

Technical Brochure 2023

Inventus MARINE chillers and freezers



Inventus Marine product range

Chillers and freezers – Inventus Marine C and F



Inventus 6 Marine



Inventus 7 Marine



Inventus 8 Marine



Inventus 6 GW Marine

The Inventus Marine product range includes chiller and freezer cabinets, blast chillers / blast freezers, as well as various additional functionalities and equipment.

Professional kitchens face different challenges compared to commercial refrigeration equipment. The Inventus Marine cabinets are designed for use in galleys. Cabinets are manufactured from quality materials to ensure long lasting performance in arduous conditions.

Features

- Control unit with clear numeric display for temperature and other functions
- Key lock
- Can be connected to a remote system via an optional adapter
- Minimum and maximum temperature recording
- Visual "high temperature" and "low temperature" alarm
- Visual alarm of a broken sensor
- Visual alarm of a clogged condenser
- Door switch for luminaire and fan control and door open visual alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- Anti-tilt shelf supports
- C7 and F7 are dimensioned for GN 2/1 and GN 1/1 containers. In C7 and F7, the vessel is in depth. Instead of one GN 2/1 container, two GN 1/1 containers can be used in succession
- C8 and F8 are dimensioned for GN 2/1 containers. In C8 and F8, the container is widthwise
- Four wire shelves made of stainless steel which have a storm edge raised at the front, adjustable in 56 mm increments
- The back wall has a shaped steel profile that prevents the shelves from sliding out. There is no separate locking mechanism for GN containers. It is recommended to place the GN containers on the shelves
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges. In addition, the door is secured with a marine door latch. Note! Locking the door is recommended in rough seas
- Foot pedal
- Efficient and energy-saving cooling system with R290
- Stainless steel marine legs, adjustment range 130 mm – 205 mm
- Wall mounting kit (topple prevention)
- Defrost water evaporation as standard
- Power supply 230 V, 50/60 Hz

Additional functionalities and accessories

- Nanoksi Fotonit photocatalysis coating, a new innovative self-disinfecting solution to protect control panel and handle surfaces from microbes
- Stainless steel panel shelf with a storm edge
- Short marine legs instead of long legs, adjustment 70 mm - 105 mm

HOTEL, RESTAURANT & CATERING

Inventus Marine Chillers and Freezers



Nanoksi Fotonit photocatalysis coating is an effective and harmless protection against microbes. It has been proven to destroy viruses, bacteria and molds on all surfaces. Nanoksi Fotonit coating available as an accessory for the control panel and door handle.



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



Wall mounting



Door latch, stainless steel and plastic casting



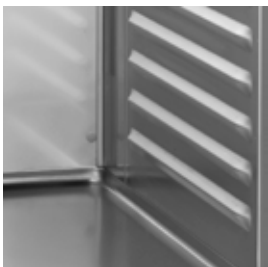
Easy to change pull out / push-in magnetic door gaskets.



The shelves have a raised front edge and a rail on the back wall that prevents the shelves from moving forward



Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler. (Note! NA BC/BF)



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



Door opening pedal and floor-mounted Marine adjustment feet



Inventus 7 Marine



Technical Data		Chillers with solid door			Freezers with solid door		
INVENTUS MARINE		C6	C7	C8	F6	F7	F8
Energy efficiency class		C	B	B	C	B	B
Energy efficiency index (EEI)		36	34	34	36	31	31
Energy consumption, 24h (E 24h)	kWh	1,123	1,29	1,29	3,05	3,24	3,24
Annual energy consumption	kWh	410	471	471	1113	1184	1184
Electricity cost in 8 years (0,20 € / kWh)	EUR	656	753	753	1781	1892	1892
Climate class		5	5	5	5		5
Volume, gross	L	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474
External width	mm	600	730	850	600	730	850
External depth	mm	760	870	750	760	870	750
External height/standard legs	mm	2100	2100	2100	2100	2100	2100
External height/short legs	mm	2050	2050	2050	2050	2050	2050
Internal width	mm	404	534	654	404	534	654
Internal depth	mm	610	675	555	610	675	555
Internal height	mm	1485	1485	1485	1485	1485	1485
Shelves (4 pcs), width	mm	401	531	651	401	531	651
Shelves, depth	mm	600	660	540	600	660	540
Maximum load / shelf	kg	70	70	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280	280	280
Ambient temperature range	°C	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-26...-15	-26...-15	-26...-15
Weight, gross	kg	142	162	162	142	162	162
Weight, net	kg	132	152	152	132	152	152
Nominal power	kW	0,3	0,3	0,3	0,42	0,42	0,42
Cord length	m	3	3	3	3	3	3
Refrigerant, R290	g	115	110	110	83	90	90
Fuse, slow	A	16	16	16	16	16	16
Voltage/Frequency	230V/Hz	50/60Hz	50/60Hz	50/60Hz	50/60Hz	50/60Hz	50/60Hz
Sound pressure level	dB(A)	< 50	< 50	< 50	< 50	< 50	< 50
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Hot gas	Hot gas

Technical Data		Chiller with glass window door	
INVENTUS MARINE		C6 GW	
Energy efficiency class		D	D
Energy efficiency index (EEI)			56
Energy consumption, 24h (E 24h)	kWh		1,74
Annual energy consumption	kWh		635
Electricity cost in 8 years (0,20 € / kWh)	EUR		1016
Climate class			4
Ambient temperature range	°C		+10...+30
Weight, gross	kg		152
Weight, net	kg		142
Nominal power	kW		0,32



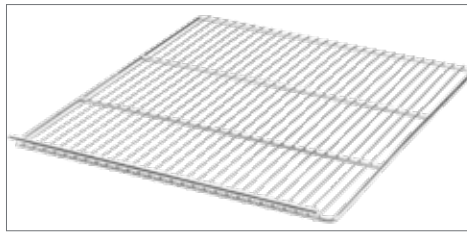
Inventus 6 GW Marine

Factory installed accessories

CODE	ACCESSORY
APC12100	TTL-ADAPTER
EF3098	STAINLESS STEEL PANEL SHELF WITH STORM EDGE 6, 400 X 595 MM
GD1134	STAINLESS STEEL PANEL SHELF WITH STORM EDGE 7, 530 X 650 MM
GD1132	STAINLESS STEEL PANEL SHELF WITH STORM EDGE 8, 650 X 530 MM
EF3090	STAINLESS STEEL WIRE SHELF WITH STORM EDGE 6, 400 X 600 MM
GD3372-M	STAINLESS STEEL WIRE SHELF WITH STORM EDGE 7, 530 X 650 MM
GD3373-M	STAINLESS STEEL WIRE SHELF WITH STORM EDGE 8, 650 X 530 MM
APF13401	SHORT MARINE LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM - 105 MM
APF16600	LED LIGHT TO THE HINGE SIDE
APF19045	NANOKSI FOTONIT COATING FOR THE CONTROL PANEL AND DOOR HANDLE



STAINLESS STEEL PANEL SHELF WITH STORM EDGE



STAINLESS STEEL WIRE SHELF WITH STORM EDGE



SHORT MARINE LEGS



Inventus 7 Marine

Inventus Marine BC/BF

Blast chiller / blast freezer – Inventus Marine BC/BF



Inventus BC/BF 8 Marine



A Clear 4.3" color touch screen, an efficient and optimized blast chilling / blast freezing process and ready-made standard programs ensure smooth and fast operation.

The BC / BF blast chillers / freezers have four standard programs, Soft Chill, Hard Chill, Soft Freeze and Hard Freeze. Highly efficient and optimized blast-freezing and blast-chilling processes are used. After the two-step process, the device enters storage mode. For self-monitoring (HAACP), all critical information is stored in the devices.

Features

- Control unit with 4.3" color touch screen for temperature and other functions
- Advanced quick chilling / quick freezing process
- Storage function:
In BC/BF blast chillers / freezers 4 soft or standard programs Soft Chill, Hard Chill, Soft Freeze and Hard Freeze. In all, a 2-step process, after which the device enters storage mode
- 12 memory slots for your own programs. Possibility to program a 3-stage process, evaporator defrost cycle programmable before or after the process, finally programmable start of storage mode if desired
- Product sensor for safe cooling control based on product temperature
- USB connector for data transfer
- Can be connected to a remote system
- Recording of self-monitoring and alarm / deviation data
- Audiovisual alerts locally
- Door switch for door open alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- BC/BF 8 dimensioned for GN 1/1 containers with 10 pairs of brackets as standard
- Anti-tilt shelf supports for GN 1/1 containers and the GN container locking part, which can be attached to the end of the GN bracket without tools, prevents the container from sliding out on its own.
- Tool-free replaceable magnetic seal and durable spring hinges. In addition, the door is secured with a marine door latch. Note! Locking the door is recommended in rough seas
- Efficient and energy-saving cooling system R455A
- Stainless steel marine legs, height adjustable from 130 mm - 205 mm
- drainage as standard (electrical evaporation of defrost water as an accessory)
- Power supply 230 V, 50 Hz or 60 Hz

Additional functionalities and accessories

- Nanoksi Fotonit photocatalysis coating, a new innovative self-disinfecting solution to protect control panel and handle surfaces from microbes
- Stainless steel panel shelf with a storm edge raised
- Short marine legs instead of long legs, adjustment 70 mm - 105 mm
- Electrical evaporation of defrost water instead of drainage



Inventus BC/BF 8



GN container locking part which can be attached to the end of the GN bracket without tools, prevents the container from sliding out on its own.

Technical Data

INVENTUS		BC/BF 8 Marine
Blast chilling capacity*	kg/90min	30
Blast freezing capacity**	kg/2.5h	25
Internal fittings, Gastronorm		1/1
Internal fittings, container brackets	pairs	10
External width	mm	850
External depth	mm	785
External height/standard legs	mm	2160
External height/short legs	mm	2110
Internal width	mm	325
Internal depth	mm	570
Internal height	mm	1510
Ambient temperature	°C	+10...+32
Operating temperature	°C	+90...-20
Weight, gross	kg	162
Weight, net	kg	152
Electrical power input	kW	2
Electrical power input	m	3
Refrigerant, R455A	g	1000
Fuse, slow	A	16 (13)
Voltage/Frequency	V 230/Hz	50 or 60
Sound pressure (1m)	dB(A)	< 65
Defrost method		Electrical

* GN 1/1-65, product thickness 50 mm, initial temperature +70 C, end temperature +3 C

** GN 1/1-65, product thickness 50 mm, initial temperature 0 C, end temperature -18 C

Note! Blast chilling and freezing amounts are indicative and are affected by the composition of the food and the amount of food in the dish (layer thickness).

Factory installed accessories

CODE	ACCESSORY
APC12100	TTL-ADAPTER
APF13401	SHORT MARINE LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM - 105 MM
APF16500	ELECTRICAL EVAPORATION OF DEFROST WATER
API10000	A PAIR OF MARINE ANTI-TILT SHELF SUPPORT + GN CONTAINER LOCKING PART
APF19045	NANOKSI FOTONIT COATING FOR THE CONTROL PANEL AND DOOR HANDLE



SHORT MARINE LEGS



ELECTRICAL EVAPORATION OF DEFROST WATER



A PAIR OF MARINE ANTI-TILT SHELF SUPPORT + GN CONTAINER LOCKING PART

PORKKA

Porkka Finland Oy is an internationally renowned designer and manufacturer of professional refrigeration solutions. The main areas of activity are HoReCa, medical and research and marine. Porkka is part of the Finnish Festivo-Porkka Group.

The Porkka brand is known for its quality and reliability - the long life cycle of the products, high quality and technical know-how. Porkka's success is based on decades of experience, customer-centric design and continuous product development. The materials used in Porkka products are as recyclable and environmentally friendly as possible. The recyclability of our products is over 95%.



Porkka's solutions are designed and manufactured in accordance with the quality standard ISO 9001: 2015. Porkka's quality system has been certified by Lloyd's Register. Porkka also has an environmental certificate ISO 14001: 2015 issued by LRQA.

We reserve the right to make changes without prior notice.