

PORKKA

HOTEL, RESTAURANT & CATERING
Chillers, Freezers, Blast chillers, Blast freezers

Brochure 2026

Inventus DC Chiller And DF Freezer Cabinets
BC/BF Blast Chillers / Blast Freezers

ENGLISH



Contents

Benefits and features	4
Inventus light duty chillers and freezers DC and DF	6
Inventus DC and DF technical data	9
Inventus water heat exchanger chillers and freezers DC WHE and DF WHE	10
Inventus DC WHE and DF WHE technical data	11
Inventus DC and DF factory installed accessories	12
Inventus DC6 and DF6 - stainless shelf / drawer for GN containers	13
Inventus blast chillers and blast freezers BC/BF	14
Inventus BC/BF technical data	15
Inventus water heat exchanger blast chillers and blast freezers BC/BF WHE	16
Inventus BC/BF WHE technical data	17
Inventus BC/BF factory installed accessories	18

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.

Inventus DC and DF

Chiller and freezer cabinets



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

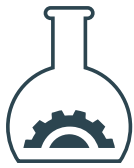
Professional kitchens and bakeries face different challenges compared to commercial refrigeration equipment. For example, the higher temperature of a commercial kitchen environment requires more performance from refrigeration unit components and insulation panels. The product program offers solutions 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.

COMPREHENSIVE ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

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



Powerful and productive



Affluent and environmentally conscious



Innovative and modern



Future-proof



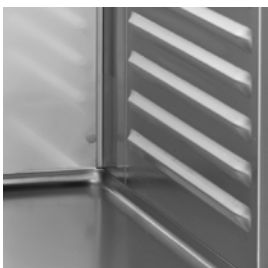
Large easy to read digital display, with simple and easy to use with a built-in microprocessor controller.



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

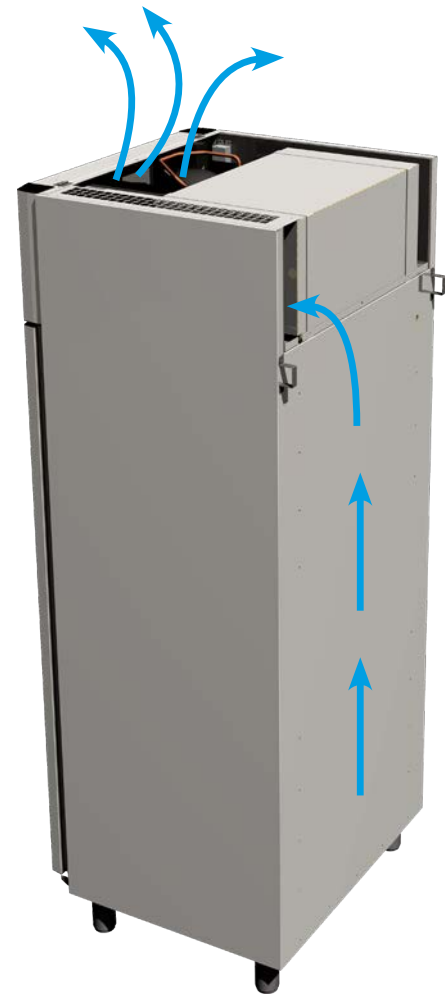
Chiller and freezer cabinets – Inventus DC and DF

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
- Molded environmentally friendly HFC-free polyurethane insulation
- Non-tilting shelf guides
- 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

- Hygiene-improving coating to protect the control panel and handle surfaces from microbes
- 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



DC and DF condenser air circulation

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

Light duty chillers and light duty freezers

		CHILLER CABINETS		FREEZER CABINETS	
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	135	160	135	160
Weight, net	kg	126	150	126	150
Nominal power	W	740	920	660	860
Cord length	m	3	3	3	3
Refrigerant R290	g	150	150	150	150
Fuse, slow	A	16	16	16	16
Voltage/Frequency		230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
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 CAREL *					
Weight, gross	kg	119	134	119	134
Weight, net	kg	110	125	110	125
Heat extraction rate	W	900	1100	600	800
Evaporation temperature	C	-15	-15	-30	-30
Maximum allowable pressure PS R452A/R744	Bar	34/80	34/80	34/80	34/80
Nominal power	W	440	490	440	490
Voltage/Frequency	V/Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz	230 V / 50-60 Hz
Defrost method		Electrical	Electrical	Electrical	Electrical

* Carel version includes Carel driver, electronic expansion valve and driver of the expansion valve factory installed (max. 80 bar)

Liquid heat exchanger Light duty chillers and light duty freezers - Inventus DC WHE and DF WHE

FOR DIFFERENT OPERATING ENVIRONMENTS

Professional kitchens and bakeries have different challenges compared to commercial refrigeration equipment. For example, the higher temperature of the industrial kitchen environment requires more performance from the refrigeration equipment components and insulation and the ability to conduct the heat generated during cooling away from the equipment for use. The pre-set water valve of the Inventus WHE device automatically handles the required liquid flow through the plate heat exchanger and ensures the best possible operation

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
- Molded environmentally friendly HFC-free polyurethane insulation
- Non-tilting shelf guides
- DC8 WHE and DF8 WHE are dimensioned for GN 2/1. DC8 WHE and DF8 WHE 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
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Defrost water evaporation as standard, CC models drainage as an accessory
- Power supply 230 V / 50 Hz

ADDITIONAL FUNCTIONALITIES AND ACCESSORIES

- Hygiene-improving coating to protect the control panel and handle surfaces from microbes
- Can be connected to a remote system via the optional TTL adapter

of the equipment. The Inventus WHE series is also an excellent solution for retail and café environments. The product range offers solutions for every need.

LIGHT DUTY CHILLER AND FREEZER CABINETS FOR DIFFERENT NEEDS

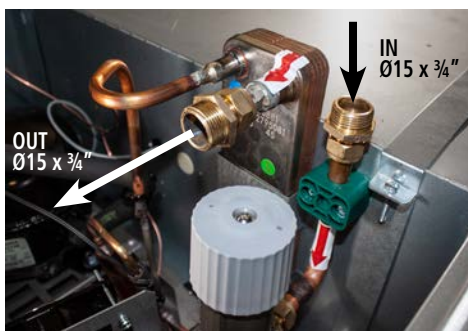
Inventus WHE heat exchanger (water/liquid) chillers are available in two different sizes; Inventus DC6 WHE ja DC8 WHE. Inventus models DF6 WHE ja DF8 WHE are available in the WHE freezers, respectively.



Inventus DC8 WHE

- Electronic iLOQ locking system
- Hot gas defrost for DC models
- Stainless steel panel shelf
- Stainless steel basket shelf (available for DC8 and DF8)
- Stainless steel shelf/drawer for GN containers (for example GN-1/1, 1/2, 1/3 etc.) for the storage area of the Inventus 6 cabinet. Maximum load 40 kg / shelf/drawer
- LED-light
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal door opener

INVENTUS	CHILLER CABINETS			FREEZER CABINETS	
		DC6 WHE	DC8 WHE	DF6 WHE	DF8 WHE
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					
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...+40	+10...+40	+10...+40	+10...+40
Storage temperature range	°C	+1...+12	+1...+12	-26...-15	-26...-15
Weight, gross	kg	135	160	135	160
Weight, net	kg	126	150	126	150
Nominal power	W	740	920	660	860
Cord length	m	3	3	3	3
Refrigerant R290	g	150	150	150	150
Fuse, slow	A	16	16	16	16
Voltage/Frequency		230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
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)		



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 DC and DF - factory installed accessories

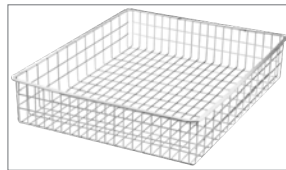
NUMBER	ACCESSORY
APC12100	TTL-ADAPTER
APF12010	iLOQ S10 ELECTRONIC LOCK + ONE KEY
APM20605	S10 ADDITIONAL KEY
EF2980	HOT GAS DEFROST FOR DC MODELS
APF10320	STAINLESS STEEL PANEL SHELF 6, 400 X 595 MM
APF10420	STAINLESS STEEL PANEL SHELF 8, 650 X 530 MM
API10103	STAINLESS STEEL WIRE SHELF 6, 400 X 600 MM
API10105	STAINLESS STEEL WIRE SHELF 8, 650 X 530 MM
APF10970	STAINLESS STEEL BASKET SHELF (AVAILABLE FOR MODELS DC8 AND DF8)
API10135	STAINLESS STEEL SHELF / DRAWER FOR GN-1/1 CONTAINERS (STORAGE AREA, DOES NOT INCLUDE CONTAINERS), INVENTUS 6
API10521	STAINLESS STEEL DIVIDER, SHELF / DRAWER, INVENTUS 6
APF13800	4 PCS CASTORS TO REPLACE LEGS , TWO LOCKABLE (NOTE! NOT AVAILABLE IN CC AND WHE-MODELS)
APF13200	4 PCS SHORT LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM TO 105 MM
APF12400	FOOT PEDAL DOOR OPENER
APF19045	A HYGIENE-IMPROVING ANTIMICROBIAL COATED CONTROL UNIT KEYBOARD AND DOOR HANDLE
API10500	LLED LIGHT WITH MOTION SENSOR



iLOQ S10



STAINLESS STEEL PANEL SHELF



STAINLESS STEEL BASKET SHELF



CASTORS



SHORT LEGS

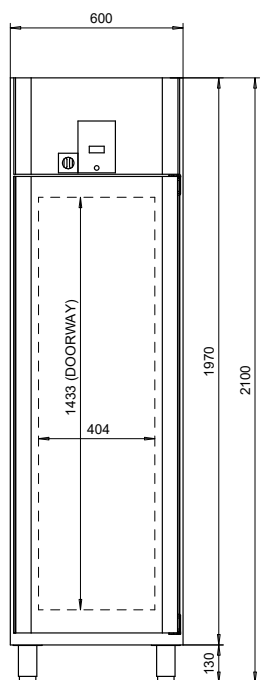
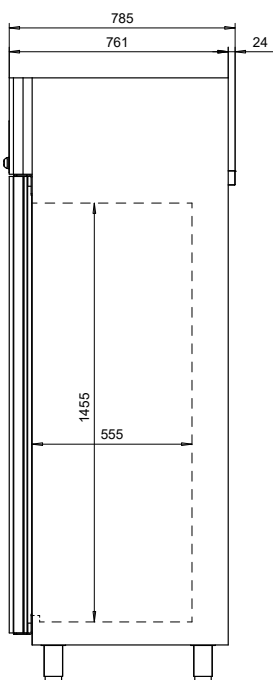


FOOT PEDAL DOOR OPENER

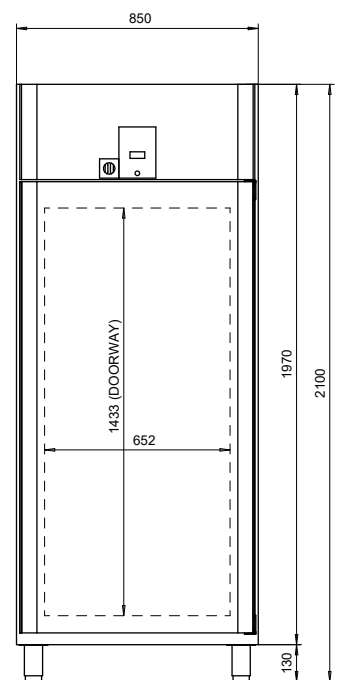
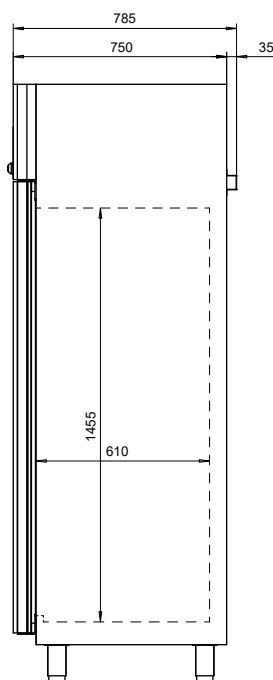
Inventus DC and DF main dimensions

INVENTUS DC AND DF 6

INVENTUS DC AND DF 8



EF1114_DCDP6



EF1115_DCDP8

Inventus DC6 and DF6 - stainless shelf / drawer for GN containers



The shelf/drawers can be used with steel or plastic GN containers of different sizes, 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 sliding 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

Inventus 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.



In the Inventus BC/BF 7 model, the evaporator fans are located on the rear wall. In the BC/BF 8 model, it is located on the right side wall. Inside, there is a product temperature sensor with a handle, which allows you to easily monitor the cooling of the product.

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.

MORE FLEXIBILITY WITH YOUR OWN PROGRAMS, PRODUCT SENSOR AS STANDARD

It is possible to make your own programs 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.

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 program a 3-stage process, evaporator defrost cycle programmable before or after the process, finally programmable start of storage mode if desired
- Product sensor for safe cooling control based on product temperature
- 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
- 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

- Hygiene-improving coating to protect the control panel and handle surfaces from microbes
- 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.

BLAST CHILLERS/BLAST 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	kpl	19 paria	10 paria
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		230 V / 50 Hz	230 V / 50 Hz
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 R455A			
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 (max. 80 bar)

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.

Liquid heat exchanger blast chillers/blast freezers – Inventus BC/BF WHE

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.



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.



In the Inventus BC/BF 7 model, the evaporator fans are located on the rear wall. In the BC/BF 8 model, it is located on the right side wall. Inside, there is a product temperature sensor with a handle, which allows you to easily monitor the cooling of the product.

CHILLER AND FREEZER CABINETS FOR DIFFERENT NEEDS

Inventus BC/BF WHE heat exchanger (water/liquid) chillers are available in two different sizes; Inventus BC/BF 7 WHE and BC/BF 8 WHE.

WHE LIQUID 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.



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 program a 3-stage process, evaporator defrost cycle programmable before or after the process, finally programmable start of storage mode if desired
- Product sensor for safe cooling control based on product temperature
- USB connector for data transfer
- Can be connected to a remote system
- Recording of self-monitoring and alarm / deviation data
- Audiovisual alerts locally
- Door switch for door open alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel
- Molded environmentally friendly HFC-free polyurethane insulation
- BC/BF 7 WHE and BC/BF 8 WHE are dimensioned for GN 1/1 containers. In the BC/BF 7 WHE, the container is widthwise. In the BC/BF 8 WHE, 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 with R452A refrigerant and water/liquid heat exchanger
- Stainless steel legs, height adjustable from 130 to 205 mm
- Meltwater drainage 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
- Stainless steel panel shelf
- Short legs instead of long legs, adjustment margin 70 mm - 105 mm
- Electronic locking system
- Evaporation of defrost water instead of drainage
- Foot pedal door opener



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.

		BLAST CHILLERS/BLAST FREEZERS	
INVENTUS		BC/BF 7 WHE	BC/BF 8 WHE
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	kpl	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
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

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

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

Note!

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.

Inventus BC/BF - factory installed accessories

NUMBER	ACCESSORY
APC12100	TTL-ADAPTER
API20099	GN 1/1 STAINLESS STEEL PANEL SHELF 7
APF11900	GN 1/1 STAINLESS STEEL PANEL SHELF 8
APF13200	4 PCS SHORT LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM TO 105 MM
APF12400	FOOT PEDAL DOOR OPENER
APF16500	ELECTRICAL EVAPORATION OF DEFROST WATER
APF19045	A HYGIENE-IMPROVING ANTIMICROBIAL COATED CONTROL UNIT KEYBOARD AND DOOR HANDLE



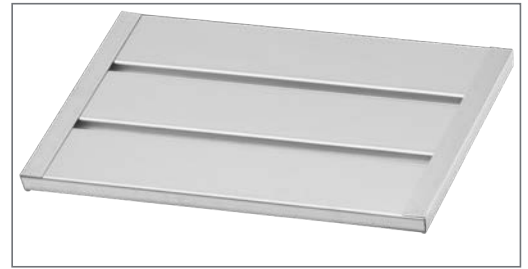
SHORT LEGS



FOOT PEDAL



ELECTRICAL EVAPORATION OF DEFROST WATER



GN 1/1 STAINLESS STEEL PANEL SHELF



Inventus BC/BF 8

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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