

Technical brochure 2024

Inventus Professional Cabinets BC/BF Blast Chillers / Blast Freezers



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We focus to the customer



Our customers are our heart's desire. With our advanced refrigeration and insulation solutions, we help our customers for better business.

From one professional to another

We pass on to our customers the good that our decades of experience and know-how produce. Progress also means learning new and innovating new. It is an attitude that is chosen on a daily basis. We are on our way and our direction is clear. We want to grow into a leading supplier of refrigeration solutions in Northern Europe. For us, the center of everything is the well-being of the customer and their business - now and in the future.

Inventus – synonymous with better cabinet

Benefits and features

For heavy use and demanding conditions

1 Efficient

25% more efficient

2 State-of-the-art usability

As an example, brackets that prevent the wire rack shelves from tipping over when the shelf is partially pulled out.

3 Better hygiene and safety

Thanks to the cabinet structures, a high level of hygiene is achieved, dirt build-up is prevented and cleaning is as easy as possible. In the door handle sticker and digital control display panel, the Nanoksi Fotonit photocatalytic coating makes the contact surfaces safe to use by destroying harmful microbes. Extended hygiene packages further enhance safety (Nanoksi-Fotonit feature available during 2022).

4 Flexibility and ease

The product range offers solutions for many needs and a wide range of additional functionalities and accessories are available. Easy to maintain, for example, the door magnetic seal can be replaced without tools.

5 Environmentally friendly, future-proof solutions

High-quality manufacturing and high-quality and long-lasting components. Natural R290 refrigerant. Energy efficient solutions.

6 Professionalism in everything

Decades of knowledge and experience at your disposal.

HOTEL, RESTAURANT & CATERING

Chillers, Freezers, Blast chillers, Blast freezers



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



Powerful and productive



Affluent and environmentally conscious



Innovative and modern



Future-proof



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



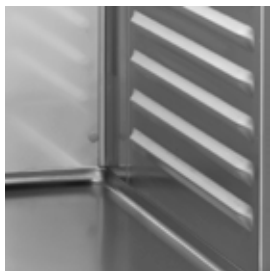
Easy to change pull out / push-in magnetic door gaskets.



Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler. (Note! N/A BC/BF 8)



Available as an accessory bakery shelving system enables Inventus 7 - and 8 models for bakery use.



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



Inventus 7



Inventus product program

Chiller and freezer cabinets – Inventus C, M and F



Inventus 6

Inventus 7

Inventus 7 GW

Inventus C7e

Inventus 8

Comprehensive product range

The Inventus product range includes chiller and freezer cabinets, blast chillers and blast chillers / blast freezers, as well as various additional functionalities and equipment. The inventory is suitable for professional kitchens, bakeries, hotels, cafes, shops and similar places. It is a solution from professionals to professionals.

For different operating environments

Professional kitchens and bakeries face different challenges compared to commercial refrigeration equipment. For example, the higher temperature of a commercial kitchen environment requires more performance from refrigeration unit components and insulation panels. Inventus is also an excellent solution for store and café environments.

Chiller and freezer cabinets for different needs

Chillers are available in three different sizes in three storage temperatures - Inventus C6 / M6, C7 / M7 and C8 / M8. Inventus F6, F7 and F8 are available in the freezers, respectively.

Inventus C7, M7 and F7 cabinets can use GN 2/1 depth shelves, baskets and GN containers or two GN 1/1 containers in a row. Models C8 and F8 can use GN 2/1 wide shelves, baskets and GN containers. The 400x600 shelves and / or baking trays are suitable for the smaller Inventus C6, M6 and F6 models. Inventus uses high-quality stainless steel AISI 304.

New energy class A cabinets and cabinets with glass windows

Our product range has been supplemented with new Class A Inventus C7e and C8e models. The website www.topten.eu has listed the C7e and C8e models in terms of energy consumption in category A. Use the e-model when you need better energy efficiency!

Inventus C6 / M6 GW, C7 / M7 GW, C8 / M8 GW, F6 GW, F7 GW and F8 GW with glass windows enable excellent product visibility and presentation thanks to the glass window and internal lighting. They are thus suitable for both storage and store furniture.

Inventus BC/BF

Blast Chiller / Blast Chiller/Freezer Cabinets



Inventus BC/BF 7, the fans are located on the rear wall. Similarly, in the BC/BF 8, fans are located on the right side wall. Inside, there is a product temperature sensor available that allows you to easily monitor the cooling of the product.

Masters of blast chilling and blast freezing

The BC/BF 7 and BC/BF 8 have both blast chilling and blast freezing functions.

The standard programs Soft Chill and Hard Chill for blast chilling, the Soft Freeze and Hard Freeze for blast freezing enable quick start-up.”

Highly efficient and optimized blast freezing and blast chilling processes are used. In standard programs, after the chilling and freezing processes, the device switches to storage mode.

For temperature self-monitoring (HAACP), all critical data is stored in the devices.

Sized to fit GN 1/1 containers

Both models BC/BF 7 and BC/BF 8, are dimensioned for GN 1/1 containers. In the BC/BF 7 the container is placed widthwise. In the BC/BF 8, the dishes are placed in depth, these models come with 10 pairs of brackets as standard.

Comprehensive Additional functionalities and accessories

Inventus provides opportunities to connect refrigeration equipment to remote systems. There are many different shelf and leg options available.

Central cooling (CC) models: R744 (CO2), 744 CAREL and R452A

All Inventus products are also available with central machine connection capability instead of a stand-alone solution.

Inventus C7e and C8e

More energy efficient models



Inventus C7e
Energy efficiency class



New Inventus model for best energy efficiency in class A

Inventus “e” models provide an excellent solution for heavy use in demanding conditions – for professional kitchens, hotels, cafes, shops and similar.

Inventus C7e and C8e are new energy-efficient Class A refrigerators. Like all products in the Inventus cabinet family, they are made of high-quality and long-lasting components.

Inventus C7e and C8e allow for better energy efficiency when needed. It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything. Inventus e-models, like the entire Inventus product family, are designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

Inventus C7e and C8e save energy and money

Table 1 below shows how much money you will save when using the e-model cabinet. Inventus C7e and C8e are suitable for applications where better energy efficiency is required. For example, the C7e consumes only 0.88 kWh / day of electricity (test according to EN 16825). Both the C7e and C8e are listed on the website www.topten.eu for energy consumption in category A. Check if your country is covered by the credit system.

Additional functionalities and accessories

Various additional functionalities and accessories such as the Inventus bakery system or wheels instead of legs.

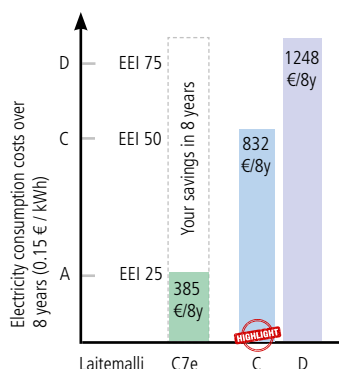
In addition to Inventus e models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / quick freezing solutions.



Nanoksi Fotonit photocatalysis coating, a new innovative self-disinfecting solution to protect control panel and handle surfaces from microbes.

HOTEL, RESTAURANT & CATERING

Chillers, Freezers, Blast chillers, Blast freezers



To calculate the energy efficiency index (EEI) of a professional refrigeration or freezer cabinet model, the annual energy consumption of the refrigeration appliance is compared to its standard annual energy consumption. The determination of the EEI class requires laboratory measurements under well-defined conditions.

The energy efficiency of refrigerated storage devices is presented on a scale of A +++ to G. A class A +++ device consumes the least electricity, class G device the most.

Source: <https://eur-lex.europa.eu/legal-content/FI/TXT/?uri=CELEX%3A32015R1094>



Features

- Control unit with clear numeric display for temperature and other functions
- Key lock
- Energy class A according to the Ecodesign Directive (Directive 2009/125 / EC)
- 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 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
- Four painted wire rack shelves, adjustable in 56 mm increments
- Anti-tilt shelf supports
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system with R290 refrigerant
- Stainless steel legs, adjustment range 130 mm - 205 mm
- Power supply 230 V / 50 Hz

Additional functionalities and accessories

- Bakery shelving system
- Nanoksi Fotonit photocatalytic coating, a new innovative self-disinfecting solution for microbial surface protection
- Electronic iLOQ locking system
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf
- Wheels instead of legs, two lockable wheels
- Short legs instead of long legs, adjustment range 70 mm - 105 mm
- Foot pedal

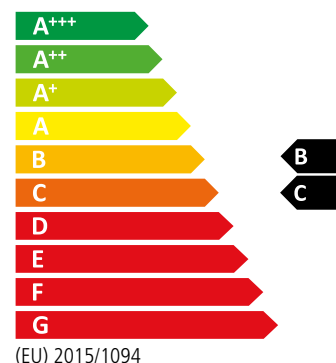
Technical data		Chillers	
INVENTUS		C7e	C8e
Energy efficiency class		A	A
Energy efficiency index (EEI)		23,16	24,20
Energy consumption, 24h (E 24h)	kWh	0,88	0,92
Annual energy consumption	kWh	321	337
Electricity cost in 8 years (0,20/kWh)	EUR	515	540
Volume, gross	L	609	619
Volume, net	L	473	474
Climate class		4	4

This appliance is intended for use in ambient temperatures up to 30 °C

External width	mm	730	850
External depth	mm	870	750
External height/standard legs	mm	2100	2100
External height/short legs	mm	2050	2050
External height/castors	mm	2080	2080
Internal width	mm	534	654
Internal depth	mm	675	555
Internal height	mm	1485	1485
Weight, gross	kg	162	162
Weight, net	kg	152	152
Shelves (4 pcs), width	mm	531	651
Shelves, depth	mm	660	540
Maximum load / shelf	kg	70	70
Maximum load / cabinet	kg	280	280
Ambient temperature range	°C	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12
Nominal power	W	200	200
Cord length	m	3	3
Refrigerant, R290	g	110	110
Fuse, slow	A	10	10
Voltage/Frequency	V/Hz	230/50	230/50
Sound pressure level (1m)	dB(A)	< 65	< 65
Defrost method		Off-cycle	Off-cycle

Inventus C, M and F

Chillers and Freezers



Inventus 6



Inventus 7



Inventus 8



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.

Chiller and freezer cabinets from professionals to professionals

Inventus is a chiller and freezer collection developed for heavy use and demanding conditions. Inventus is synonymous with more durable and better. Professional kitchens and bakeries face different challenges compared to commercial restaurants or shops.

For example, the higher temperature of a commercial kitchen environment requires more performance from refrigeration unit components and insulators. Inventus is also an excellent solution for store and café environments.

The products in the Inventus family are made of high-quality and long-lasting components, and the solutions found in the product range are needed for every need.

Three sizes: 6, 7, 8 and three storage temperature ranges: C, M, F

Cabinets are available in three different sizes - Inventus C6, M6, C7, M7 and C8, M8. Inventus F6, F7 and F8 are available as freezers, respectively.

Inventus C7, M7 and F7 cabinets can use GN 2/1 depth shelves, baskets and GN containers or two GN 1/1 containers in a row. Models C8, M8 and F8 can be used with GN 2/1 width shelves, baskets and GN containers. For smaller Inventus C6, M6 and F6 models, shelves and / or baking trays with a size of 400x600 mm are suitable. Inventus cabinets utilize high-quality stainless steel AISI 304.

Inventus C, M and F benefits

Learn more about the benefits of the Inventus product family on pages 6-7.

Additional functionalities and accessories for Inventus C, M and F models

Various additional functionalities and accessories can be utilized, such as the Inventus bakery system or, for example, wheels instead of legs.

In addition to the Inventus C, M and F models, the Inventus product range offers solutions for many different needs. A wide range of refrigerators, freezers and blast chillers and blast chillers / blast freezers are available

Technical data, Chiller cabinets

Technical data, Freezer cabinets

INVENTUS		C6	C7	C8	M6	M7	M8	F6	F7	F8
Energy efficiency class		B	B	B	B	B	B	C	B	B
Energy efficiency index (EEL)		34,55	32,64	32,61	34,55	32,64	32,61	36,30	31,10	31,10
Energy consumption, 24h (E 24h)	kWh	1,08	1,24	1,24	1,08	1,24	1,24	3,05	3,24	3,24
Annual energy consumption	kWh	394	453	453	394	453	453	1113	1184	1184
Electricity cost in 8 years (0,20 € / kWh)	EUR	473	543	543	473	543	543	1336	1420	1420
Volume, gross	L	421	609	619	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474	324	473	474
Climate class		5	5	5	5	5	5	5	5	5

This appliance is intended for use in ambient temperatures up to 40 °C

External width	mm	600	730	850	600	730	850	600	730	850
External depth	mm	760	870	750	760	870	750	760	870	750
External height/standard legs	mm	2100	2100	2100	2100	2100	2100	2100	2100	2100
External height/short legs	mm	2050	2050	2050	2050	2050	2050	2050	2050	2050
External height/casters	mm	2080	2080	2080	2080	2080	2080	2080	2080	2080
Internal width	mm	404	534	654	404	534	654	404	534	654
Internal depth	mm	610	675	555	610	675	555	610	675	555
Internal height	mm	1485	1485	1485	1485	1485	1485	1485	1485	1485
Shelves (4 pcs), width	mm	401	531	651	401	531	651	401	531	651
Shelves, depth	mm	600	660	540	600	660	540	600	660	540
Maximum load / shelf	kg	70	70	70	70	70	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280	280	280	280	280	280
Ambient temperature range	°C	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40	+10...+40
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-5...+12	-5...+12	-5...+12	-26...-15	-26...-15	-26...-15

Plug-in model:

Weight, gross	kg	129	162	162	131	151	159	131	151	159
Weight, net	kg	120	152	152	122	141	149	122	141	149
Nominal power	W	300	300	300	300	300	300	420	420	420
Cord length	m	3	3	3	3	3	3	3	3	3
Refrigerant, R290	g	115	110	110	115	110	110	83	90	90
Fuse, slow	A	10	10	10	10	10	10	10	10	10
Voltage/Frequency	V/Hz	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50
Sound pressure level (1m)	dB(A)	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas

Central cooling -model R452A, R744 (CO2)		C6 CC	C7 CC	C8 CC	F6 CC	F7 CC	F8 CC
R452A, R448A/R449A							
R744							
R744 CAREL **							
Weight, gross	kg	132	152	152	132	152	152
Weight, net	kg	122	142	142	122	142	142
Heat extraction rate	W	450	450	450	310	310	310
Evaporation temperature	°C	-10	-10	-10	-28	-28	-28
Maximum allowable pressure PS R452A/R744	Bar	34/60	34/60	34/60	34/60	34/60	34/60
Nominal power	W	100	100	100	440	490	490
Voltage/Frequency	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Defrost method		Off-cycle	Off-cycle	Off-cycle	Electrical	Electrical	Electrical

Additional functionalities and accessories

- Bakery shelf system (C7 and C8, M7 and M8, F7 and F8)
- Electronic iLOQ locking system
- Central machine connection capability also for R744 systems
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for C7, C8, M7, M8, F7 and F8)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

* These R744 Carel versions are always delivered as an M model ** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

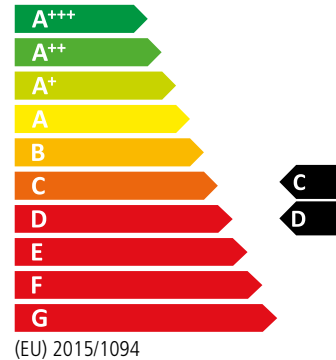
Features

- 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 alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Anti-tilt shelf supports
- Molded environmentally friendly HFC-free polyurethane insulation

- C7, M7 and F7 are dimensioned for GN 2/1 and GN 1/1 containers. In C7, M7 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, M8 and F8 are dimensioned for GN 2/1 containers. In C8, M8 and F8, the container is widthwise
- Four painted wire rack shelves, adjustable in 56 mm increments
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system with R290
- The CC CO2 model does not include an expansion valve
- Defrost water evaporation as standard, drainage as an accessory
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Power supply 230 V / 50 Hz

Inventus GW

Models with glass windows



Inventus C7 GW Model
with glass window

More durable and better chiller and freezer cabinet with glass windows

Inventus GW models are an excellent solution for heavy use and demanding conditions in professional kitchens, cafes, hotels, shops and similar places.

Inventus GW models include chiller and freezer upright cabinets with glass windows. Like all cabinets in the Inventus product family, the Inventus GW with glass window is made of high-quality and long-lasting components. It is one example of our advanced cold storage solutions.

Inventus GW offer excellent product visibility

Inventus GW is ideal for both storage and display equipment and enables excellent end-product visibility and presentation. Thanks to the glass window and lighting, display in the store can be done professionally.

It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything. Inventus GW, like the entire Inventus product family, is designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

Additional functionalities and accessories for

Inventus GW models










Various additional functionalities and accessories such as the Inventus bakery system or wheels instead of legs.

In addition to the Inventus GW models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / quick freezing solutions.



Nanoksi Fotonit photocatalysis coating, a new innovative self-disinfecting solution to protect control panel and handle surfaces from microbes.

Technical data, Chiller cabinets

INVENTUS		C6 GW	C7 GW	C8 GW	M6 GW	M7 GW	M8 GW	F6 GW	F7 GW	F8 GW
Energy efficiency class										
Energy efficiency index (EEL)		53,43	39,74	41,82	53,43	39,74	41,82	57,20	53,90	56,60
Energy consumption, 24h (E 24h)	kWh	1,67	1,51	1,59	1,67	1,51	1,59	4,81	5,62	5,91
Annual energy consumption	kWh	610	551	580	610	551	580	1756	2051	2157
Electricity cost in 8 years (0,20 € / kWh)	EUR	975	882	929	975	882	929	2809	3282	3451
Volume, gross	L	421	609	619	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474	324	473	474
Climate class		4	4	4	4	4	4	4	4	4

Technical data, Freezer cabinets

This appliance is intended for use in ambient temperatures up to 40 °C										
External width	mm	600	730	850	600	730	850	600	730	850
External depth	mm	760	870	750	760	870	750	760	870	750
External height/standard legs	mm	2100	2100	2100	2100	2100	2100	2100	2100	2100
External height/short legs	mm	2050	2050	2050	2050	2050	2050	2050	2050	2050
External height/casters	mm	2080	2080	2080	2080	2080	2080	2080	2080	2080
Internal width	mm	404	534	654	404	534	654	404	534	654
Internal depth	mm	610	675	555	610	675	555	610	675	555
Internal height	mm	1485	1485	1485	1485	1485	1485	1485	1485	1485
Weight, gross	kg	135	171	171	142	171	171	144	171	171
Weight, net	kg	126	161	161	132	161	161	135	161	161
Shelves (4 pcs), width	mm	400	531	651	400	531	651	400	531	651
Shelves, depth	mm	600	660	540	600	660	540	600	660	540
Maximum load / shelf	kg	70	70	70	70	70	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280	280	280	280	280	280
Ambient temperature range	°C	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-5...+12	-5...+12	-5...+12	-26...-15	-26...-15	-26...-15
Nominal power	W	320	320	320	320	320	320	520	520	520
Cord length	m	3	3	3	3	3	3	3	3	3
Refrigerant, R290	g	115	110	110	115	110	110	83	90	90
Fuse, slow	A	10	10	10	10	10	10	10	10	10
Voltage/Frequency	V/Hz	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50
Sound pressure level (1m)	dB(A)	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50	< 50
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas

Central cooling -model R452A, R744 (CO2)		C6 GW CC	C7 GW CC	C8 GW CC	F6 GW CC	F7 GW CC	F8 GW CC
R452A							
R744							
R744 CAREL **							
Weight, gross	kg	132	152	152	132	152	152
Weight, net	kg	122	142	142	122	142	142
Heat extraction rate	W	450	450	450	310	310	310
Evaporation temperature	°C	-10	-10	-10	-28	-28	-28
Maximum allowable pressure PS R452A/R744	Bar	34/60	34/60	34/60	34/60	34/60	34/60
Nominal power	W	100	100	100	440	490	490
Voltage/Frequency	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60	230/50-60
Defrost method		Off-cycle	Off-cycle	Off-cycle	Electrical	Electrical	Electrical

Additional functionalities and accessories

- Bakery shelf system (C7 and C8, M7 and M8, F7 and F8)
- Electronic iLOQ locking system
- Central machine connection capability also for R744 systems
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for C7, C8, M7, M8, F7 and F8)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

* These 744 Carel versions are always delivered as an M model ** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed.

Features

- Control unit with clear numeric display temperature and other functions
- Key lock
- Glass window door, suitable for both as storage and display furniture
- Can be connected to a remote system as an accessory via the available adapter
- Minimum and maximum temperature recording
- Visual "high temperature" and "low temperature" alarm
- Visual alarm of a broken sensor
- Visual alarm of a blockage from the condenser
- Door switch for light and fan control and the 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
- Four painted wire rack shelves, adjustable in 56 mm increments.
- Anti-tilt shelf supports
- Lockable door, tool-less replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system with R290 refrigerant
- The CC CO2 model does not include an expansion valve
- Defrost water evaporation as standard, drainage as an accessory
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Power supply 230 V / 50 Hz
- CC model 230 V / 50-60 Hz

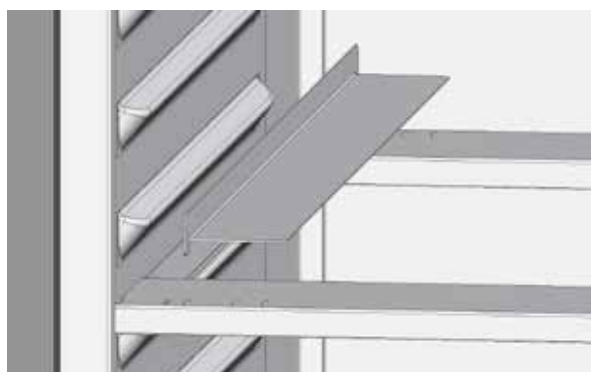
Bakery Shelf Framing System for Porkka Cabinets

Porkka's new innovative Inventus bakery shelf framing system for our Commercial Cabinets offer ultimate modular versatility for conservation of chilled or frozen bakery products. The bakery shelf framing system is easy to install, easy to use and easy to keep clean.

Benefits in a nutshell

- Convert easily your Porkka GN 2/1-size cabinet to bakery use
- The shelf frames are easy to remove and keep clean in washing machine
- Shelf frames are designed to keep air-circulation free even when fully loaded
- All generally used baking trays fit to Porkka framing system

See prices for BSFS on accessories page 22.



Following shelf widths fits into the Framing System

Inventus 7:

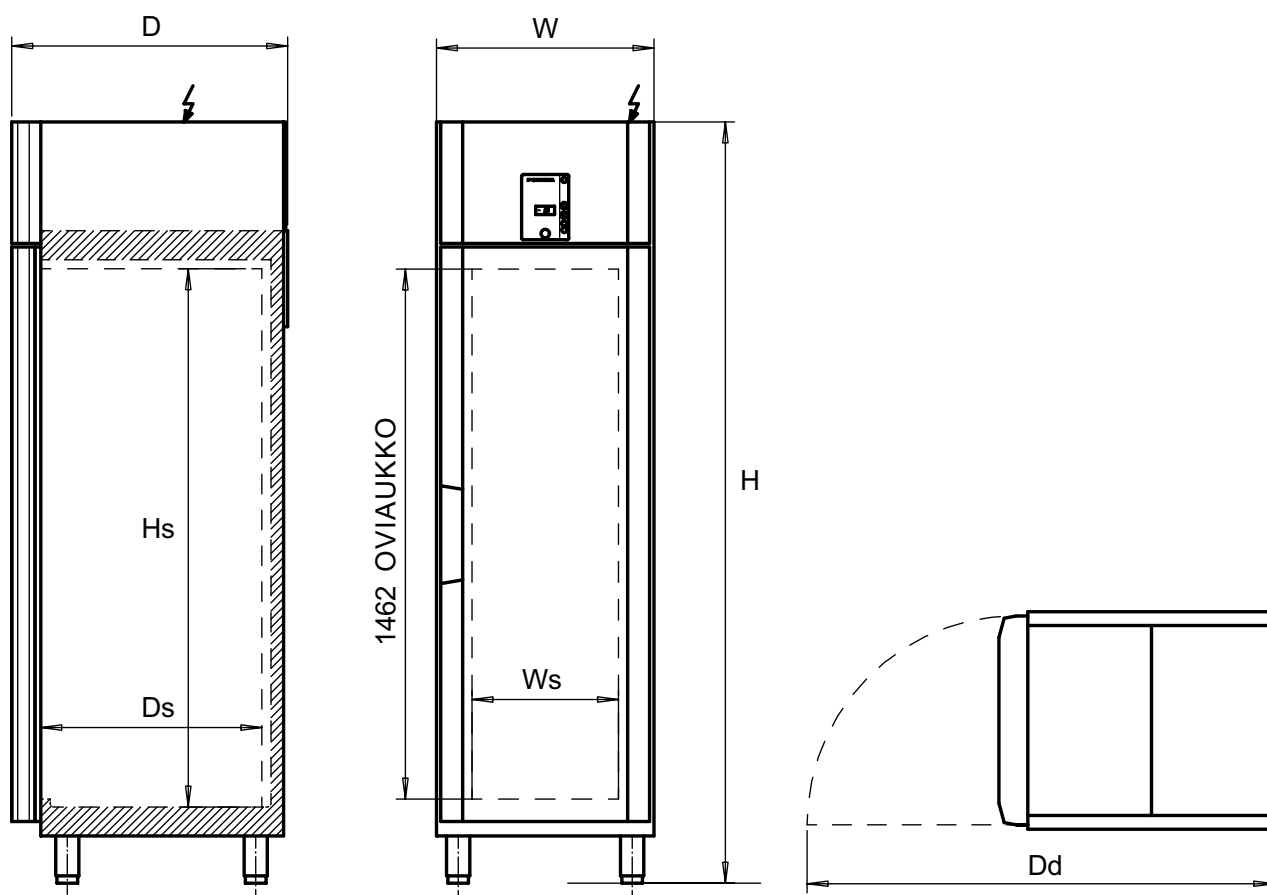
- 370 / 400 / 450 / 470 / 530 mm
- Max. depth 650 mm

Inventus 8:

- 600 / 650 mm
- Max. depth 530 mm

Inventus chillers and freezers

Main dimensions



Inventus chiller and freezer cabinets as well as blast chillers and blast freezers

Dimensions (see drawing)			INVENTUS 6	INVENTUS 7	INVENTUS 8	BC/BF 7	BC/BF 8
Outer width	W	mm	600	730	850	730	850
Inner width	Ws	mm	404	534	654	530	325
Outer depth							
• Door closed	D	mm	760	870	750	870	785
• Door opened	Dd	mm	1290	1530	1530	1530	1530
Inner depth							
	Ds	mm	610	675	555	325	570
Outer height							
• Standard legs			2100	2100	2100	2100	2100
• Low legs			2050	2050	2050	2050	2050
• Castors			2080	2080	2080	2080	2080
Inner height							
	Hs	mm	1485	1485	1485	1485	1485

Inventus BC/BF

BC / BF blast chillers and blast freezers



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

Masters of blast chilling and freezing

The Inventus BC / BF models are an excellent solution whenever blast chilling or freezing is required. They are designed for heavy use and demanding conditions in professional kitchens, hotels, cafes, shops and similar places.

The models BC/BF 7 and BC/BF 8 have both blast cooling and blast freezing functions. The BC / BF models are made of high-quality and long-lasting components and are the absolute best in the industry. It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything.

The BC / BF models are designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

Blastly deploy with ready-made standard programs, efficient and optimized processes

Standard programs enable quick commissioning. 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.

If you want more flexibility with your own programs, a product sensor as standard. It is possible to make your own programs



Inventus BC/BF 7 WHE



Inventus BC/BF 8 WHE

on the device. If desired, up to a three-step process can be programmed. The evaporator melting cycle can then be defined to be performed before or alternatively after the process. The device can be programmed to finally start the storage mode.

The device comes with a product sensor that is utilized for safe cooling control based on product temperature.

Rated for GN 1/1 containers

Both models BC/BF 7 and BC/BF 8, are dimensioned for GN 1/1 containers. In the BC/BF 7, the container is placed widthwise. The BC/BF 8 container is installed in depth, these models always come with 10 pairs of brackets as standard.

Inventus BC / BF Additional functionalities and accessories

A variety of additional functionalities and accessories are available, such as versatile shelf and leg options. One of the optional options is the UV-C sterilization light, which switches off whenever the door is opened.

In addition to the Inventus BC / BF models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / blast freezing solutions.

Features

- Control unit with 4.3 "color touch screen for temperature and other functions
- Advanced quick cooling / 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 pro-gram 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
- 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 7 and BC/BF 8 are dimensioned for GN 1/1 containers. In the BC/BF 7, the container is widthwise. In the BC/BF 8, the container is in the depth direction, with 10 pairs of brackets as standard
- Anti-tilt shelf supports for GN 1/1 containers
- Tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system R452A
- Stainless steel legs, height adjustable from 130 to 205 mm
- Power supply 230 V / 50 Hz

Additional functionalities and accessories

- UV-C sterilization light that goes out when the door is opened
- Nanoksi Fotonit photocatalytic coating, a new innovative self-disinfecting solution to protect product surfaces from microbes (coming in 2021)
- Central machine connection capability also for R744 systems
- Stainless steel panel shelf
- Wheels instead of legs, two lockable wheels
- Short legs instead of long legs, adjustment margin 70 mm - 105 mm
- Electronic locking system
- Evaporation of defrost water instead of drainage
- Foot pedal

R744-models

- The Carel version includes electronic expansion valve with accessories



An efficient and well-controlled blast chilling and blast freezing process is a guarantee of the high quality of a professional food preparation kitchen. Porkka's step-by-step process ensures healthy and safe manufacturing for schools, kindergartens, workplaces and other locations.

Technical data		Blast chillers/freezers	
INVENTUS		BC/BF 7	BC/BF 8
PLUG-IN R452A			
Blast chilling capacity*	kg/90min	30	30
Blast freezing capacity**	kg/2,5h	25	25
Internal fittings, Gastronorm	GN	1/1	1/1
Internal fittings, trayslides	pcs	19 pair	10 pair
External width	mm	730	850
External depth	mm	870	785
External height, standard legs	mm	2100	2100
External height, castors (Plug-in models only)	mm	2080	2080
Internal width	mm	530	325
Internal depth	mm	325	570
Internal height	mm	1510	1510
Ambient temperature range	°C	+10...32	+10...32
Storage temperature range	°C	+90...-20	+90...-20
Plug-in model:			
Weight, gross	kg	183	187
Weight, net	kg	173	177
Nominal power	W	2000	2000
Cord length	m	3	3
Refrigerant R452A	g	1000	1000
Fuse, slow	A	16	16
Voltage/Frequency	V/Hz	230/50	230/50
Sound pressure level (1m)	dB(A)	< 65	< 65
Defrost method		Electrical	Electrical
Central Cooling model: R744 (CO2) and R452A			
Weight, gross	kg	148	191
Weight, net	kg	138	181
Heat extraction capacity, BC / BF	W	2500/1200	2500/1200
Evaporation temperature, BC / BF	°C	-15/-30	-15/-30
Max. electrical power input	W	850	850
Sound pressure level (1m)	dB(A)	-	-
Defrost method		Electrical	Electrical
CC MODEL R452A			
CC MODEL R744			
CC MODEL R744 CAREL ***			

* 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

*** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid

Note!

The kilograms are estimates and the realistic cooled kilograms are dependent upon the physical properties of the foodstuff and also the thickness of the foodstuff inside the container.

BC and BC/BF 960, BC and BC/BF 990

Blast chiller and blast chiller/freezer rooms for trolley operation

Porkka has a wide range of BC blast chill rooms and combined BC/BF blast chill and freezer rooms for a wide range of uses. Trolley operated models are available in several different sizes, both as a single-door and passthrough model.

GN 1/1 trolleys are suitable for use in BC and BC/BF 960 and BC and BC/BF 990 rooms. BC/BF models have an insulated floor with an optional ramp. All of these models are delivered ready for a central cooling unit connection. The equipment requires drainage for defrost water. The range includes models for both HFC and R744 (CO₂) refrigerants.

Features

- Soft-hard process control for blast chilling/freezing
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- Convenient single product probe for precise and accurate soft chilling
- Storage function
- Audible and visual local alarms for HACCP purposes
- Exterior / Interior finish and chassis in stainless steel
- HFC-free polyurethane insulation, thickness 80 mm
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow simple trolley operation
- BC/BF chiller/freezer models are supplied with floor equipped with a non-slip stainless steel finish
- Electrical supply 230V/50Hz

Optional accessories

- NANOKSI FOTONIT photocatalysis coating for control panel and door handle
- Floor for BC model
- Ramp for trolley use
- Floor immersion readiness

R744 models (CO₂)

- The Carel version includes electronic expansion valve with accessories



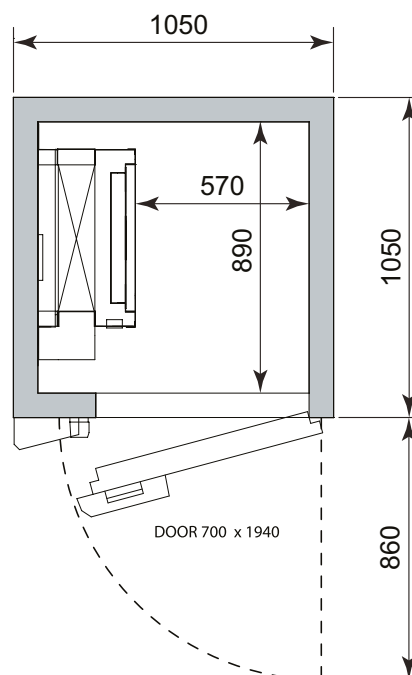
BC/BF 990 SMH

Note! Ramp is available as an accessory

The requirement for trays with foodstuff is GN 1/1 trays with 65mm depth and with max. 50 mm foodstuff depth. The rule of thumb is that when halving the foodstuff depth, you double the cooling capacity kilograms.

HOTEL, RESTAURANT & CATERING

Chillers, Freezers, Blast chillers, Blast freezers



Technical data

BC and BC/BF rooms

		BC 960	BC 990	BC/BF 960	BC/BF 990
CC R744					
CC R744 CAREL *****					
CC R452A					
Cooling effect / evaporating temperature -15 °C *****	kW	7	10	7	10
Cooling effect / evaporating temperature -30 °C *****	kW	2,6	3,7	2,6	3,7
Connected power for central plant systems	kW	2,06	2,06	2,06	2,06
Voltage	V / Hz	230 / 50	230 / 50	230 / 50	230/50
Exterior width	mm	1050	1050	1050	1050
Exterior depth	mm	1050	1050	1050	1050
Exterior height	mm	2100	2100	2100	2100
Maximum trolley height recommended	mm	1800	1800	1800	1800
Ambient temperature	°C	5-32	5-32	5-32	5-32
Blast Chilling capacity 90 min.*	kg	60	90	60	90
Blast Chilling capacity 90 min.**	kg	40	60	40	60
Blast Freezing capacity 6h ***	kg	—	—	60	60
Blast Freezing capacity 2,5h ****	kg	—	—	35	50

* Blast chilling capacities have been calculated according to the English DHSS guideline using 65 mm deep GN 1/1 containers and 50 mm thick water in open containers entering at +70 to +3°C within the stated time period.

** Blast chilling capacities have been calculated using GN1/1 trays 65 mm deep trays with a product thickness of 40 mm in open containers entering at +70 to +3°C within the stated time period. Product is 87,7 % water, 11,5 % smashed potatoes powder and 0,8 % salt.

*** Blast freezing capacities have been calculated using GN1/1-65 mm deep trays with a product thickness of 50 mm from 0 to -18°C.

**** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

***** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

***** In the sizing of the central refrigeration unit, both cooling effect demand conditions should be taken into account.

Note!

The kilograms are estimates and the realistic cooled kilograms are dependent upon the physical properties of the foodstuff and also the thickness of the foodstuff inside the container.

The evaporation temperature of the refrigerating unit connected to the BC and BC/BF rooms must be adjustable between +5°C and -35°C floating, according to the needs of the cooling process. For example, the room temperature even in the blast chilling process must be brought to the level of -20°C.

This can be done, for example, by connecting the BC and BC/BF rooms to a separate constant-speed compressor (floating evaporation temperature). If a parallel-connected compressor system is used, the system must be equipped with a separate fixed-speed additional compressor, which is connected to cool the blast chilling/blast freezing object exclusively. To ensure more accurate cooling control, at least 1 compressor equipped with a frequency converter is recommended, especially when CO2 (R744) refrigerant is used. In order for the power regulation to be sufficient, the power step of the central processing unit must be dimensioned in such a way that the cooling works even with a lower cooling capacity requirement.

BC and BC/BF 24-100, BC and BC/BF 48-200

Blast chiller and blast chiller/freezer rooms for trolley operation

BC and BC/BF 24-100 and 48-200 are intended for GN 1/1 trolley operation. They are also suitable for GN 2/1 trolleys. BC/BF models have an insulated floor with an optional ramp. The models are delivered ready for a central cooling connection. The equipment requires drainage for defrost water. The range includes models for both HFC and R744 refrigerants.

Features

- Soft-hard process control for blast chilling/freezing
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- Convenient single product probe for precise and accurate soft chilling
- Storage function
- Audible and visual local alarms for HACCP purposes
- Exterior / Interior finish and chassis in stainless steel
- HFC-free polyurethane insulation, thickness 80 mm
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow simple trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a non-slip stainless steel finish
- Led light
- Electrical supply 230V/50Hz



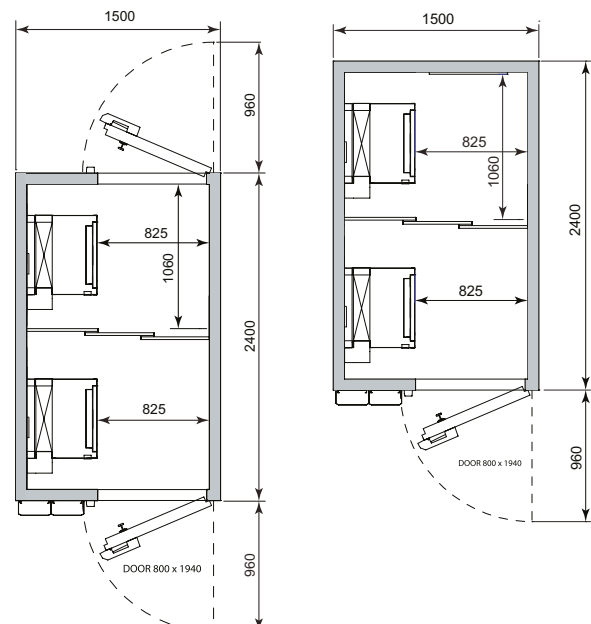
BC/BF 48-200 SMH

Optional accessories

- PORKKA BLUE combined disinfectant and lamp evaporator for disinfection
- NANOKSI FOTONIT photocatalysis coating for control panel and door handle
- Floor for BC model
- Ramp for trolley use
- Floor immersion readiness

R744 models (CO₂)

- The Carel version includes electronic expansion valve with accessories

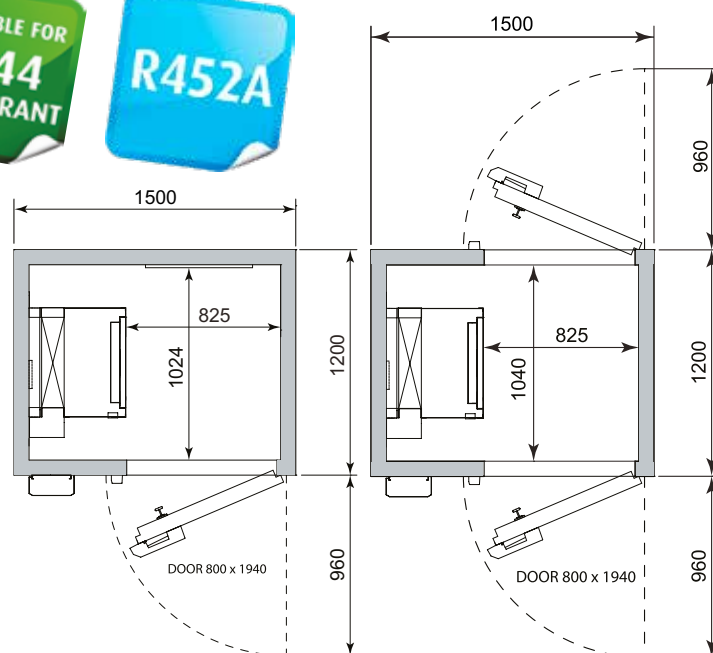


HOTEL, RESTAURANT & CATERING

Chillers, Freezers, Blast chillers, Blast freezers



BC/BF 24-100 SMH



Technical data

BC and BC/BF rooms

		BC 24-100	BC 48-200	BC/BF 24-100	BC/BF 48-200
CC R744, 1-ovinen					
CC R744, 2-ovinen					
CC R744 CAREL, 1-door *****					
CC R744 CAREL, 2-doors *****					
CC R452A, 1-door					
CC R452A, 2-doors					
Cooling effect / evaporating temperature -15 °C *****	kW	10	2 x 10	10	2 x 10
Cooling effect / evaporating temperature -30 °C*****	kW	3,7	2 x 3,7	3,7	2 x 3,7
Connected power for central plant systems	kW	2,1	2 x 2,1	2,1	2 x 2,1
Voltage	V / Hz	230 / 50	230 / 50	230 / 50	230/50
Exterior width	mm	1500	1500	1500	1500
Exterior depth	mm	1200	2400	1200	2400
Exterior height	mm	2100	2100	2100	2100
Maximum trolley height recommended	mm	1800	1800	1800	1800
Ambient temperature	°C	5-32	5-32	5-32	5-32
Blast Chilling capacity 90 min.*	kg	100	2 x 100	100	2 x 100
Blast Chilling capacity 90 min.**	kg	70	2 x 70	70	2 x 70
Blast Freezing capacity 6h ***	kg	-	-	100	2 x 100
Blast Freezing capacity 2,5h ****	kg	-	-	55	2 x 55

* Blast chilling capacities have been calculated according to the English DHSS guideline using 65 mm deep GN 1/1 containers and 50 mm thick water in open containers entering at +70 to +3°C within the stated time period.

** Blast chilling capacities have been calculated using GN1/1 trays 65 mm deep trays with a product thickness of 40 mm in open containers entering at +70 to +3°C within the stated time period. Product is 87,7 % water, 11,5 % smashed potatoes powder and 0,8 % salt.

*** Blast freezing capacities have been calculated using GN1/1-65 mm deep trays with a product thickness of 50 mm from 0 to -18°C .

**** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

***** Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed

***** In the sizing of the central refrigeration unit, both cooling effect demand conditions should be taken into account.

Note!

The kilograms are estimates and the realistic cooled kilograms are dependent upon the physical properties of the foodstuff and also the thickness of the foodstuff inside the container.

The evaporation temperature of the refrigerating unit connected to the BC and BC/BF rooms must be adjustable between +5°C and -35°C floating, according to the needs of the cooling process. For example, the room temperature even in the blast chilling process must be brought to the level of -20°C.

This can be done, for example, by connecting the BC and BC/BF rooms to a separate constant-speed compressor (floating evaporation temperature). If a parallel-connected compressor system is used, the system must be equipped with a separate fixed-speed additional compressor, which is connected to cool the blast chilling/blast freezing object exclusively. To ensure more accurate cooling control, at least 1 compressor equipped with a frequency converter is recommended, especially when CO2 (R744) refrigerant is used. In order for the power regulation to be sufficient, the power step of the central processing unit must be dimensioned in such a way that the cooling works even with a lower cooling capacity requirement.

Inventus Cabinets - factory installed accessories

Accessories Inventus 6, 7 and 8

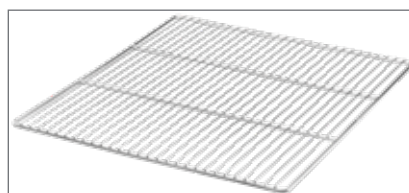
Code	Accessory
APC12100	TTL-ADAPTER
APF12010	iLOQ S10 ELECTRONIC LOCK + ONE KEY
APM20605	S10 ADDITIONAL KEY
APF10320	STAINLESS STEEL PANEL SHELF 6, 400 X 595 MM
APF10520	STAINLESS STEEL PANEL SHELF 7, 530 X 650 MM
APF10420	STAINLESS STEEL PANEL SHELF 8, 650 X 530 MM
API10103	STAINLESS STEEL WIRE SHELF 6, 400 X 600 MM
API10104	STAINLESS STEEL WIRE SHELF 7, 530 X 650 MM
API10105	STAINLESS STEEL WIRE SHELF 8, 650 X 530 MM
API10115	COATED WIRE SHELF 6, 400 X 600 MM
API10116	COATED WIRE SHELF 7, 530 X 650 MM
API10117	COATED WIRE SHELF 8, 650 X 530 MM
APF10970	STAINLESS STEEL BASKET SHELF 8
APF11020	STAINLESS STEEL BASKET SHELF 7
APF10860	BAKERY SHELF EQUIPMENT FOR STANDARD REPLACEMENT, 3 + 1 PCS, INVENTUS 7
APF10760	BAKERY SHELF EQUIPMENT FOR STANDARD REPLACEMENT, 3 + 1 PCS, INVENTUS 8
APF10862	ADDITIONAL BAKERY SHELF WITH RAILS INVENTUS 7
APF10762	ADDITIONAL BAKERY SHELF WITH RAILS INVENTUS 8
APF13200	4 PCS SHORT LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM TO 105 MM
APF13800	4 PCS CASTORS INSTEAD OF LEGS , TWO LOCKABLE (NOTE! NOT AVAILABLE IN CC-MODELS)
APF13401	SHORT MARINE LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM - 105 MM
APF13400	MARINE LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 130 MM - 205 MM, 4 KPL
APF12400	FOOT PEDAL DOOR OPENER
APF16600	LED LIGHTS, VERTICAL MODEL, ON THE FRONT EDGE OF THE HINGE SIDE OF THE CABINET (N/A C7e, C8e)
API10500	LED-LIGHT WITH MOTION SENSOR (BC/BF-CABINETS)
APF19045	NANOKSI FOTONIT COATING FOR THE CONTROL PANEL AND DOOR HANDLE
APF16500	ELECTRICAL EVAPORATION OF DEFROST WATER, INVENTUS BC BF
API20100	INVENTUS C 230V 50/60Hz
API20101	INVENTUS F 230V 50/60Hz
API20102	INVENTUS BC/BF 60Hz
	HYGIENIC ROOFING



iLOQ S10



STAINLESS STEEL PANEL SHELF



STAINLESS STEEL WIRE SHELF



STAINLESS STEEL BASKET SHELF



BAKERY SHELF EQUIPMENT



SHORT LEGS



CASTORS



SHORT MARINE-LEGS



FOOT PEDAL



ELECTRICAL
EVAPORATION OF
DEFROST WATER

BC and BC/BF rooms - factory installed accessories

Accessories BC and BC/BF rooms

Code	Accessory	
APM11102	PORKKA BLUE COMBINED DISINFECTANT AND LAMP FOR EVAPORATOR DISINFECTION, WITH ROOM DELIVERY (BC, BC/BF 24-100)	
APC15200	PORKKA BLUE COMBINED DISINFECTANT AND LAMP FOR EVAPORATOR DISINFECTION, SEPARATE DELIVERY (BC, BC/BF 24-100)	
APC15201	PORKKA BLUE COMBINED DISINFECTANT AND TWO LAMPS FOR EVAPORATOR DISINFECTION, WITH ROOM DELIVERY (BC, BC/BF 48-200)	
APC15202	PORKKA BLUE COMBINED DISINFECTANT AND TWO LAMPS FOR EVAPORATOR DISINFECTION, SEPARATE DELIVERY (BC, BC/BF 48-200)	
	RAMP, NON-SLIP COATED:	
VH3130	• GENERAL MODEL - WIDTH 700/900 MM, HEIGHT 80 MM	
VH3131	• GENERAL MODEL - WIDTH 700/900 MM, HEIGHT 100 MM	
VH3132	• GENERAL MODEL - WIDTH 550/800 MM, HEIGHT 80 MM	

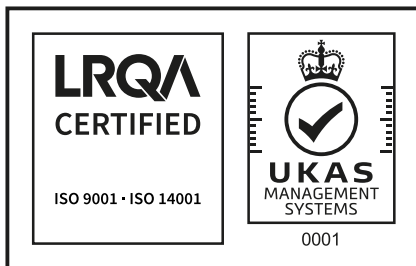


PORKKA BLUE COMBINED DISINFECTOR AND LAMP

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.