

PORKKA INVENTUS CABINET -SERIES

FOR CHILLED AND FROZEN PRODUCTS



Available in three cabinet sizes in three different temperatures

Porkka Inventus models are available in Chill (C), Medium (M) and as a Freezer cabinet (F), in three different cabinet sizes. The C7, M7 and F7 models accept GN 2/1 shelves, baskets or pans in the depth or 2 GN 1/1 pans, whilst the C8, M8 and F8 accept GN 2/1 in the width. The C6, M6 and F6 versions take Euronorm sized shelves or bakery plates 400(w) x 600 (d).

The interior and exterior surfaces of all models are fabricated in stainless steel AISI 304.

Energy-efficient

Our cabinets are fully compliant with the European Eco-design energy labelling regulation EN 16825 for professional refrigeration equipment. The entire Porkka Inventus range of refrigerators and freezers has been rated as 'A' or 'B' class with a power consumption of only 0.79 kW per 24 hours in some models.

Eco-friendly refrigerants

R290 Propane is one of the most efficient Eco-friendly refrigerants available commercially today. R290, with a GWP of Three is rapidly becoming the most popular refrigerant in use in the UK and Ireland. Many retailers have adopted R290 as their minimum standard particularly for plug-in applications.

Innovative equipment

The cabinets are supplied as standard with four adjustable stainless steel shelves. The brackets prevent the shelf from tipping when the shelf is pulled partially out. Cabinet can be supplied either with legs or castors. Inventus 7 and 8 models are also available with innovative Bakery shelf framing system. Bakery shelf framing system offers ultimate modular versatility for conservation of chilled or frozen bakery products. System is easy to install, to use and and to keep clean.

Easy maintenance

Every care has been taken to ensure that high hygienic levels can be maintained including rounded corners, a one piece dished floor pan, and integrated shelf supports, all of which avoid dirt traps and make the cabinets easy to deep clean. Anti-tilt shelf runners help to avoid accidental spillages. Pull out / push in door gaskets are easy and quick to change.



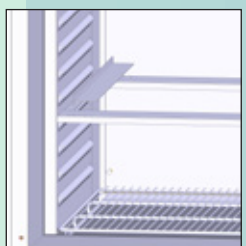
Large, easy to read digital display, simple to use with a built-in microprocessor controller.



Moulded, anti-tilt shelf supports for increased flexibility and much easier cleaning & sanitising.



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



Additional Bakery Shelf Framing System allow use of bakery shelves in Inventus 7 and 8 models.



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



INVENTUS 6

Designed for use in either kitchen or bakery applications the C6, M6 and F6 cabinets give a small footprint for limited space operations, ideal for small kitchens or bakery outlets.

The cabinets are supplied with four Euronorm stainless steel shelves. For bakery application the cabinet can accept up to 25 bakery plates 400x600 mm (not supplied) with 40 mm spacing between trays. They include a built-in condenser filter, which is simple and easy to clean.

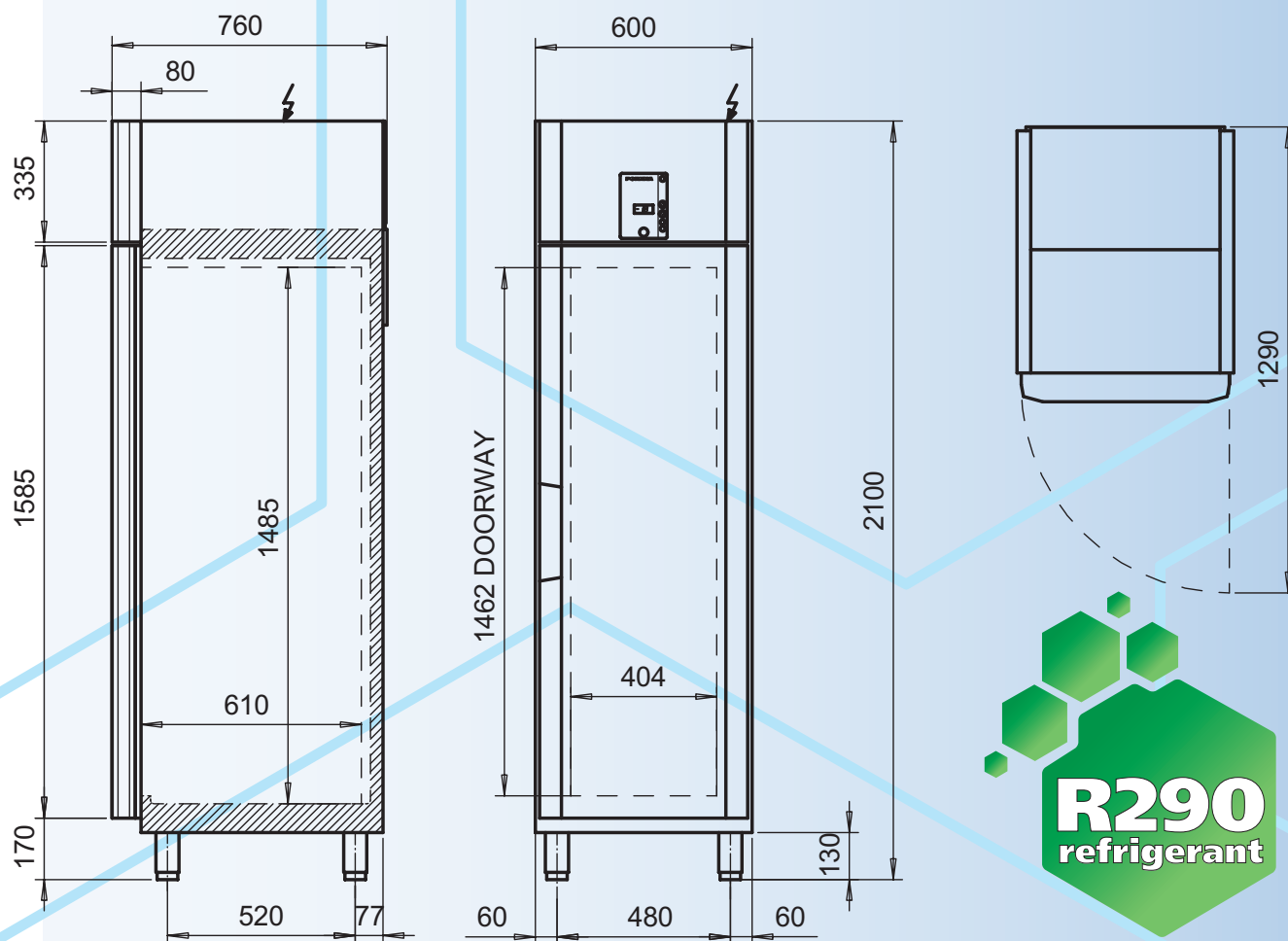


Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



Specifications

| Inventus | C6 | M6 | F6 |
|--|--------------------|--------------------|-------------------|
| Energy efficiency class | B | B | B |
| Energy efficiency index | 28,5 | 28,5 | 34,1 |
| Energy Consumption (kWh/Year) | 328 | 328 | 1057 |
| Gross/Net Volume EN16825 (litres) | 421/331 | 421/331 | 421/331 |
| Climate class | 4 | 4 | 4 |
| Operating Temperature | +2...+12 °C | -5...+12 °C | -26...-15 °C |
| Amb. Temperature | +16...+43 °C | +16...+43 °C | +16...+43 °C |
| Width (mm) | 600 | 600 | 600 |
| Depth (mm) | 760 | 760 | 760 |
| Hight (mm) | 2100 | 2100 | 2100 |
| Hight with castors (mm) | 2070 | 2070 | 2070 |
| Internal widht (mm) | 404 | 404 | 404 |
| Internal depth (mm) | 610 | 610 | 610 |
| Internal hight (mm) | 1485 | 1485 | 1485 |
| Shelves (pcs) | 4 | 4 | 4 |
| Size of the shelves (width x depth mm) | 400 x 600 | 400 x 600 | 400 x 600 |
| Gross/Net weight (kg) | 142/132 | 142/132 | 142/132 |
| Connection power plug-in and CC (kw) | 0.3 | 0.5 | 0.5 |
| Voltage | 230V/50Hz | 230V/50Hz | 230V/50Hz |
| Defrost | Air | Hotgas | Hotgas |
| Refrigerant (g)/GWP | R290/115 g (GWP 3) | R290/115 g (GWP 3) | R290/83 g (GWP 3) |

INVENTUS 7

Porkka Inventus 7 has been designed for use in professional kitchens and food preparation areas. Porkka insist that all material and components are of the highest quality and sourced from suppliers with a proven track record for quality and high manufacturing and ethical standards. As a result, we can say that Durability, Reliability and Quality are built into every Porkka product.

Porkka Inventus 7 cabinets accept GN 2/1 shelves, baskets or pans in the depth of 2 GN 1/1 pans. The entire Porkka Inventus range is refrigerated using the highly efficient and environmentally friendly R290 Propane. This combination of efficiency and robust build allow Porkka Inventus cabinets to operate comfortably in ambient temperature up to 43°C.

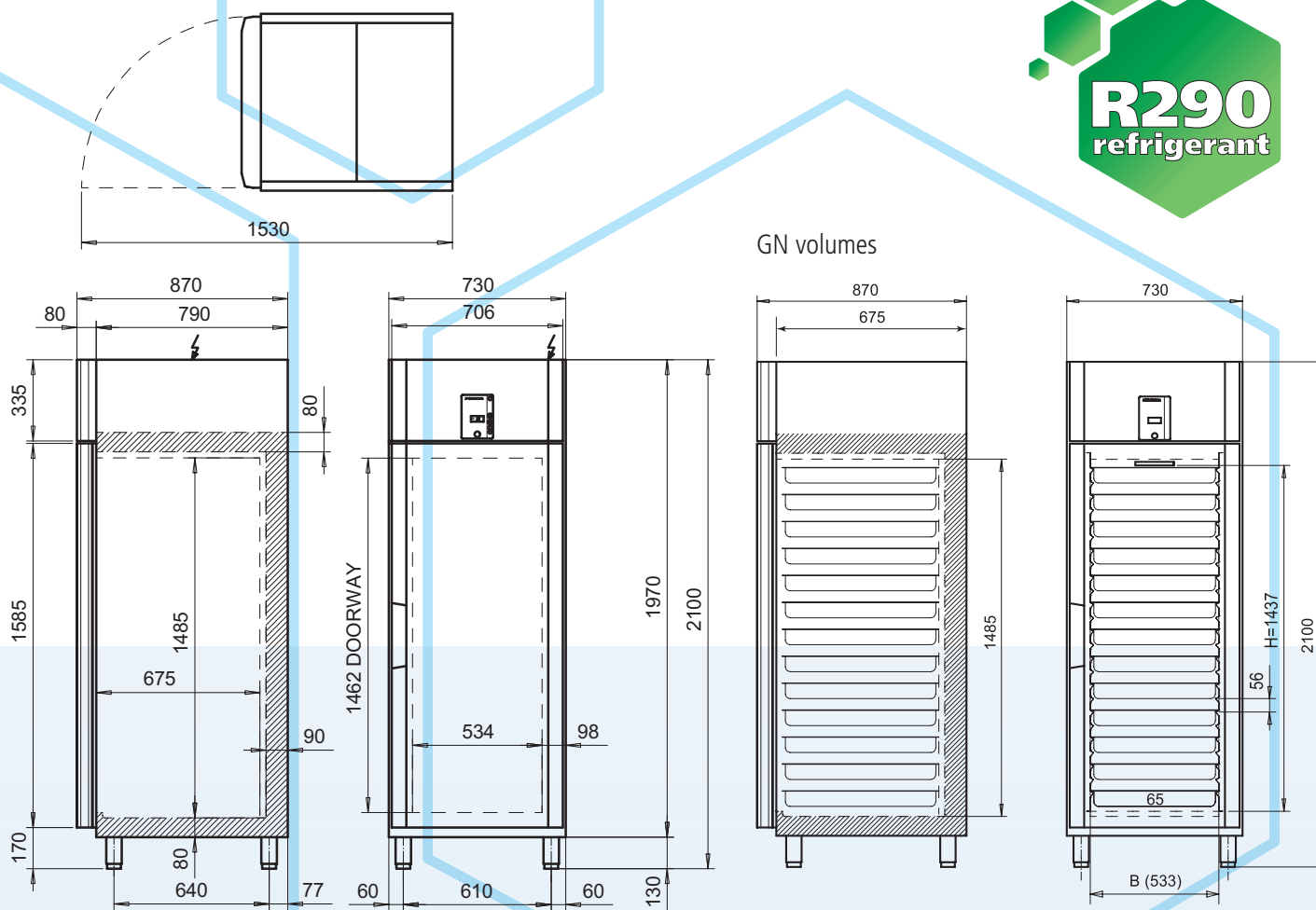


Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port (RS 485 with optional converter as additional accessory)
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



GN volumes

Specifications

| Inventus | C7 | M7 | F7 |
|--|--------------------|--------------------|-------------------|
| Energy efficiency class | A | A | B |
| Energy efficiency index | 24,0 | 24,0 | 27,7 |
| Energy Consumption (kWh/Year) | 408 | 408 | 1042 |
| Gross/Net Volume EN16825 (litres) | 609/489 | 609/489 | 609/489 |
| Climate class | 4 | 4 | 4 |
| Operating Temperature | +2...+12 °C | -5...+12 °C | -26...-15 °C |
| Amb. Temperature | +16...+43 °C | +16...+43 °C | +16...+43 °C |
| Width (mm) | 730 | 730 | 730 |
| Depth (mm) | 870 | 870 | 870 |
| Height (mm) | 2100 | 2100 | 2100 |
| Height with castors (mm) | 2070 | 2070 | 2070 |
| Internal width (mm) | 534 | 534 | 534 |
| Internal depth (mm) | 675 | 675 | 675 |
| Internal Height (mm) | 1485 | 1485 | 1485 |
| Shelves (pcs) | 4 | 4 | 4 |
| Size of the shelves (width x depth mm) | 530 x 650 | 530 x 650 | 530 x 650 |
| Gross/Net weight (kg) | 162/152 | 162/152 | 162/152 |
| Connection power plug-in and CC (kw) | 0.3 | 0.5 | 0.5 |
| Voltage | 230V/50Hz | 230V/50Hz | 230V/50Hz |
| Defrost | Air | Hotgas | Hotgas |
| Refrigerant (g)/GWP | R290/110 g (GWP 3) | R290/110 g (GWP 3) | R290/90 g (GWP 3) |

INVENTUS PREMIUM X7 The Inventus Premium model's variable speed compressor, as well as an even more insulating frame, allow for extremely low energy consumption. Inventus Premium CX7 consumes electricity only 0.789 kW / day. Inventus Premium models have been tested for professional use

The Inventus Premium models have been tested according to EN 16825 Energy Labeling for Professional Refrigeration Equipment category "A".



Features

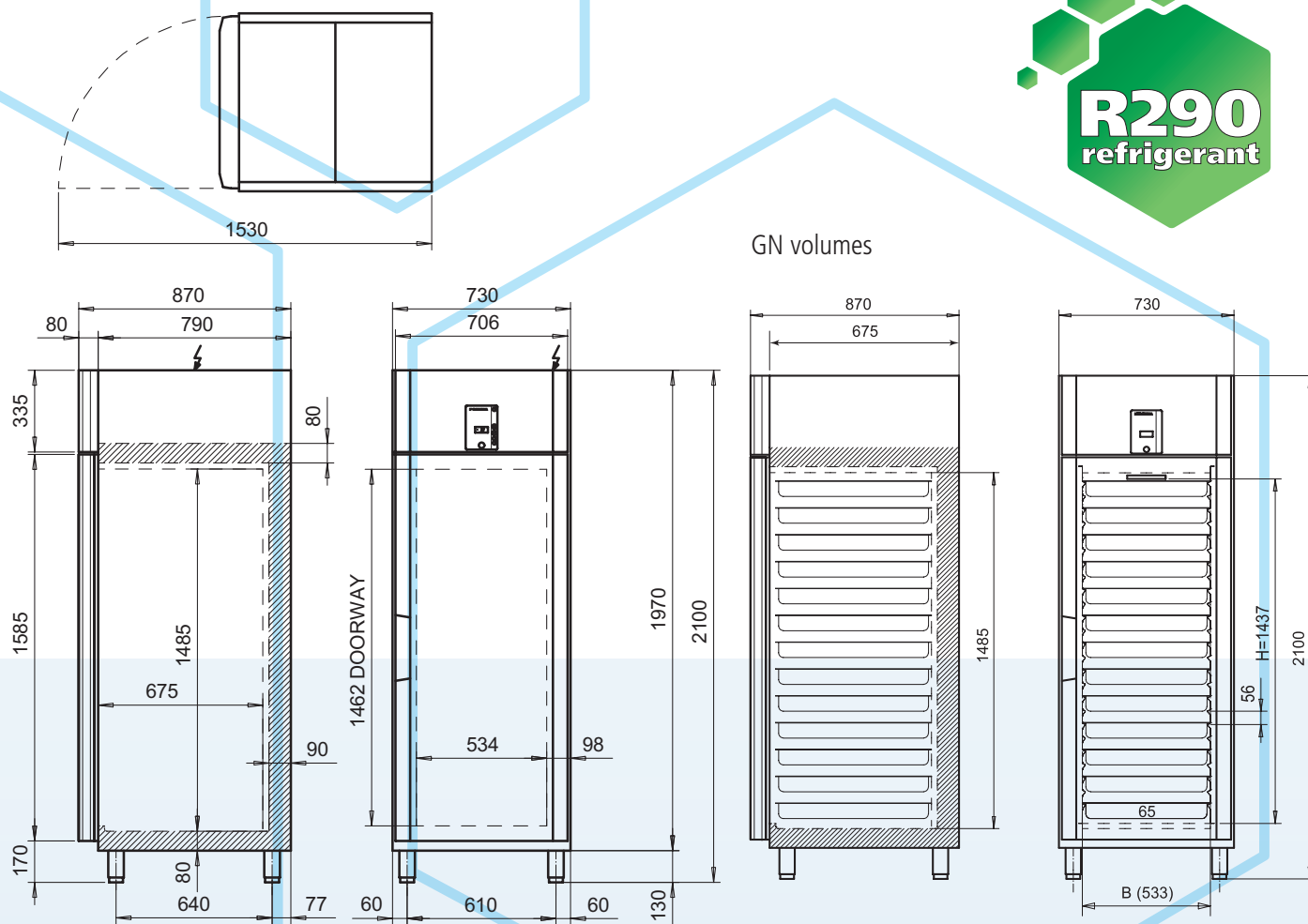
- GN 2/1 shelves or containers in the depth (alternatively 2 x GN1/1 shelves)
- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port (RS 485 with optional converter)
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



GN volumes



Specifications

| Inventus | CX7 | FX7 |
|--|--------------------|-------------------|
| Energy efficiency class | A | A |
| Energy efficiency index | 22,2 | 23,1 |
| Energy Consumption (kWh/Year) | 288 | 1042 |
| Gross/Net Volume EN16825 (litres) | 609/489 | 609/489 |
| Climate class | 4 | 4 |
| Operating Temperature | -5...+12 °C | -26...-15 °C |
| Amb. Temperature | +16...+43 °C | +16...+43 °C |
| Width (mm) | 730 | 730 |
| Depth (mm) | 870 | 870 |
| Hight (mm) | 2100 | 2100 |
| Hight with castors (mm) | 2070 | 2070 |
| Internal widht (mm) | 534 | 534 |
| Internal depth (mm) | 675 | 675 |
| Internal hight (mm) | 1485 | 1485 |
| Shelves (pcs) | 4 | 4 |
| Size of the shelves (width x depth mm) | 530 x 650 | 530 x 650 |
| Gross/Net weight (kg) | 162/152 | 162/152 |
| Connection power plug-in and CC (kw) | 0.3 | 0.5 |
| Voltage | 230V/50Hz | 230V/50Hz |
| Defrost | Hotgas | Hotgas |
| Refrigerant (g)/GWP | R290/110 g (GWP 3) | R290/90 g (GWP 3) |

INVENTUS 8

Designed for use in professional kitchens and food preparation areas, the chassis size C8, M8 and F8 is designed to accept GN 2/1 shelves or containers in the width.

Your Inventus 8 can be easily modified for bakery use with optional Porkka Bakery Shelf Framing System.

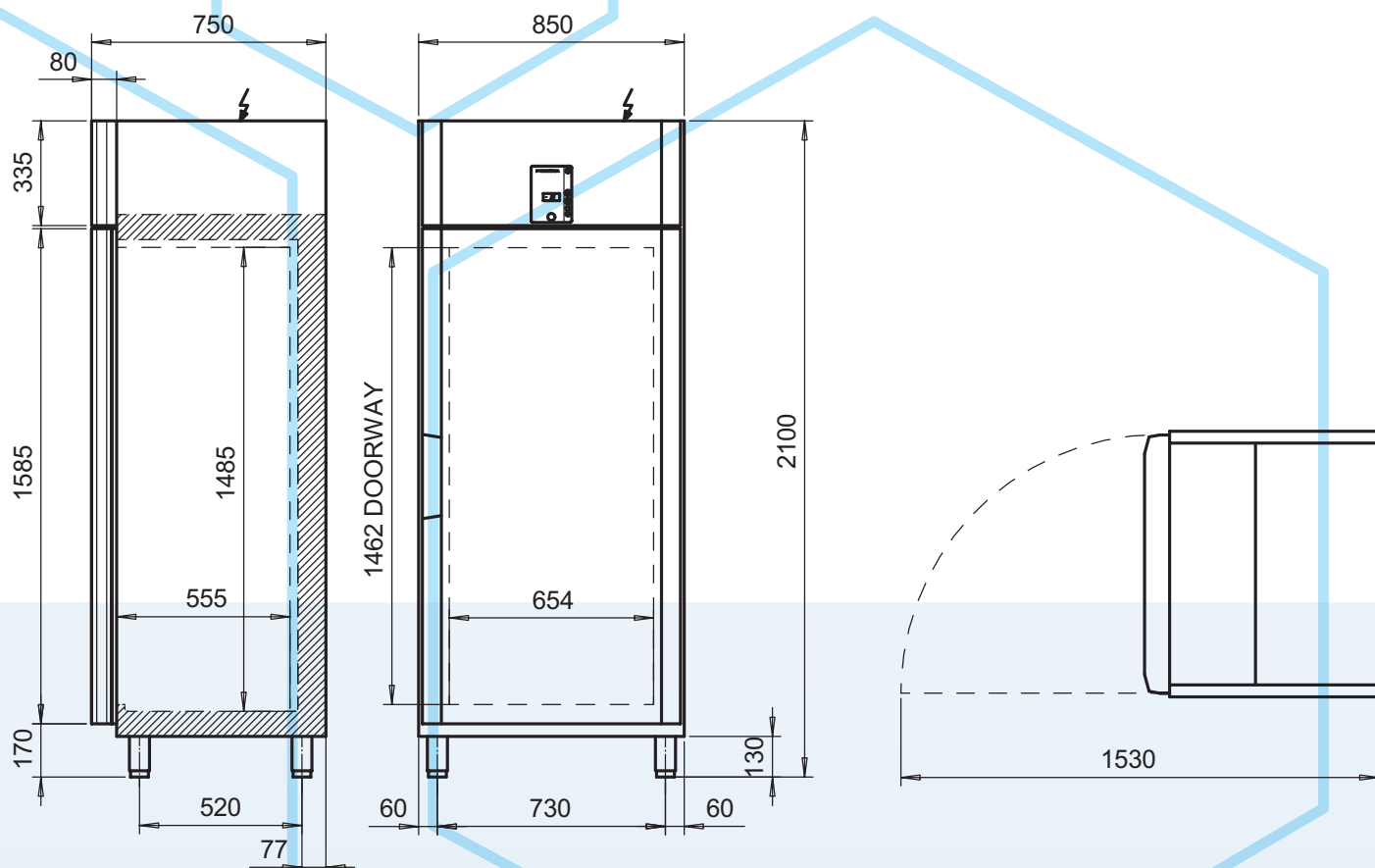


Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Condenser cleaning information/alarm
- TTL-Mod Bus communication port (RS 485 with optional converter)
- External and interior finish in stainless steel grade AISI 304
- Insulation with high density HCF free polyurethane
- 4 pcs stainless steel wire shelves adjustable in increments of 56 mm
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Highly efficient machinery with easy to clean filter
- Efficient, environmental friendly, energy saving, hermetic air cooled HCF free refrigerant R290
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50 H
- Central alarm connection ready

Optional Features

- Also available for connection to a central cooling refrigeration system
- Extra shelves as required
- Bakery shelves
- Castors 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener



Specifications

| Inventus | C8 | M8 | F8 |
|--|--------------------|--------------------|-------------------|
| Energy efficiency class | A | A | B |
| Energy efficiency index | 24,2 | 24,2 | 30,2 |
| Energy Consumption (kWh/Year) | 342 | 342 | 1162 |
| Gross/Net Volume EN16825 (litres) | 619/491 | 619/491 | 619/491 |
| Climate class | 4 | 4 | 4 |
| Operating Temperature | +2...+12 °C | -5...+12 °C | -26...-15 °C |
| Amb. Temperature | +16...+43 °C | +16...+43 °C | +16...+43 °C |
| Width (mm) | 850 | 850 | 850 |
| Depth (mm) | 750 | 750 | 750 |
| Hight (mm) | 2100 | 2100 | 2100 |
| Hight with castors (mm) | 2070 | 2070 | 2070 |
| Internal widht (mm) | 654 | 654 | 654 |
| Internal depth (mm) | 555 | 555 | 555 |
| Internal hight (mm) | 1485 | 1485 | 1485 |
| Shelves (pcs) | 4 | 4 | 4 |
| Size of the shelves (width x depth mm) | 650 x 530 | 650 x 530 | 650 x 530 |
| Gross/Net weight (kg) | 162/152 | 162/152 | 162/152 |
| Connection power plug-in and CC (kw) | 0.3 | 0.5 | 0.5 |
| Voltage | 230V/50Hz | 230V/50Hz | 230V/50Hz |
| Defrost | Air | Hotgas | Hotgas |
| Refrigerant (g)/GWP | R290/110 g (GWP 3) | R290/110 g (GWP 3) | R290/90 g (GWP 3) |

FUTURE **E** REFRIGERATORS, MEDIUM TEMPERATURE AND FREEZER CABINETS

Porkka commercial cabinets are designed with powerful refrigeration units allowing them to operate efficiently in high ambient conditions.

They are available to operate with the latest hydrocarbon energy efficient refrigerant R290.

Manufactured in three temperature ranges:

- Chiller Cabinets, Type C: +1°C...+12°C
- Medium Temperature Cabinets, Type M: -5°C...+12°C
- Freezer Cabinets, Type F: -26°C...-15°C



Future E C520/M520/F520



Future E C720/M720/F720



Future E C722/M722/F722

Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual and audible high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Exterior/Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC free polyurethane
- 4 pcs wire shelves, powder paint coating, adjustable in increments of 30 mm
- 4 pairs anti-tilt stainless steel shelf supports
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Efficient and energy saving, hermetic air cooled HFC refrigerant system

- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Models 720/722 can accept GN 2/1 pans or containers

Optional Features

- External surfaces available with white polyester coated (food safe) sheet steel
- Extra shelves as required
- Stainless steel wire or panel shelves
- Stainless steel wire baskets
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Real-time temperature data logging with download to USB facility
- Door operated internal LED light
- Foot pedal door opener
- Castors 2 of which are lockable.
- Water cooled condenser with valve for connection to a chiller plant system



- Also available for connection to a central cooling refrigeration system
- Electrical supply 230V/60Hz (available for certain models)
- Heat treated wooden packaging

Specifications

| FUTURE E | C520/M520/F520 | C720/M720/F720 | C722/M722/F722 |
|-----------------------------|----------------|------------------|--------------------|
| Operating Temperature | See below | See below | See below |
| Ambient Temperature | +5...+38°C | +5...+38°C | +5...+38°C |
| Width (mm) | 600 | 850 | 730 |
| Depth (mm) | 700 | 700 | 800 |
| Height (mm) | 2030 | 2030 | 2030 |
| Height with Castors (mm) | 1990 | 1990 | 1990 |
| Internal Width (mm) | 480 | 730 | 610 |
| Internal Depth (mm) | 560 | 560 | 660 |
| Internal Height (mm) | 1430 | 1430 | 1430 |
| Usable net Volume (Ltr) | 291 | 471 | 453 |
| Shelves | 4 | 4 | 4 |
| Shelf sizes (width x depth) | 400 x 530 | GN 2/1 - 650x530 | GN 2/1 - 530 x 650 |
| Connection Power (kW) | 0.33/0.4/0.56 | 0.33/0.4/0.56 | 0.33/0.4/0.56 |
| Voltage | 230V/50-60Hz | 230V/50-60Hz | 230V/50-60Hz |
| Gross Weight (kg) | 120 | 140 | 150 |

Operating Temperatures: Type C (Chillers) +1...+12°C. Type M (Medium temperature) -5...+12°C. Type F (Freezers) -26...-15°C.
(E) = available with R290 refrigerant, electrical supply 230V/50Hz only.