

Technical brochure 2024

Inventus DC light duty chillers and DF light duty freezers



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.

Benefits and features

For heavy use and demanding conditions

1 Powerful

25% more efficient.

1 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. The coating is available as an accessory. Extended hygiene packages further enhance safety.

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.

Inventus DC and DF product program

Light duty chillers and freezers - Inventus DC and DF



Inventus DC6

Inventus DC8

Inventus DF6

Inventus DF8

Control of chilling and freezing

The Inventus product range includes DC light duty chillers and DF light duty freezers, as well as various additional functionalities and equipment. Inventus DC and DF is suitable for professional kitchens, bakeries, hotels, cafes and similar places. In addition to chilling and freezing, the devices can be used for normal cold storage.

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. The product program offers solutions for every need.

Light duty chiller and freezer cabinets for different needs

Chillers and freezers are available in two different sizes in two storage temperatures - Inventus DC6/DC8 and DF6/DF8. DC8 and DF8 can use GN 2/1 wide shelves, baskets and GN containers. The 400x600 shelves are suitable for the smaller Inventus DC6 and DC8. Inventus uses high-quality stainless steel AISI 304.

Comprehensive additional functionalities and accessories

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

HOTEL, RESTAURANT & CATERING

Inventus DC light duty chillers and DF light duty 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 available as an accessory for the control panel and door handle.



Powerful and productive



Affluent and environmentally conscious



Innovative and modern



Future-proof



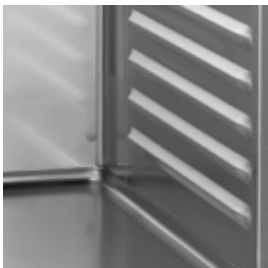
Large easy to read digital display, with simple and easy to use with a built-in microprocessor controller.



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



Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler.



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



Inventus DC8

Features

- Control unit with clear numeric display for temperature and other functions
- Key lock
- Chilling timer clock (DC models only)
- 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
- DC8 and DF8 are dimensioned for GN 2/1. DC8 and DF8 the container is widthwise
- Four stainless steel wire 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
- 25% more efficient and energy-saving cooling system with R290 refrigerant
- For the CC CO2 model, an electronic Carel expansion valve with auxiliary equipment is optional, standard delivery without.
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Defrost water evaporation as standard, drainage as an accessory
- Power supply 230 V / 50 Hz

Additional functionalities and accessories

- Nanoksi Fotonit coating available for the control panel and door handle.
- Can be connected to a remote system via the optional TTL adapter
- Electronic iLOQ locking system
- Central machine connection capability also for R744 systems
- Hot gas defrost for DC models
- Stainless steel panel shelf
- Stainless steel basket shelf (available for DC8 and DF8)
- Wheels instead of legs, two lockable (not available for CC-models)
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal door opener

Chilling (DC)

The cooling power of the devices is in accordance with the regulation that entered into force in Finland on February 1, 2009:

DC6: + 60°C...+6°C 32-37 kg / in less than 4 hours

DC8: + 60°C...+6°C 46-60 kg / in less than 4 hours

The cooling power has been measured with 35 or 50 mm thick layer that has been chilled in a stainless steel GN 1/1-65 or 40 container.

Freezing (DF)

Freezing amount and time (kg / 24h)

DF6: +0°C...-18°C 60 kg

DF8: +0°C...-18°C 80 kg

Note!

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).



Inventus DC8

HOTEL, RESTAURANT & CATERING

Inventus DC light duty chillers and DF light duty freezers

Technical data		DC chillers		DF freezers	
INVENTUS		DC6	DC8	DF6	DF8
Volume, gross	L	421	619	421	619
Volume, net	L	324	474	324	474

These devices are intended for use during the chilling or freezing operation at an ambient temperature of up to 30 °C (during the storage period at an ambient temperature of up to 40 °C).

External width	mm	600	850	600	850
External depth	mm	785	785	785	785
External height/standard legs	mm	2100	2100	2100	2100
External height/low legs	mm	2050	2050	2050	2050
External height/castors	mm	2080	2080	2080	2080
Internal width	mm	404	654	404	654
Internal depth	mm	610	555	610	555
Internal height	mm	1455	1455	1455	1455
Shelves (4 pcs), width	mm	401	651	401	651
Shelves, depth	mm	600	540	600	540
Maximum load / shelf	kg	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280
Ambient temperature range	°C	+10...+30	+10...+30	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12	-26...-15	-26...-15

Plug-in model:

Weight, gross	kg	142	162	142	162
Weight, net	kg	132	152	132	152
Nominal power	kW	0,74	0,92	0,66	0,86
Cord length	m	3	3	3	3
Refrigerant R290	g	150	150	150	150
Fuse, slow	A	16	16	16	16
Voltage/Frequency	V/Hz	230/50	230/50	230/50	230/50
Sound pressure level (1m)	dB(A)	< 55	< 55	< 55	< 55
Defrost method		Off-cycle	Off-cycle	Hot gas	Hot gas
(DC hot gas defrost is an accessory)		(Hot gas)	(Hot gas)		

Central cooling model R452A, R744 (CO2)		DC6 CC	DC8 CC	DF6 CC	DF8 CC
R452A					
R744					
R744 CAREL *					
Weight, gross	kg	132	152	132	152
Weight, net	kg	122	142	122	142
Heat extraction rate	W	900	1100	600	800
Evaporation temperature	C	-15	-15	-30	-30
Maximum allowable pressure PS R452A/R744	Bar	34/60	34/60	34/60	34/60
Nominal power	W	440	490	440	490
Voltage/Frequency	V/Hz	230/50-60	230/50-60	230/50-60	230/50-60
Defrost method		Electrical	Electrical	Electrical	Electrical

* Carel version includes Carel driver, electronic expansion valve and driver of the expansion valve factory installed.

Factory installed accessories

Number	Accessory
APC12100	TTL-ADAPTER
APF12010	iLOQ S10 ELECTRONIC LOCK + ONE KEY
APM20605	S10 ADDITIONAL KEY
EF2980	HOT GAS DEFROST FOR DC MODELS
APF10320	STAINLESS STEEL PANEL SHELF 6, 400 X 595 MM
APF10420	STAINLESS STEEL PANEL SHELF 8, 650 X 530 MM
API10103	STAINLESS STEEL WIRE SHELF 6, 400 X 600 MM
API10105	STAINLESS STEEL WIRE SHELF 8, 650 X 530 MM
APF10970	STAINLESS STEEL BASKET SHELF (AVAILABLE FOR MODELS DC8 AND DF8)
APF13800	4 PCS CASTORS TO REPLACE LEGS , TWO LOCKABLE NOTE! NOT AVAILABLE IN CC-MODELS
APF13200	4 PCS SHORT LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM TO 105 MM
APF12400	FOOT PEDAL DOOR OPENER
EF2872	DEFROST WATER DRAINAGE (NO EVAPORATION RESISTANCE), CC MODELS
APF19045	NANOKSI PHOTOCATALYTIC COATING ON DOOR HANDLE AND CONTROL DISPLAY
API10500	LED LIGHT WITH MOTION SENSOR



iLOQ S10



STAINLESS STEEL PANEL SHELF



STAINLESS STEEL BASKET SHELF



CASTORS



SHORT LEGS

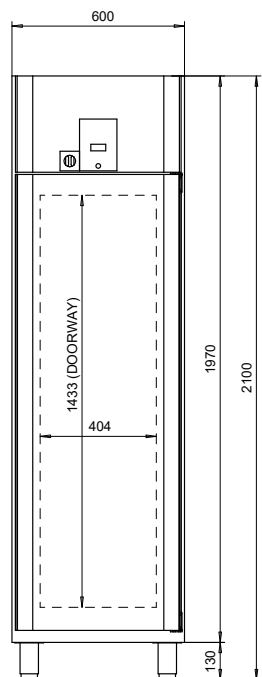
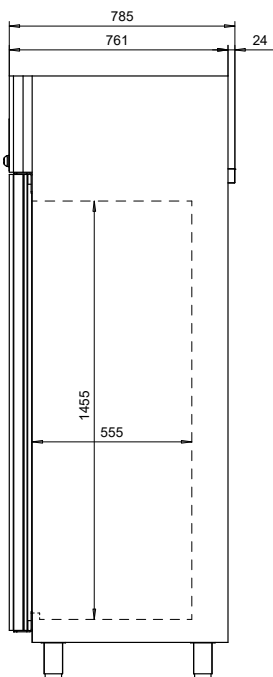


FOOT PEDAL DOOR OPENER

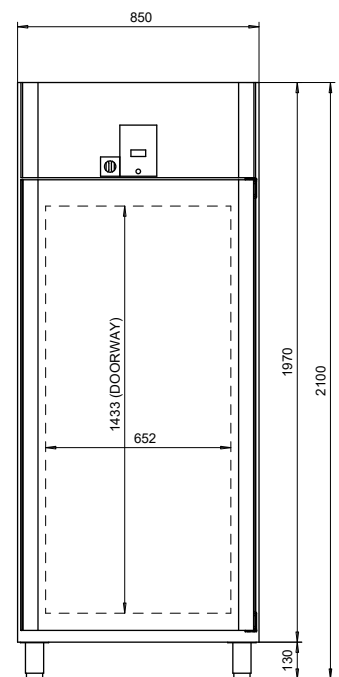
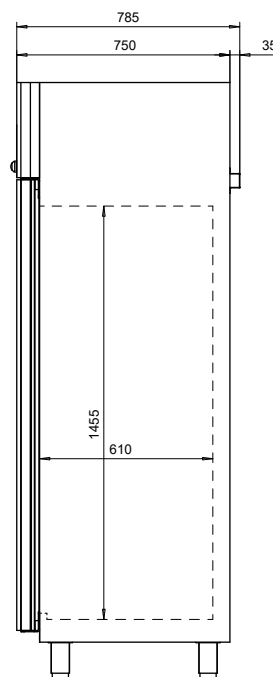
Main dimensions

Inventus DC and DF 6

Inventus DC and DF 8



EF1114_DCCDF6



EF1115_DCCDF8

DC and DF condenser air circulation



Notes

Notes

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.