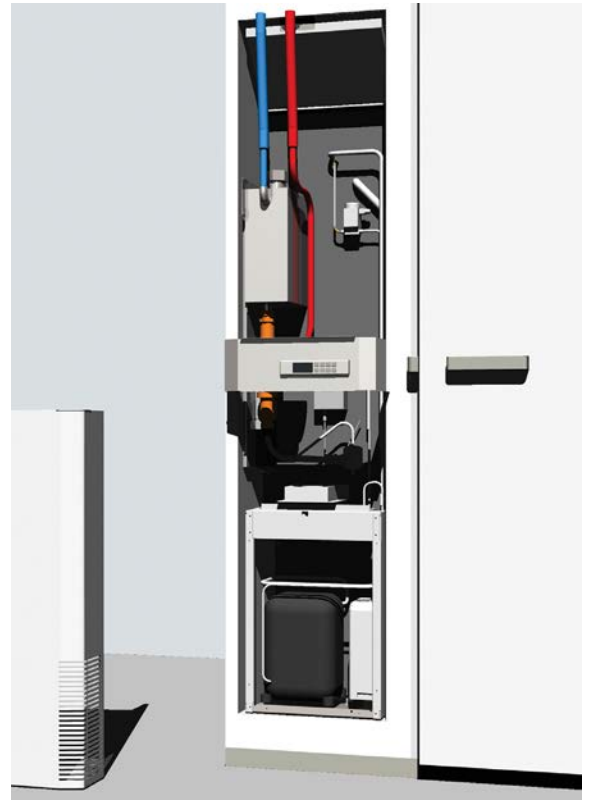
The condensate water inlet temperature T_{in} is adjustable between $0 \dots +40^{\circ}\text{C}$, which affects water consumption. The WHE system is silent and enables easy heat recovery and recycling.

Central Cooling Connection (CC)

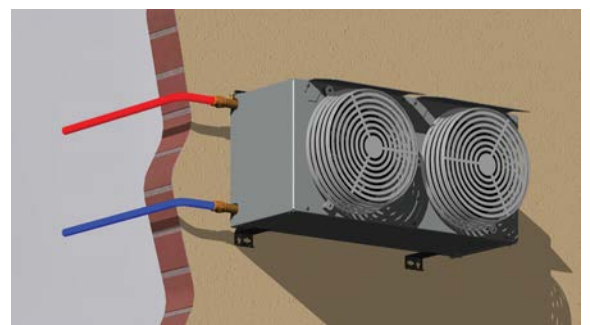
The cooling units included with Porkka's CC-model cold and freezer rooms can be connected to central cooling systems operating with refrigerants R744 and R452A/R448A/R449A. The cooling units are equipped with a fan evaporator, a room cooling controller and an expansion valve.

Cooling units intended for traditional refrigerants R452A/R448A/R449A use a factory-installed thermostatic expansion valve. The MARK 5 series units intended for R744 are supplied with an electronic expansion valve based on stepper motor technology.

Porkka's central control CC models do not differ externally from their own control models, but their user interface with display and buttons is completely identical.



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



The RHDS® outdoor unit can be placed freely on the wall or under the eaves. The unit should be protected from direct sunlight.







































Room size options

There are hundreds of options for standard Porkka MCR rooms






































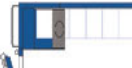

In rooms with a width of 1200 mm, the opening width is always 550 mm.

* Only available with 80 mm insulation thickness.

W=width, D=depth

	D 900	D 1200	D 1350	D 1500	D 1800	D 2100
W 1200	 1209 * (1,4 B)	 1212 * (1,8 A)	 1213 * (2,3 A)	 1215 * (2,6 A)	 1218 * (3,1 A)	 1221 * (3,7 A)
W 1350	 1309 * (1,6 B)	 1312 * (2,3 B)		 1315 * (2,9 A)	 1318 * (3,6 A)	 1321 * (4,2 A)
W 1500	 1509 * (1,7 B)	 1512 (2,6 B)	 1513 (2,9 B)	 1515 (3,5 A)	 1518 (4,0 A)	 1521 (4,8 A)
W 1800	 1809 * (2,2 B)	 1812 (3,1 B)	 1813 (3,6 B)	 1815 (4,0 B)	 1818 (5,0 A)	 1821 (5,9 A)
W 2100		 2112 (3,7 B)	 2113 (4,2 B)	 2115 (4,8 B)	 2118 (5,9 B)	 2121 (6,9 A)
W 2400		 2412 (4,3 B)		 2415 (5,5 B)	 2418 (6,7 B)	 2421 (8,0 B)
W 2700		 2712 (4,9 B)		 2715 (6,1 B)	 2718 (7,6 B)	 2721 (8,9 B)
W 3000		 3012 (5,4 B)		 3015 (7,0 B)	 3018 (8,5 B)	 3021 (10,1 B)
W 3300					 3318 (9,5 B)	 3321 (11,2 B)
W 3600					 3618 (10,3 B)	 3621 (12,3 B)



	D 2400	D 2700	D 3000	D 3300	D 3600
W 1200	 1224 [*] (4,3 A)	 1227 [*] (4,9 A)	 1230 [*] (5,4 A)		
W 1350					
W 1500	 1524 (5,5 A)	 1527 (6,1 A)	 1530 (7,0 A)		
W 1800	 1824 (6,7 A)	 1827 (7,6 A)	 1830 (8,5 A)	 1833 (9,5 A)	 1836 (10,3 A)
W 2100	 2124 (8,0 A)	 2127 (8,9 A)	 2130 (10,1 A)	 2133 (11,2 A)	 2136 (12,3 A)
W 2400	 2424 (9,0 A)	 2427 (9,0 A)	 2430 (11,6 A)	 2433 (12,9 A)	 2436 (14,2 A)
W 2700	 2724 (10,4 B)	 2727 (11,8 A)	 2730 (13,3 A)	 2733 (14,7 A)	 2736 (16,0 A)
W 3000	 3024 (11,6 B)	 3027 (13,3 B)	 3030 (14,9 A)	 3033 (16,4 A)	 3036 (18,0 A)
W 3300	 3324 (12,9 B)	 3327 (14,7 B)	 3330 (16,4 B)		
W 3600	 3624 (14,2 B)	 3627 (16,0 B)	 3630 (18,0 B)	 1833 ^{**} (9,5 A)	 1836 ^{**} (10,3 A)

** Poikkeava hyllyasetelma, korkeus 2400
 ** Special shelf layout, height 2400

Porkka Modular Step-in Cold Rooms are easy and quick to assemble



Porkka modular insulated panels are produced with male/female joints which are equipped with eccentric action cam-locks. This ensures good air-tight joints. Two people are required to install a room and they should follow good health and safety practices during assembly. Full in-stallation instructions and components are supplied with the room.

Eccentric action cam-locks make installation quick and easy.

Once the floor elements are in place, start erecting the walls from the machine element.

Connect the wall elements to each other with convenient cam-locks.

Install the roof elements last. Tighten the cam-locks for the floor and roof elements to the walls at this stage.

Install the shelves and door lock. Seal the seams with silicone. Clean the surfaces. Plug in the power supply.



Sales and delivery conditions

1. PRICES

All prices are exclusive of VAT. We reserve the right to adjust prices if changes in taxation, exchange rates, or other government-imposed charges affect the basis for pricing, or if costs increase due to circumstances beyond our control. The delivery term is FCA Ylöjärvi, free at our factory, or as otherwise agreed. Standard packaging is included in the prices. Upon request, freight can be quoted separately to the desired destination (this service may not be available for all regions). Prices do not include costs arising from waste management or recycling. In accordance with applicable legislation, the holder of waste is responsible for the disposal of WEEE (Waste Electrical and Electronic Equipment) when used professionally.

2. PRODUCT FEATURES

Any specifications relating to product appearance, construction, or technical properties stated in brochures are binding only if separately confirmed by the seller. Due to continuous product development, we reserve the right to make changes to the products without prior notice.

3. CHANGES AND CANCELLATIONS TO ORDERS

The buyer must notify the seller in writing of any changes or cancellations without delay. Such notifications must be received no later than 14 working days prior to the confirmed delivery date. Changes or cancellations of orders for customized products must always be separately agreed upon. The seller reserves the right to invoice the buyer for the value of the canceled or modified product based on its stage of completion, should the change or cancellation be made less than 14 working days before delivery. The new delivery time for a modified order will be calculated from the date of the requested change, unless otherwise agreed. The delivery date may be modified by the customer up to 14 working days before the confirmed delivery date; any changes after this period will not be accepted.

4. RETURNS

Returns are not accepted without prior written agreement. Any claims regarding delivered goods must be submitted within eight (8) days of receipt. All returns must be pre-approved by our representative. A maximum of 80% of the value of standard products (excluding freight) will be credited for returns not due to seller error. Freight charges are non-refundable. Return shipping is the responsibility of the customer and may be invoiced separately. The right of return applies only to standard products (excluding accessories) that are unused, undamaged, and returned in their original packaging.

5. INSURANCE

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

6. WARRANTIES

For export deliveries, the warranty applies solely to spare parts and is limited to ex works terms. The warranty period for export deliveries is one (1) year and sixty (60) days from the date the goods leave the factory. The warranty applies only to the original purchaser. To maintain warranty validity, the following conditions must be met:

- The product has been installed in accordance with the provided installation instructions
- The product has been used solely for its intended purpose
- The product has been operated and maintained in accordance with the instructions supplied
- Any maintenance has been performed by an authorized service provider

In the event of a defect, the seller or an authorized service provider must be contacted without delay to determine how the issue will be addressed. A defect report must include the following information:

- Brand, model, and serial number of the product
- Description of the defect and the conditions under which it occurs
- **Name of the seller**
- Reference number of the order, delivery note, or invoice to verify warranty eligibility

7. OTHER TERMS

These terms are subject to the provisions of Orgalime S2000, General Conditions for the Supply of Mechanical, Electrical and Electronic Products.

PORKKA

Porkka Finland Oy is an internationally recognized supplier of professional refrigeration equipment and cold and clean room solutions. Key target areas include hotels and restaurants, food industry, retail, healthcare and research and professional kitchens in the marine industry. Porkka Finland is part of the Finnish Festivo-Porkka Group.

Success of Porkka is based on decades of experience, customer-oriented design and continuous product development. Porkka products are known for their high quality, long life cycle, energy efficiency and sustainable environmental thinking. The materials used in Porkka products are as environmentally friendly and recyclable as possible. Depending on the product group, the recycling rate of products can be even 80 %.



Porkka products are designed and manufactured in accordance with international quality and environmental standards and other regulations. The management system of Porkka is certified according to standards ISO 9001:2015 and ISO 14001:2015.

We reserve the right to make changes without prior notice.

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