

PORKKA

HOTEL, RESTAURANT & CATERING
Commercial Upright Cabinets

Porkka Inventus

Blast Cabinets
BC/BF7, BC/BF8



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Inventus Blast Cabinets

The range of Porkka Inventus BC/BF Blast Chiller and Blast Freezers is versatile and can be used for a multitude of different applications. Both stand alone models with integral air cooled condensing units and CC models to be connected to remote condensing units are available. The BC/BF 7 and the BC/BF 8 are optimized for GN 1/1 containers. The insulation material used is ozone zone friendly.



Porkka Inventus BC/BF 8

Features

- Full color touch pad display
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- The new SMH soft-/medium-/hard- process control for blast chilling/freezing
- Convenient single product probe for precise and accurate soft chilling
- Optional automatic storage after the blast chilling or blast freezing process has finished
- CFC/HCFC and HFC free polyurethane insulation
- Shelf supports dimensioned for GN 1/1 containers
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Plug-in model with environmental friendly R452A refrigerant, alternative CC model available
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Audible and visual local alarms for HACCP purposes
- Stainless steel chassis
- Electrical supply 230V/50Hz

Optional Features

- Condensate tray for defrost water
- Castors, 2 of which are lockable
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Foot pedal door opener

New Porkka SMH



The new Porkka XB800 controller include the SMH, an optimized blast chilling/freezing process control for a modern commercial kitchen.

The SMH is designed to be a productive part of your food production chain, setting no limits to your best recipes.

The new Porkka SMH blast chilling and freezing process

The Inventus Blast Cabinets effectiveness is based on the SMH process by Porkka. The new process consists of three precision controlled phases, that are optimized for the product to be chilled.

Three SMH phases

The first phase is heavy-duty (H) operation. It is designed to minimize the process time spent on the most risky temperature range for bacterial growth. The second phase (M) is for avoid surface freeze up and to even out the product's internal temperature keeping the process speed optimal. Lastly, the soft phase (S) is to finalize the process and ensure the true set process temperature.

Ease of use

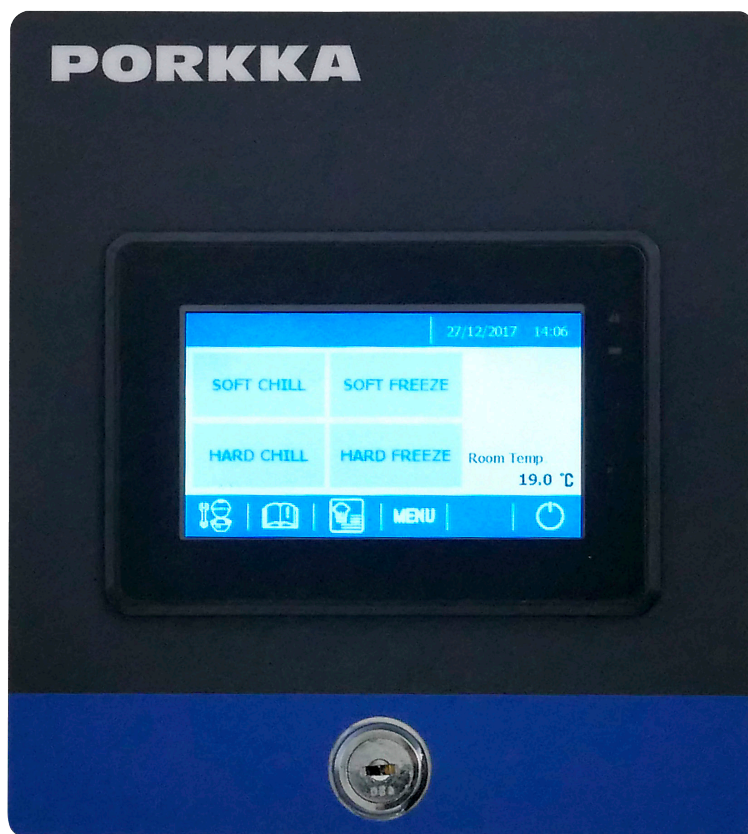
The equipment has a storing function to make daily use easier. This is automatically enabled following the completion of selected program. The equipment is also equipped with auto-defrost to ensure uninterrupted continuous production. To ensure effective removal of condensate water the equipment should be connected to an appropriate waste outlet.

- Four quick programs, factory pre-set according to national legislation
- 12 memory slots for customized programs
- Separate function for fish sanitation

SMH - a part of your quality system

The blast chilling process is a critical control point of commercial food production. SMH by Porkka offers a tool to set critical limits into the blast process according your HACCP program for supervising the blast process. Connections for remote systems are available as standard in the SMH controller.





PORKKA XB800 Controller

Personalised programs

The equipment is supplied with the option to save and edit blast chilling and blast freezing programs according to your own formula. The basic program can consist of 1 – 3 process parts and a storage function.

The selectable phases are:

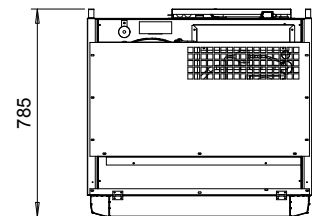
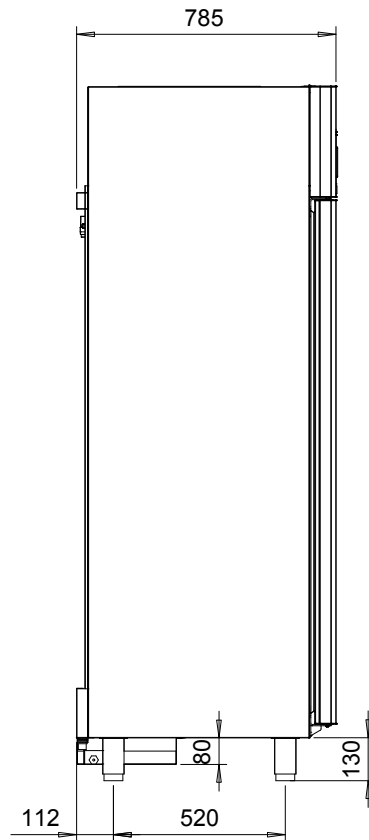
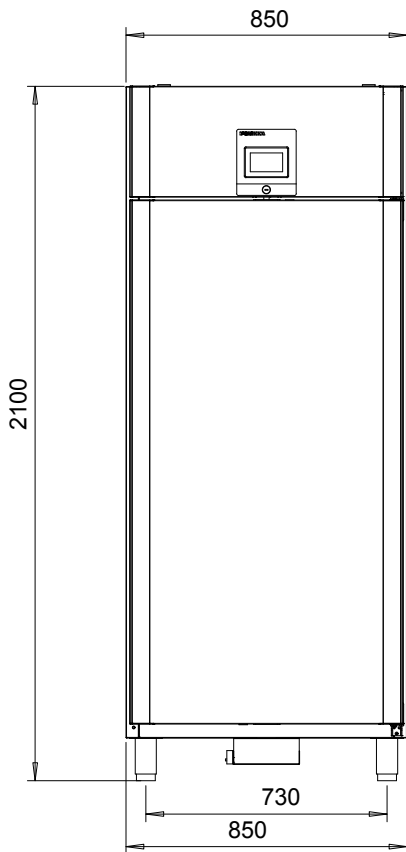
1. Blast chilling (Hard)
2. Blast chilling (Soft)
3. Blast freezing
4. Storing

Specifications

Inventus	BC/BF 7
Climate class (EN 16825)	4
Operating Temperature	+125...-20 °C
Amb. Temperature	+5...+32 °C
Width (mm)	730
Depth (mm)	870
Height (mm)	2100
Height with castors (mm)	2080
Internal width (mm)	530
Internal depth (mm)	325
Shelf supports (pcs)	10 (max. 22)
Size of the shelves (width x depth mm)	GN 1/1
Gross/Net weight (kg)	160
Connection power	2000
Voltage	230V/50Hz
Defrost	Electric
Refrigerant R452A (g)/GWP	(1000g) 2141



Inventus BC/BF 8



Specifications

Inventus	BC/BF 8
Climate class (EN 16825)	4
Operating Temperature	+125...-20 °C
Amb. Temperature	+5...+32 °C
Width (mm)	850
Depth (mm)	785
Height (mm)	2100
Height with castors (mm)	2080
Internal width (mm)	325
Internal depth (mm)	570
Shelf supports (pcs)	10
Size of the shelves (width x depth mm)	GN 1/1
Gross/Net weight (kg)	160
Connection power	2000
Voltage	230V/50Hz
Defrost	Electric
Refrigerant R452A (g)/GWP	(1000g) 2141



Porkka is an internationally recognized designer and manufacturer of professional refrigeration solutions. Key target industries include HoReCa, Medical and Research and Marine. Porkka's products are well known on its long life cycle, high quality and technical advantage.

Porkka is a brand of the Huurre Group. Porkka brand is well known for its quality and reliability throughout the world. The success of Porkka is based on decades of experience, customer focused design and continuous product development. The materials used in Porkka products are as recyclable and eco-friendly as possible. The recyclability of our product is more than 95%.



Porkka solutions are designed and manufactured according to a quality standard ISO 9001, controlled and certified by Lloyd's Register Quality Assurance. Porkka also hold the environmental certificate ISO 14001, issued also by LRQA. Huurre Group reserves the right to make any changes without prior notice.