

PREFABRICATED COLD AND FREEZER ROOMS PREFABRIKERTE KJØLE- OG FRYSEROM



INSTALLATION AND OPERATION MANUAL INSTALLASJONS- OG BRUKSANVISNING

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THESE INSTRUCTIONS ARE FOR PREFABRICATED COLD AND FREEZER ROOMS.

IT IS VERY IMPORTANT TO READ THESE INSTALLATION AND OPERATING INSTRUCTIONS CAREFULLY BEFORE YOU START USING THE EQUIPMENT FOR THE FIRST TIME. ALSO, PLEASE KEEP THESE INSTRUCTIONS IN A SAFE PLACE FOR FUTURE REFERENCE OR USE BY ANOTHER OPERATOR.

MODULAR COLD, MEDIUM AND FREEZER ROOMS ARE MANUFACTURED FOR THE STORAGE OF CHILLED AND FROZEN GOODS. THEY ARE NOT DESIGNED FOR FREEZING OR CHILLING DOWN OF HOT FOODSTUFFS, OR OTHER ITEMS.

IN THIS INSTRUCTION MANUAL, MEASURES HAVE BEEN DESCRIBED RELATING TO THE INSTALLATION AND DAILY USE OF THE PRODUCT. YEARLY MAINTENANCE AND REPAIRS HAVE TO BE DONE BY AN AUTHORIZED SERVICE COMPANY. THE USER IS NOT ALLOWED TO REMOVE ANY OTHER COVERS OF THE PRODUCT THAN THE BOTTOM PANEL (PAGE 12) AND THE PROTECTIVE CAP OF THE LAMP (PAGE 13). ALL THE COVERS OF THE PRODUCT HAVE TO BE PROPERLY FASTENED IN PLACE BEFORE SWITCHING ON THE PRODUCT.

BY FOLLOWING THESE INSTRUCTIONS YOU CAN IMPROVE THE PRODUCT'S PERFORMANCE AND REDUCE UNNECESSARY REPAIR COSTS. PLEASE NOTE! IT IS IMPORTANT TO HAVE YOUR EQUIPMENT REGULARLY MAINTAINED BY A PROFESSIONAL ENGINEER.

YOU WILL FIND THE TERMS OF GUARANTEE ON PAGE 14.

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RECEIPT

Check that you have the correct number of packages as listed in the despatch note. Although every care has been taken and our packing material used is the best available, should there be any transport damage during delivery to site, sign the delivery note stating your doubt or clause it "goods damaged" on receipt. Notify the supplier immediately and confirm in writing within 5 days.

The manufacturer's guarantee does not cover damages caused by transportation!



Pic. 1. Package

SITING (VENTILATION)

Before erecting the room ensure there is sufficient ventilation in the area where rooms is to be positioned. In operation the room will dissipate a heat load in the area in question in region of 1 - 2,1 kW per hour when running. This heat must be removed from the area by means of ventilation such as louvers or extraction systems. If impractical, consult your supplier for the possibilities of using our heat disposal system.

The refrigeration systems are designed to operate satisfactorily in ambients between +5 and 32°C. Ensure that the floor area to be used is level. Requirement of the evenness is max ± 3 mm/m. Correct any unevenness at this time. It is recommended to leave a gap of 50mm minimum between a freezer room and the fabric of the surrounding building for air circulation purposes.

The floor under the freezer room should be treated against moisture and ice. If needed, the floor elements can be delivered with floor heating elements (optional accessory). Before unpacking ensure there is sufficient space where the room is to be assembled, this includes height.

ASSEMBLY

Begin installation by taking packages as close to proposed site as possible. When opening packages use correct tools and wearsuitable personal protection equipment including gloves. Before commencing installation acquaint yourself with the operation of the panel locks. Using the allen key provided, turn the tongue of the lock outwards, note the double action, where the last part of the turn pulls the panels tightly together. Return the lock to the original position. (pic. 2).

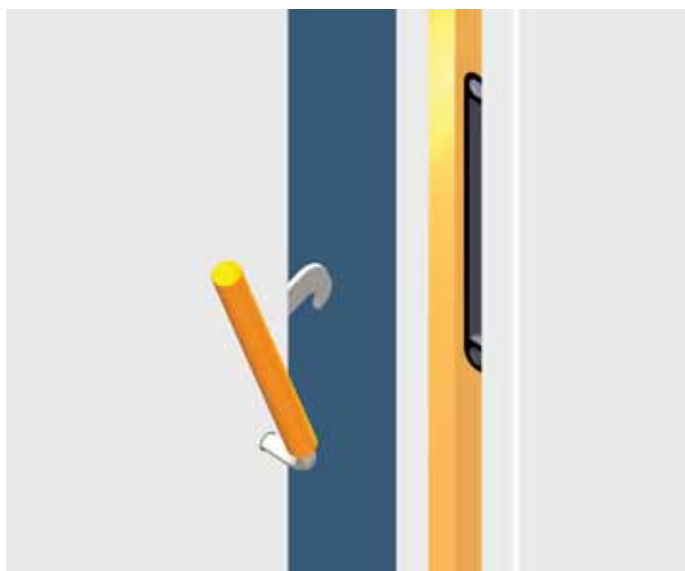
It is recommended that the coldroom floor is sealed to the site floor with a mastic type solution, to prevent incress of moisture/vermin. The same applies to plinth sections on floor-less rooms. Remember the site floor must be cabable of supporting the coldroom and produce weight without distortion.

ROOM WITH STANDARD FLOOR

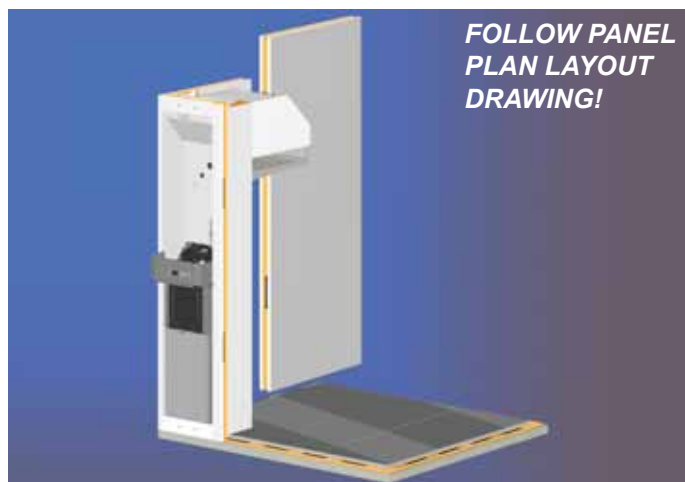
Place the floor panel or panels in situ, tighten the locks and check the sides of the floor are in line. Check again the floor is level, it must be correct before assembly of the wall panels begins. Unevenness will cause panels not to align and the door will not fit correctly. With floorless rooms place plinth on floor, ensuring the corners are at true 90° angles, (follow tip given earlier) affix plinth using fixings provided. Ensure they are level. Otherwise similar problems will occur as floored rooms. If the floor elements of a freezer room are equipped with floor heating elements (optional accessory), each element will have it's own heater, which should have a power supply independent from the unit. The cables are installed to be taken out either from the side wall behind the unit or from the back wall.

The heating cables are located inside the floor panel, on the bottom surface. In mounting the panels, special care must be taken to prevent damaging the cables.

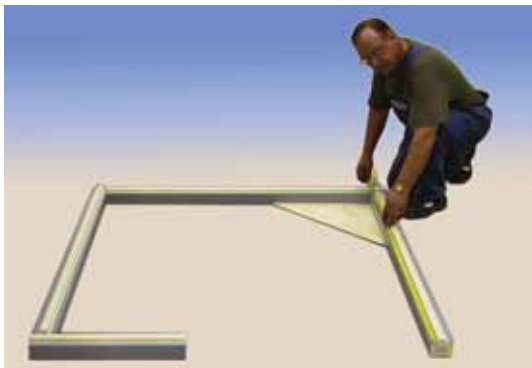
Check the condition of the heating cables before and after mounting by measuring the insulation resistance between the conductor and jacket and the resistance of the heating cables. The correct resistance values can be found from the connection cable for the heating cable. Operating voltage is 230 V.



Pic.2. Panel lock



Pic.3. The assembly of the unit



Pic. 4. The assembly of the plinths



Pic 5. Corner angle plates



Pic. 6. L-brackets



Pic. 7. The assembly of the wall elements



Pic 6. The assembly of the corner and roof elements



Pic. 7. The Assembly of the door and the emergency door release

FLOORLESS COLDROOM (SRC-Room)

When installing a floorless coldroom, ensure that the corners do have an angle of 90°. *FLOORLESS ROOMS ARE SUPPLIED WITH 90° ANGLE TO ENSURE CORNERS ARE STRAIGHT. IF UNSURE PLACE ROOF PANEL/PANELS ON FLOOR (IF A TWO OR THREE PIECE ROOF IS SUPPLIED ENSURE CAM LOCKS ARE TIGHTENED) THEN MARK AROUND. PLACE PLINTH ON FLOOR FOLLOWING MARKS FROM ROOF PANEL/PANELS, SECURE USING FIXINGS PROVIDED. FOR MORE DETAILED INSTRUCTIONS, PLEASE SEE THE TABLES OF BASE MOUNTING PROFILES IN THE END OF THIS MANUAL.*

- Place the two longest lengths of plinth on the floor. Ensure the floor is level, some packing can be placed under plinth sections to maintain level. Using 90° angle provided ensure corners are true.
- Layout rest of plinth sections provided, once again ensuring corners are at a true 90° angles (pic.4). Check the outer dimensions will suit room being assembled. Drill holes through plinth in to floor and secure with fixings provided. NOTE: Leave 4 fixings for doorframe supports.
- Fix corner angle plates (pic. 5) with screws provided.
- After erecting cold room following usual guidelines given earlier, the stainless steel covers can be attached with fixings provided to cover the ends of plinth at door entrance, the shorter flange should be to the front (pic. 7). Fill any gaps with clear silicon mastic. The stainless steel 'L' brackets can be fixed inside the door to the floor and frame to give strenght to the frame frame when trolleys are being used.

The massive selection of rooms offered, dictates a large number of different panel widths and corner sizes are supplied. It is essential that you carefully study the plan drawing detailing panel layout. This must be followed at all times.

- Begin the installation by positioning the cooling unit to either front left or right hand of the rooms and mount on plinth or floor. (Note care should be taken to ensure the unit is balanced and not fall over). Then place wall panel and build according to plan.

When installing wall panels, pay attention to the following:

- Do not fully tighten cam-locks wall/floor, wall/wall, until the roof panel has been fitted. This allows some movement to align all panels.
- begin the installation with the wall and corner panels adjacent to any existing brick walls, then fit the remaining panel sections. If possible do not install the machinery or door section last
- before final tightening of wall panel cam-locks and fitting roof, ensure that the tops are level.
- when installing door panel, secure the handle to the door by screwing the emergency release opener in to the lock mechanism through the door panel from the inside. Note take care not to cross-thread inner release in the handle. Secure the emergency opener's cover plate with screw provided.

ALWAYS CHECK SATISFACTORY FUNCTION OF EMERGENCY INNER RELEASE

- Before fitting roof panels ensure power cable for machinery unit is to the outside.
- One piece roof panels can then be lifted into place and locks tightened. If the roof is in sections, lift all roof panels in place from rear forward or side by side and tighten roof sections together, the roof to wall panel lock can then also be tightened. All locks should now be fully tightened and the white seal caps can now be fitted to all holes.



Pic. 10. Door frame heater plug protector

Fasten the cover plate of the machinery unit with white-heel pull rivets of Ø 3.2 mm.



INSTALLING DOOR FRAME HEATER PLUG ON FREEZER MODELS

On a freezer unit there will be a short cable with plug fitted, this should be inserted in to the corresponding socket next to the door frame. A small amount of silicon can be used to seal the socket from any moisture penetration. Install the protector around the plug see the pic.10.

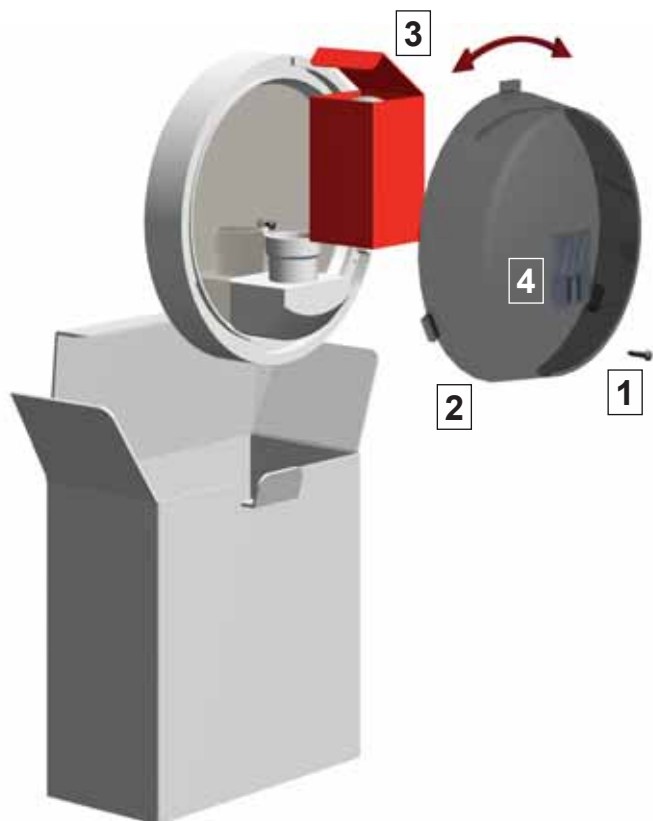
THE FLOOR HEATING ON FREEZER MODELS

The coupling of the freezer's floor heating (optional) is electric installation subject to licence and have to be done by an authorized electrician. National orders concerning electric installation are to be observed. Floor heating cables must not use the fuse that is common to the machine unit or other pieces of electrical equipment.

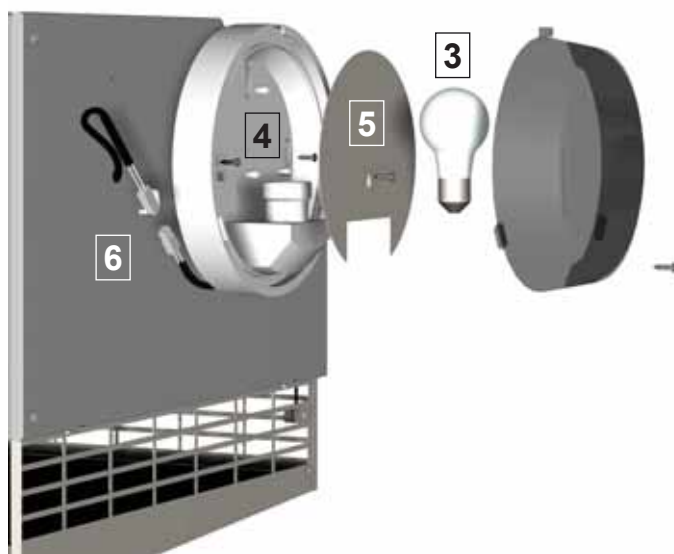
HOW TO MOUNT THE LAMP

Remove the stopper screw (1) of the lamp globe and turn the globe (2) slightly so that it comes off the holders. Inside the globe there are a 60W light bulb (3) and two mounting screws (4).

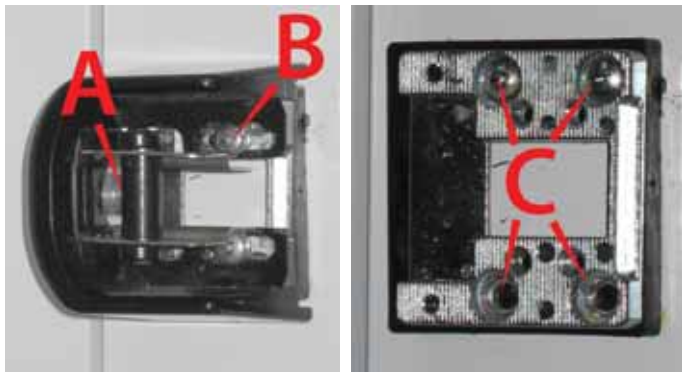
Remove the reflecting plate (5) and connect the wire bayonet catches (6) together. Put the frame back with mounting screws (4). Do not put the extra wire inside the evaporator casing. Fasten the reflecting plate (5) and screw the light bulb (3) back. Put the protective globe back in place and turn it slightly when you will be able to screw the stopper screw (1) back in place.



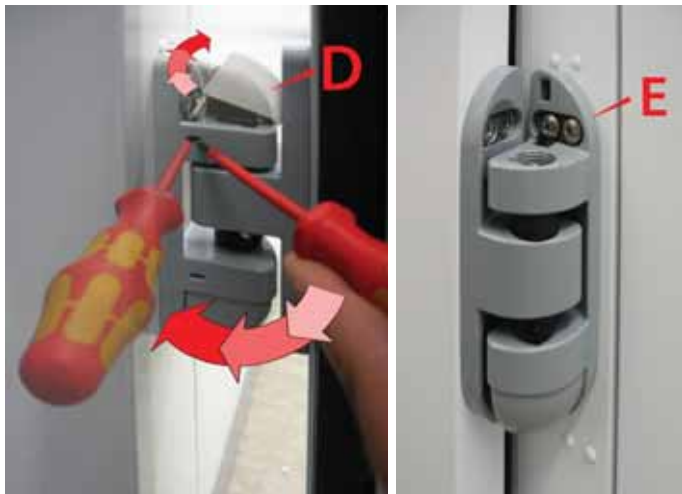
Picture 11a. Parts of the lamp



Picture 11b. Mounting of the lamp

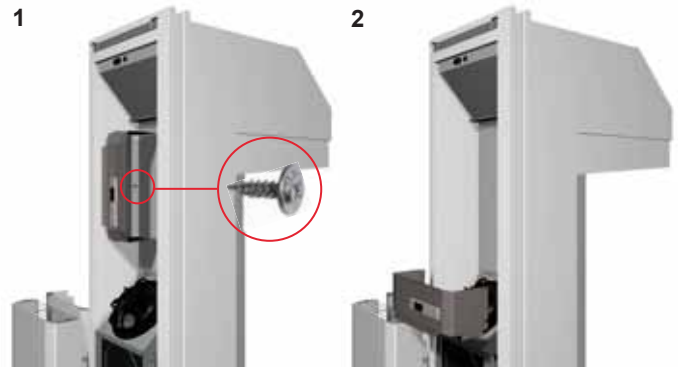


Pic. serie 12. The lock counter part assembly



Pic. serie 13. Assembly of the hinges

TO MOUNT THE CONTROL PANEL



Remove the control panel from shipping position attached to side wall (1). Attach panel in operational position (2).

CHANGING THE HINGING OF THE DOOR

The frame has pre-fabricated holes for all the necessary screws to allow the change the hinging of the door afterwards. After the assembly work please cover the unnecessary holes with the white plugs (packed into the accessory kit).

Installation of the lock counterpart (Pic. serie 12):

Loosen the screw A. Please do not remove it. Detatch the pin assembly from the body. During reassembly, please first adjust the depth of the pin assembly before tightening the screw to ensure the proper function of the Jumbo-lock. Dismount the body of the lock's counterpart by removing the screws B (4 pcs). During reassembly, before tightening the screws, please adjust the siting of the counterpart. Dismount the base by removing the screws C. To reassemble in reverse order.

Installation of the hinges (Pic. serie13):

Open the door completely (180°) and place a support under the front corner to avoid any damages.

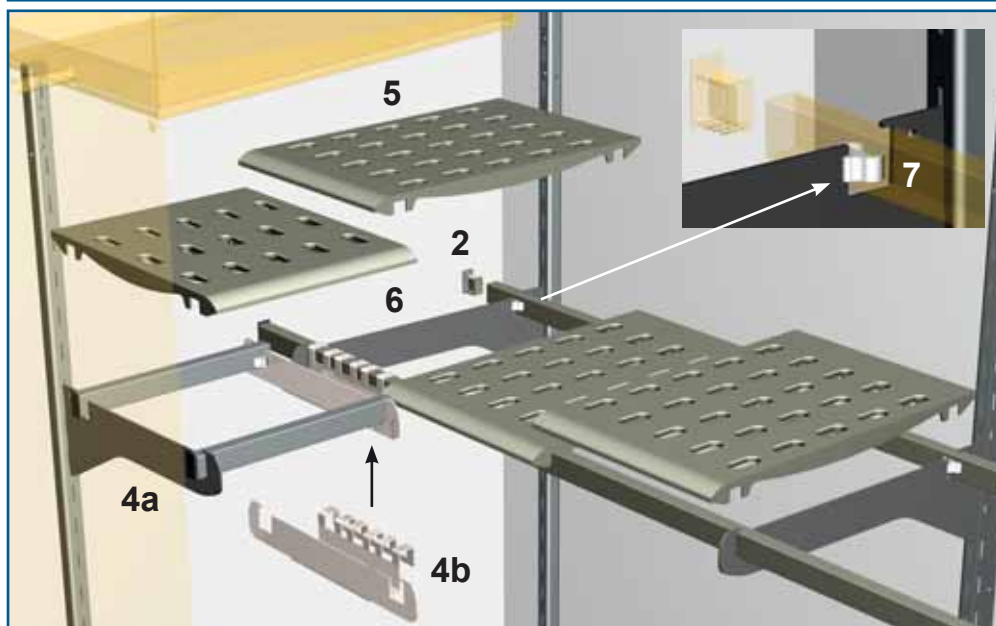
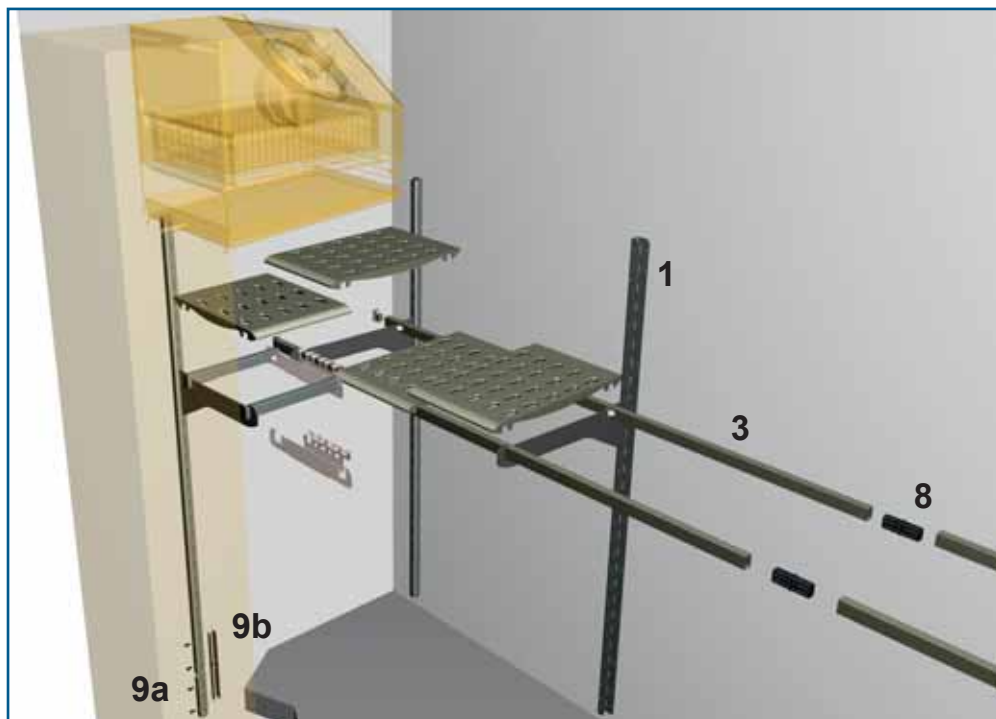
Remove the hinge cover plates D (2 pcs/hinge) by pushing gentle with a screw driver. There are screws E (4 pcs/hinge) under the covers. By removing them you dismount the hinges from the frame.

DO NOT REMOVE THE HINGES FROM THE DOOR LEAF

To reassemble in reverse order. Before tightening the screws E, ensure the doorleaf is properly located in the middle of the frame.

ALWAYS CHECK SATISFACTORY FUNCTION OF THE EMERGENCY INNER RELEASE.

INSTALLATION OF THE SHELVES



Ladder rails (1) are installed at the factory (excl. rails behind the unit in 1200 wide rooms).

Fasten the wall bracket extension piece (9a) with attached connecting part (9b) and M5 bolts (Note! Rooms 2400/2440 mm high only).

Fasten the end pieces (2) to the end of the support bars (3). If the shelf length is more than 2 meters, you must extend the pipes with a connector (8).

Place the shelf supports (4a) at the correct height in the wall supports (1).

Install the extension holder (4b) in its place (Note! Rooms 1200 mm deep only).

Lift the pipes over the shelf supports so that the protrusion of the end pieces of the pipes faces upwards (2).

Please note the height of the shelves can be adjusted independently by 50 mm on each wall.

Place the shelf plates (5) over the pipes so that the rounding on the edge of the plate faces the room.

Note! Install the shelf plates according to the layout drawing.

Centre the shelves by moving the pipes sideways. Then remove the last shelf plate of each row (6) and set the bar fasteners (7) as shown in the picture. Put the shelves back.

Note! The maximum shelf load is 100 Kg of evenly distributed product per meter, per level i.e. 400 Kg per meter run.

AS THE CONDENSER COOLING AIR EXITS THE UNIT AT THE TOP IT IS ESSENTIAL THAT THE APERTURE IS NOT OBSTRUCTED WITH BOXES, PACKING MATERIAL ETC.

TO AVOID EVAPORATOR DAMAGE IT IS IMPORTANT TO KEEP FOOD WHICH IS HIGH IN ACID SUCH AS VINEGAR BASED SAUCES OR VERY HIGH SALT CONTENT IN CLOSED LIDDED CONTAINERS.



Pic. 15. Installation of the cable and upper front cover.

DO NOT REMOVE ANY PANELS OR GUARDS OR THE ELECTRICAL CONTROL PANELS BEFORE DISCONNECTING THE UNIT FROM THE MAINS SUPPLY BY REMOVING THE PLUG OR THE FUSE FROM SOCKET.

PLACING OF GOODS IN THE COLD/FREEZER ROOMS

In placing goods, especially in the freezer room, special attention should be paid to sufficient free air space around each package to ensure a proper air circulation. Do not place or stack packages or boxes in front of the air movement fan. Goods should be in closed packages.

ELECTRICAL CONNECTIONS

Before connecting the machinery to mains electricity ensure that the voltage is the same as that shown on the refrigeration unit serial plate. Ensure a separate supply is provided for each room being installed. The refrigeration unit is supplied with a flexible cable with a molded electrical plug top with fuse. Three phase models require an isolating switch fuse.

C 940, C 1240	13 A slow
M 940, M 1240	13 A slow
F 840	13 A slow
F 1140 240 V 50 Hz	15 A slow
F 1540 400V 50 Hz	3x16 A slow

Installation of the mains cable (pic. 15). Plug the cable into the socket located at the upper left corner of the unit (1). Install the upper front cover and fasten it by the aid of the lock plate (2). Secure the lock plate by tightening the two screws. If a freezer room is equipped with floor heating cables, they should be connected to an independent power supply.

OPERATION

All refrigeration units are pre-tested in the factory and the operational temperatures can be adjusted as follows:

a) coldrooms (C)	+2°C/+12°C	(34°F/50°F)
b) chiller rooms (M)	-2°C/+5°C	(23°F/34°F)
c) freezer rooms (F)	-22°C/-18°C	(-8°F/0°F)

Before using the room check that the operational temperature is reached. If the operational temperature is not achieved read through the "Operational Faults" section of these instructions before you call in a maintenance engineer. A strong smell due to the cleaning agent or silicon mastic may appear in the room, in which case the room should be washed with a mild detergent suitable for the purpose, then dried and ventilated for at least 24 hours.

RHDS-SYSTEM

If a room is to be placed in an area where there is little or no ventilation you should consider selecting the unique Porkka 'Remote Heat Disposal System'. This is a method of removing waste refrigeration heat to either an external area or a more ventilated position and alleviates heat build-up where the equipment is situated, which in return reduces electrical consumption and operational costs.

Please consult your Porkka sales office for further information.









COMBINED ELECTRONIC CONTROL BOARD AND TEMPERATURE DISPLAY

The equipment is fitted with a combined digital temperature display with many built-in features which include; Data connections for HACCP monitoring of equipment temperatures and alarms. Volt free relay either normally open or closed for connection to building maintenance alarm system or supervising system. XWEB (optional accessory) will allow HACCP compliance by logging temperature data, alarm history and will also allow remote control and advise on maintenance of the equipment.

During normal operation the display will indicate the cabinet internal air temperature or when 'dEF' is displayed when the cabinet is taking it's automatic defrost period.

Keys








-  The key starts drying function to reduce the eventual humidity on the inner surfaces.
-  The key for browsing of the temperature data of the sensors in use.
-  The key shows the highest thermostat value registered. In the programming mode you navigate inside the program or it is used to raise the selected value.
-  The key shows the lowest thermostat value registered. In the programming mode you navigate inside the program or it is used to lower the selected value.
-  The manual defrosting starts when you push the key for 3 seconds.
-  The key for checking and changing the settings. In programming mode the key is used to select the value and to check the programming function. The registered value of the highest and lowest temperature can be deleted by pushing the key for 3 seconds when the value is displayed.
-  Light switch (Note! Used only in cabinets with lights)
-  Power switch

To lock and unlock the keyboard










The keylock prevents unintended use of the keys. The lock is switched on by holding the keys down at the same time for 3 seconds. The display momentarily shows letters "PoF". With keylock on you can still check the lowest and highest temperature registered. The light switch function can still be used when keypad is locked (only on cabinets fitted with lights). To unlock the keyboard keep the keys pressed together for more than 3s. The "Pon" message will be displayed and the keyboard is unlocked.

Function of key lamp lights

KEYS	MODE	FUNCTION
	Yellow light on	Drying function on
	Green light on	Manual defrosting is on
	Green light flashing	Set temperature is displayed and can be changed
	Green light on	Light inside the cabinet is on
	Red light on	The equipment is on standby mode, ON/OFF



Function of the display lights

LIGHT	MODE	FUNCTION
	On	Compressor is running
	Flashing	Time delay to protect compressor after start-up
	On	The fan of the evaporator is on
	On	Defrosting is on
	Flashing	Time delay after defrost
	On	ALARM
	On	The fan of the condenser is on







NOTE! AFTER THE INSTALLATION RESET THE TEMPERATURE STORED.

Stand-by

When pressing the  (ON/OFF) button the controller will display 'OFF' for 5 seconds after this the light at the top right hand of the switch will be illuminated. Note when switched 'OFF' all relays are shut down and the unit will not record either the controller data and or alarms. NB. The light switch will still operate as normal. To turn back on (say after deep clean) simply press the  ON/OFF button again.


Adjusting the temperature

Push and immediately release the  button: the display will show the Set temperature; The (SET) light at the top right hand of the button will start to flash; Change the set temperature by push either the  or  button to the required setting. N.B, This must be done within 10 seconds. To memorise the new temperature setting press the  button again or wait 10 seconds.



Defrost

The equipment is designed to take automatic defrosts, during this period 'DEF' will be displayed on the controller. After defrost period the unit will revert to display actual temperature. Chiller units will defrost every 12 hours whilst meadium and freezer versions will defrost every 6 hours.


Manual defrost

Press the  button for more than 2 seconds to start a manual defrost. Manual defrost resets the defrost counter, and the unit continues to operate automatically after manual defrost. On certain occasions it may be necessary to initiate a manual defrost, (door left open by accident). Press the button for more than 2 seconds to start a manual defrost. Initiation of a manual defrost resets the automatic defrost counter and will continue to operate automatically thereafter.


To check minimum temperature

Press and release the  button. "Lo" will appear on the display followed by the minimum temperature logged. Press the  button again or leave for 5 seconds and the display will revert to the actual temperature within the equipment.

To check maximum temperature

Press and release the  button. "Hi" will appear on the display followed by the highest temperature logged. Press the  button again or leave for 5 seconds and the display will revert to the actual temperature within the equipment.



To reset the maximum and minimum temperature recorded

To reset the stored temperature, when maximum or minimum temperature is displayed: Press  button until "rST" label starts blinking.




RESET THE ALARM SIGNAL BY PRESSING ANY BUTTON!
(EXCEPT ON/OFF)

Drying

Push the button  once and the drying function of the eventual humidity condensed on the inner surfaces starts. During the drying function the fan and compressor of the evaporator are on at the same time. Push the button  again and the equipment will return to the normal mode.

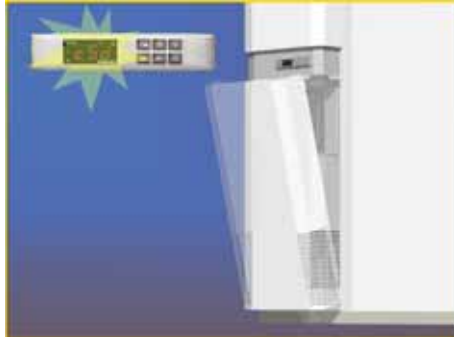
Control of the temperatures of the temperature sensors

With Probe button () you can browse the temperatures of the sensors in use. Push the button once and the display shows the Pb1 message and immediately after that the temperature of the sensor. Push the button again and the temperature of the next sensor in use will be displayed. The equipment returns to the normal mode after 15 seconds.

- Pb1 initiating probe, temperature of the evaporator air
- Pb2 evaporator probe, surface temperature of evaporator (not in chiller cabinets C)
- Pb3 condenser probe, surface temperature of condenser
- Pb4 control probe, air temperature (in case the cabinet has an additional probe Pb4 the value is displayed)

ALARM SIGNALS

CODE	REASON
“HA”	High temperature alarm. Equipment has detected high temperature i.e. warm foods have been placed in equipment door left open etc. The alarm will automatically stop when temperature recovers to set temperature or defrost is initiated.
“LA”	Low temperature alarm Check that the products within the equipment are at the required temperature. Move products if necessary to back up storage. Initiate manual defrost (see manual defrost), If alarm continues silence buzzer relay and contact your authorised service dealer immediately.

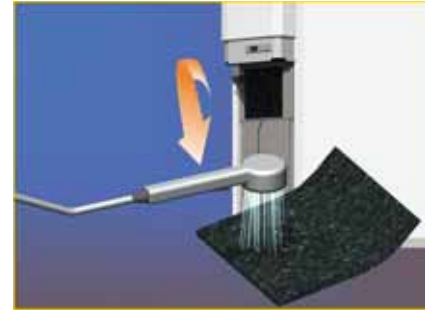


* The control unit will operate in a backup mode. Reset the alarm and contact the authorised service company immediately. Note if necessary remove products to back up storage as required. Porkka and or it's distributors and or it's service contractors will not under any circumstances be liable for product deterioration or loss whosoever it occurs. Product should be insured by the equipment operator.

"cSd"

Condenser temperature alarm

High condensing temperature i.e. abnormally high ambient temperature or condenser blocked. Put controller on standby and unplug or disconnect the equipment from the electrical supply. Clean the condenser filter by washing or replacing if required, also clean finned condenser with a soft brush or vacuum as necessary.



"P1"

Thermostat probe failure *

"P2"

Evaporator probe failure *

"P3"

Auxiliary probe failure *

Probe alarms : P1, P2 and P3. The alarm will automatically stop 10 seconds after the probe resumes normal operation. NB Engineer to check connections prior to replacing probe.

"P4"

Extra probe failure*

***Note! The cabinet operates on its standby system and will hold normal temperature, but reset the alarm signal and immediately contact your service provider.**

"EE"

Data or memory failure *

The controllers are provided with an internal checking system for the data integrity. Alarm 'EE' flashes when a failure in the memory data occurs. In this instance the alarm output is activated. To reset 'EE' alarm status and restart normal function press any button, the display will show 'rSt' for approximately 3 seconds.

MAINTENANCE

DO NOT USE DETERGENTS OR DESINFECTANTS CONTAINING CHLORINE, SOLVENTS, SCRUBBING PRODUCTS, A KNIFE OR OTHER SHARP TOOLS.

REFER TO THE PRODUCT DESCRIPTION OF THE DESINFECTANT TO SEE WHICH MATERIALS IT IS SUITABLE FOR. DO NOT LET IT SPLASH ON SENSITIVE PARTS, SUCH AS THERMOSTAT REGULATOR OR DOOR HINGES. DRY THE EQUIPMENT AFTER THE DESINFECTION AND LET IT VENTILATE.

Room with standard floor:

Cold/medium and freezer rooms should be completely defrosted two to three times a year. Clean all surfaces in the room (even the shelves) carefully with a wet cloth and a mild water soluble detergent. **Do not use corrosive detergents including chlorine or acetic acid.**

Remove the detergent remnants by cleaning the surfaces once again with a wet cloth and pure water. Wipe the surfaces then with a dry and dust-free cloth. **Do not use running water or power washer to clean the room.**

In connection with this kind of fundamental cleaning it definitely pays to organize the periodic overhaul of the refrigeration equipment at the same time. Regular yearly maintenance guarantees the long trouble free operation of the equipment. Maintenance carried out periodically will save energy and reduce running costs. The inspection of the correct operation of the equipment should be the user's responsibility.

Room without standard floor:

Rooms without standard floor should be defrosted and serviced according to the instructions above. Running water can be used to clean the floor. After the floor has been cleaned, wipe all surfaces with a dry and dust-free cloth. **Do not use power washer or corrosive detergents.**

Put back all removed parts and switch on the equipment.

Ensure that the temperature has become to the normal level before using the equipment again.

HOW TO CHANGE THE LIGHT BULB



Remove the stopper screw (1) of the lamp globe and turn the globe (2) slightly so that it comes off the holders. Screw the old light bulb off and replace with a new 60W light bulb. Put the globe and the stopper screw back in place.

OPERATIONAL FAULTS

If the operational temperature is not achieved or the alarm is activated check that:

- the door has not been left open for a long period
- electrical supply has not been cut off
- defrosting is not switched on
- the equipment is not overloaded with hot products
- an attempt has not been made to get the equipment colder than the manufacturer's stated operational temperature
- that excess ice has not collected on the evaporator. If this has happened, carry out a complete defrosting
- the "CSD"-warning is not displayed
- the ambient temperature is not too high or too low
- the unit is not in STAND-BY -mode ("OFF" on display)

If the operational faults continue after you have checked the above mentioned points, transfer the goods to an appropriate back-up storage to prevent them from spoiling and call your refrigeration supplier or service agent.

DISPOSAL OF UNIT AT THE END OF ITS WORKING LIFE

Once the unit is no longer required and requires disposal it may not be just thrown away as the unit does contain WEEE-waste.

GUARANTEE

Check the guarantee period at your merchandiser.

The guarantee does not cover faults caused by

-transportation

-overloading or users negligence

-negligence due to not reading manuals, proper care and maintenance

-changes in current (max \pm 10% allowed) caused for example by lightning etc.

-modifications or repairs performed by an unauthorized service agent

-use of parts not supplied and approved by the manufacturer

The guarantee does not cover

-incidental scratches/marks or other minor faults caused when unpacking or during installation that does not effect operation or performance of the equipment

THE MANUFACTURER OR HIS SELLING AGENT IS NOT AT ANY TIME, OR UNDER ANY CIRCUMSTANCES LIABLE FOR FOOD LOSS HOWSOEVER IT OCCURS. THE OWNER /USER SHOULD ENSURE THE CONTENTS ARE INSURED AT ALL TIMES.

ALL GOOD ARE SUPPLIED UNDER OUR TERMS AND CONDITIONS OF SALE A COPY OF WHICH MAY BE OBTAINED UPON REQUEST.

PORKKA

Porkka Finland Oy on kansainvälisesti tunnettu kylmälaitevalmistaja. Merkittävimmät asiakkaat ovat ammattikeittiöitä, ravintoloita, hotelleja, teollisuuslaitoksia, sairaaloita, laboratorioita ja vähittäiskauppoja eri puolilla Eurooppaa.

Yrityksen päämarkkinat ovat kotimaan ohella Skandinavia, Englanti, Saksa, Sveitsi, Hollanti, Belgia, Venäjä sekä Baltia. Liikevaihdosta 80 % kertyy ulkomaisesta liiketoiminnasta ja viennistä. Joustavaa kehitystä tukevat lukuisat ulkomailla sijaitsevat tytäryhtiöt ja edustajat.

Porkka Finland Oy:n menestys perustuu vuosikymmenten kokemukseen, asiakaslähtöiseen suunnitteluun ja jatkuvaan tuotekehitykseen. Uusia tuotteita lanseerataan vuosittain.

Porkka Finland Oy kuuluu Huurre Group -konserniin. Porkka- ja Huurre-tuotteet edustavat aina luotettavaa laatua.

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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Sisältää Kioton pöytäkirjan soveltamisalaan kuuluvia fluorattuja kasvihuonekaasuja. Kylmäaine ja täyttömäärä on ilmoitettu laitteen arvokilvessä. Ilmatiiviisti suljettu.

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
R290 GWP=3



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