

PORKKA

DHMC™ Heated Food Storage

The hot food holding revolution



DHMC™ Heated Food Storage

The next generation of hot food storage and serving equipment

Increased productivity
Reduction in food waste
Greater operational flexibility
Low energy consumption
High customer satisfaction



Hold your food hot and delicious for hours on end, without affecting texture, taste or appearance

Many clients ask how can this be done? The food is held above the critical temperature of 62.5°C in a pressurised steam environment, with constant air flow over the products. This halts the cooking process and reduces moisture loss, leaving you with high quality food that is ready to be served.



Below are a few comments from our satisfied customers

“The DHMC is an excellent addition to our banqueting service”

“Our schools meal offering to our children is now much better”

“We use the DHMC to improve our room service menu and have increased our sales significantly”

“When we cater for large numbers in a short period of time the DHMC is indispensable”

“We cater for about 400 covers on match day's and conferences, a new kitchen was required, we decided to go for a new 'Hot and Hold' concept. This uses 2 x combi ovens and 2 x Porkka DHMC counters and allows us to cook food in advance and hold until service. The quality is excellent and our customers are happy. Another great feature was that an extraction hood system was not required saving us a lot of extra cost and ongoing maintenance”

The DHMC has undergone extensive trials and testing by various institutions both in working kitchens and servery applications. Here are a few excerpts

1 We loaded the DHMC with medium rare steaks and deep fried battered onion rings for a function. They were held within the counter with the temperature set for +70°C with humidity at 35%. The steaks were held for 2 hours.

It was found that the steaks stayed rare for the duration of the study. The appearance, flavour and texture were the same as when the steaks were loaded in to the cabinet. The same applied to the onion rings and there was no taste transference from the rings to the steaks.

2 Breaded haddock was deep fried and loaded into GN containers and placed (without cover) in to the DHMC. The temperature was set to +75°C and humidity at 10%. The fish was left for 2 hours. Findings; the haddock did indeed stay crisp and the appearance, flavour and texture remained unaltered.

3 We were told the counter could hold cooked fried eggs for a considerable time, this we did not believe! Test; The DHMC was set at +65°C and the humidity at 40%.

Eggs were fried with soft yolks and placed without covering in to the cabinet, they were held for 1 hour 30 minutes.

Findings; It was found that the eggs did hold for 90 minutes with soft yolks. When consumed they were hot and the texture, appearance and flavour had not changed within the time the eggs had entered the counter.

4 We loaded freshly cooked and drained pasta into the DHMC with the temperature set at +68°C and the humidity at 50% the duration of this test was 3 hours. Findings; the pasta remained moist and had not stuck together making it easy to serve. When consumed the texture, flavour and appearance had not changed within the time the product had been in the counter.

5 Boiled rice was drained, placed in to a GN container and the loaded in to the DHMC counter the duration for this test was 3 hours. The temperature was set at +70°C with humidity set at +50%.

Findings; the rice had not dried out and remained free flowing and easy to serve. When consumed the texture, flavour and appearance had not changed within the time the product had been in the counter to from when prepared.



“ The DHMC performed to an exceptional standard and are extremely well suited for use in any commercial kitchen or food serving application ”

From a customer survey



Drying out and weight loss of foods being stored are kept to absolute minimum while the DHMC™ keeps nutritional values as freshly cooked.



With the optional probe, product temperatures can be easily monitored to comply with HACCP legislation. Food serving and storage temperatures can also be closely monitored prior to serving.



Fully automatic digital temperature display which controls both temperature and humidity within the cabinet. The controller can be easily adjusted to suit the foodstuffs being stored within the counter.

Module chart

Modules HLD-BM and HLD-BM/HT



Modules HLD-NT and HLD-HT



Unit specifications

Models

HLD-NT - with neutral work top

HLD-HT - with heated work top

HLD-BM - with bain marie

HLD-BM/HT - with saucing bain marie and heated work top

Available in three sizes

860(w) x 650(d) x 900(h)mm. One full sized door one door under control panel.

1260(w) x 650(d) x 900(h)mm. Two full sized door one door under control panel.

1660(w) x 650(d) x 900(h)mm. Three full sized door one door under control panel.

In lieu of full size door 4 x GN 1/1 drawers can be supplied and 2 GN 1/1 drawers can be placed under control panel to accept GN 1/1 containers up to 150mm deep.

Electrical supply 220/240v/50Hz single phase 13 amp supply is required.

Optional Marine versions available.



Cope with peak periods by cooking larger amounts in advance and reduce service time. Food is unimpaired both visually and in terms of quality and remains unaltered for several hours without drying out.



The DHMC™ series has been designed with increased storage capacity. Based on GN 1/1 dimensioned pans, up to 50% greater volume can be stored, than in standard hot cupboards.



The humidifier cassette is manufactured from high quality stainless steel and can be easily removed for cleaning.

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Porkka Finland Oy
Soisalmentie 3
FI-15860 Hollola, Finland
Tel. +358 20 5555 12
Fax +358 20 5555 497
e-mail: porkka@huurre.com
www.porkka.fi

Porkka (U.K.) Limited
Unit 5, Olds Approach,
Tolpits Lane, Watford
Hertfordshire, WD18 9RG, UK
Tel. +44 1923 77 99 29
Fax +44 1923 72 51 65
e-mail: sales@porkka.co.uk
www.porkka.co.uk

