

PORKKA

HOTEL, RESTAURANT & CATERING
Commercial Upright Cabinets

Porkka Inventus

Ultra Energy Efficient Commercial
Refrigerators and Freezers

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The Versatile Porkka Inventus Cabinet -series

for chilled and frozen products



Available in three chassis sizes in three different temperatures

Inventus models are available in cold (C), - Medium (M) and as a freezer cabinet (F), in three different chassis sizes. The C7, M7 and F7 models accept GN 2/1 shelves, baskets or pans in the depth or 2 GN 1/1 pans, whilst the C8, M8 and F8 accept GN 2/1 in the width. The C6, M6 and F6 versions take Euronorm sized shelves or bakery plates 400(w) x 600 (d).

The interior and exterior surfaces of all models are made stainless steel AISI 304.

Energy-efficient

Our cabinets have been tested according to the European Ecodesign energy labelling regulation EN 16825 for professional refrigeration equipment. The entire range of our Inventus refrigerators and freezers have been rated as 'A' or 'B' class with a power consumption of only 0.79 kW per 24 hours for the most energy efficient model.

Eco-friendly coolants

The energy-efficient R290 hydrocarbon that we use in our cabinets has really low global warming potential index (GWP) and is therefore a more ecological choice. Cabinets can be used up to +43 ° C at ambient temperature.

Innovative equipment

The cabinets are supplied as standard with four adjustable stainless steel shelves. The brackets prevent the shelf from tipping when the shelf is pulled partially out. Cabinet can be supplied either with legs or castors. Inventus 7 and 8 models are also available with innovative Bakery shelf framing system. Bakery shelf framing system offers ultimate modular versatility for conservation of chilled or frozen bakery products. System is easy to install, to use and and to keep clean.

Easy maintenance

Every care has been taken to ensure that high hygienic levels can be maintained, which include rounded corners and a one piece-dished floor pan as well as our integrated shelf supports all of which avoid dirt traps and make the cabinets easy to deep clean. Also pull out / push in door gaskets makes changing easy and quick, which can be placed on our anti-tilt moulded shelf runners which helps avoid accidental spillages.

WITH
R290
REFRIGERANT



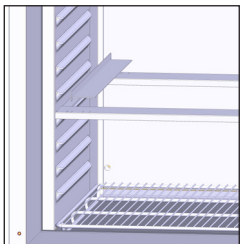
Large, easy to read digital display, simple to use with a built-in microprocessor controller.



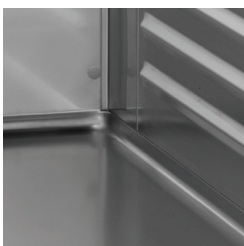
Moulded, anti-tilt shelf supports for increased flexibility and much easier cleaning & sanitising.



Easy to change pull out/push-in magnetic door gaskets.



Additional Bakery Shelf Framing System allow use of bakery shelves in Inventus 7 and 8 models.



One piece dished floor with rounded corners, avoiding dirt-traps and making spillages easy to clean.



Inventus 6

Designed for use in either kitchen or bakery applications the C6, M6 and F6 cabinets give a small footprint for limited space operations, ideal for small kitchens or bakery outlets.

The cabinets are supplied with four Euronorm stainless steel shelves. For bakery application the cabinet can accept up to 25 bakery plates 400x600 mm (not supplied) with 40 mm spacing between trays. They include a built-in condenser filter, which is simple and easy to clean.

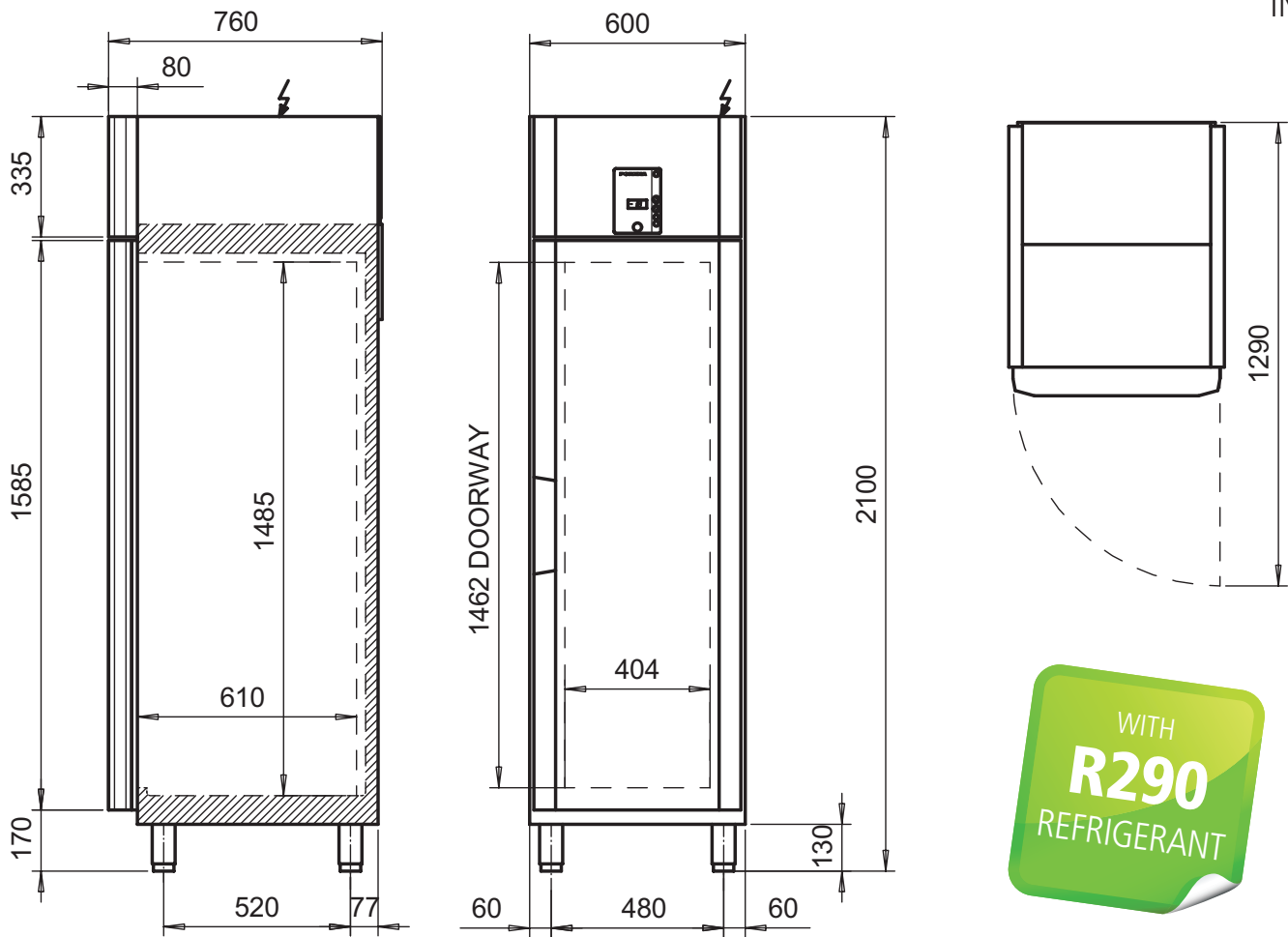


Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



Specifications

Inventus	C6	M6	F6
Energy efficiency class	B	B	B
Energy efficiency index	28,5	28,5	34,1
Energy Consumption (kWh/Year)	328	328	1057
Gross/Net Volume EN16825 (litres)	421/331	421/331	421/331
Climate class	4	4	4
Operating Temperature	+2...+12 °C	-5...+12 °C	-26...-15 °C
Amb. Temperature	+16...+43 °C	+16...+43 °C	+16...+43 °C
Width (mm)	600	600	600
Depth (mm)	760	760	760
Hight (mm)	2100	2100	2100
Hight with castors (mm)	2070	2070	2070
Internal widht (mm)	404	404	404
Internal depth (mm)	610	610	610
Internal hight (mm)	1485	1485	1485
Shelves (pcs)	4	4	4
Size of the shelves (width x depth mm)	400 x 600	400 x 600	400 x 600
Gross/Net weight (kg)	142/132	142/132	142/132
Connection power plug-in and CC (kw)	0.3	0.5	0.5
Voltage	230V/50Hz	230V/50Hz	230V/50Hz
Defrost	Air	Hotgas	Hotgas
Refrigerant (g)/GWP	R290/115 g (GWP 3)	R290/115 g (GWP 3)	R290/83 g (GWP 3)

Inventus 7

The Inventus 7 is designed for use in professional kitchens and food preparation areas. Cabinets are manufactured from quality materials to ensure long lasting performance in arduous conditions. Inventus 7 cabinets accept GN 2/1 shelves, baskets or pans in the depth of 2 GN 1/1 pans.

The refrigerant is an energy-efficient and environmentally friendly hydrocarbon R290. Inventus cabinets can be used up to + 43 °C ambient temperature.

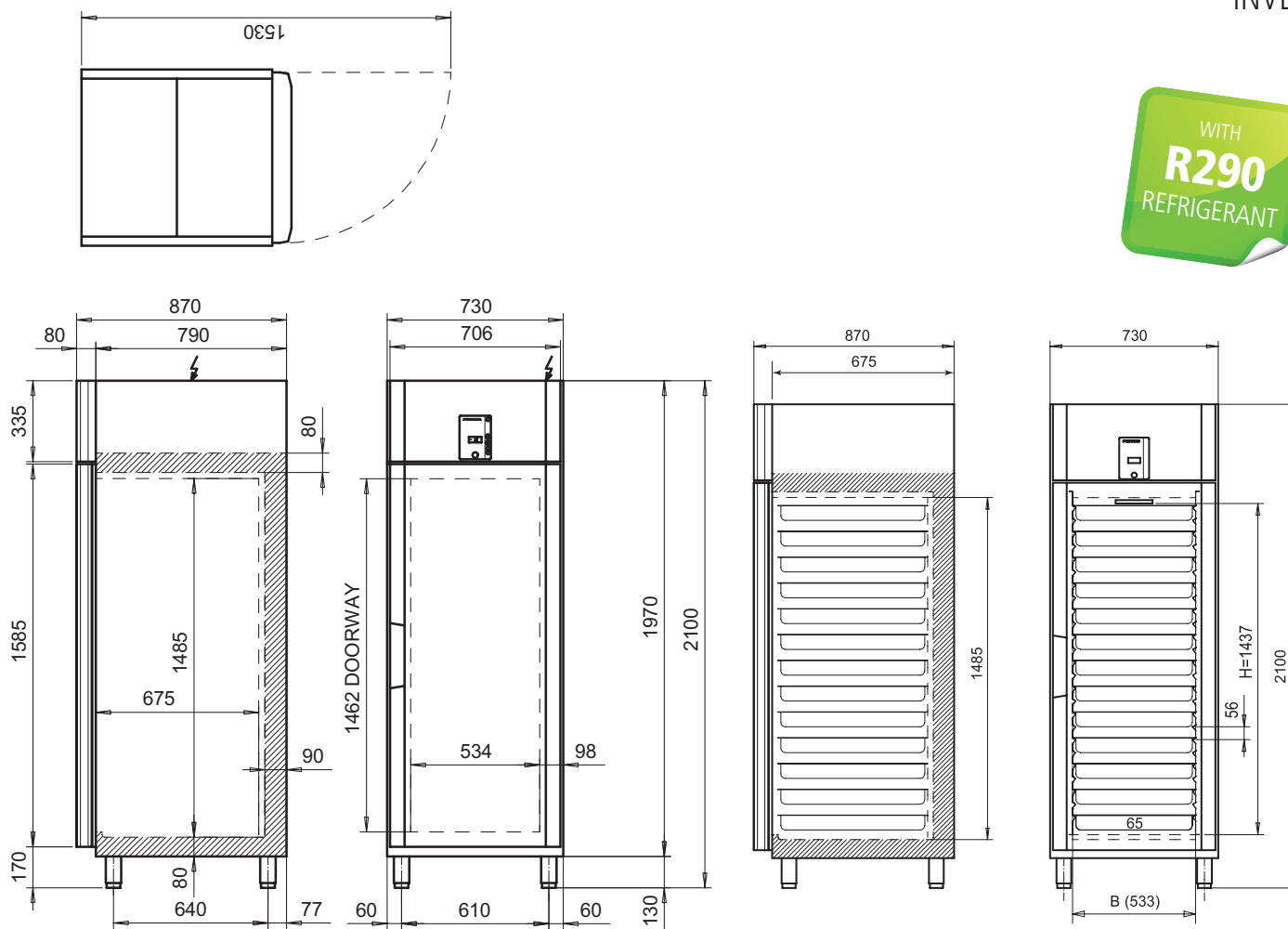


Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port (RS 485 with optional converter as additional accessory)
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



Specifications

Inventus	C7	M7	F7
Energy efficiency class	A	A	B
Energy efficiency index	24,0	24,0	27,7
Energy Consumption (kWh/Year)	408	408	1042
Gross/Net Volume EN16825 (litres)	609/489	609/489	609/489
Climate class	4	4	4
Operating Temperature	+2...+12 °C	-5...+12 °C	-26...-15 °C
Amb. Temperature	+16...+43 °C	+16...+43 °C	+16...+43 °C
Width (mm)	730	730	730
Depth (mm)	870	870	870
Height (mm)	2100	2100	2100
Height with castors (mm)	2070	2070	2070
Internal width (mm)	534	534	534
Internal depth (mm)	675	675	675
Internal Height (mm)	1485	1485	1485
Shelves (pcs)	4	4	4
Size of the shelves (width x depth mm)	530 x 650	530 x 650	530 x 650
Gross/Net weight (kg)	162/152	162/152	162/152
Connection power plug-in and CC (kw)	0.3	0.5	0.5
Voltage	230V/50Hz	230V/50Hz	230V/50Hz
Defrost	Air	Hotgas	Hotgas
Refrigerant (g)/GWP	R290/110 g (GWP 3)	R290/110 g (GWP 3)	R290/90 g (GWP 3)

Inventus Premium X7

The Inventus Premium model's variable speed compressor, as well as an even more insulating frame, allow for extremely low energy consumption. Inventus Premium CX7 consumes electricity only 0.789 kW / day. Inventus Premium models have been tested for professional use

The Inventus Premium models have been tested according to EN 16825 Energy Labeling for Professional Refrigeration Equipment category "A".



Features

- GN 2/1 shelves or containers in the depth (alternatively 2 x GN1/1 shelves)
- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port (RS 485 with optional converter)
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener

Inventus 8

Designed for use in professional kitchens and food preparation areas, the chassis size C8, M8 and F8 is designed to accept GN 2/1 shelves or containers in the width.

Your Inventus 8 can be easily modified for bakery use with optional Porkka Bakery Shelf Framing System.

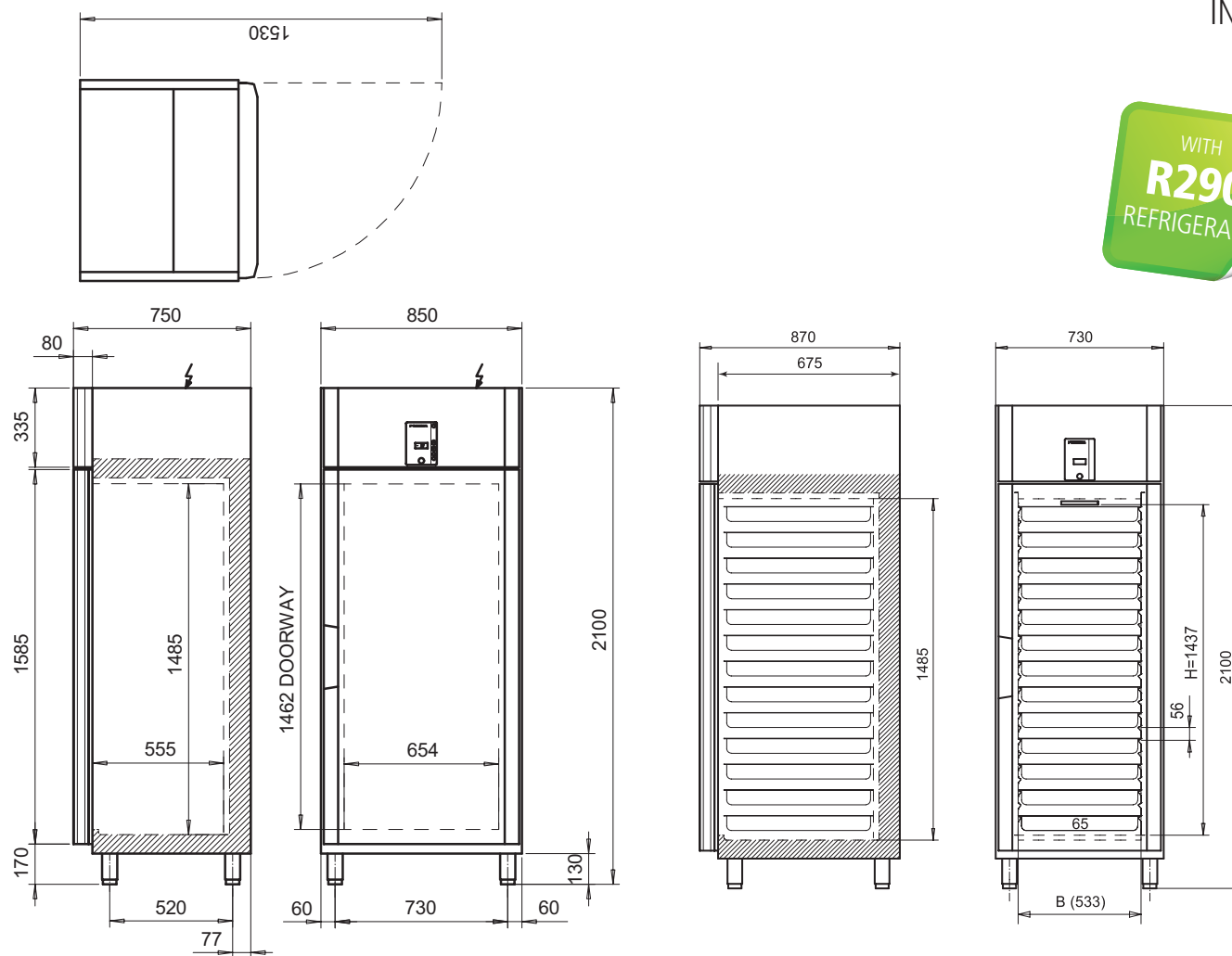


Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port (RS 485 with optional converter)
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



Specifications

Inventus	C8	M8	F8
Energy efficiency class	A	A	B
Energy efficiency index	24,2	24,2	30,2
Energy Consumption (kWh/Year)	342	342	1162
Gross/Net Volume EN16825 (litres)	619/491	619/491	619/491
Climate class	4	4	4
Operating Temperature	+2...+12 °C	-5...+12 °C	-26...-15 °C
Amb. Temperature	+16...+43 °C	+16...+43 °C	+16...+43 °C
Width (mm)	850	850	850
Depth (mm)	750	750	750
Hight (mm)	2100	2100	2100
Hight with castors (mm)	2070	2070	2070
Internal widht (mm)	654	654	654
Internal depth (mm)	555	555	555
Internal hight (mm)	1485	1485	1485
Shelves (pcs)	4	4	4
Size of the shelves (width x depth mm)	650 x 530	650 x 530	650 x 530
Gross/Net weight (kg)	162/152	162/152	162/152
Connection power plug-in and CC (kw)	0.3	0.5	0.5
Voltage	230V/50Hz	230V/50Hz	230V/50Hz
Defrost	Air	Hotgas	Hotgas
Refrigerant (g)/GWP	R290/110 g (GWP 3)	R290/110 g (GWP 3)	R290/90 g (GWP 3)

Inventus Blast Cabinets

The range of Porkka Inventus BC/BF Blast Chiller and Blast Freezers is versatile and can be used for a multitude of different applications. Both stand alone models with integral air cooled condensing units and CC models to be connected to remote condensing units are available. The BC/BF 7 and the BC/BF 8 are optimized for GN 1/1 containers. The insulation material used is ozone zone friendly.



Porkka Inventus BC/BF 8

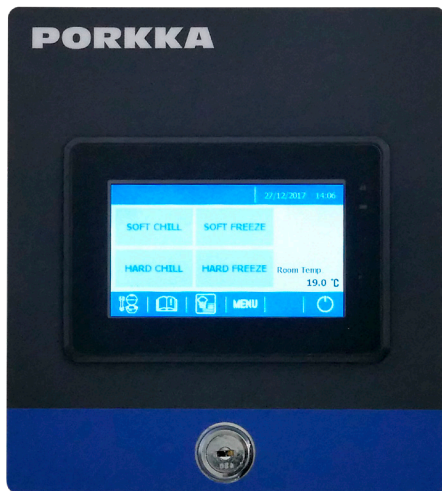
Features

- Full color touch pad display
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- The new SMH soft-/medium-/hard- process control for blast chilling/freezing
- Convenient single product probe for precise and accurate soft chilling
- Optional automatic storage after the blast chilling or blast freezing process has finished
- CFC/HCFC and HFC free polyurethane insulation
- Shelf supports dimensioned for GN 1/1 containers
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Plug-in model with environmental friendly R452A refrigerant, alternative CC model available
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Audible and visual local alarms for HACCP purposes
- Stainless steel chassis
- Electrical supply 230V/50Hz

Optional Features

- Condensate tray for defrost water
- Castors, 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener

New Porkka SMH



The new Porkka XB800 controller include the SMH, an optimized blast chilling/freezing process control for a modern commercial kitchen.

The SMH is designed to be a productive part of your food production chain, setting no limits to your best recipes.

The new Porkka SMH blast chilling and freezing process

The Inventus Blast Cabinets effectiveness is based on the SMH process by Porkka. The new process consists of three precision controlled phases, that are optimized for the product to be chilled.

Three SMH phases

The first phase is heavy-duty (H) operation. It is designed to minimize the process time spent on the most risky temperature range for bacterial growth. The second phase (M) is for avoid surface freeze up and to even out the product's internal temperature keeping the process speed optimal. Lastly, the soft phase (S) is to finalize the process and ensure the true set process temperature.

Ease of use

The equipment has a storing function to make daily use easier. This is automatically enabled following the completion of selected program. The equipment is also equipped with auto-defrost to ensure uninterrupted continuous production. To ensure effective removal of condensate water the equipment should be connected to an appropriate waste outlet.

- Four quick programs, factory pre-set according to national legislation
- 12 memory slots for customized programs
- Separate function for fish sanitation

SMH - a part of your quality system

The blast chilling process is a critical control point of commercial food production. SMH by Porkka offers a tool to set critical limits into the blast process according your HACCP program for supervising the blast process. Connections for remote systems are available as standard in the SMH controller.





PORKKA XB800 Controller

Personalised programs

The equipment is supplied with the option to save and edit blast chilling and blast freezing programs according to your own formula. The basic program can consist of 1 – 3 process parts and a storage function.

The selectable phases are:

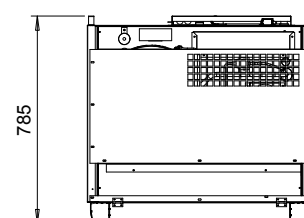
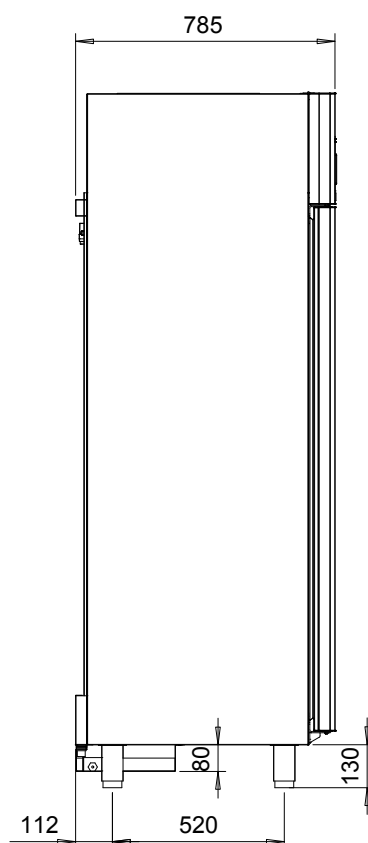
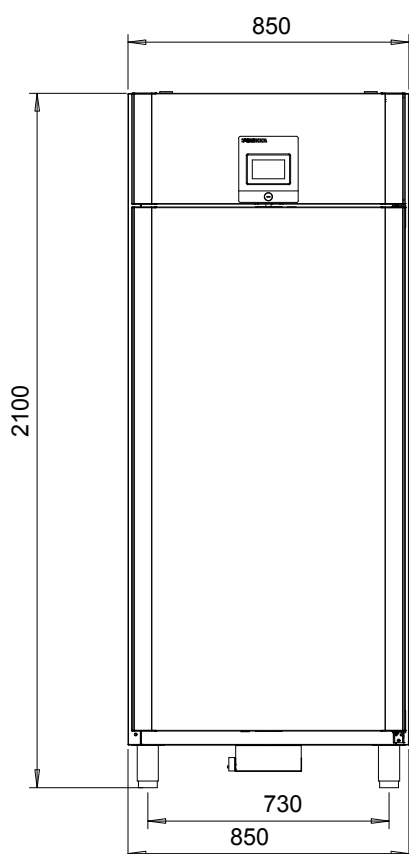
- 1. Blast chilling (Hard)
- 2. Blast chilling (Soft)
- 3. Blast freezing
- 4. Storing

Specifications

Inventus 7	BC/BF 7
Climate class (EN 16825)	4
Operating Temperature	+125...-20 °C
Amb. Temperature	+5...+32 °C
Width (mm)	730
Depth (mm)	870
Height (mm)	2100
Height with castors (mm)	2080
Internal width (mm)	530
Internal depth (mm)	325
Shelf supports (pcs)	10 (max. 22)
Size of the shelves (width x depth mm)	GN 1/1
Gross/Net weight (kg)	160
Connection power	2000
Voltage	230V/50Hz
Defrost	Electric
Refrigerant R452A (g)/GWP	(1000g) 2141



Inventus BC/BF 8



Specifications

Inventus	BC/BF 8
Climate class (EN 16825)	4
Operating Temperature	+125...-20 °C
Amb. Temperature	+5...+32 °C
Width (mm)	850
Depth (mm)	785
Height (mm)	2100
Height with castors (mm)	2080
Internal width (mm)	325
Internal depth (mm)	570
Shelf supports (pcs)	10
Size of the shelves (width x depth mm)	GN 1/1
Gross/Net weight (kg)	160
Connection power	2000
Voltage	230V/50Hz
Defrost	Electric
Refrigerant R452A (g)/GWP	(1000g) 2141



Porkka is an internationally recognized designer and manufacturer of professional refrigeration solutions. Key target industries include HoReCa, Medical and Research and Marine. Porkka's products are well known on its long life cycle, high quality and technical advantage.

Porkka is a brand of the Huurre Group. Porkka brand is well known for its quality and reliability throughout the world. The success of Porkka is based on decades of experience, customer focused design and continuous product development. The materials used in Porkka products are as recyclable and eco-friendly as possible. The recyclability of our product is more than 95%.



Porkka solutions are designed and manufactured according to a quality standard ISO 9001, controlled and certified by Lloyd's Register Quality Assurance. Porkka also holds the environmental certificate ISO 14001, issued also by LRQA. Huurre Group reserves the right to make any changes without prior notice.