



Future



FUTURE

Efficient,
cost effective
service cabinets



FUTURE - our new commercial cabinet range offering quality, versatility and simplicity in use. Two years of research and development along with 30 years of practical experience in this field has allowed us to bring you this superb series of service cabinets. In collaboration with operators and institutions we were asked to pay special attention to hygiene, power consumption, environmentally friendly materials and to include alarms and easy to use controls. All these have been included plus many other features, which makes our Future cabinets the ideal choice for commercial kitchens, supermarkets, restaurants, service stations, cafes and convenience shops.

The cold facts

Temperature ranges are defined using the following prefix.

C = chillers temperature range +1...+12 °C

M = medium temp. temperature range -2...+12 °C

F = freezers temperature range -18...-26 °C

Cabinets can be easily adjusted to operate between the above parameters to best suit the product being stored. Cabinets are also designed to operate in ambients up to +43 °C.

Model s C, M, F		520	720	722	1422	
External dimensions mm	width	600	850	730	1460	
	depth	700	700	800	800	
	height	2030	2030	2030	2030	
Height with castors (U.K)		1995	1995	1995	1995	
Volume	l	385	586	577	1245	
Shelves	pc mm	width	4	4	4	2 x 4
		depth	400	650	530	530
			530	530	650	650
Gross weight	kg	120	140	140	270	
Connection power W	C	334	334	334	426	
	M	396	396	396	620	
	F	560	560	560	847	
Voltage/fusing Door		230V/50Hz/10 A slow 90° dwell open, spring hinges, magnetic gasket and lock				

Quality and safety

All Future cabinets are designed and laboratory tested to ISO 8561 standards and produced under stringent quality and environmental management system standard ISO 9001 and ISO 14001 and the latest European food industry hygiene regulations.

Environmentally friendly in construction and operation

Our Future cabinets are the ideal choice to help the worlds environment, components and refrigerants are totally CFC/HCFC free. The cabinets have also been designed to use less power, up to 25 % lower consumption (tested by an accredited independent research laboratory) compared to competitors. This will save you money long term with reduced running costs and less impact on the environment. Also we manufacture according to ISO 14001 environmental management system.

Latest technology

The top mounted refrigeration system has been totally redesigned. The flush ceiling mounted fan assisted evaporator is the latest high efficiency type which uses less space and increases the overall interior height of the cabinets. A switch on the door shuts off the fan when door is open to reduce cold air loss. Freezer and medium temperature cabinets are fitted with fast and efficient automatic hot gas defrost systems.

Durable materials

Visible exterior and inner surfaces and shelves of the cabinet are made from quality stainless steel grade 304. An optional exterior finish of white polyester coated sheet steel is also available.

Optional connection to central refrigeration system

The future series can be ordered ready for connection to a central refrigeration plant. This can be ideal where there is a ventilation or noise problem.

A wide range of accessories are available.

Foot operated door opening pedal.

Storage baskets
When storing lots of small items customised storage baskets are ideal. (height 120 mm)

Bakery plates
Dimensioning to accept 400 x 600 bakery plates. Standard set includes 21 pairs of brackets to accept plates. The cabinet can be loaded with a maximum of 41 pairs of brackets, leaving a 30 mm space between plates.

Lighting
A light with door operated switch is available.

Castors (As standard on UK version.)

Future cabinet special features

Simple temperature control and display with built in alarm

All Future cabinets are equipped with easy to read temperature displays, using the simple buttons the temperature can easily be adjusted within set parameters. The control unit also features a built in high/low temperature alarm which is both optical and audible and will activate after a set period. An optional version for connection to a central alarm system or for a PC connection is also available.

Lock and Lighting

Future cabinets are supplied with a lock and keys as standard, an optional light can be ordered which is operated by the door switch.

Anti-tilt shelving

Each cabinet is supplied with four (4) strong durable plastic coated shelves, or four (4) slatted stainless steel shelves grade 304, which can be ordered as an option. Both types are easy to clean and the shelving pilasters can be removed by hand for easy all round sanitation. In each case anti-tilt shelf runners are supplied to stop shelves tilting when pulled out.

Door opening

Use the rounded edge of the door leaf to act as the handle and the area is easy to keep clean.

Easy to clean construction

Coved corners and a one piece moulded base ensures there are no dirt traps and spillage's are easy to clean from the base.

Legs/castors

Where supplied legs are round and height adjustable anywhere between 150 and 200 mm. When castors are fitted these are 115 mm high and the front two are lockable as standard.



Cabinets of the future available today!

Future cabinet range comprises of four models and three temperature ranges to suit all applications.



Future 520
shelves 400 x 530 mm
(takes GN 1/1 dish in the depth)



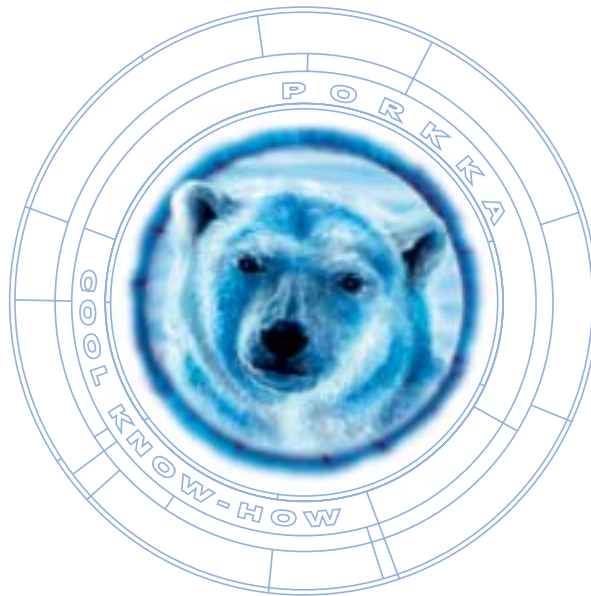
Future 720
shelves 650 x 530 mm
GN 2/1 across the width)



Future 722
shelves 530 x 650 mm
(GN 2/1 in the depth)



Future 1422
shelves 530 x 650 mm
(GN 2/1 in the depth)



*Our main markets are Scandinavia, U.K., Germany and other EC countries as well as Baltic States.
Up to 80 % of the company's turnover is derived from foreign activities and export sales.
Wholly owned subsidiaries and partnership companies as well as distributors throughout
Europe assists us to grow year after year.*

*The success of Porkka is based on decades of experience; customer oriented design and
constant product development. New products are launched on a yearly basis.*

*Porkka Finland Oy is a member of the Huurre Group. Porkka and Huurre brands are well known
for their quality and reliability, which is, confirmed by ISO 9001 and ISO 14001 quality and
environmental standards.*

PORKKA

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*The quality of Porkka Finland Oy's operations is controlled by
certified ISO 9001 and ISO 14001 Quality Management Systems.*

Due to their policy of continuous product development Porkka Finland Oy reserves the right to make technical alterations.