

Technical Data

Blast Chiller and Freezer rooms



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Blast chiller and blast chiller/freezer cabinets for trolley operation

The range of Porkka BC Blast Chillers and the combined BC/BF Blast Chiller and Blast Freezers is large and versatile and can be used for a multitude of different applications. Wheel-in models in various sizes for use with GN1/1 and certain GN2/1 trolleys and passthrough versions which can accept both GN1/1 and GN2/1 trolleys.

BC and BC/BF 960, 990, 24-100

BC and BC/BF 960, 990, 24-100 are for trolley operation. GN1/1 trolleys can be wheeled into these cabinets, loaded with GN1/1 trays. BC/BF models are supplied with insulated floor with optional ramp. The 24-100-SH version can also accept certain GN2/1 trolleys. All these models are designed for use with remote condensing units usually positioned externally or they can also be connected to a central plant system if required. Expansion valve and solenoid valve are factory fitted. Open vented drains are required.



BC and BC/BF 48-200-SH

BC and BC/BF 48-200-SH are supplied as a pass through version with doors at each end of the chamber. The unit can accept GN1/1 and GN2/1 trolleys each loaded with up to 100Kg of product. There is an internal sliding partition door, which allows each system to operate independently if required. Therefore both sections can operate on separate settings dependent on what food types are being processed. If operating on reduced amount then only one system can be used reducing operating costs accordingly. Once again to be operated with remote condensing units or can be connected to a central cooling system. Open vented drains are required. Single door version also available.

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Precise temperature control with accurate process monitoring

The control panel is equipped with a core temperature probe, which, when inserted into the product during the cooling cycle prevents the food stuffs from freezing and ensures precise temperature control. At the same time the respective core temperature is displayed on the control panel throughout the process. When Blast Freezing the probe is fitted with a small heater to allow easy removal from frozen product when the process is completed.

The operator can select between soft-chilling (no frost formation on the surface of products), hard-chilling (rapid and efficient cooling) or a combination between the two, whichever best suits the products. In addition to the standard factory settings, supplied on the controller, a further 8 programs can be entered by the operator to allow rapid selection of processes to match the products being chilled. I.e. soft chilling for delicate products such as whipped cream etc., more robust foods such as soup or sauces can be cooled using medium settings. The settings are easily programmed using the control panel keyboard.

Features

- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft- / hard-chilling process
- Stainless steel product probe for precise and accurate soft chilling
- Controller with ability to store 8 individual processes for rapid selection
- Automatic holding mode after the blast chilling or blast freezing process has finished
- Visual and audible high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density CFC/HCFC free polyurethane
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow simple trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a non-slip stainless steel finish
- Electrical supply 230V/50-60Hz

Automatic holding mode

All of the units have built-in automatic defrost systems, which are activated at the end of either the Blast Chilling or Blast Freezing process. Following the defrosting process, the equipment will revert to a holding mode - either chill or frozen - dependent on which setting the equipment is on. This means the food stuffs can be left overnight or even over the weekend, increasing the operators chill or frozen storage capacities.



Optional features

- Door operated UV-C sterilisation lamp
- Door operated internal LED light
- Floor for BC
- Trolley ramp
- Ready for sunken floor operation (made by others)
- Heat treated wooden packaging



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BC and BC/BF 960, 990

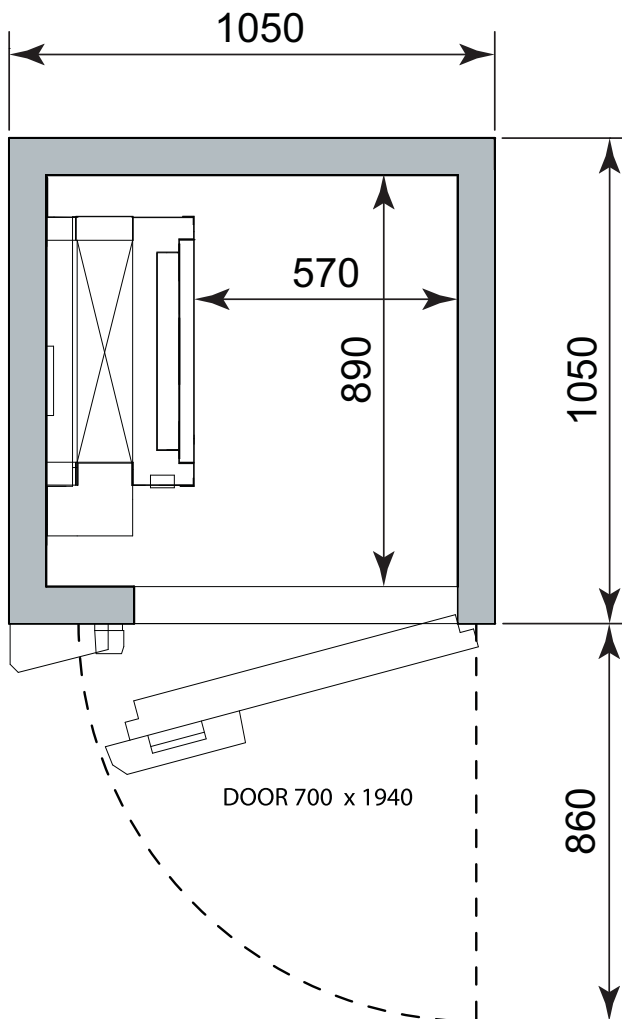
	BC 960SH	BC/BF 960SH	BC 990SH	BC/BF 990SH
External dimensions mm (W x D x H)	1050 x 1050 x 2100	1050 x 1050 x 2100	1050 x 1050 x 2100	1050 x 1050 x 2100
Blast Chilling capacity*	60 kg/90 min	60 kg/90 min	90 kg/90 min	90 kg/90 min
Blast Freezing capacity**	-	60 kg/6 h	-	60 kg/6 h
Shock Freezing capacity***	-	35 kg/2.5 h	-	50 kg/2.5 h
Refrigeration capacity evaporating at -10°C.	7 kW	-	10 kW	-
Refrigeration capacity evaporating at -10°C / -30°C	-	7 kW/2.6 kW	-	10 kW/3.7 kW
Connected power for central plant systems	410 W / 230 V	2060 W / 230 V	410 W / 230 V	2060 W / 230 V
Fuse	10 A slow	10 A slow	10 A slow	10 A slow

The refrigerating capacity is informed according to the regulations and requirements of the DHSS.

* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1-65mm deep trays with a product thickness of 50mm from 0 to -18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.



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BC and BC/BF 24-100SH

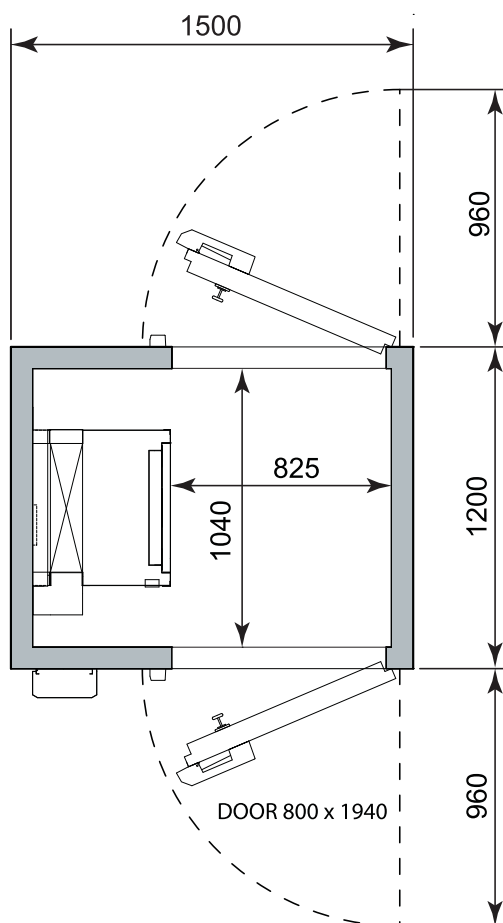
	BC 24-100SH	BC/BF 24-100SH
External dimensions mm (W x D x H)	1500 x 1200 x 2100	1500 x 1200 x 2100
Blast Chilling capacity*	100 kg/90 min	100 kg/90 min
Blast Freezing capacity**	-	55 kg/2,5 h
Shock Freezing capacity***	-	100 kg/6 h
Refrigeration capacity evaporating at -10°C.	10 kW	-
Refrigeration capacity evaporating at -10°C / -30°C	-	10 kW/3.7 kW
Connected power for central plant systems	450 W / 230 V	2100 W / 230 V
Fuse	10 A slow	10 A slow

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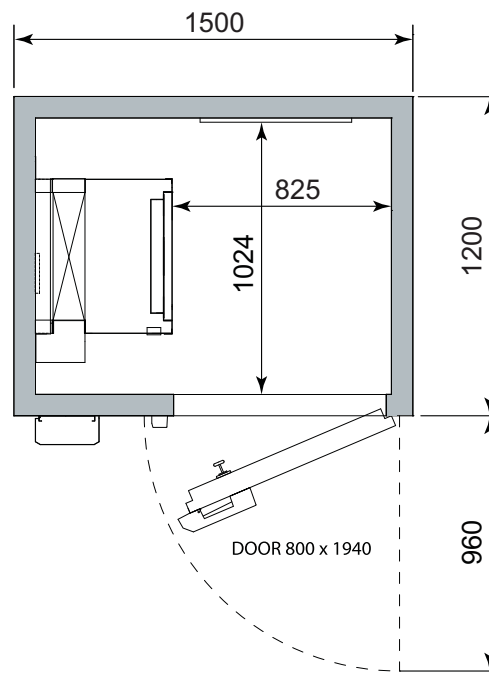
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2 doors



1 door

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BC and BC/BF 48-200SH

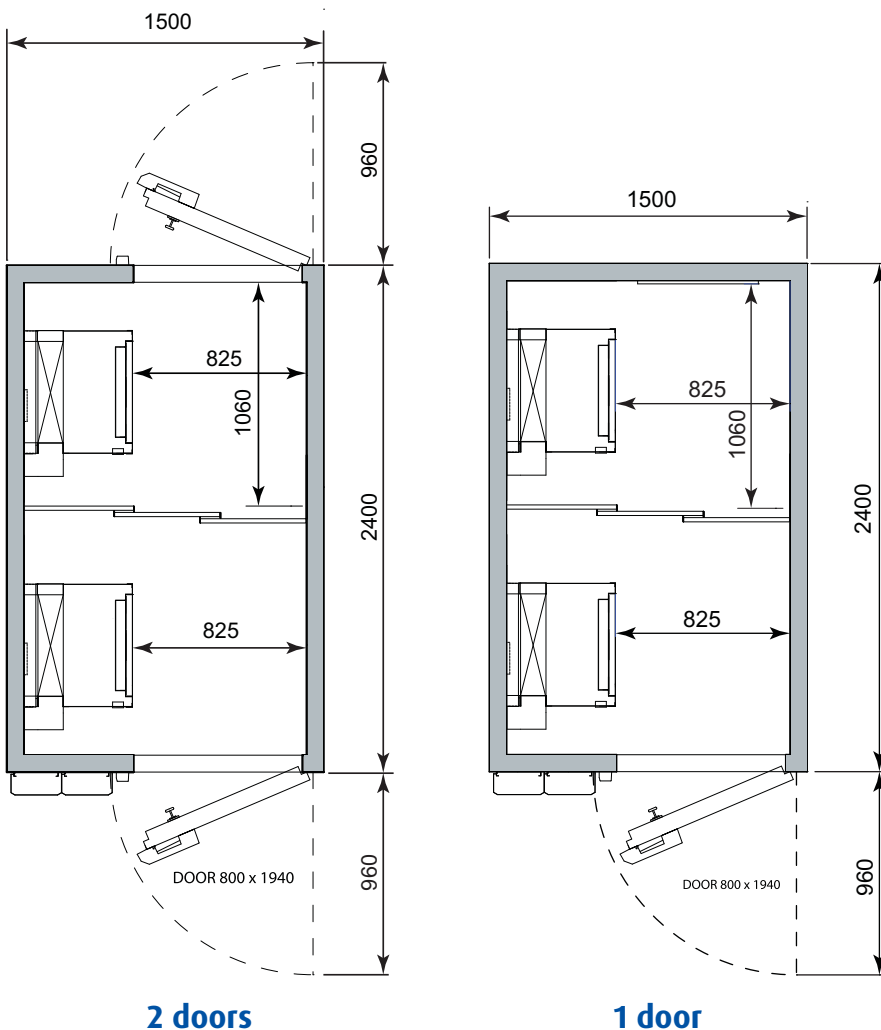
	BC 48-200SH	BC/BF 48-200SH
External dimensions mm (W x D x H)	1500 x 2400 x 2100	1500 x 2400 x 2100
Blast Chilling capacity*	2 x 100 kg/90 min	2 x 100 kg/90 min
Blast Freezing capacity**	-	2 x 55 kg/2.5 h
Shock Freezing capacity***	-	2 x 100 kg/6 h
Refrigeration capacity evaporating at -10°C.	2 x 10 kW	-
Refrigeration capacity evaporating at -10°C / -30°C	-	2 x 10 kW/2 x 3.7 kW
Connected power for central plant systems	900 W / 230 V	4200 W / 400 V 3P
Fuse	10 A slow	10 A + 10 A slow

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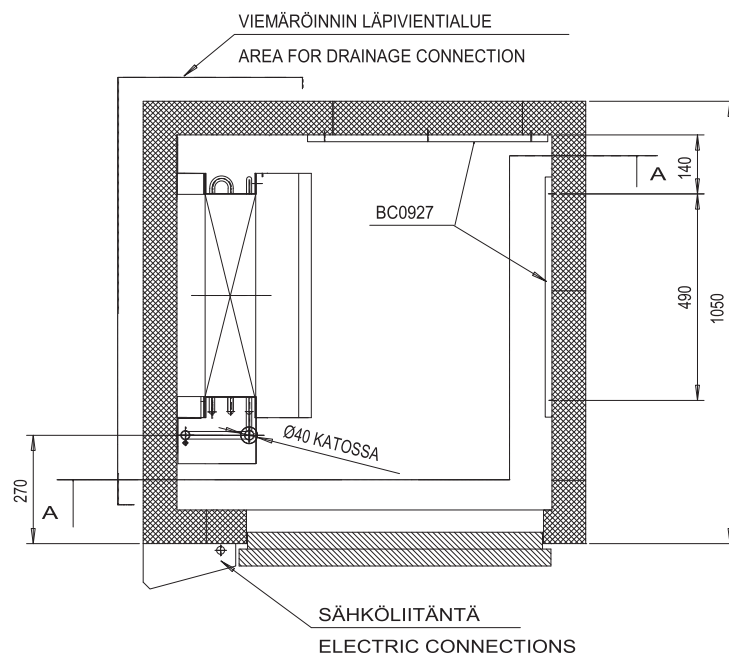
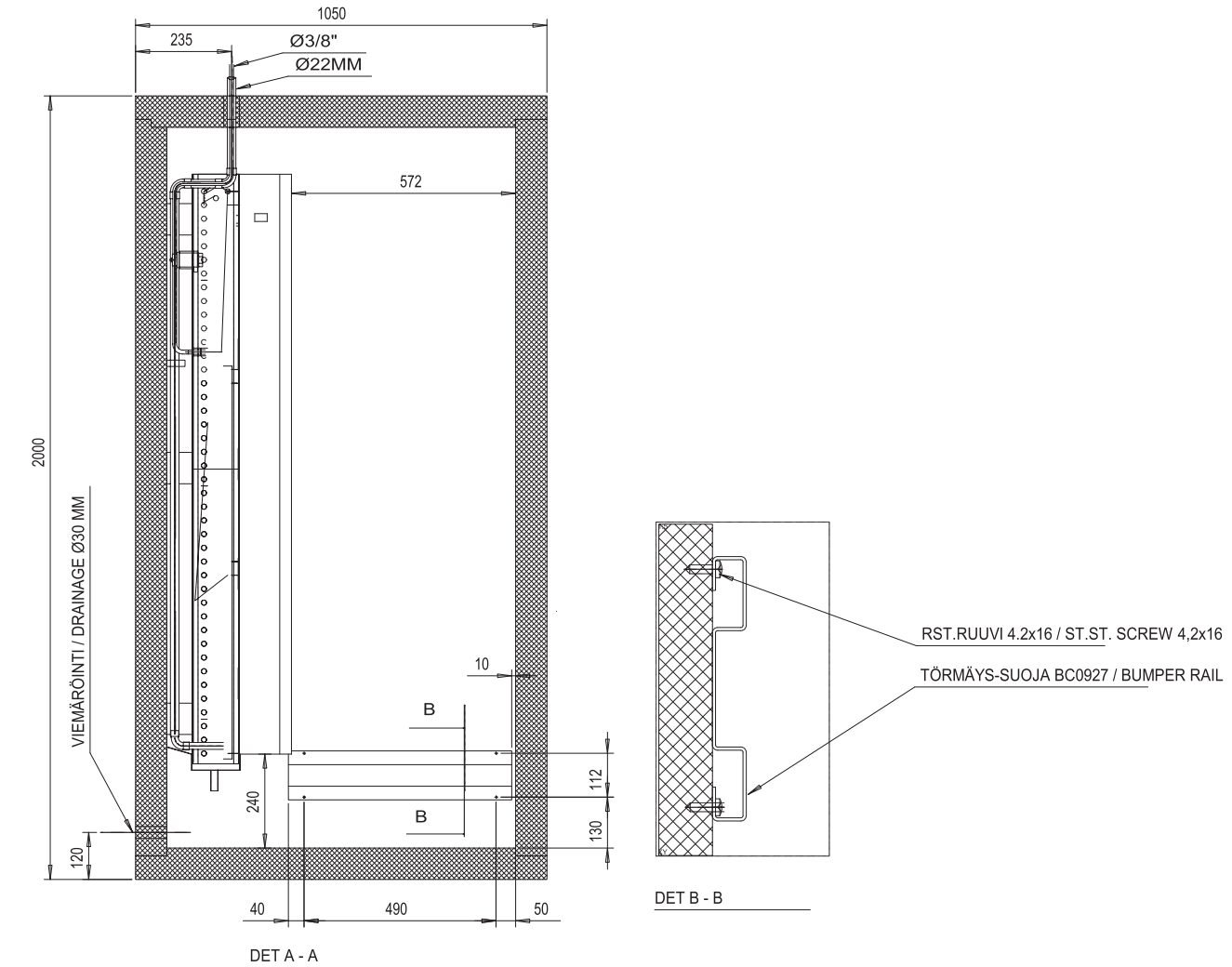
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Installation details



PIIR. N:O BC0924

PORKKA

Porkka Finland Oy is an internationally recognised designer and manufacturer of Refrigeration and Food Storage/Display Equipment.

Porkka Finland Oy is an internationally recognised designer and manufacturer of Refrigeration and Food Storage/Display Equipment. The range incorporates Chilled, Frozen and Heated options. Major clients include commercial kitchens, restaurants, fast food outlets, hotels, industrial canteens, hospitals, laboratories and retailers throughout the World.

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. On going and adaptive development by numerous foreign subsidiaries and representatives ensures our continued growth.

Porkka's success is based on decades of experience, customer focused design and continuous product development.

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



Porkka Finland Oy designs and manufactures to a quality standard ISO 9001 which is controlled and certified by Lloyd's Register Quality Assurance. We also hold the environmental certificate ISO 14001 which also has been issued by LRQA, where environment impact in production is kept to a minimum.

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

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