

# Marine equipment brochure

Refrigeration and Hot Food holding equipment



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## Marine counters for food storage

Designed to be used as both preparation work tables and food storage units Porkka / Skycold counters are designed for use in busy galleys or food service points on board vessels.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair. Each door or drawer section are able to accept GN1/1 trays or pans or smaller multiples to suit the application.

### Features

- Environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free free polyurethane
- 2 pcs GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50Hz

### Optional features

- Available with environmental friendly and energy efficient refrigerant R290 (chiller models 230V 50Hz only)
- Also available for connection to a central cooling refrigeration system (chiller models only)
- Module with 2 or 3 drawers with marine handle complete with lock, magnetic gasket
- Module refrigeration cassette with 1 drawer incl. marine handle complete with lock and magnetic gasket
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Electric-hydraulic or manual height adjustment (850 to 1030 mm), please note width increases 200mm on each counter with hydraulic height adjustment.
- Heat treated wooden packaging

(-25°...-15°C) models available for counters with a width of 860,1260 & 1660 mm

**FREEZER counters are available from ultimo 2026!**



## Marine counter refrigerators and freezers

### Unit specification

TYPE	<b>CLM</b>	Cold Line Marine, height 900 mm
MAIN TYPES	Counters for foods	
	<b>GNH</b>	Gastronorm dimensioned counters with drawers or doors (height 900 mm)
	<b>GNS</b>	Gastronorm dimensioned counters with forced air refrigerated well (210 mm deep) and doors
	<b>P/S</b>	Refrigerated counter with work top and back chilled well with dust / sneeze cover, to accept GN 1/3 containers or smaller with dividers, if required
SUB TYPES	Refrigeration modules (refrigeration units)	
	<b>CX, CDX</b>	Refrigeration unit without a drawer (CX), with a drawer (CDX): - operating temperature +2°C...+15°C - 230V 50Hz
	<b>CHX</b>	Refrigeration unit without a drawer: - operating temperature +2°C...+15°C - 230V 50Hz
	<b>FX</b>	Refrigeration unit without a drawer: - operating temperature -25°C...-15°C - 230V 50Hz



CLM-GNH-1-CX

### COUNTER MODULES

- |   |                                                                |
|---|----------------------------------------------------------------|
| 1 | Solid door cupboard, two shelves included                      |
| 2 | 2 telescopic drawers to accept GN containers up to 200 mm deep |
| 3 | 3 telescopic drawers to accept GN containers up to 150 mm deep |





	GNH 860 with 1 door	GNH 1260 with 2 doors	GNH 1660 with 3 doors	GNH 2060 with 4 doors
Counter CLM-GNH-1-CX +2...+5°C	<			
230V/1/50-60Hz - 275W machine cassette	CX			
Counter CLM-GNH-1-CX-1 +2...+5°C		<		
230V/1/50-60Hz - 275W machine cassette		CX		
Counter CLM-GNH-1-CX-1-1 +2...+5°C			<	
230V/1/50-60Hz - 275W machine cassette			CX	
Counter CLM-GNH-1-1-CX-1-1 +2...+5°C				<
230V/1/50-60Hz - 280W machine cassette				CHX*
Refrigerant, amount, g	R290/80	R290/80	R290/80	R290/130
Cooling effect at -10 °C / +35 °C, W	435	435	435	435

### OPTIONS

2 - drawers module 2 x GN1/1-200

3 - drawers module 3 x GN1/1-150

CD - drawer over the machine (\*N/A)

### MEASURES - WEIGHT/VOLUME

Measure counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	2060 x 650 x 900
Gross weight, kg	104	138	172	218
Gross volume dm <sup>3</sup>	800	1100	1400	1800



Marine counters for food storage -18...-22 °C



	GNH 860 with 1 door	GNH 1260 with 2 doors	GNH 1660 with 3 doors
Counter CLM-GNH-1-FX -18...-22 °C	<		
230V/1/50-60Hz - 600W machine cassette	FX		
Counter CLM-GNH-1-FX-1 -18...-22 °C		<	
230V/1/50-60Hz - 600W machine cassette		FX	
Counter CLM-GNH-1-FX-1-1 -18...-22 °C			<
230V/1/50-60Hz - 600W machine cassette			FX
Refrigerant	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	560	560	560

## OPTIONS

2 - drawers module behind the door 2 x GN1/1-200

3 - drawers module behind the door 3 x GN1/1-150

## MEASURES - WEIGHT/VOLUME

Measure counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Gross weight, kg	104	138	172
Gross volume dm <sup>3</sup>	800	1100	1400

**FREEZER counter available from ultimo 2026!**



Marine counters for food storage +2...+5 °C

Forced air refrigerated well



	GNS 860 with 1 door	GNS 1260 with 2 doors	GNS 1660 with 3 doors
Counter CLM-GNS-1-CHX +2...+5 °C	<		
230V/1/50-60Hz - 280W machine cassette	CHX		
Counter CLM-GNH-1-CHX-1 +2...+5 °C		<	
230V/1/50-60Hz - 280W machine cassette		CHX	
Counter CLM-GNH-1-CHX-1-1 +2...+5 °C			<
230V/1/50-60Hz - 280W machine cassette			CHX
Refrigerant, amount, g	R290/130	R290/130	R290/130
Cooling effect at -10 °C / +35 °C, W	435	435	435

## MEASURES - WEIGHT/VOLUME

	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Measure counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Gross weight, kg	104	138	172
Gross volume dm <sup>3</sup>	800	1100	1400



Marine counters for pizza, saladette and sandwich +2...+5 °C  
Preparation counter



	P/S 860 with 1 door	P/S 1260 with 2 doors	P/S 1660 with 3 doors	P/S 2060 with 4 doors
Counter CLM-P/S-1-CX +2...+5°C	<			
230V/1/50-60Hz - 275W machine cassette	CX			
Counter CLM-P/S-1-CX-1 +2...+5°C		<		
230V/1/50-60Hz - 275W machine cassette		CX		
Counter CLM-P/S-1-CX-1-1 +2...+5°C			<	
230V/1/50-60Hz - 280W machine cassette			CHX*	
Counter CLM-P/S-1-1-CX-1-1 +2...+5°C				<
230V/1/50-60Hz - 280W machine cassette				CHX*
Refrigerant, amount, g	R290/80	R290/80	R290/130	R290/130
Cooling effect at -10 °C / +35 °C, W	435	435	435	435

## OPTIONS

2 - drawers module 2 x GN1/1-200

3 - drawers module 3 x GN1/1-150

CD - drawer over the machine (\*N/A)

## MEASURES - WEIGHT/VOLUME

Measure counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	2060 x 650 x 900
Gross weight, kg	104	138	172	218
Gross volume dm <sup>3</sup>	800	1100	1400	1800



## Accessories refrigerated counters

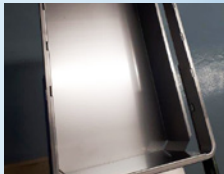
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
	HEIGHT ADJUSTMENT, COUNTERS L=1060, 1460, 1860 MM
	- ELECTRIC HYDRAULIC ADJUSTMENT 850 - 1030 MM
	- MANUAL ADJUSTMENT 850 - 1050 MM
	- OTHER HEIGHTS AFTER REQUEST, KINDLY ASK SALES
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18405	DIVIDER FRAME TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18405-1	DIVIDER FOR DRAWER
SP18406	SOLID STAINLESS STEEL BASE FOR A 2 DRAWER MODULE (PER PIECE)
SP18406-15	SOLID STAINLESS STEEL BASE FOR A 3 DRAWER MODULE (PER PIECE)
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



ELECTRIC HYDRAULIC HEIGHT ADJUSTMENT



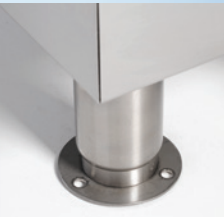
DIVIDER FRAME



SOLID STAINLESS STEEL BASE



WIRE SHELF WITH RUNNERS



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING



### Marine counter refrigerators 650-series for beverages

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Porkka 'Cold Line' marine beverage counters are ideal for serving and storing drinks at optimum serving temperature.

Manufactured from quality components they are durable and long lasting, naturally, the counters are supplied ready for the marine usage and benefit from stainless steel AISI grade 304 bodies both internally and externally.

Each door or drawer is fitted with a captive fastener and the base is supplied with marine legs, shelving is included with each door section.

The equipment also benefits from innovative design features such as pull out refrigeration cassettes for simple maintenance or repair.

#### Features

- Available with environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free polyurethane
- Module with 2 drawers, marine handle complete with lock, magnetic gasket, stainless and solid stainless steel base
- Slid-in/out refrigeration cassette (by hand) for easy servicing with 1 drawer incl. marine handle complete with lock and magnetic gasket
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

#### Optional features

- Also available for connection to a central cooling refrigeration system
- Module door, equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging



### Marine counter refrigerators 650-series for beverages

#### Unit specification

<b>TYPE</b>	<b>CLM</b>	Cold Line Marine, height 900 mm
<b>MAIN TYPES</b>	Counters for beverage	
	<b>D</b>	Drawers for crates, drawer/solid door combination
	<b>B1S</b>	Bar counter with a single ice/bottle bin GN 1/1-200
	<b>B2S</b>	Bar counter with a double bin, an ice/bottle bin GN 2/3-200 with a drain and an inclined bottle bin (Note! Plastic bottom grill only for bottle bin)
	<b>BS</b>	Bottle bins, depth 160 mm
<b>SUB TYPES</b>	Refrigeration modules (refrigeration units)	
	<b>CX, CDX</b>	Refrigeration unit without a drawer (C), with a drawer (CD): - operating temperature +2°C...+15°C - 230V 50Hz
	<b>CHX</b>	Refrigeration unit without a drawer: - operating temperature +2°C...+15°C - 230V 50Hz
<b>COUNTER MODULES</b>		
	<b>1</b>	1 Solid door with 2 shelves
	<b>2</b>	2 telescopic drawers with stainless steel base for beverage storage



## Marine counter refrigerated 650-series for beverages



	CLMD 860 with 3 drawers	CLMD 1260 with 5 drawers	CLMD 1660 with 7 drawers	CLMD 2060 with 9 drawers
<b>Counter CLMD-2-CDX</b> +5...+15°C	<			
230V/1/50-60Hz - 275W machine cassette	CX			
<b>Counter CLMD-2-CDX-2</b> +5...+15°C		<		
230V/1/50-60Hz - 275W machine cassette		CX		
<b>Counter CLMD-2-CDX-2-2</b> +5...+15°C			<	
230V/1/50-60Hz - 275W Machine cassette			CX	
<b>Counter CLMD-2-2-CDX-2-2</b> +5...+15°C				<
230V/1/50-60Hz - 275W machine cassette				CX
Refrigerant, amount, g	R290/80	R290/80	R290/80	R290/80
Cooling effect at -10 °C / +35 °C, W	435	435	435	435

### OPTIONS

**1 - door** instead of 2-drawers module

**G4 - glass door module**

**Without drawer** over the machine

### MEASURES - WEIGHT/VOLUME

	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	2060 x 650 x 900
Measures counter W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	2060 x 650 x 900
Gross weight, kg	107	141	175	220
Gross volume, dm <sup>3</sup>	800	1100	1400	1800



Marine counter refrigerated 650-series for beverages  
Included well for beverage storage



	CLMBS 860 with 3 drawers	CLMBS 1260 with 5 drawers	CLMBS 1660 with 7 drawers
<b>Counter CLMBS-2-CDX</b> +5...+15°C	<		
230V/1/50-60Hz - 275W machine cassette	CX		
<b>Counter CLMBS-2-CDX-2</b> +5...+15°C		<	
230V/1/50-60Hz - 275W machine cassette		CX	
<b>Counter CLMBS-2-CDX-2-2</b> +5...+15°C			<
230V/1/50-60Hz - 275W Machine cassette			CX
Refrigerant, amount, g	R290/80	R290/80	R290/80
Cooling effect at -10 °C / +35 °C, W	435	435	435
<b>MEASURES - WEIGHT/VOLUME</b>			
Measures counter W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Gross weight, kg	107	141	175
Gross volume, dm <sup>3</sup>	800	1100	1400



Marine counter refrigerated 650-series for beverages  
Included well for both ice and bottles



	CLMB1S 860 with 2 drawers	CLMB1S 1260 with 4 drawers	CLMB1S 1660 with 6 drawers	CLMB1S 2060 with 8 drawers
<b>Counter CLMB1S-2-CX</b> +5...+15°C	<			
230V/1/50-60Hz - 275W machine cassette	CX			
<b>Counter CLMB1S-2-2-CX</b> +5...+15°C		<		
230V/1/50-60Hz - 275W machine cassette		CX		
<b>Counter CLMB1S-2-2-2-CX</b> +5...+15°C			<	
230V/1/50-60Hz - 275W machine cassette			CX	
<b>Counter CLMB1S-2-2-2-2-CX</b> +5...+15°C				<
230V/1/50-60Hz - 275W machine cassette				CX
Refrigerant, amount, g	R290/80	R290/80	R290/80	R290/80
Cooling effect at -10 °C / +35 °C, W	435	435	435	435

## OPTIONS

**1 - door** instead of 2 drawers module

**G4** - glass door module

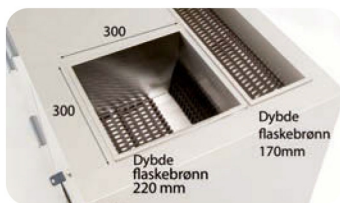
## MEASURES - WEIGHT/VOLUME

Measure counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	2060 x 650 x 900
Gross weight, kg	99	133	166	213
Gross volume, dm <sup>3</sup>	800	1100	1400	1800



Marine counter refrigerated 650-series for beverages

Included separate well for ice and bottles



	CLMB2S 860 with 2 drawers	CLMB2S 1260 with 4 drawers	CLMB2S 1660 with 6 drawers	CLMB2S 2060 with 8 drawers
<b>Counter CLMB2S-2-CX</b> +5...+15°C	<			
230V/1/50-60Hz - 275W machine cassette	CX			
<b>Counter CLMB2S-2-2-CX</b> +5...+15°C		<		
230V/1/50-60Hz - 275W machine cassette		CX		
<b>Counter CLMB2S-2-2-2-CX</b> +5...+15°C			<	
230V/1/50-60Hz - 275W machine cassette			CX	
<b>Counter CLMB2S-2-2-2-2-CX</b> +5...+15°C				<
230V/1/50-60Hz - 275W machine cassette				CX
Refrigerant, amount, g	R290/80	R290/80	R290/80	R290/80
Cooling effect at -10 °C / +35 °C, W	435	435	435	435

#### OPTIONS

**1 - door** instead of 2 drawer module

**G4** - glass door module

#### MEASURES WEIGHT/VOLUME

Measure counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	2060 x 650 x 900
Gross weight, kg	107	141	175	220
Gross volume dm <sup>3</sup>	800	1100	1400	1800



Cold Line marine counters with refrigerated well for beverages storage

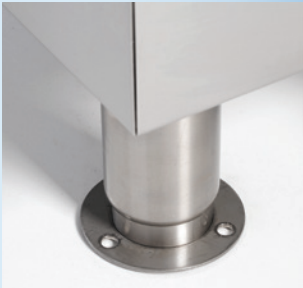
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
SP18405-1	DIVIDER FOR DRAWER
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP18847	DRAINAGE FOR REFRIGERATED WELL, FACTORY INSTALLATION ONLY
SP18852	PLASTIC BOTTOM GRATE FOR BASIN 460MM
SP18853	PLASTIC BOTTOM GRATE FOR BASIN 860MM
SP18854	PLASTIC BOTTOM GRATE FOR BASIN 1260 MM
SP18855	PLASTIC BOTTOM GRATE FOR BASIN 1660 MM
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 860 AND 1260)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1660 AND 2060)
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE
	FOR PRICES REFER TO PAGE 69
	NOTE! EXTRA COST FOR TRAY SLIDE ON DOOR SIDE FOR CLM AND NL UNITS
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



WIRE SHELF WITH RUNNERS



PLASTIC BOTTOM GRATE



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING



# Marine Equipment



## Self-service refrigerated display counters for marine applications

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The 'Display Line' is an attractive impulse sales merchandiser for use on ferries and roll-on, roll-off vessels.

Display Line can be placed in a food serving line or cafeterias and can store and display sandwiches, snacks and beverages in temperature controlled conditions that will encourage potential customers to buy.

Supplied on marine legs and with captive fasteners on under storage doors, this equipment is ideal for marine catering purposes.

### Features

- Available with environmental friendly and energy efficient refrigerant R290
- Digital temperature display with built-in microprocessor controller
- Recording of max./min. temperature
- Visual high/low temperature alarm
- Probe failure alarm
- Blocked condenser / high ambient temperature alarm
- The air forced cooling of display area shelves can be turned off by a slide even if counter and basin is switched on
- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Efficient and energy saving, hermetic air cooled HFC-free refrigerant system
- Slid-in/out refrigeration cassette (by hand) for easy servicing
- Built-in washable condenser air filter
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V 50/60Hz

### Display area

- Self service version with liftable flaps on the customers side
- Rear service version with a fixed sneeze guard on the customers side
- Glass sliding doors with lock for re-filling on the vendor's side for self service & rear service versions
- Self service version with 2-sided self-service liftable flaps
- Turned self service version with self-service liftable flaps
- 2 or 3 LED light illuminated shelves (top shelf of the tree-shelf model is not chilled)
- LED light illuminated 165 mm deep stainless steel forced air refrigerated bottle well
- Stainless steel bottom plates for the bottle well, adjustable to different levels and angles
- Forced air ventilation to ensure even temperatures

### Lower storage counter

- Door equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- 1 pce powder coated, steel wire shelves, adjustable in increments of 70 mm



# Marine Equipment

## Self-service refrigerated display counters for marine applications



### Optional features

- Also available for connection to a central cooling refrigeration system
- Sliding doors for table showcase models
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging



DLM1202CL

### Unit Specification

PRODUCT NAME	DLMX	Display Line Marine Showcases (R290)
WIDTH	80	800 mm
	120	1200 mm
	160	1600 mm
SHELVES	2	with two shelves
	3	with three shelves, the top shelf is neutral
UNIT TYPE	TL	self-service non-refrigerated counter top showcase, without sliding doors, including liftable front flaps
	CL	self-service model with liftable front flaps, refrigerated showcase and counter
	SM	service model with closed front on the customer's side, refrigerated display area and lower storage counter
	BH	self-service model with liftable front flaps, basin with liftable flaps on the customer's side, refrigerated display area and lower storage counter
	DS	double sided showcase, refrigerated display area and lower storage counter
	TM	turned showcase, counter doors on customers side refrigerated display area and lower storage counter



### Self-service refrigerated display counter 2-levels



	DLMX 802 CL	DLMX 1202 CL	DLMX 1602 CL
<b>DLMX CX-BH</b> 2 levels, Self-service. Hatches in front of bottle well	<	<	<
<b>DLM CX-TM-BH</b> 2 levels, self-service turned top	<	<	<
<b>DLMX CX-SM</b> 2 levels Service model closed front	<	<	<
<b>DLMX CX-DS-BH</b> 2 levels Self-service from both sides	<	<	<
Temperature range cupboard/top, °C	+3...+12/+5...15	+3...+12/+5...15	+3...+12/+5...15
Refrigerant, amount, g	R290/130	R290/130	R290/120
Cooling effect at -10 °C / +35 °C, W	600	600	600
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Power consumption, W	397	397	424
<b>MEASURES - WEIGHT/VOLUME</b>			
Measures counter W x D x H, mm	800 x 650 x 1500	1200 x 650 x 1500	1600 x 650 x 1500
Gross weight, kg	131	173	215
Gross volume, dm <sup>3</sup>	1300	1800	2400



Self-service refrigerated display counter  
3-levels. Upper level is neutral



	DLMX 803 CL	DLMX 1203 CL	DLMX 1603 CL
<b>DLMX CX-BH</b> 3 levels, Self-service. Hatches in front of the bottle well	<	<	<
<b>DLMX CX-TM-BH</b> 3 levels, self-service turned top	<	<	<
<b>DLMX CX-SM</b> 3 levels Service model closed front	<	<	<
<b>DLMX CX-DS-BH</b> 3 levels Self-service from both sides	<	<	<
Temperature range cupboard/top, °C	+3...+12/+5...15	+3...+12/+5...15	+3...+12/+5...15
Refrigerant, amount, g	R290/130	R290/130	R290/120
Cooling effect at -10 °C / +35 °C, W	600	600	600
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Power consumption, W	397	397	424
<b>MEASURES - WEIGHT/VOLUME</b>			
Measures counter W x D x H, mm	800 x 650 x 1690	1200 x 650 x 1690	1600 x 650 x 1690
Gross weight, kg	140	190	230
Gross volume, dm <sup>3</sup>	1400	2000	2600



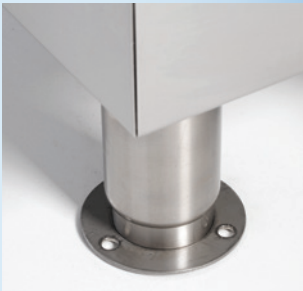
# Marine Equipment

Self-service refrigerated display counters for marine applications



## Accessories DLMX

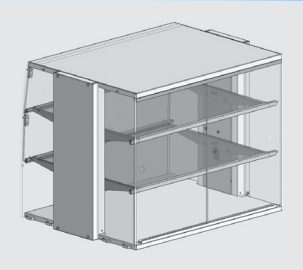
	<b>DLMX-CX</b>	
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM	
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS	
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 800 AND 1200)	
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1600)	
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE	
	FOR PRICES REFER TO PAGE 69	
SP18999	HEAT TREATED WOOD PACKING EXTRA COST	
	<b>DLM-TL</b>	
SP18944	SLIDING DOORS FOR 802 TL TABLE SHOWCASE	
SP18945	SLIDING DOORS FOR 803 TL TABLE SHOWCASE	
SP18946	SLIDING DOORS FOR 1202 TL TABLE SHOWCASE	
SP18947	SLIDING DOORS FOR 1203 TL TABLE SHOWCASE	
SP18999	HEAT TREATED WOOD PACKING EXTRA COST	



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING



SLIDING DOORS



### Marine hot counters for food storage with Bain-Marie

---

Porkka hot line marine counters can also be supplied with temperature controlled Bain-Marie's. Designed to accept GN 1/1 containers or smaller multiple modules they are ideal for food service areas.

The modular construction is versatile and allows a galley to be designed to operate to it's maximum efficiency. Made from the highest quality materials and components such as stainless steel grade AISI 304 internally and externally, the equipment is easy to clean and built to last, features include:

- Reduced energy consumption
- Flexible modular construction
- Low life cycle impact
- Simple to operate and easy to use
- Easy cleaning and maintenance
- Fan assisted air circulation for even temperature throughout the cabinet

#### Features

- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free free polyurethane
- Top plate with seamless integrated GN1/1 dimensioned Bain-Marie with a depth of 205 mm
- Divider frame GN1/1 for Bain-Marie, designed to accept multiples of smaller containers sizes
- Drain with valve for Bain-Marie
- Thermostatic controlled, high efficient air forced heating cassette(s)
- Door(s) equipped with marine handle complete with lock, magnetic gasket and heavy-duty hinges
- 1 pc GN 1/1 dimensioned, powder coated, steel wire shelf, adjustable in increments of 70 mm (per door section)
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)
- Electrical supply 230V/50/60Hz or 115V/60Hz

#### Optional features

- Gantry with sneeze proof canopy, optional fitted with infrared heating lamps
- Step-less power adjustment for infrared heating lamps
- Manual operated water filling for the Bain-Marie
- Stainless steel cover plate GN 1/1 for Bain-Marie
- Module(s) with 2 pcs GN1/1 dimensioned drawers with marine handle complete with lock, magnetic gasket,
- Divider frame GN1/1 for drawer, designed to accept multiples of smaller containers sizes
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging



## Hot food storage cupboards for marine applications

### Unit specification

TYPE	<b>HLM</b>	Hot Line equipment
WIDTH	<b>86</b>	860 mm
	<b>126</b>	1260 mm
	<b>166</b>	1660 mm
MAIN TYPES	<b>NT</b>	Neutral top, cupboard (+30...+75°C)
	<b>HT</b>	Heated top (+30...+70°C), cupboard (+30...+75°C)
	<b>BM</b>	Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
	<b>BM/HT</b>	Heated top (+30...+70°C) with saucing Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
SUB TYPES	<b>1</b>	Door
	<b>2</b>	2 telescopic drawers to accept GN containers up to 150 mm deep



HLM86HT11



	HLM-86BM-1-1 with 2 doors	HLM-126BM-1-1-1 with 3 doors	HLM-166BM-1-1-1-1 with 4 doors
<b>Porkka HLM BM Bain Marie</b>	<	<	<
Water basin and heated cupboards			
230V/1/50-60Hz - Power consumption, W	1400	1950	2800

### OPTIONS

2 - drawer module

Water filling with overflow

### MEASURES - WEIGHT/VOLUME

	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Measures counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Adjustable temperature Bain-Marie, °C	+30...+90	+30...+90	+30...+90
Adjustable temperature cupboard, °C	+30...+75	+30...+75	+30...+75
Gross weight, kg	80	160	195
Gross volume dm <sup>3</sup>	800	1100	1400



Marine hot counters for food storage with saucing Bain-Marie and heated top



	HLM-86BM-HT-1-1 with 2 doors	HLM-126BM-HT-1-1-1 with 3 doors	HLM-166BM-HT-1-1-1-1 with 4 doors
<b>Porkka HLM BM-HT</b> Bain Marie saucing Heated cupboards and top	<	<	<
230V/1/50-60Hz - Power consumption, W	1100	1900	2200

#### OPTIONS

2 - drawer module

#### MEASURES - WEIGHT/VOLUME

	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Measures counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900
Adjustable temperature BM saucing, °C	+30...+90	+30...+90	+30...+90
Adjustable temperature cupboard, °C	+30...+75	+30...+75	+30...+75
Adjustable temperature top, °C	+30...+70	+30...+70	+30...+70
Gross weight, kg	80	160	195
Gross volume, dm <sup>3</sup>	800	1100	1400





	HLM-86HT-1-1 with 2 doors	HLM-126HT-1-1-1 with 3 doors	HLM-166HT-1-1-1-1 with 4 doors	HLM-46-PH 28 Plate dispenser
<b>Porkka HL HT Heated cupboard and top</b>	<	<	<	--
230V/1/50-60Hz Power consumption, W	550	800	1350	2 x 700
<b>OPTIONS</b>				
2 - drawer module				--
<b>MEASURES - WEIGHT/VOLUME</b>				
Measures counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	460 x 650 x 900
Adjustable temperature plate dispenser, °C				+30...+70
Adjustable temperature cupboard, °C	+30...+75	+30...+75	+30...+75	
Adjustable temperature top, °C	+30...+70	+30...+70	+30...+70	
Gross weight, kg	80	160	195	55
Gross volume, dm <sup>3</sup>	800	1100	1400	400

## Marine hot counters for food storage with neutral top



	HLM-86NT-1-1 with 2 doors	HLM-126NT-1-1-1 with 3 doors	HLM-166NT-1-1-1-1 with 4 doors	HLM-46-PN 28 Plate dispenser
<b>Porkka HL NT</b> Heated cupboard, neutral top	<	<	<	--
230V/1/50-60Hz Power consumption, W	300	300	600	0
<b>OPTIONS</b>				
2 - drawer module				--
<b>MEASURES - WEIGHT/VOLUME</b>				
Measures counter, W x D x H, mm	860 x 650 x 900	1260 x 650 x 900	1660 x 650 x 900	460 x 650 x 900
Adjustable temperature plate dispenser, °C				Neutral
Adjustable temperature cupboard, °C	+30...+75	+30...+75	+30...+75	
Gross weight, kg	80	160	195	55
Gross volume, dm <sup>3</sup>	800	1100	1400	400

## Hot food storage cupboards for marine applications

### Accessories HLM

CL1466	DIVIDER FRAME GN1/1 FOR BAIN-MARIE OR DRAWERS DESIGNED TO ACCEPT MULTIPLES OF SMALLER GN CONTAINER SIZES
SP18445	GN 1/1 COVER PLATE (BM ONLY)
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP18424	WATER FILLING INCLUDING OVERFLOW HOSE (BM MODELS) NOTE! FACTORY INSTALLATION ONLY
	GANTRY WITH LIGHT, FACTORY MOUNTED:
NLSQ800	GANTRY L= 800 MM WITH SNEEZE GUARDS
NLSQ1200	GANTRY L= 1200 MM WITH SNEEZE GUARDS
NLSQ1600	GANTRY L= 1600 MM WITH SNEEZE GUARDS
	GANTRY WITH INFRARED HEATING LAMP(S), factory mounted WITHOUT POWER ADJUSTMENT
NLSQ800-500W	GANTRY L= 800 MM WITH SNEEZE GUARDS AND 1 PC IR-LAMP, 500 W
NLSQ1200-1000W	GANTRY L= 1200 MM WITH SNEEZE GUARDS AND 2 PCS IR-LAMP, 500 W*
NLSQ1600-1500W	GANTRY L= 1600 MM WITH SNEEZE GUARDS AND 3 PCS IR-LAMP, 350 W*
	* NOTE! BAIN-MARIE MODELS WITH INFRARED LAMPS REQUIRES TWO POWER SUPPLIES
SP18808	STEPLESS POWER ADJUSTMENT FOR INFRARED LAMP(S) (INFRARED LAMPS NOT RECOMMENDED ON BM/HT MODELS)
SP9007	MARINE LEGS SHORT 4 PCS 70/105 MM (860, 1260)
SP9008	MARINE LEGS SHORT 5 PCS 70/105 MM (1660)
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE FOR PRICES REFER TO PAGE 69
SP18999	HEAT TREATED WOOD PACKING EXTRA COST



DIVIDER FRAME



GN 1/1 COVER PLATE



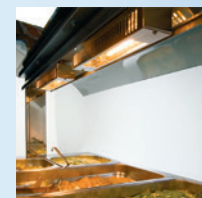
WIRE SHELF WITH RUNNERS



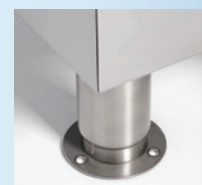
WATER FILLING



GANTRY WITH LIGHT



GANTRY WITH INFRARED HEATING LAMP(S)



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING



### Non-refrigerated counters

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Non-refrigerated counters for the storage of ambient produce or utensils, can be supplied with or without doors to make equipment lines.

#### Features

- Exterior / Interior finish in stainless steel grade AISI 304
- Insulation with high density HFC-free free polyurethane (bottom)
- Top plate finish in stainless steel grade AISI 304 (with 1,25 mm zinc electroplating support plate)
- 1 pc stainless steel shelve, adjustable in increments of 70 mm
- Marine stainless steel legs to accept 9 mm deck fixing bolts, height adjustable (-5mm to +65 mm)

#### Optional features

- Door(s) equipped with magnetic gasket, heavy-duty hinges and handle complete with lock
- Extra shelves as required
- Shorter, adjustable marine stainless steel legs for a counter height of 850 mm
- Heat treated wooden packaging



NLM65NT800D



	400 Neutral	600 Neutral	800 Neutral	1200 Neutral
Counter NLM65NT Open with one shelf	<	<	<	<
Counter NLM65NT With one shelf and door	<	<	<	<
<b>MEASURES - WEIGHT/VOLUME</b>				
Measure counter, W x D x H, mm	400 x 650 x 900	600 x 650 x 900	800 x 650 x 900	1200 x 650 x 900

## Non-refrigerated counters

### Accessories NLM

NLSQ800	Gantry L= 800 mm with sneeze guards and light
NLSQ1200	Gantry L= 1200 mm with sneeze guards and light
NLSQ1600	Gantry L= 1200 mm with sneeze guards and light
NLSQ800-350W	Gantry L= 800 mm with sneeze guards and 1 pc IR-lamp, 350 W
NLSQ1200-700W	Gantry L= 1200 mm with sneeze guards and 2 pcs IR-lamp, 350 W
NLSQ1600-1050W	Gantry L= 1600 mm with sneeze guards and 3 pcs IR-lamp, 350 W
NLSQ800-500W	Gantry L= 800 mm with sneeze guards and 1 pc IR-lamp, 500 W
NLSQ1200-1000W *	Gantry L= 1200 mm with sneeze guards and 2 pcs IR-lamp, 500 W
NLSQ1600-1500W *	Gantry L= 1600 mm with sneeze guards and 3 pcs IR-lamp, 500 W
<b>* NOTE! BAIN-MARIE MODELS WITH INFRARED LAMPS REQUIRES TWO POWER SUPPLIES</b>	
SQSM800	Service model sneeze guard (glass) with fluorecent light L=800, R=1000
SQSM1200	Service model sneeze guard (glass) with fluorecent light L=1200, R=1000
SQSM1600	Service model sneeze guard (glass) with fluorecent light L=1600 (2x800), R=1000
SQSM800-500W	Service model sneeze guard (glass) with 1 pc IR-lamp, 500 W L=800, R=1000
SQSM1200-1000W *	Service model sneeze guard (glass) with 2 pcs IR-lamp, 500 W L=1200, R=1000
SQSM1600-1500W *	Service model sneeze guard (glass) with 3 pc IR-lamp, 500 W L=1600 (2x800), R=1000  (* NOTE! BM MODELS REQUIRES A SEPARATED ELECTRIC CABLE)
SP18808	Stepless Power adjustment for Infrared lamp(s)
SP9007	Marine legs low 75-105 mm (400 - 1200 units)
SP18999	Heat treated wood packing extra cost



GANTRY WITH LIGHT



GANTRY WITH IR-LAMP(S)



SERVICE MODEL SNEEZE GUARD WITH INFRARED HEATING LAMP AND SNEEZE QUARD

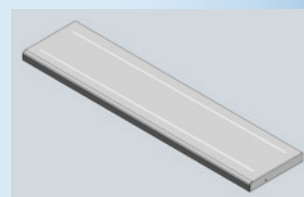


# Marine Equipment

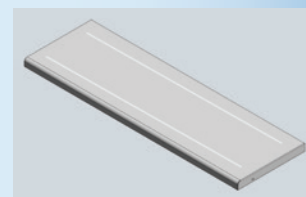
## Non-refrigerated counters

### Accessories NLM

	TRAY SLIDES ON CUSTOMER AND DOOR SIDE:
NLTS-DS	NOTE! extra cost for tray slide on door side for CLM and NL units
NLTS20400	Tray slide 400 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20460	Tray slide 460 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20600	Tray slide 600 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20660	Tray slide 660 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20800	Tray slide 800 x 200 mm, for HLM, DLM, CLM and NL units
NLTS20860	Tray slide 860 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201200	Tray slide 1200 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201260	Tray slide 1260 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201600	Tray slide 1600 x 200 mm, for HLM, DLM, CLM and NL units
NLTS201660	Tray slide 1660 x 200 mm, for HLM, DLM, CLM and NL units
NLTS27400	Tray slide 400 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27460	Tray slide 460 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27600	Tray slide 600 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27660	Tray slide 660 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27800	Tray slide 800 x 270 mm, for HLM, DLM, CLM and NL units
NLTS27860	Tray slide 860 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271200	Tray slide 1200 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271260	Tray slide 1260 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271600	Tray slide 1600 x 270 mm, for HLM, DLM, CLM and NL units
NLTS271660	Tray slide 1660 x 270 mm, for HLM, DLM, CLM and NL units



TRAY SLIDE 200 MM



TRAY SLIDE 270 MM



# INVENTUS MARINE LIGHT

## REFRIGERATORS AND FREEZERS

Inventus C6 GN1/1. Inventus 7 & 8. 2 x GN1/1



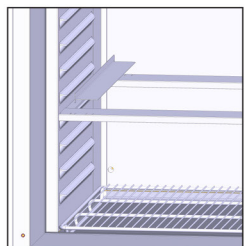
Large easy to read digital display, with simple and easy to use with a built-in microprocessor controller. Lock as standard.



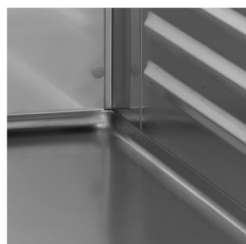
Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler. (Note! N/A BC/BF 8)



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



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.



Wall mounting

Adjustable marine legs  
130...205 mm



# INVENTUS MARINE LIGHT

## Inventus C refrigerator cabinet



	C 6	C 7	C 8
External measures, W x D x H mm	600 x 760 x 2100	730 x 870 x 2100	850 x 750 x 2100
Internal measures, W x D x H mm	404 x 610 x 1485	534 x 675 x 1485	654 x 555 x 1485
Net volume/gross volume, litre	331/421	489/609	491/619
Net weight, kg	132	152	152
Soundlevel db(A)	49	49	49
Adjustable temperature range, °C	+2...+12	+2...+12	+2...+12
Ambient temperature, °C	+10...+32	+10...+32	+10...+32
Refrigerant / filling, g	R290/115	R290/110	R290/110
Nominal power, kW	0,3	0,3	0,3
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Defrost method, 1 = Off cycle, 2 = hot gas 3 = electrical	1	1	1
Power consumption, kWt/24h	1,08	1,24	1,24
Measure shelf, W x D mm	401 x 600	531 x 660	651 x 540
Antall hyller standard/max	4/24	4/24	4/24
<b>Gross weight / gross volume</b>			
Weight, kg	142	162	162
Volume W x D x H mm	650 x 800 x 2250	780 x 920 x 2250	900 x 800 x 2250



# INVENTUS MARINE LIGHT

## Inventus C freezer cabinet



	F 6	F 7	F 8
External measures, W x D x H mm	600 x 760 x 2100	730 x 870 x 2100	850 x 750 x 2100
Internal measures, W x D x H mm	404 x 610 x 1485	534 x 675 x 1485	654 x 555 x 1485
Net volume/gross volume, litre	331/421	489/609	491/619
Net weight, kg	132	152	152
Soundlevel db(A)	50	50	50
Adjustable temperature range, °C	-15...-26	-15...-26	-15...-26
Ambient temperature, °C	+10...+32	+10...+32	+10...+32
Refrigerant / filling, g	R290/83	R290/90	R290/90
Nominal power, kW	0,5	0,5	0,5
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Defrost method, 1 = Off cycle, 2 = hot gas 3 = electrical	2	2	2
Power consumption, kWt/24h	2,896	2,855	3,184
Measure shelf, W x D mm	400 x 600	531 x 660	651 x 540
Antall hyller standard/max	4/24	4/24	4/24
<b>Gross weight / gross volume</b>			
Weight, kg	142	162	162
Volume W x D x H mm	650 x 800 x 2250	780 x 920 x 2250	900 x 800 x 2250



# INVENTUS MARINE LIGHT

## Inventus C refrigerator cabinet with glass window



C 7GW

	C 6GW	C 7GW	C 8GW
External measures, W x D x H mm	600 x 760 x 2100	730 x 870 x 2100	850 x 750 x 2100
Internal measures, W x D x H mm	404 x 610 x 1485	534 x 675 x 1485	654 x 555 x 1485
Net volume/gross volume, litre	324/421	473/609	474/619
Net weight, kg	132	152	152
Soundlevel db(A)	49	49	49
Adjustable temperature range, °C	+1...+12	+1...+12	+1...+12
Ambient temperature, °C	+10...+32	+10...+32	+10...+32
Refrigerant / filling, g	R290/115	R290/110	R290/110
Nominal power, kW	0,32	0,32	0,32
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Defrost method, 1 = Off cycle, 2 = hot gas 3 = electrical	1	1	1
Power consumption, kWt/24h	1,67	1,51	1,59
Measure shelf, W x D mm	400 x 600	531 x 660	651 x 540
Antall hyller standard/max	4/24	4/24	4/24
<b>Gross weight / gross volume</b>			
Weight, kg	142	162	162
Volume W x D x H mm	650 x 800 x 2250	780 x 920 x 2250	900 x 800 x 2250



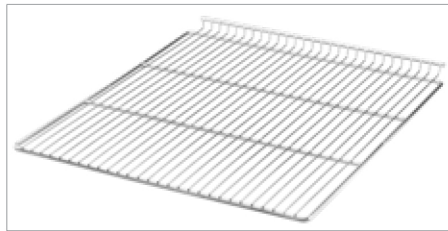
# INVENTUS MARINE LIGHT

## ACCESSORIES FACTORY INSTALLED

CODE	DESCRIPTION
APC12100	TTL-adapter
API10109	Stainless steel panel shelf with storm edge for Inventus 6, 400 x 595 mm
API10110	Stainless steel panel shelf with storm edge for Inventus 7, 530 x 650 mm
API10111	Stainless steel panel shelf with storm edge for Inventus 8, 650 x 530 mm
APF10650	Stainless steel wire shelf with storm edge for Inventus 6, 400 x 600 mm
APF10851	Stainless steel wire shelf with storm edge for Inventud 7, 530 x 650 mm
APF10751	Stainless steel wire shelf with storm edge for Inventus 8, 650 x 530
APF13401	Short marine legs instad of long, 70...105 mm
APF16600	LED light on the hinge side
APF12400	Foot pedal



STAINLESS STEEL PANEL SHELF WITH STORM EDGE



STAINLESS STEEL WIRE SHELF WITH STORM EDGE



SHORT MARINE LEGS



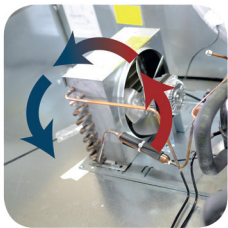
Foot pedal



Inventus 7 Marine



R600a and R290a natural refrigerant gas (Hydrocarbon)  
Natural gases much more energy efficient than other refrigerants.  
They minimize energy consumption, helping in reducing green-house effect and global warming.



#### High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



#### Internal LED light

Low energy consumption LED lighting to display the interior of the cabinet. Standard in display cabinets and as an option in stainless steel door cabinets.



#### Insulation - 60 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every cabinet thanks to CFC-free, high-density (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure.



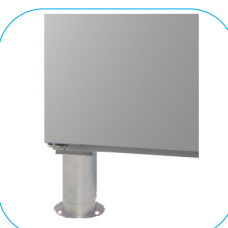
#### Intelligent Air Circulation system

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



#### Stamped bottom panel

Stamped sheet with water drain especially designed to make cleaning operations quicker and easier, optimum for hygiene.



#### Stainless steel marine legs





	G-CCP 601R	G-CCP 1202	G-CCN 601R	G-CCN 1202
External measures W x D x H, mm	693 x 726 x 2067	1388 x 726 x 2067	693 x 726 x 2067	1388 x 726 x 2067
Gross volume, litre	600	1200	600	1200
Net volume, litre	386	868	386	868
Internal light	No	No	No	No
Working temperature, °C	-2...+8	-2...+8	-18...-22	-18...-22
Supply voltage	230V/1/50Hz	230V/1/50Hz	230V/1/50Hz	230V/1/50Hz
Power consumption, W	158	180	352	641
Annual energy consumption, kWh	548	975	2179	4800
Energy class	C	C	D	D
Refrigerant	R600	R600	R290a	R290a
Qty shelves, 560 x 542 mm	3	6	3	6
Gross weight, kg	114	171	122	197
Gross package volume, dm <sup>3</sup>	1222	2386	1222	2386
<b>Optional</b>				
Compressor 230V/1/60Hz	Yes	Yes	Yes	Yes



## ECO-LINE BLAST CHILL/BLAST FREEZE

- Cabinet made in stainless steel
- Simple cleaning with rounded corners
- Marine legs as standard (not BC-03)
- Included food probe
- 80 mm distance between the shelf supports
- GN adapted
- Automatic defrost and condensation of the drip water
- Produced according to the HACCP directive
- Self closing door (not BC-03)
- The door stays open at 100° (not BC-03)
- Can be delivered for bakery trays EN 600 x 400



## ECO-LINE BLAST CHILL/BLAST FREEZE



BC-03-11E



BC-05



BC-08

	BC-03-11E	BC-05	BC-08	BC-10
External measures W x D x H, mm	560 x 700 x 514	700 x 790 x 850	790 x 800 x 1290	790 x 800 x 1420
Quantity of GN1/1 trays	3	5	8	10
Cooling capacity from +70..+3°C/90 min.	15	18	40	50
Freezing capacity from +70...-18°/240 min.	6	10	24	30
Ambient temperature, °C	+10...+32	+10...+32	+10...+32	+10...+32
Voltage	230V/1/50Hz	230V/1/50Hz	230V/1/50Hz	230V/1/50Hz
Power consumption, W	410	550	713	1426
<b>OPTIONAL</b>				
60Hz compressor			Yes	



# Inventus Marine BC/BF

## Blast chiller / blast freezer – Inventus Marine BC/BF



Inventus BC/BF 8 Marine



A Clear 4.3" color touch screen, an efficient and optimized blast chilling / blast freezing process and ready-made standard programs ensure smooth and fast operation.

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.

### Features

- Control unit with 4.3" color touch screen for temperature and other functions
- Advanced quick chilling / 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 (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- BC/BF 8 dimensioned for GN 1/1 containers with 10 pairs of brackets as standard
- Anti-tilt shelf supports for GN 1/1 containers and the GN container locking part, which can be attached to the end of the GN bracket without tools, prevents the container from sliding out on its own.
- Tool-free replaceable magnetic seal and durable spring hinges. In addition, the door is secured with a marine door latch. Note! Locking the door is recommended in rough seas
- Efficient and energy-saving cooling system R455A
- Stainless steel marine legs, height adjustable from 130 mm - 205 mm
- drainage as standard (electrical evaporation of defrost water as an accessory)
- Power supply 230 V, 50 Hz or 60 Hz

### Additional functionalities and accessories

- Nanoksi Fotonit photocatalysis coating, a new innovative self-disinfecting solution to protect control panel and handle surfaces from microbes
- Stainless steel panel shelf with a storm edge raised
- Short marine legs instead of long legs, adjustment 70 mm - 105 mm
- Electrical evaporation of defrost water instead of drainage



### Technical Data

INVENTUS		BC/BF 8 Marine
Blast chilling capacity*	kg/90min	30
Blast freezing capacity**	kg/2.5h	25
Internal fittings, Gastronorm		1/1
Internal fittings, container brackets	pairs	10
External width	mm	850
External depth	mm	785
External height/standard legs	mm	2160
External height/short legs	mm	2110
Internal width	mm	325
Internal depth	mm	570
Internal height	mm	1510
Ambient temperature	°C	+10...+32
Operating temperature	°C	+90...-20
Weight, gross	kg	162
Weight, net	kg	152
Electrical power input	kW	2
Electrical power input	m	3
Refrigerant, R455A	g	1000
Fuse, slow	A	16 (13)
Voltage/Frequency	V 230/Hz	50 or 60
Sound pressure (1m)	dB(A)	< 65
Defrost method		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! Blast 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 BC/BF 8



GN container locking part which can be attached to the end of the GN bracket without tools, prevents the container from sliding out on its own.

### Factory installed accessories

CODE	ACCESSORY
APC12100	TTL-ADAPTER
APF13401	SHORT MARINE LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM - 105 MM
APF16500	ELECTRICAL EVAPORATION OF DEFROST WATER
API10000	A PAIR OF MARINE ANTI-TILT SHELF SUPPORT + GN CONTAINER LOCKING PART
APF19045	NANOKSI FOTONIT COATING FOR THE CONTROL PANEL AND DOOR HANDLE



SHORT MARINE LEGS



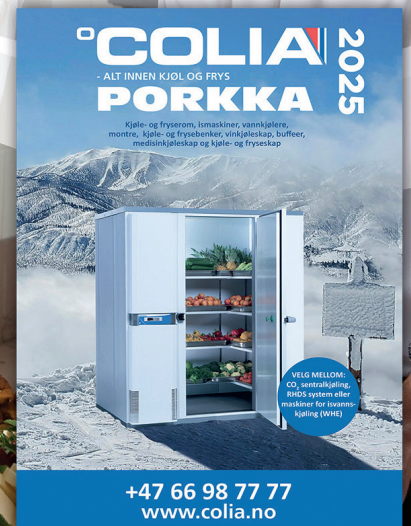
ELECTRICAL EVAPORATION OF DEFROST WATER



A PAIR OF MARINE ANTI-TILT SHELF SUPPORT + GN CONTAINER LOCKING PART



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