KF KFP Series Automatic Flake Ice Machines

Porkka Automatic Flake Ice Machines produce a dry free-flowing flake ice that is ideal for salad bar displays, cooling of white wines or champagne and cocktails where crushed ice is required. They can be used in hotels, restaurants, cafes and nightclubs when a more sophisticated display is required to enhance customer appeal.

KF KFP Series
Automatic Flake Ice Machines

Porkka ice flakers produce ice flakes that are dry and compact, this allows the ice to remain free flowing for easy use even after long storage periods.

The ice is ideal for use in restaurants, hotels and for salad bars, food displays and cocktails.

Built using the most up to date technology Porkka ice flakers are designed to produce ice year after year, quietly and efficiently.

KF85

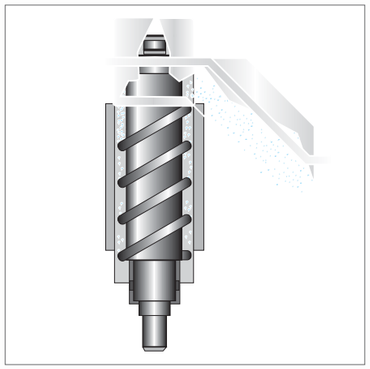
PORKKA Hotel Restaurant & Catering

Features

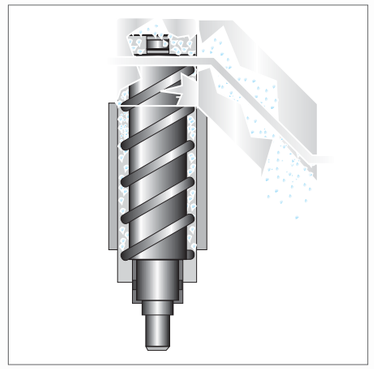
- Bodywork made from stainless steel grade AISI 304
- One piece insulated and moulded food safe ABS plastic storage bin
- Ice produced using a vertical evaporator with endless screw
- Belt driven gearbox
- Bin thermostat (models with integrated storage bins)
- Electronic eye sensor (models without integrated bins)

Optional Features

- Front ventilation for model KF 75
- Water cooled condenser
- Voltage 230V/60Hz or 115V/60Hz



KF machines produce flake ice using the Auger method. Tried and tested over the years these machines produce quality flake ice at competitive prices.



KF-P machines produce pressed flake ice at -0.5°C. This is a drier ice which lasts longer on display and is preferred in some processes.

KF45

KF85 (E)
KFP85 (E)

KF145 (E)
KFP145 (E)

Specifications

	KF45 (E)		KF85 (E)/KFP85 (E)		KF145 (E)/KFP145 (E)	
Air cooled/Water cooled	A	W	A	W	A	W
Production Kg/24h - KF	40	42	80	83	135	141
Production Kg/24h - KFP			75	78	120	125
Width (mm)	345		485		680	
Depth (mm)	520		586		588	
Height (mm) (feet)	610 + (25)		720 + (140)		890 + (140)	
Bin Storage (Kg)	10		25		42	
Connection Power (kW)	0.41		0.52		0.59	
Voltage	230V/50Hz		230V/50Hz		230V/50Hz	
Gross Weight (kg)	41		62		76	

(E) = available with R290 refrigerant