

PORKKA

HOTEL, RESTAURANT & CATERING
Chiller And Freezer Cabinets

Brochure 2026

Inventus Professional Chiller And Freezer Cabinets

ENGLISH



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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. The microbe-protected control unit keyboard and door handle sticker available as an accessory with a hygiene-improving coating. It makes the contact surfaces safe to use by destroying harmful microbes.

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.



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.



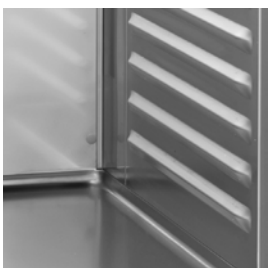
Easy to change pull out / push-in magnetic door gaskets.



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



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 C and F

Chillers and Freezers



Inventus 6



Inventus 7



Inventus 8

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 TWO STORAGE TEMPERATURE RANGES: C AND F

Cabinets are available in three different sizes - Inventus C6, C7 and C8. Inventus F6, F7 and F8 are available as freezers, respectively. Inventus C7 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 be used with GN 2/1 width shelves, baskets and GN containers. For smaller Inventus C6 and F6 models, shelves and / or baking trays with a size of 400x600 mm are suitable. Inventus cabinets utilize high-quality stainless steel.

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES FOR INVENTUS C 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 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

INVENTUS	CHILLER CABINETS			FREEZER CABINETS			
	C6	C7	C8	F6	F7	F8	
Energy efficiency class	B	B	B	C	B	B	
Energy efficiency index (EEI)	34,55	32,64	32,61	36,30	31,10	31,10	
Energy consumption, 24h (E 24h)	kWh 1,08	1,24	1,24	3,05	3,24	3,24	
Annual energy consumption	kWh 394	453	453	1113	1184	1184	
Electricity cost in 8 years (0,20 € / kWh)	EUR 473	543	543	1336	1420	1420	
Volume, gross	L 421	609	619	421	609	619	
Volume, net	L 324	473	474	324	473	474	
Climate class	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	
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	
External height/castors	mm 2080	2080	2080	2080	2080	2080	
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	
Plug-in model:							
Weight, gross	kg 129	162	162	131	151	159	
Weight, net	kg 120	152	152	122	141	149	
Nominal power	W 300	300	300	420	420	420	
Cord length	m 3	3	3	3	3	3	
Refrigerant, R290	g 115	110	110	83	90	90	
Fuse, slow	A 10	10	10	10	10	10	
Voltage/Frequency	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	
Sound pressure level (1m)	dB(A) < 50	< 50	< 50	< 50	< 50	< 50	
Defrost method	Off-cycle	Off-cycle	Off-cycle	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 *	Delivered with defrost heaters	Delivered with defrost heaters	Delivered with defrost heaters				
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	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	
Defrost method	Off-cycle	Off-cycle	Off-cycle	Electrical	Electrical	Electrical	

* Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed (max. 80 bar)

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
- Anti-tilt shelf supports
- Molded environmentally friendly HFC-free polyurethane insulation
- 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
- 4 painted wire rack shelves, three of which are adjustable in 56 mm increments and one is a bottom wire shelf

- 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

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

- hygiene improving coating for the door handle and control panel
- Bakery shelf system (available for 7 and 8)
- 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 7 and 8)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal



Inventus C Plus and F Plus

Chillers and Freezers for heavy use



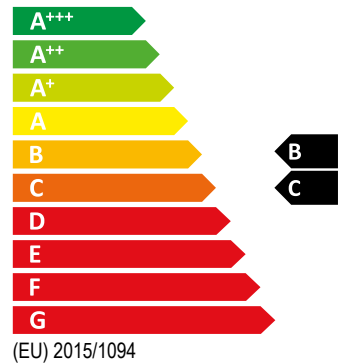
Inventus PLUS 6



Inventus PLUS 7



Inventus PLUS 8



REFRIGERATORS AND FREEZERS FOR HEAVY USE

The Inventus PLUS refrigerator collection has been developed for demanding conditions. Inventus PLUS offers automatically increasing cooling power and condensing capacity for commercial kitchens and fast food restaurants. Professional kitchens and bakeries have different challenges compared to commercial refrigeration equipment. For example, the higher temperature of the operating environment of a large kitchen requires more performance from the components and insulators of the refrigerator. Inventus PLUS is an excellent solution for heavy use. The products of the Inventus cabinet family are made of high-quality and long-lasting components, and the product program offers solutions for every need.

THREE SIZES: 6, 7, 8 AND TWO STORAGE TEMPERATURE RANGES: C AND F

Cabinets are available in three different sizes - Inventus C6, C7 and C8. Inventus F6, F7 and F8 are available as freezers, respectively. Inventus C7 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 be used with GN 2/1 width shelves, baskets and GN containers. For smaller Inventus C6 and F6 models, shelves and / or baking trays with a size of 400x600 mm are suitable. Inventus cabinets utilize high-quality stainless steel.

INVENTUS C PLUS AND F PLUS BENEFITS

The condensation air of the Inventus Plus models is taken from the back and bottom of the cabinet through a filter, so the condensation air is approximately 7 °C cooler than the air taken from the top of the cabinet if the room is not air-conditioned. The design saves electricity and extends the life of the cabinet's cooling mechanism. The warmer the environment, the more the refrigeration unit runs. The dirtier the condenser, the more electricity is consumed and the lifespan of the refrigeration unit is shortened. Cleaning the filter of the Inventus Plus cabinets is very easy and hassle-free. Inventus Plus models have an alarm function when the filter needs cleaning.

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES FOR INVENTUS PLUS C AND F MODELS

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

INVENTUS PLUS	CHILLER CABINETS			FREEZER CABINETS			
	C6 PLUS	C7 PLUS	C8 PLUS	F6 PLUS	F7 PLUS	F8 PLUS	
Energy efficiency class							
Energy efficiency index (EEI)	46,1	36,3	36,3	41,3	49,3	48,2	
Energy consumption, 24h (E 24h)	kWh	1,44	1,38	1,38	3,476	5,14	5,14
Annual energy consumption	kWh	525,6	503,7	503,7	1268,74	1876,1	1876,1
Electricity cost in 8 years (0,20 € / kWh)	EUR	841	806	806	2030	3002	3002
Volume, gross	L	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474
Climate class		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
External depth	mm	820	930	820	820	930	820
External height/standard legs	mm	2100	2100	2100	2100	2100	2100
External height/short legs	mm	2050	2050	2050	2050	2050	2050
External height/castors	mm	2080	2080	2080	2080	2080	2080
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	-5...+12	-5...+12	-5...+12	-26...-15	-26...-15	-26...-15
Weight, gross	kg	129	162	162	131	151	159
Weight, net	kg	120	152	152	122	141	149
Nominal power	W	410	410	410	600	600	600
Cord length	m	3	3	3	3	3	3
Refrigerant, R290	g	150	150	150	150	150	150
Fuse, slow	A	10	10	10	10	10	10
Voltage/Frequency		230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz
Sound pressure level (1m)	dB(A)	< 50	< 50	< 50	< 50	< 50	< 50
Defrost method		Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas

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
- Anti-tilt shelf supports
- Molded environmentally friendly HFC-free polyurethane insulation
- 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
- 4 pcs of painted wire shelves, of which three are standard wire shelves adjustable at 56 mm intervals and one is a bottom wire shelf
- Lockable door, tool-free replaceable magnetic seal

and durable spring hinges to keep the door open at a 90-degree angle

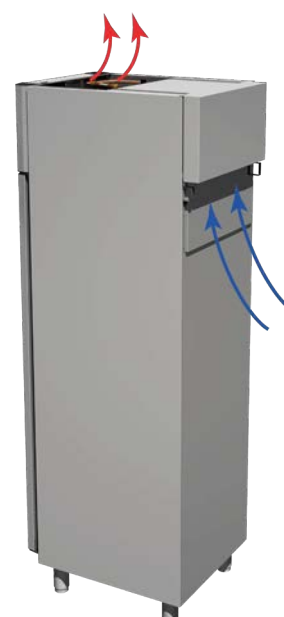
- Efficient and energy-saving cooling system with R290
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Defrost water evaporation as standard, drainage as an accessory
- Power supply 230 V / 50 Hz

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

- hygiene improving coating for the door handle and control panel
- Bakery shelf system (available for 7 and 8)
- Electronic iLOQ locking system
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for 7 and 8)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

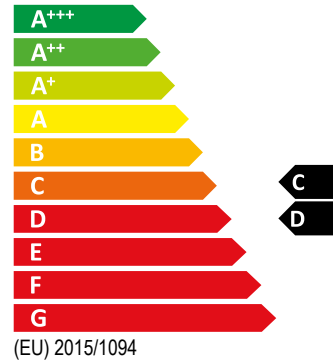
INVENTUS PLUS - CONDENSATION AIR CIRCULATION

PLUS cabinets draw the filtered condensation air they need from the back of the cabinet.



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.

INVENTUS	CHILLER CABINETS			FREEZER CABINETS		
	C6 GW	C7 GW	C8 GW	F6 GW	F7 GW	F8 GW
Energy efficiency class	D	C	C	D	D	D
Energy efficiency index (EEI)	53,43	39,74	41,82	57,20	53,90	56,60
Energy consumption, 24h (E 24h)	kWh 1,67	1,51	1,59	4,81	5,62	5,91
Annual energy consumption	kWh 610	551	580	1756	2051	2157
Electricity cost in 8 years (0,20 € / kWh)	EUR 975	882	929	2809	3282	3451
Volume, gross	L 421	609	619	421	609	619
Volume, net	L 324	473	474	324	473	474
Climate class	4	4	4	4	4	4
This appliance is intended for use in ambient temperatures up to 40 °C						
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
External height/castors	mm 2080	2080	2080	2080	2080	2080
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
Weight, gross	kg 135	171	171	144	171	171
Weight, net	kg 126	161	161	135	161	161
Shelves (4 pcs), width	mm 400	531	651	400	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...+30	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30
Storage temperature range	°C +1...+12	+1...+12	+1...+12	-26...-15	-26...-15	-26...-15
Nominal power	W 320	320	320	520	520	520
Cord length	m 3	3	3	3	3	3
Refrigerant, R290	g 115	110	110	83	90	90
Fuse, slow	A 10	10	10	10	10	10
Voltage/Frequency	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Sound pressure level (1m)	dB(A) < 50	< 50	< 50	< 50	< 50	< 50
Defrost method	Off-cycle	Off-cycle	Off-cycle	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, R448A, R449A, R407C, R455A						
R744						
R744 CAREL *	Delivered with defrost heaters	Delivered with defrost heaters	Delivered with defrost heaters			
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	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz
Defrost method	Off-cycle	Off-cycle	Off-cycle	Electrical	Electrical	Electrical

* Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed (max. 80 bar)

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
- Molded environmentally friendly HFC-free polyurethane insulation
- 4 pcs of painted wire shelves, of which three are standard wire shelves adjustable at 56 mm intervals and one is a bottom wire shelf
- 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

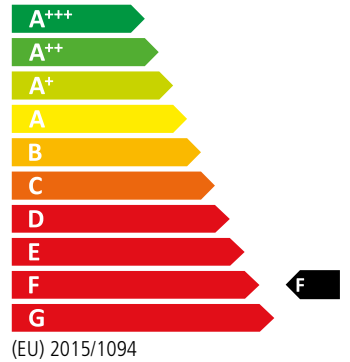
- Efficient and energy-saving cooling system with R290 refrigerant
- The CC CO2 model does not include an expansion valve
- Defrost water evaporation as standard, drainage as an accessory
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Power supply 230 V / 50 Hz
- CC model 230 V / 50-60 Hz

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

- hygiene improving coating for the door handle and control panel
- Bakery shelf system (available for 7 GW and 8 GW)
- 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 7 GW and 8 GW)
- Wheels instead of legs, two lockable
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

Inventus C/C and C/F

2-doors combined chiller/freezer cabinets



(EU) 2015/1094



Inventus C/F

CHILLER AND FREEZER CABINETS FROM PROFESSIONALS TO PROFESSIONALS

Inventus is a chiller and freezer collection developed for heavy use and demanding conditions. 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.

INVENTUS 2-DOORS COMBINED CHILLER/FREEZER CABINETS. TWO SIZES: 7 AND 8 AND TWO STORAGE TEMPERATURE RANGES: C/C AND C/F

Combined chiller/freezer cabinets are available in two sizes - 2-doors Inventus 7 and 8. Two temperature ranges: C/C and C/F.

Inventus 7 combined cabinets can use GN 2/1 depth shelves, baskets and GN containers or two GN 1/1 containers in a row. Models 8 can be used with GN 2/1 width shelves, baskets and GN containers. Inventus cabinets utilize high-quality stainless steel.

The cabinet has 2+2 coated wire shelves as standard, one of which is a standard wire shelf and the other is a bottom wire shelf.

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES FOR INVENTUS COMBINED CABINETS

Various additional functionalities and accessories can be utilized, such as wheels instead of legs.

The Inventus combined cabinet product range offers solutions for many different needs. Combined cabinets are also available in central cooling versions.

Inventus C CC/F-model consists of a central cooling chiller C upper cabinet and a plug-in freezer F compartment below it.

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
- Anti-tilt shelf supports
- Molded environmentally friendly HFC-free polyurethane insulation
- Combined cabinets are dimensioned for GN 2/1 and GN 1/1 containers and the vessel is in depth. Instead of one GN 2/1 container, two GN 1/1 containers can be used in succession
- 2+2 painted wire shelves: Bottom wire shelf and a standard wire shelf that can be adjusted in 30 mm increments
- Lockable door and lock placed at a practical height in the beam between the doors
- 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 has an electronic Carel expansion valve with auxiliary devices
- Defrost water evaporation as standard, drainage as an accessory
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Power supply 230 V - 50/60 Hz

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

- Electronic iLOQ locking system
- Central machine connection capability also for R744 systems
- Stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf
- Wheels instead of legs, two lockable, not available for CC-models
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- LED light upper and lower cabinet
- Footpedal door opener to the lower door

		COMBINED CHILLER/CHILLER AND CHILLER/FREEZER CABINETS							
INVENTUS		C/C 7		C/F 7		C/C 8		C/F 8	
		UPPER	LOWER	UPPER	LOWER	UPPER	LOWER	UPPER	LOWER
Energy efficiency class		F				F			
Energy efficiency index (EEI)		89,14				89,14			
Energy consumption, 24h (E 24h)	kWh	3,02				3,02			
Annual energy consumption	kWh	1102				1102			
Electricity cost in 8 years (0,20 € / kWh)	EUR	1763				1763			
Volume, gross	L	218	251	218	251	218	251	218	251
Volume, net	L	188	220	188	220	184	216	184	216
Total volume, brutto/netto	L	469/410		469/410		469/402		469/402	
Climate class		4		4		4		4	
These appliances are intended for use in ambient temperatures up to 40 °C									
External width	mm	730		730		850		850	
External depth	mm	870		870		750		750	
External height/standard legs	mm	2100		2100		2100		2100	
External height/short legs	mm	2050		2050		2050		2050	
External height/castors	mm	2080		2080		2080		2080	
Internal width	mm	534		534		654		654	
Internal depth	mm	675/450	675/450	675/450	675/450	555/300	555/300	555/300	555/300
Internal height	mm	650/505	745/600	650/505	745/600	650/505	745/600	650/505	745/600
Shelves (2+2 pcs), width	mm	531		531		651		651	
Shelves, depth	mm	660		660		540		540	
Maximum load / shelf	kg	70		70		70		70	
Maximum load / cabinet	kg	280		280		280		280	
Ambient temperature range	°C	+10...+40		+10...+40		+10...+40		+10...+40	
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-26...-15	+1...+12	+1...+12	+1...+12	-26...-15
Plug-in model:									
Weight, gross	kg	159		160		159		160	
Weight, net	kg	149		150		149		150	
Nominal power	W	300		420		300		420	
Cord length	m	3		3		3		3	
Refrigerant, R290	g	100	100	100	90	100	100	100	90
Fuse, slow	A	10		10		10		10	
Voltage/Frequency		230 V - 50/60 Hz		230 V - 50/60 Hz		230 V - 50/60 Hz		230 V - 50/60 Hz	
Sound pressure level (1m)	dB(A)	< 50		< 50		< 50		< 50	
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Off-cycle	Off-cycle	Off-cycle	Hot gas
CENTRAL COOLING -MODELS: R452A, R744 (C02)		C/C 7 CC		C/F 7 CC		C/C 8 CC		C/F 8 CC	
R452A, R448A, R449A, R407C, R455A									
R744 CAREL *		Delivered with defrost heaters				Delivered with defrost heaters			
Weight, gross	kg	135		139		136		140	
Weight, net	kg	125		129		126		130	
Heat extraction rate	W	400		250		400		250	
Evaporation temperature	C	-10		-28		-10		-28	
Maximum allowable pressure PS R452A/R744	Bar	34/60		34/60		34/60		34/60	
Nominal power	W	180		520		180		520	
Voltage/Frequency		230 V / 50-60 Hz				230 V / 50-60 Hz			
Defrost method		Off-cycle		Off-cycle C Electrical F		Off-cycle		Off-cycle C Electrical F	

* Carel version includes R744 cabinet plus Carel driver, expansion valve and solenoid valve factory installed (max. 80 bar).

Inventus Brine

Water+glykol liquid cooling system

BRINE systems use a high concentration of water/glycol mix or other anti-freeze solution (salt water is not allowed) which is chilled, then pumped around to do the required cooling. The common brines used for refrigeration are sodium.

The liquid used in the BRINE system is cooled for example, with a CO2 machine. Cooled liquid (often -8°C) pumped along the pipeline refrigeration equipment in the property. Refrigeration the unit is similar to the central cooling unit, but the expansion valve has been replaced by a liquid valve that cuts off the liquid Rotation. Alternatively, you can choose a 3-way valve to control the liquid circulation, if you want a continuous liquid flow to the return pipe.

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)
- Molded environmentally friendly HFC-free polyurethane insulation
- Anti-tilt shelf supports
- C7 BRINE is dimensioned for GN 2/1 and GN 1/1 containers. In C7 BRINE the vessel is in depth. Instead of one GN 2/1 container, two GN 1/1 containers can be used in succession
- C8 is dimensioned for GN 2/1 containers. In C8 BRINE the container is widthwise
- 4 pcs of painted wire shelves, of which three are standard wire shelves adjustable at 56 mm intervals and one is a bottom wire shelf



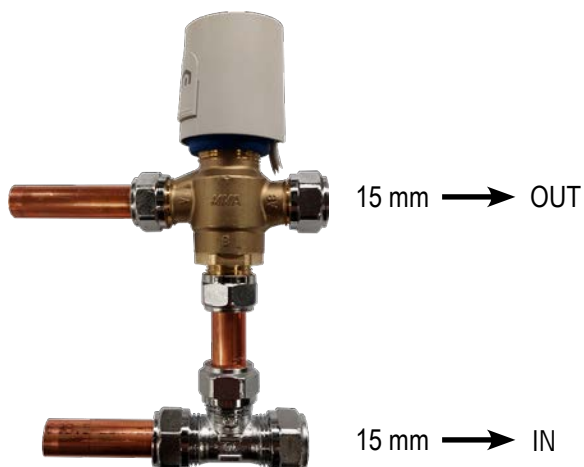
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving Brine cooling system
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Defrost water evaporation as standard
- Power supply 230 V / 50 Hz

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

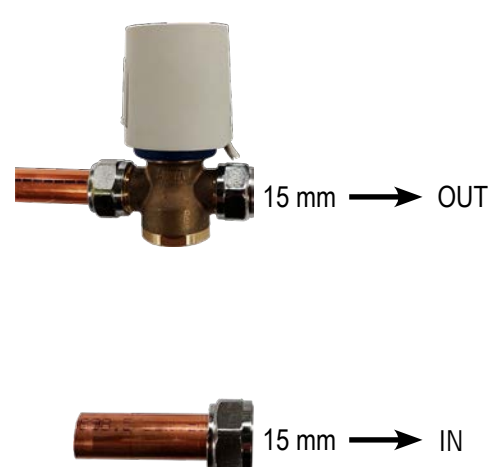
- Hygiene-improving coating to protect the control panel and handle surfaces from microbes
- Electronic iLOQ locking system
- stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for models C7 BRINE and C8 BRINE)
- LED light
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

INVENTUS		BRINE CHILLER CABINETS			BRINE CHILLER CABINETS WITH GLASS WINDOW		
		C6 BRINE	C7 BRINE	C8 BRINE	C6 GW BRINE	C7 GW BRINE	C8 GW BRINE
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	2150	2150	2150	2150	2150	2150
External height/short legs	mm	2100	2100	2100	2100	2100	2100
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...+30	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	+1...+12	+1...+12	+1...+12
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	475	475	475
Evaporation temperature	°C	-5	-5	-5	-5	-5	-5
Cooling capacity	kW	0,39	0,39	0,39	0,39	0,39	0,39
Fluid inlet temperature	°C	-8	-8	-8	-8	-8	-8
Volumetric fluid quantity	m ³ /h	0,2	0,2	0,2	0,2	0,2	0,2
Total pressure drop	kPa	24,9	24,9	24,9	24,9	24,9	24,9
Maximum allowable pressure PS	Bar	8	8	8	8	8	8
Nominal power	kW	0,1	0,1	0,1	0,11	0,11	0,11
Cord length	m	3	3	3	3	3	3
Fuse, slow	A	10	10	10	10	10	10
Voltage/Frequency		230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Sound pressure level	dB(A)	< 43	< 43	< 43	< 43	< 43	< 43
Defrost method		off-cycle	off-cycle	off-cycle	off-cycle	off-cycle	off-cycle

3-WAY LIQUID WALVE FOR CONTINUOUS LIQUID FLOW (G1/2")



2-WAY LIQUID WALVE (G1/2")



Inventus WHE

Liquid heat exchanger chiller and freezer cabinets

FOR DIFFERENT OPERATING ENVIRONMENTS

Professional kitchens and bakeries have different challenges compared to commercial refrigeration equipment. For example, the higher temperature of the operating environment of a commercial kitchen requires more performance from the components and insulators of the refrigerator and the possibility to lead the heat generated in the cooling out of the appliance for useful use. The preset water valve of the Inventus WHE device automatically manages the necessary liquid flow through the plate heat exchanger and ensures the best possible operation

of the equipment. The Inventus WHE series is an excellent solution also in shop and cafe environments. The product program offers solutions for every need.

CHILLER AND FREEZER CABINETS FOR DIFFERENT NEEDS

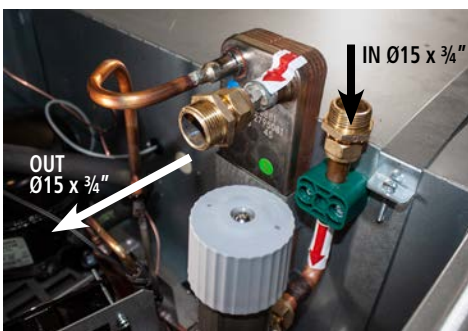
Inventus C6 WHE, C7 WHE and C8 WHE. Inventus F6 WHE, F7 WHE and F8 WHE are available in the WHE freezers, respectively. The upper part of the 2-door combination refrigerator C/F 7 WHE is a refrigerator and the lower part is a freezer.

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
- Molded environmentally friendly HFC-free polyurethane insulation
- Anti-tilt shelf supports
- C7 WHE and F7 WHE are dimensioned for GN 2/1 and GN 1/1 containers. In C7 WHE and F7 WHE, 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 WHE are dimensioned for GN 2/1 containers. In C8, M8 and F8 WHE, the container is widthwise
- 4 pcs of painted wire shelves, of which three are standard wire shelves adjustable at 56 mm intervals and one is a bottom wire shelf
- 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 and water/liquid heat exchanger
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Defrost water evaporation as standard,
- Power supply 230 V / 50 Hz

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

- Hygiene-improving coating to protect the control panel and handle surfaces from microbes
- Electronic iLOQ locking system
- stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for models C7 WHE, C8 WHE, F7 WHE and F8 WHE)
- LED light
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal



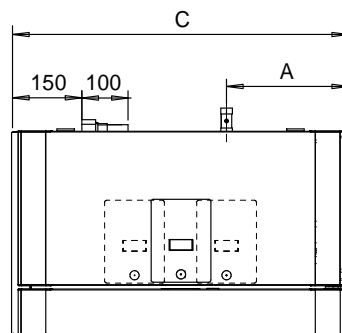
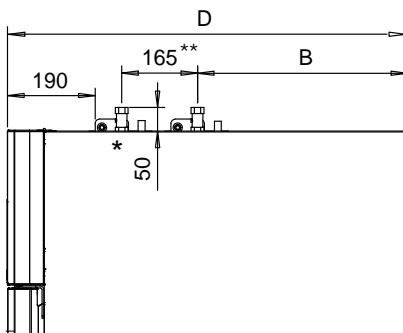
WHE WATER HEAT EXCHANGER AND SYSTEM DRAIN VALVE

The Inventus WHE system leads the heat generated during cooling away from the device for useful use. The WHE system has a factory-installed liquid heat exchanger, water valve and 3/4" pipe fittings. The manufacturer has preset the water valve, but it can be fine-tuned on site if necessary. The system can be drained of liquid, for example, during maintenance.

The water valve automatically adjusts the flow through the liquid condenser according to the condensation need and optimizes the performance of the device to be as energy efficient as possible.

INVENTUS	WHE CHILLER CABINETS			WHE FREEZER CABINETS			WHE COMBINATION CABINET		WHE COMBINATION CABINET		
	C6 WHE	C7 WHE	C8 WHE	F6 WHE	F7 WHE	F8 WHE	C/F 7 WHE		C/F 8 WHE		
							UPPER	LOWER	UPPER	LOWER	
Volume, gross	L	421	609	619	421	609	619	218	251	218	251
Volume, net	L	324	473	474	324	473	474	189	221	184	216
External width	mm	600	730	850	600	730	850	730		850	
External depth	mm	760	870	750	760	870	750	870		750	
External height/standard legs	mm	2150	2150	2150	2150	2150	2150	2150		2100	
External height/short legs	mm	2100	2100	2100	2100	2100	2100	2100		2050	
Internal width	mm	404	534	654	404	534	654	534	534	654	654
Internal depth	mm	610	675	555	610	675	555	675/450	675/450	555/300	555/300
Internal height	mm	1485	1485	1485	1485	1485	1485	650/505	745/600	650/505	745/600
Shelves (4 pcs), width	mm	401	531	651	401	531	651	531		651	
Shelves, depth	mm	600	660	540	600	660	540	660		540	
Maximum load / shelf	kg	70	70	70	70	70	70	70		70	
Maximum load / cabinet	kg	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	
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	-26...-15	-26...-15	-26...-15	+1...+12	-26...-15	+1...+12	-26...-15
Weight, gross	kg	129	162	162	131	151	159	160		160	
Weight, net	kg	120	152	152	122	141	149	150		150	
Nominal power	kW	0,3	0,3	0,3	0,42	0,42	0,42	420		420	
Cord length	m	3	3	3	3	3	3	3		3	
Refrigerant, R290	g	115	110	110	83	90	90	100	90	100	90
Fuse, slow	A	10	10	10	10	10	10	10		10	
Voltage/Frequency		230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50-60 Hz		230 V / 50-60 Hz	
Sound pressure level	dB(A)	< 50	< 50	< 50	< 50	< 50	< 50	< 50		< 50	
Minimum water flow rate (Fluid flow)	L/min	2	2	2	2	2	2	2		2	
Pressure drop	kPa	< 1	< 1	< 1	< 1	< 1	< 1	< 1		< 1	
Maximum water temperature	°C	20	20	20	20	20	20	20		20	
Defrost method		Off-cycle	Off-cycle	Off-cycle	Hot gas	Hot gas	Hot gas	Off-cycle	Hot gas	Off-cycle	Hot gas

INVENTUS GW	CHILLER CABINETS WITH GLASS WINDOW			FREEZER CABINETS WITH GLASS WINDOW		
	C6 GW WHE	C7 GW WHE	C8 GW WHE	F6 GW WHE	F7 GW WHE	F8 GW WHE
Ambient temperature range	°C	+10...+30	+10...+30	+10...+30	+10...+30	+10...+30
Weight, gross	kg	142	162	162	144	165
Weight, net	kg	132	152	152	135	155
Nominal power	kW	0,32	0,32	0,32	0,52	0,52



	8 WHE	7 WHE	6 WHE	C/F 7 WHE
A mm	130	130	110	265
B mm	410	410	360	455
C mm	850	730	600	730
D mm	750	870	760	870

* Note! In BC/BF WHE cabinets, the pipe connections increase the total height by 60 mm

** Note! Combination cabinets only

Inventus Cabinets - factory installed accessories

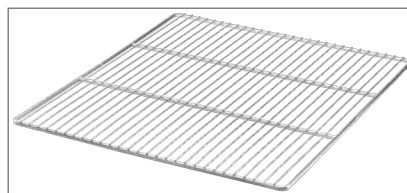
CODE	ACCESSORY
APC12100	TTL-ADAPTER
APF12010	iLOQ S10 ELECTRONIC LOCK + ONE KEY
APM20605	S10 ADDITIONAL KEY
APF10320	STAINLESS STEEL PANEL SHELF 6, 400 X 595 MM
APF10520	STAINLESS STEEL PANEL SHELF 7, 530 X 650 MM
APF10420	STAINLESS STEEL PANEL SHELF 8, 650 X 530 MM
API10103	STAINLESS STEEL WIRE SHELF 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
API10207	SHELF BRACKET PAIR COMBINATION CABINETS 7
API10208	SHELF BRACKET PAIR COMBINATION CABINETS 8
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
API10135	STAINLESS STEEL DRAWER / SHELF, INVENTUS 6
API10521	STAINLESS STEEL DIVIDER, DRAWER / SHELF, INVENTUS 6
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-LIGHTS WITH MOTION SENSOR FOR BOTH UPPER AND LOWER CABINETS (COMBINATION CABINETS ONLY)
APF19045	A HYGIENE-IMPROVING ANTIMICROBIAL COATED CONTROL UNIT KEYBOARD AND DOOR HANDLE
API20100	INVENTUS C 230V 50/60Hz
API20101	INVENTUS F 230V 50/60Hz
API10092	HYGIENIC ROOFING 6
API10093	HYGIENIC ROOFING 7
API10094	HYGIENIC ROOFING 8
API10090	HYGIENIC ROOFING WITH FILTER 7 COMBINED CABINETS
API10091	HYGIENIC ROOFING WITH FILTER 8 COMBINED CABINETS



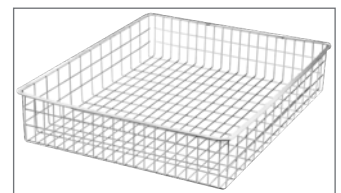
iLOQ S10



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

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



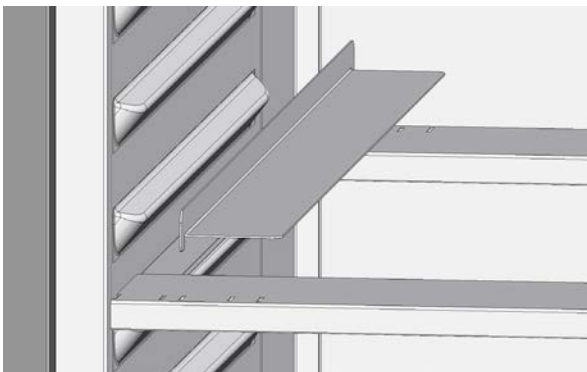
Following shelf widths fits into the Framing System

Inventus 7:

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

Inventus 8:

- 600 / 650 mm
- Max. depth 530 mm



Inventus 6 - shelf/drawer

Porkka's innovative Inventus 6 shelf/drawer brings flexibility and efficiency to the kitchen! Easily convert your Inventus 6 refrigerator or freezer into a drawer solution that maximizes storage space and speeds up work. The perfect choice for Fast Food and à la carte kitchens where fluidity, capacity and ease of use are needed. Increase storage space and efficiency with a small additional investment!



The shelf/drawers can be used with different sizes of steel or plastic GN containers, just like a normal refrigerated drawer system.

The drawer can directly accommodate container sizes GN-1/1, GN-1/2, GN-1/3, GN-2/3, GN-2/4, and with dividers, the drawer frame is suitable for GN-1/9, GN-1/6 and GN-1/4 containers.

The shelf/drawer's bearing-mounted slide rails are made of stainless steel and the smooth-sliding drawer is easy to pull out of the cabinet.

The shelf/drawer's top plate functions both as a shelf and prevents food from dripping from above into the GN container below.

The maximum load per shelf/drawer is 40 kg.



BENEFITS OF THE ACCESSORY IN BRIEF

- Easily adds drawer capacity to your kitchen to make your work easier
- Saves space compared to traditional linear furniture
- Easy to install, use and keep clean
- The structure is designed so that the air inside the cabinet can circulate freely
- Also suitable for the existing Inventus 6 model refrigerator or freezer in the kitchen

Sales and delivery conditions

1. PRICES

All prices are exclusive of VAT. We reserve the right to adjust prices if changes in taxation, exchange rates, or other government-imposed charges affect the basis for pricing, or if costs increase due to circumstances beyond our control. The delivery term is FCA Ylöjärvi, free at our factory, or as otherwise agreed. Standard packaging is included in the prices. Upon request, freight can be quoted separately to the desired destination (this service may not be available for all regions). Prices do not include costs arising from waste management or recycling. In accordance with applicable legislation, the holder of waste is responsible for the disposal of WEEE (Waste Electrical and Electronic Equipment) when used professionally.

2. PRODUCT FEATURES

Any specifications relating to product appearance, construction, or technical properties stated in brochures are binding only if separately confirmed by the seller. Due to continuous product development, we reserve the right to make changes to the products without prior notice.

3. CHANGES AND CANCELLATIONS TO ORDERS

The buyer must notify the seller in writing of any changes or cancellations without delay. Such notifications must be received no later than 10 working days prior to the confirmed delivery date. Changes or cancellations of orders for customized products must always be separately agreed upon. The seller reserves the right to invoice the buyer for the value of the canceled or modified product based on its stage of completion, should the change or cancellation be made less than 10 working days before delivery. The new delivery time for a modified order will be calculated from the date of the requested change, unless otherwise agreed. The delivery date may be modified by the customer up to 10 working days before the confirmed delivery date; any changes after this period will not be accepted.

4. RETURNS

Returns are not accepted without prior written agreement. Any claims regarding delivered goods must be submitted within eight (8) days of receipt. All returns must be pre-approved by our representative. A maximum of 80% of the value of standard products (excluding freight) will be credited for returns not due to seller error. Freight charges are non-refundable. Return shipping is the responsibility of the customer and may be invoiced separately. The right of return applies only to standard products (excluding accessories) that are unused, undamaged, and returned in their original packaging.

5. INSURANCE

The customer is solely responsible for transport and transport insurance of the goods.

6. WARRANTIES

For export deliveries, the warranty applies solely to spare parts and is limited to ex works terms. The warranty period for export deliveries is one (1) year and sixty (60) days from the date the goods leave the factory. The warranty applies only to the original purchaser. To maintain warranty validity, the following conditions must be met:

- The product has been installed in accordance with the provided installation instructions
- The product has been used solely for its intended purpose
- The product has been operated and maintained in accordance with the instructions supplied
- Any maintenance has been performed by an authorized service provider

In the event of a defect, the seller or an authorized service provider must be contacted without delay to determine how the issue will be addressed. A defect report must include the following information:

- Brand, model, and serial number of the product
- Description of the defect and the conditions under which it occurs
- Name of the seller
- Reference number of the order, delivery note, or invoice to verify warranty eligibility

7. OTHER TERMS

These terms are subject to the provisions of Orgalime S2000, General Conditions for the Supply of Mechanical, Electrical and Electronic Products.

Notes

Notes

PORKKA

Porkka Finland Oy is an internationally recognized supplier of professional refrigeration equipment and cold and clean room solutions. Key target areas include hotels and restaurants, food industry, retail, healthcare and research and professional kitchens in the marine industry. Porkka Finland is part of the Finnish Festivo-Porkka Group.

Success of Porkka is based on decades of experience, customer-oriented design and continuous product development. Porkka products are known for their high quality, long life cycle, energy efficiency and sustainable environmental thinking. The materials used in Porkka products are as environmentally friendly and recyclable as possible. Depending on the product group, the recycling rate of products can be even 80 %.



Porkka products are designed and manufactured in accordance with international quality and environmental standards and other regulations. The management system of Porkka is certified according to standards ISO 9001:2015 and ISO 14001:2015.

We reserve the right to make changes without prior notice.

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