

PORKKA



Future

TECHNICAL DATA

2011 09

Technical data C 520, M 520, F 520, C 720, M 720, F 720

			C 520	M 520	F 520	C 720	M 720	F 720
Ext. dimension	width	(mm)	600	600	600	850	850	850
	depth	(mm)	700	700	700	700	700	700
	height	(mm)	2030	2030	2030	2030	2030	2030
Int. dimension	width	(mm)	480	480	480	730	730	730
	depth	(mm)	560	560	560	560	560	560
	height	(mm)	1430	1430	1430	1430	1430	1430
Net volume		(l)	291	291	291	471	471	471
Weight		(kg)	120	120	120	140	140	140
Shelves	width	(mm)	400	400	400	650	650	650
	depth	(mm)	530	530	530	530	530	530
Amb. Temperature		(°C)	+5...+43	+5...+43	+5...+43	+5...+43	+5...+43	+5...+43
Operating temperature		(°C)	+1...+12	-5...+12	-26...-15	+1...+12	-5...+12	-26...-15
Connection power		(W)	334	396	560	334	396	560
Connection power (central cooling)		(W)	83	483	483	83	599	599
Cooling effect evaporator/condensator/ambient		(W)	388	650	353	388	650	353
			-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-30°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-30°C/ +45°C/+32°C
Refrigerant			R 134A / 250g	R 134A / 240g	R 404A / 250g	R 134a / 375g	R 134A / 240g	R 404A / 350g
Fuse (slow)		(A)	10	10	10	10	10	10
Voltage		(V)	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz
Defrost			1	2	2	1	2	2
1. Air								
2. Hotgas								
3. Electric								

Exterior finish Visible exterior surface: stainless sheet steel (AISI 304); alternative exterior surface: white polyester-coated sheet steel; back wall, top and bottom galvanised sheet steel; Combi C/F, C/C, M/M, M/F and F/F available only in stainless steel AISI 304

Interior finish Stainless sheet steel AISI 304

Insulation 60 mm foamed, CFC and HCFC free polyurethane

Door Equipped with magnetic gasket, lock and spring hinges, door stays open when opening over 90°, reversible

Feet 4 pcs. (1422 5 pcs.) adjustable 150-200 mm tubular stainless steel; alternative 4 pcs. castors height 110 mm (1422 5 pcs.) with castors external height 1990 mm

Inside 4 pcs (1422 8 pcs) grill shelves, 30 mm difference adjustable pilasters

Refrigeration system Hermetic, air conditioned, with heat exchanger and capillary; alternative for central cooling with built in exp. valve and magnetic valve*

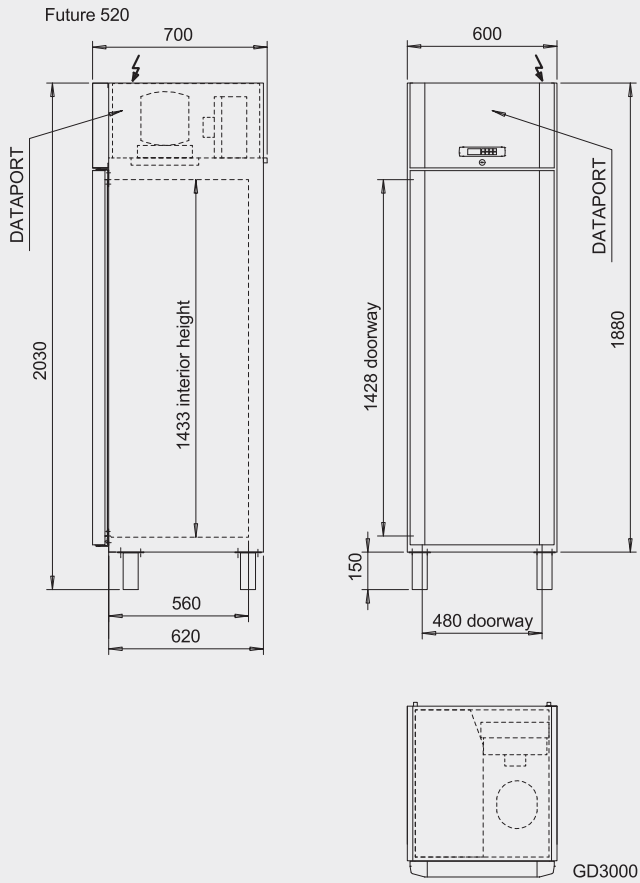
Evaporator Fan assisted fin evaporator with automatic defrosting

Standard equipment Electronic controlled digital thermometer/thermostat/defrost timer with acoustic and optical alarm, (adjustable low and high temperature alarm limits) and an option to external alarm (potential free relays contact), TTL -Mod Bus (RS 485) port for the option to connect to PC, extra sensor readiness

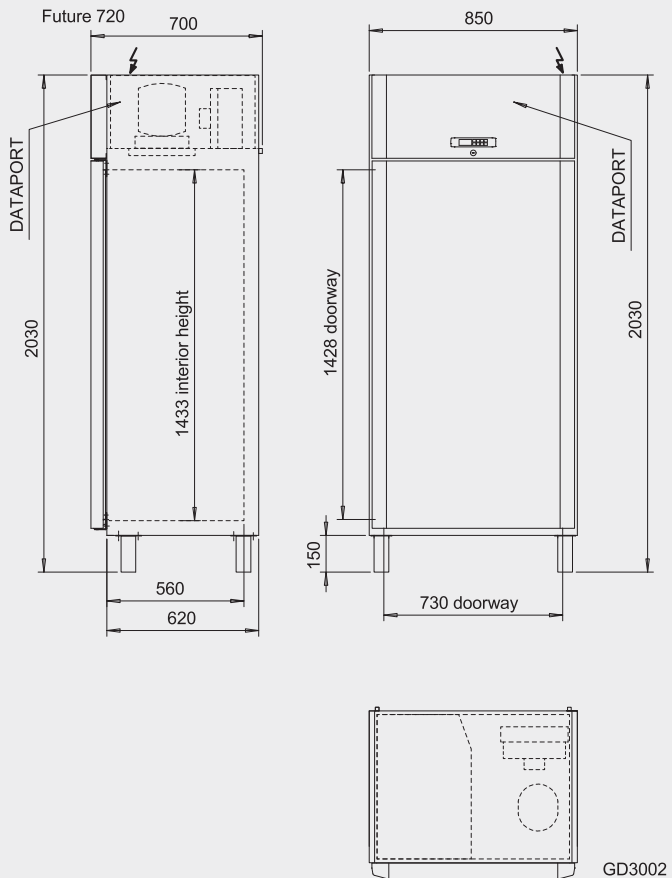
Alternatives and accessories, see the price list

Note ! All data are given according to ISO 8561 standard except volumes according to EN441

FUTURE 520



FUTURE 720



Technical data C 722, M 722, F 722, C 1422, M 1422, F 1422

			C 722	M 722	F 722	C 1422	M 1422	F 1422
Ext. dimension	width	(mm)	730	730	730	1460	1460	1460
	depth	(mm)	800	800	800	800	800	800
	height	(mm)	2030	2030	2030	2030	2030	2030
Int. dimension	width	(mm)	610	610	610	2x610	2x610	2x610
	depth	(mm)	660	660	660	660	660	660
	height	(mm)	1430	1430	1430	1430	1430	1430
Net volume		(l)	453	453	453	906	906	906
Weight		(kg)	150	150	155			
Shelves	width	(mm)	530	530	530	530	530	530
	depth	(mm)	650	650	650	650	650	650
Amb. Temperature		(°C)	+5...+43	+5...+43	+5...+43	+5...+32	+5...+32	+5...+32
Operating temperature		(°C)	+1...+12	-5...+12	-26...-15	+1...+12	-5...+12	-26...-15
Connection power		(W)	334	396	560	426	620	950
Connection power (central cooling)		(W)	83	595	595	83	657	671
Cooling effect evaporator/condensator/ambient		(W)	388	650	353	650	775	617
			-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-30°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-30°C/ +45°C/+32°C
Refrigerant			R 134a / 375g	R 134A / 240g	R 404A / 350g	R 134a / 375g	R 404A / 375g	R 404A / 370g
Fuse (slow)		(A)	10	10	10	10	10	10
Voltage		(V)	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz
Defrost			1	2	2	1	2	2
1. Air								
2. Hotgas								
3. Electric								

Exterior finish Visible exterior surface: stainless sheet steel (AISI 304); alternative exterior surface: white polyester-coated sheet steel; back wall, top and bottom galvanised sheet steel;
Combi C/F, C/C, M/M, M/F and F/F available only in stainless steel AISI 304

Interior finish Stainless sheet steel AISI 304

Insulation 60 mm foamed, CFC and HCFC free polyurethane

Door Equipped with magnetic gasket, lock and spring hinges, door stays open when opening over 90°, reversible

Feet 4 pcs. (1422 5 pcs.) adjustable 150-200 mm tubular stainless steel; alternative 4 pcs. castors height 110 mm (1422 5 pcs.) with castors external height 1990 mm

Inside 4 pcs (1422 8 pcs) grill shelves, 30 mm difference adjustable pilasters

Refrigeration system Hermetic, air conditioned, with heat exchanger and capillary;
alternative for central cooling with built in exp. valve and magnetic valve*

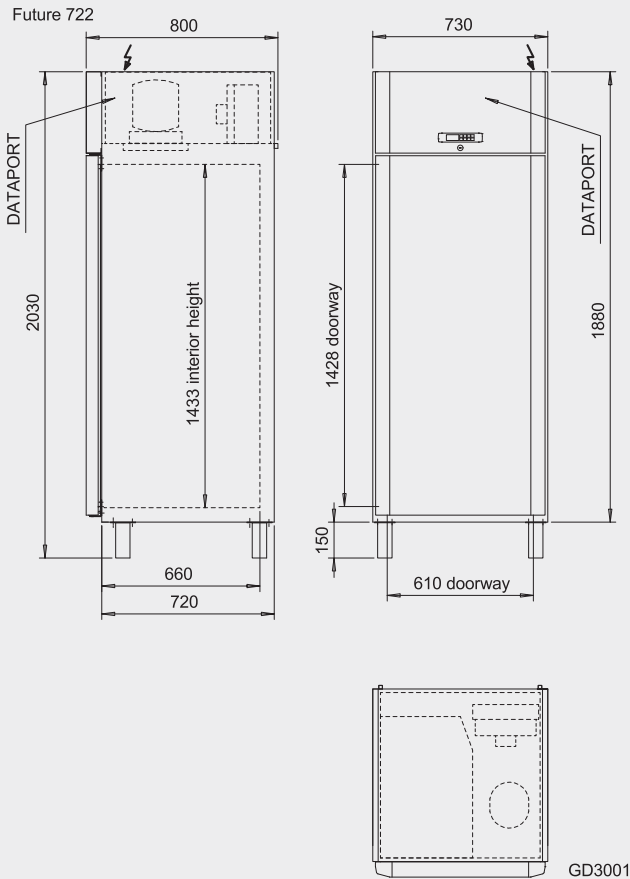
Evaporator Fan assisted fin evaporator with automatic defrosting

Standard equipment Electronic controlled digital thermometer/thermostat/defrost timer with acoustic and optical alarm, (adjustable low and high temperature alarm limits) and an option to external alarm (potential free relais contact),TTL -Mod Bus (RS 485) port for the option to connect to PC, extra sensor readiness

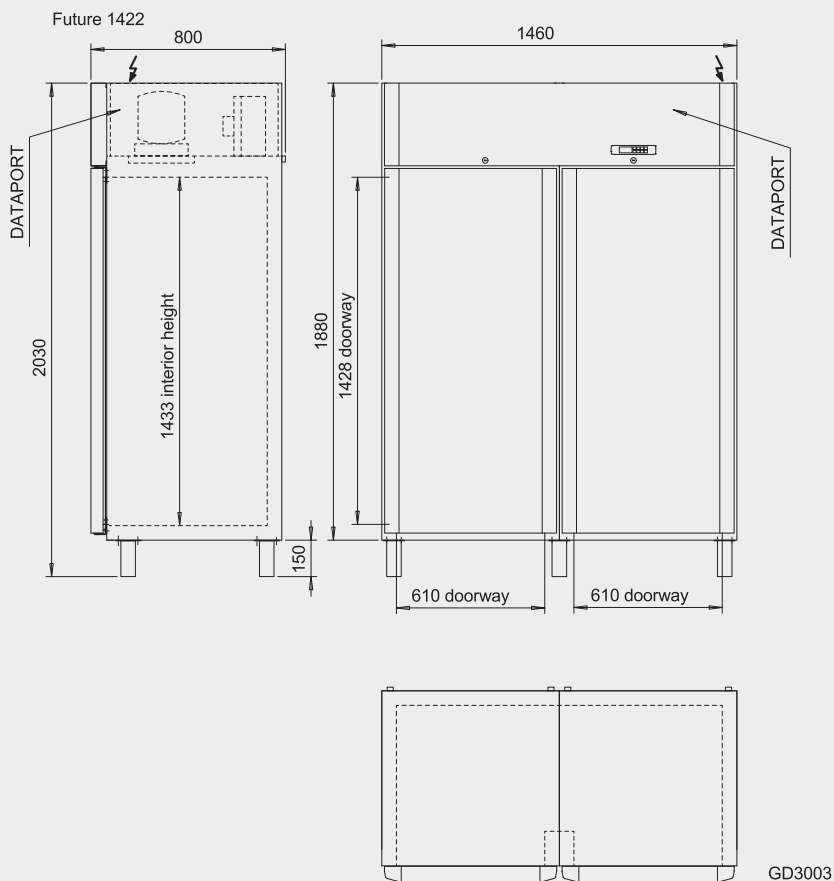
Alternatives and accessories, see the price list

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FUTURE 722



FUTURE 1422



Technical data glass door C 722 GD, F 722 GD, C 1422 GD, F 1422 GD

			C 722 GD	F 722 GD	C 1422 GD	F 1422 GD
Ext. dimension	width	(mm)	730	730	1460	1460
	depth	(mm)	800	800	800	800
	height	(mm)	2030	2030	2030	2030
Int. dimension	width	(mm)	610	610	2x610	2x610
	depth	(mm)	660	660	660	660
	height	(mm)	1430	1430	1430	1430
Net volume		(l)	453	453	906	906
Weight		(kg)	150	155		
Shelves	width	(mm)	530	530	530	530
	depth	(mm)	650	650	650	650
Amb. Temperature		(°C)	+5...+32	+5...+32	+5...+32	+5...+32
Operating temperature		(°C)	+1...+12	-26...-15	+1...+12	-26...-15
Connection power		(W)	370	620	692	1540
Connection power (central cooling)		(W)	128	640	764	1634
Cooling effect evaporator/condensor/ambient		(W)	388	452	775	2*452
			-10°C/+45°C/+32°C	-30°C/+45°C/+32°C	-10°C/+45°C/+32°C	-30°C/+45°C/+32°C
Refrigerant			R 134a / 375g	R 404A / 350g	R 404A / 375g	R 404A / 2*350g
Fuse (slow)		(A)	10	10	10	10
Voltage		(V)	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz
Defrost			1	2	1	2
	1. Air					
	2. Hotgas					
	3. Electric					

Exterior finish Visible exterior surface: stainless sheet steel (AISI 304); alternative exterior surface: white polyester-coated sheet steel; back wall, top and bottom galvanised sheet steel;
Combi C/F, C/C, M/M, M/F and F/F available only in stainless steel AISI 304

Interior finish Stainless sheet steel AISI 304

Insulation 60 mm foamed, CFC and HCFC free polyurethane

Door Equipped with magnetic gasket, lock and spring hinges, door stays open when opening over 90°, reversible

Feet 4 pcs. (1422 5 pcs.) adjustable 150-200 mm tubular stainless steel; alternative 4 pcs. castors height 110 mm (1422 5 pcs.) with castors external height 1990 mm

Inside 4 pcs (1422 8 pcs) grill shelves, 30 mm difference adjustable pilasters

Refrigeration system Hermetic, air conditioned, with heat exchanger and capillary;
alternative for central cooling with built in exp. valve and magnetic valve*

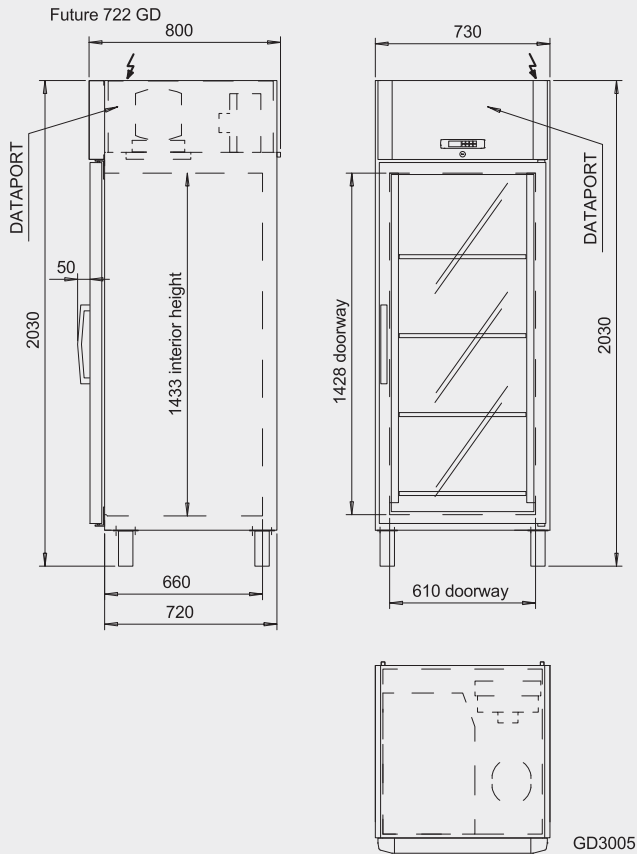
Evaporator Fan assisted fin evaporator with automatic defrosting

Standard equipment Electronic controlled digital thermometer/thermostat/defrost timer with acoustic and optical alarm, (adjustable low and high temperature alarm limits) and an option to external alarm (potential free relais contact),TTL -Mod Bus (RS 485) port for the option to connect to PC, extra sensor readiness

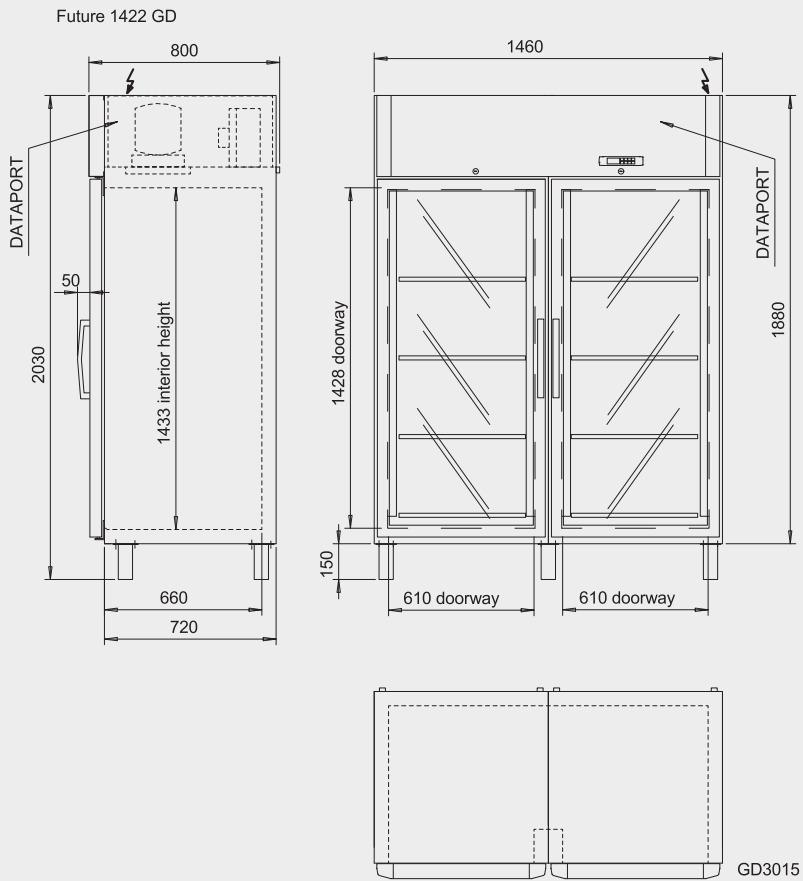
Alternatives and accessories, see the price list

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FUTURE 722 GD



FUTURE 1422 GD



Technical data Combi C/C 722, C/F 722, M/M 722, M/F 722, F/F 722

			C/C 722 COMBI	C/F 722 COMBI	M/M 722 COMBI	M/F 722 COMBI	F/F 722 COMBI
Ext. dimension	width	(mm)	730	730	730	730	730
	depth	(mm)	815	815	815	815	815
	height	(mm)	2030	2030	2030	2030	2030
Int. dimension	width	(mm)	610	610	610	610	610
	depth	(mm)	660	660	660	660	660
	height	(mm)	2 x 565	2 x 565	2 x 565	2 x 565	2 x 565
Net volume		(l)	2 x 156	2 x 156	2 x 156	2 x 156	2 x 156
Weight		(kg)	160	160	160	160	160
Shelves	width	(mm)	530	530	530	530	530
	depth	(mm)	650	650	650	650	650
Amb. Temperature		(°C)	+5...+43	+5...+43	+5...+43	+5...+43	+5...+43
Operating temperature		(°C)	+1...+12	+1...+12	-5...+5	-5...+5	-26...-15
			+1...+12	-26...-15	-5...+5	-26...-15	-26...-15
Connection power		(W)	463	869	1004	1098	1190
Connection power (central cooling)		(W)	385	514	1050	1050	1050
Cooling effect evaporator/condensator/ambient		(W)	178/178	178/222	577/577	577/222	222/222
			-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-10°C/ +45°C/+32°C	-30°C/ +45°C/+32°C
Refrigerant			R 134a / 180g	R 134a / 180g	R 404A / 210g	R 404A / 210g	R 404A / 210g
			R 134a / 180g	R 404A / 210g	R 404A / 210g	R 404A / 210g	R 404A / 210g
Fuse (slow)		(A)	10	10	10	10	10
Voltage		(V)	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz
Defrost			1 / 1	1 / 3	3 / 3	3 / 3	3 / 3
1. Air							
2. Hotgas							
3. Electric							

Exterior finish Visible exterior surface: stainless sheet steel (AISI 304); alternative exterior surface: white polyester-coated sheet steel; back wall, top and bottom galvanised sheet steel;
Combi C/F, C/C, M/M, M/F and F/F available only in stainless steel AISI 304

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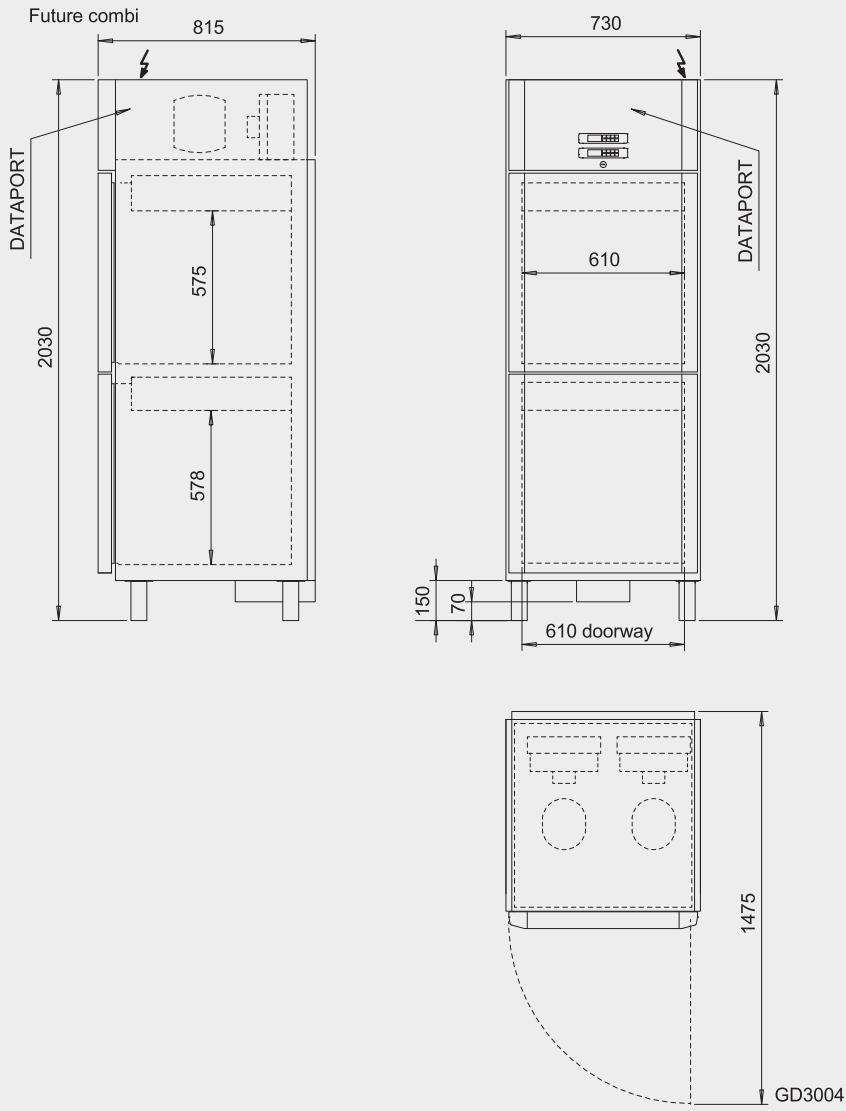
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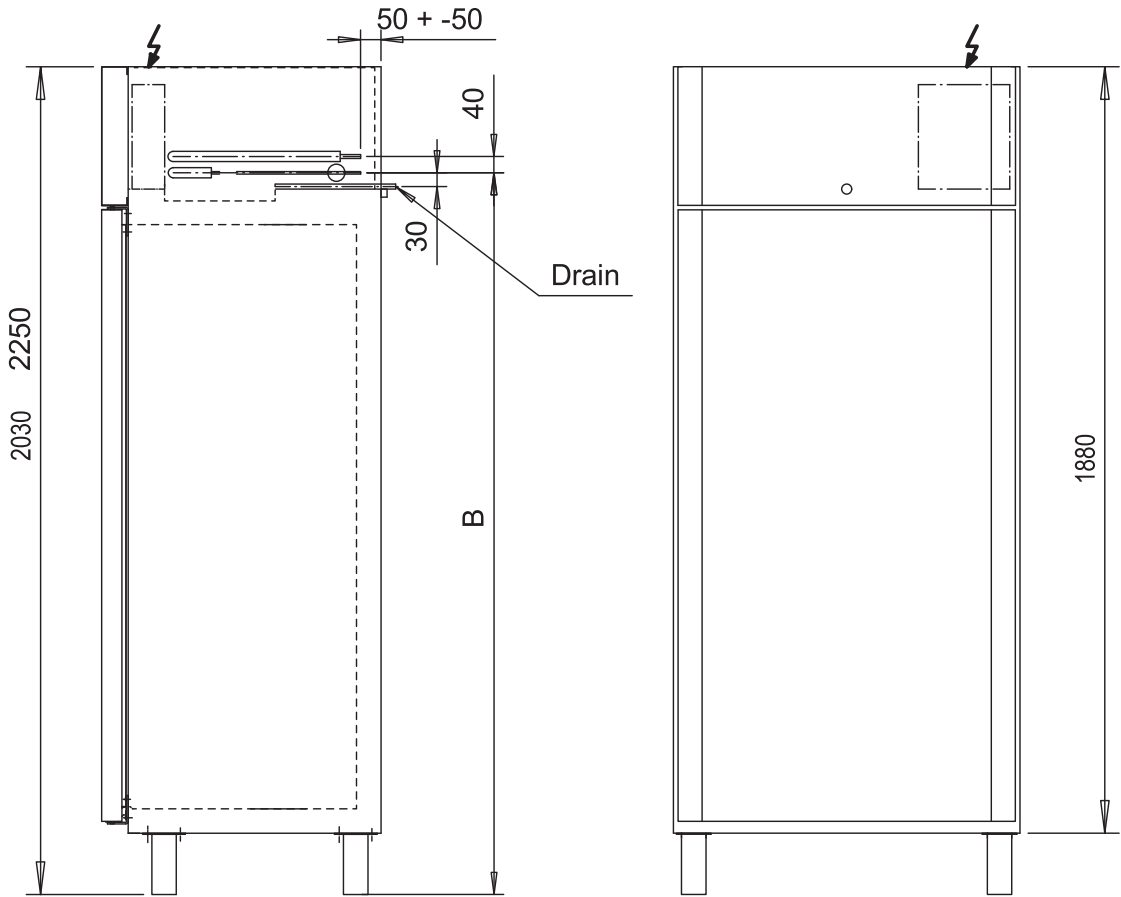
Alternatives and accessories, see the price list

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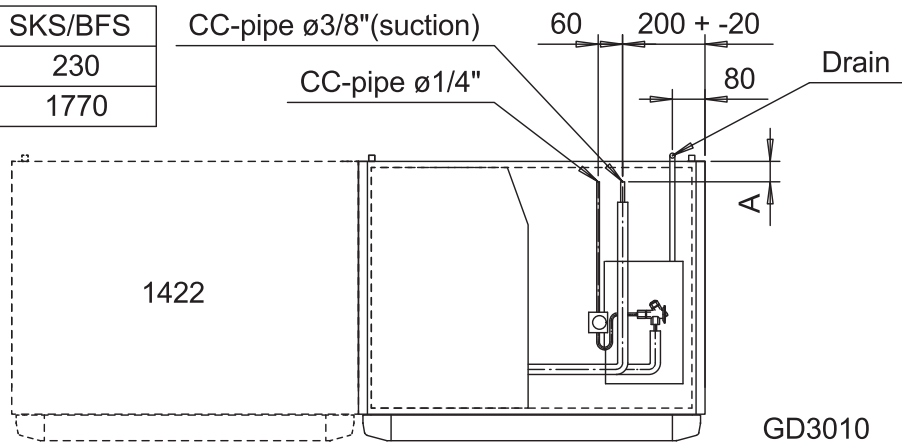
FUTURE Combi



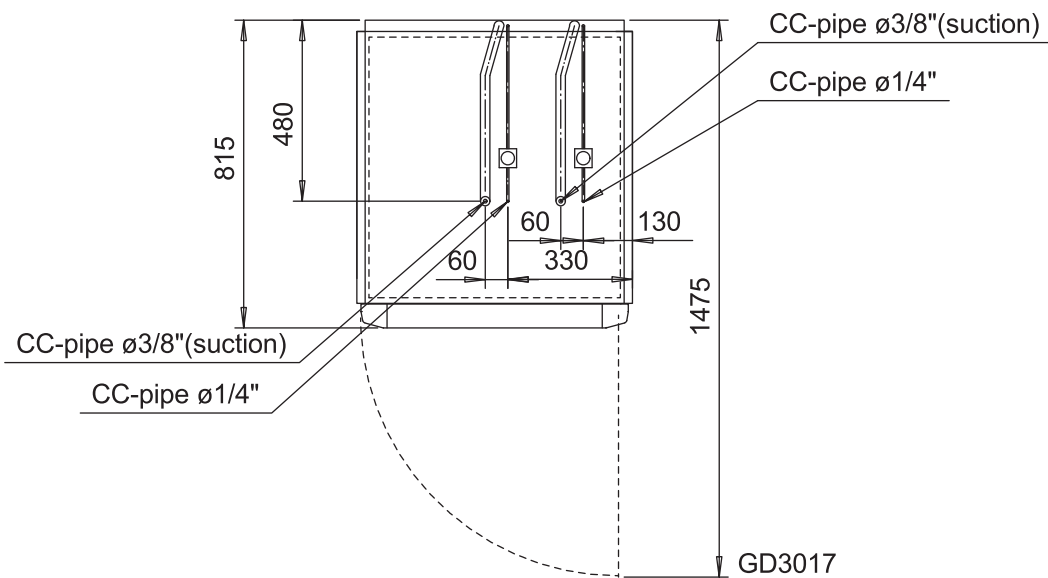
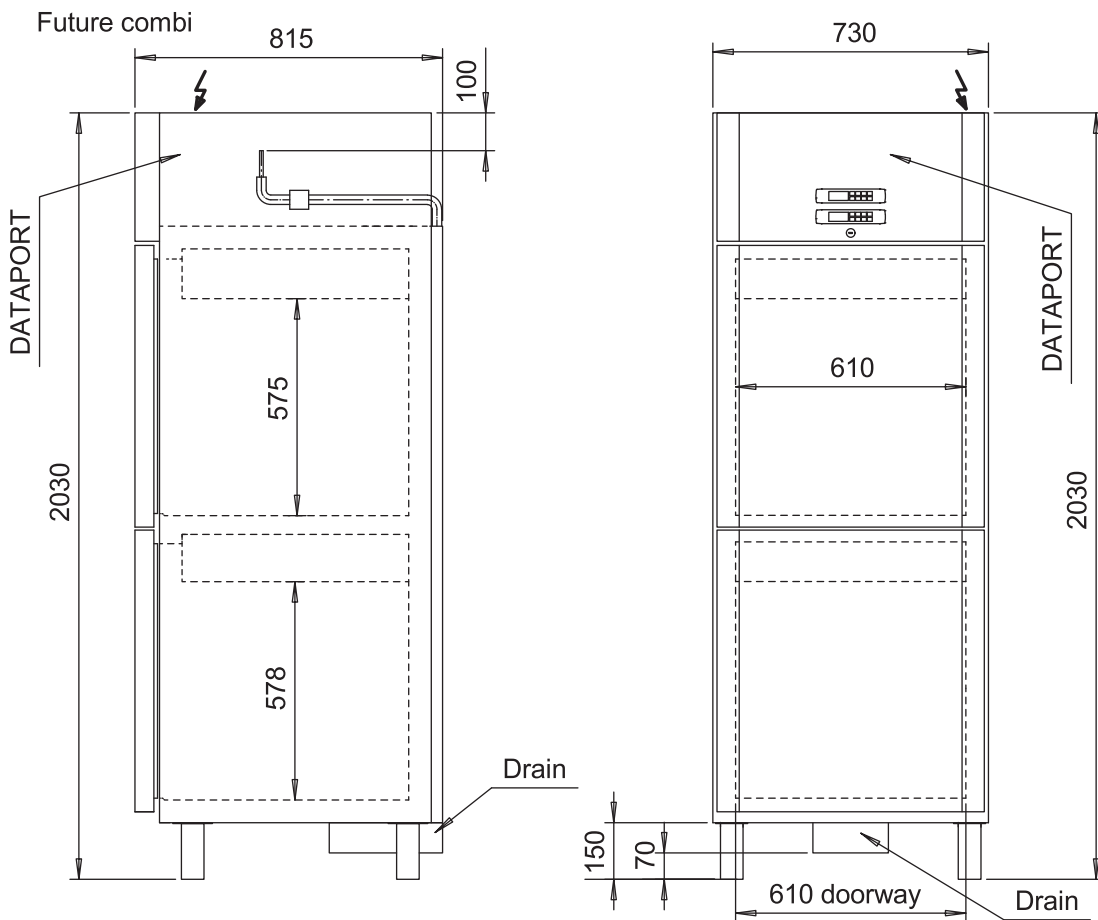
*Central Cooling (CC)



	Future	RIC/RIF	SKS/BFS
A	70	170	230
B	1770	1990	1770



*Central Cooling (CC)



PORKKA

Porkka Finland Oy is an internationally recognised designer and manufacturer of refrigeration equipment. Major clients include commercial kitchens, restaurants, fast food outlets, hotels, industrial canteens, hospitals, laboratories and retailers throughout Europe.

Our main markets outside of Finland include Scandinavia, United Kingdom, Germany, Switzerland, Holland, Belgium, Russia and the Baltic regions. 80% of the companies' turnover is derived from foreign transactions and exports. Ongoing and adaptive development by numerous foreign subsidiaries and representatives ensures our continued success.

Porkka's continued success is based on decades of experience, customer focused design and continuous product development. New innovative products are launched each year.

Porkka Finland Oy is part of the Huurre Group. Porkka and Huurre brands are well known for their quality and reliability.

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Contains fluorinated greenhouse gases covered by the Kyoto Protocol. Refrigerant and charge size can be found on the name plate. Hermetically sealed equipment.

R404A GWP=3800
R134a GWP=1300



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