

Marine equipment brochure

Refrigeration and Hot Food holding equipment



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Marine Equipment

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

- Medium temperature (-5...+5°C) and freezer (-25°...-15°C) models available for counters with a width of 860,1260 & 1660 mm
- 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

Marine Equipment

Marine counter refrigerators and freezers

Unit specification

TYPE	CLM	Cold Line Marine, height 900 mm
MAIN TYPES	Counters for foods	
	GNH	Gastronorm dimensioned counters with drawers or doors (height 900 mm)
	GNS	Gastronorm dimensioned counters with forced air refrigerated well (210 mm deep) and doors
	P/S	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)

CE, CDE (NCLE) Refrigeration unit without a drawer (CE), with a drawer (CDE):
- operating temperature +2°C...+15°C
- 230V 50Hz

CHE (NCHE) Refrigeration unit without a drawer:
- operating temperature +2°C...+15°C
- 230V 50Hz

ME (NME) Refrigeration unit without a drawer:
- operating temperature -5°C...+5°C
- 230V 50Hz

FE (NFE) Refrigeration unit without a drawer:
- operating temperature -25°C...-15°C
- 230V 50Hz



CL-M-GNH-1-CE

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 med 1 door	GNH 1260 med 2 doors	GNH 1660 med 3 doors	GNH 2060 med 4 doors
Counter CLM-GNH-1-CE +2...+5°C	<			
230V/1/50-60Hz - 300W machine cassette	NCL			
Counter CLM-GNH-1-CE-1 +2...+5°C		<		
230V/1/50-60Hz - 300W machine cassette		NCL		
Counter CLM-GNH-1-CE-1-1 +2...+5°C			<	
230V/1/50-60Hz - 300W machine cassette			NCL	
Counter CLM-GNH-1-1-CE-1-1 +2...+5°C				<
230V/1/50-60Hz - 430W machine cassette				CH*
Refrigerant	R290	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	410	410	410	710

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 ³	800	1100	1400	1800



	GNH 860 med 1 door	GNH 1260 med 2 doors	GNH 1660 med 3 doors
Counter CLM-GNH-1-ME -5...+5 °C	<		
230V/1/50-60Hz - 430W machine cassette	NM		
Counter CLM-GNH-1-ME-1 -5...+5 °C		<	
230V/1/50-60Hz - 430W machine cassette		NM	
Counter CLM-GNH-1-ME-1-1 -5...+5 °C			<
230V/1/50-60Hz - 430W machine cassette			NM
Refrigerant	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	710	710	710

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 ³	800	1100	1400



	GNH 860 med 1 door	GNH 1260 med 2 doors	GNH 1660 med 3 doors
Counter CLM-GNH-1-FE -18...-22 °C	<		
230V/1/50-60Hz - 600W machine cassette	FE		
Counter CLM-GNH-1-FE-1 -18...-22 °C		<	
230V/1/50-60Hz - 600W machine cassette		FE	
Counter CLM-GNH-1-FE-1-1 -18...-22 °C			<
230V/1/50-60Hz - 600W machine cassette			FE
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 ³	800	1100	1400

Marine Equipment

GNS

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

Forced air refrigerated well



	GNS 860 med 1 door	GNS 1260 med 2 doors	GNS 1660 med 3 doors
Counter CLM-GNS-1-CHE +2...+5 °C	<		
230V/1/50-60Hz - 350W machine cassette	NCH		
Counter CLM-GNH-1-CHE-1 +2...+5 °C		<	
230V/1/50-60Hz - 350W machine cassette		NCH	
Counter CLM-GNH-1-CHE-1-1 +2...+5 °C			<
230V/1/50-60Hz - 350W machine cassette			NCH
Refrigerant	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	710	710	710

MEASURES - WEIGHT/VOLUME

	GNS 860	GNS 1260	GNS 1660
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 ³	800	1100	1400

Marine Equipment

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

P/S



	P/S 860 med 1 door	P/S 1260 med 2 doors	P/S 1660 med 3 doors	P/S 2060 med 4 doors
Counter CLM-P/S-1-CE +2...+5°C	<			
230V/1/50-60Hz - 300W machine cassette	NCL			
Counter CLM-P/S-1-CE-1 +2...+5°C		<		
230V/1/50-60Hz - 300W machine cassette		NCL		
Counter CLM-P/S-1-CE-1-1 +2...+5°C			<	
230V/1/50-60Hz - 430W machine cassette			CH*	
Counter CLM-P/S-1-1-CE-1-1 +2...+5°C				<
230V/1/50-60Hz - 430W machine cassette				CH*
Refrigerant	R290	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	410	410	710	710

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 ³	800	1100	1400	1800

Marine Equipment

Accessories refrigerated counters

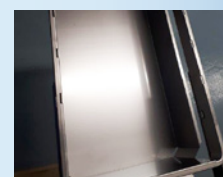
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
	HEIGHT ADJUSTMENT, COUNTERS L=1060, 1460, 1860 MM
	- ELECTRIC HYDRAULIC ADJUSTMENT 850 - 1030 MM
	- MANUAL ADJUSTMENT 850 - 1050 MM
	- OTHER HEIGHTS AFTER REQUEST, KINDLY ASK SALES
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
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 Equipment

Marine counter refrigerators 650-series for beverages

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 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 Equipment

Marine counter refrigerators 650-series for beverages

Unit specification

TYPE	CLM	Cold Line Marine, height 900 mm
MAIN TYPES	Counters for beverage	
	D	Drawers for crates, drawer/solid door combination
	B1S	Bar counter with a single ice/bottle bin GN 1/1-200
	B2S	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)
	BS	Bottle bins, depth 160 mm
SUB TYPES	Refrigeration modules (refrigeration units)	
	CE, CDE (NCLE)	Refrigeration unit without a drawer (C), with a drawer (CD): - operating temperature +2°C...+15°C - 230V 50Hz
	CHE (NCHE)	Refrigeration unit without a drawer: - operating temperature +2°C...+15°C - 230V 50Hz
COUNTER MODULES		
	1	1 Solid door with 2 shelves
	2	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
Counter CLMD-2-CDE +5...+15°C	<			
230V/1/50-60Hz - 300W machine cassette	NCL			
Counter CLMD-2-CDE-2 +5...+15°C		<		
230V/1/50-60Hz - 300W machine cassette		NCL		
Counter CLMD-2-CDE-2-2 +5...+15°C			<	
230V/1/50-60Hz - 300W Machine cassette			NCL	
Counter CLMD-2-2-CDE-2-2 +5...+15°C				<
230V/1/50-60Hz - 300W machine cassette				NCL
Refrigerant	R290	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	410	410	410	410

OPTIONS

1 - door instead of 2-drawers module

G4 - glass door module

Without drawer over the machine

MEASURES - WEIGHT/VOLUME

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 ³	800	1100	1400	1800

Marine Equipment

BS

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
Counter CLMBS-2-CDE +5...+15°C	<		
230V/1/50-60Hz - 300W machine cassette	NCL		
Counter CLMBS-2-CDE-2 +5...+15°C		<	
230V/1/50-60Hz - 300W machine cassette		NCL	
Counter CLMBS-2-CDE-2-2 +5...+15°C			<
230V/1/50-60Hz - 300W Machine cassette			NCL
Refrigerant	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	410	410	410
MEASURES - WEIGHT/VOLUME			
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 ³	800	1100	1400

Marine Equipment

B1S

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
Counter CLMB1S-2-CE +5...+15°C	<			
230V/1/50-60Hz - 300W machine cassette	NCL			
Counter CLMB1S-2-2-CE +5...+15°C		<		
230V/1/50-60Hz - 300W machine cassette		NCL		
Counter CLMB1S-2-2-2-CE +5...+15°C			<	
230V/1/50-60Hz - 300W machine cassette			NCL	
Counter CLMB1S-2-2-2-2-CE +5...+15°C				<
230V/1/50-60Hz - 300W machine cassette				NCL
Refrigerant	R290	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	410	410	410	410

OPTIONS

1 - door instead of 2 drawers module

G4 - glass door module

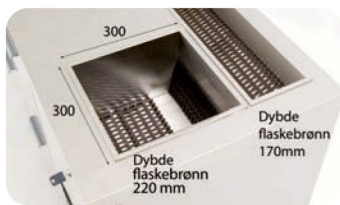
MEASURES - WEIGHT/VOLUME

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 ³	800	1100	1400	1800

Marine Equipment

B2S

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
Counter CLMB2S-2-CE +5...+15°C	<			
230V/1/50-60Hz - 300W machine cassette	NCL			
Counter CLMB2S-2-2-CE +5...+15°C		<		
230V/1/50-60Hz - 300W machine cassette		NCL		
Counter CLMB2S-2-2-2-CE +5...+15°C			<	
230V/1/50-60Hz - 300W machine cassette			NCL	
Counter CLMB2S-2-2-2-2-CE +5...+15°C				<
230V/1/50-60Hz - 300W machine cassette				NCL
Refrigerant	R290	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	410	410	410	410

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 ³	800	1100	1400	1800

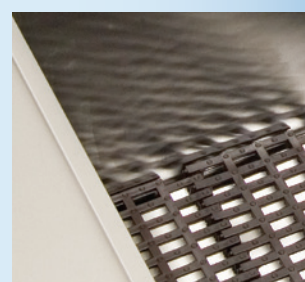
Marine Equipment

Cold Line marine counters with refrigerated well for beverages storage

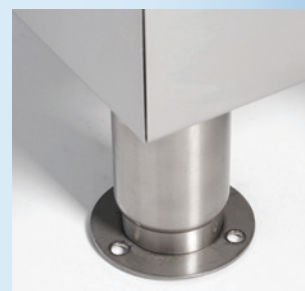
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
SP18405-1	DIVIDER FOR DRAWER
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP18407	WIRE SHELF WITH PAIR OF RUNNERS
SP18847	DRAINAGE FOR REFRIGERATED WELL, FACTORY INSTALLATION ONLY
SP18852	PLASTIC BOTTOM GRATE FOR BASIN 460MM
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

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	DLME	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



	DLME 802 CL	DLME 1202 CL	DLME 1602 CL
DLME CL-BH 2 levels, Self-service. Hatches in front of bottle well	<	<	<
DLME CL-TM-BH 2 levels, self-service turned top	<	<	<
DLME CL-SM 2 levels Service model closed front	<	<	<
DLME CL-DS-BH 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	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	750	750	750
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Power consumption, W	440	440	440
MEASURES - WEIGHT/VOLUME			
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 ³	1300	1800	2400

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



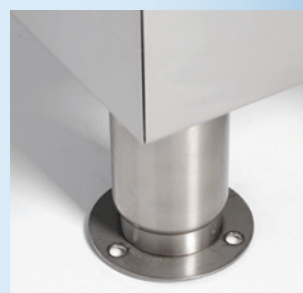
	DLME 803 CL	DLME 1203 CL	DLME 1603 CL
DLME CL-BH 3 levels, Self-service. Hatches in front of the bottle well	<	<	<
DLME CL-TM-BH 3 levels, self-service turned top	<	<	<
DLME CL-SM 3 levels Service model closed front	<	<	<
DLME CL-DS-BH 3 levels Self-service from both sides	<	<	<
Temperature range cupboard/top, °C	+3...+12/+5...15	+3...+12/+5...15	+3...+12/+5...15
Refrigerant	R290	R290	R290
Cooling effect at -10 °C / +35 °C, W	750	750	750
Voltage	230V/1/50-60Hz	230V/1/50-60Hz	230V/1/50-60Hz
Power consumption, W	440	440	440
MEASURES - WEIGHT/VOLUME			
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 ³	1400	2000	2600

Marine Equipment

Self-service refrigerated display counters for marine applications

Accessories DLM

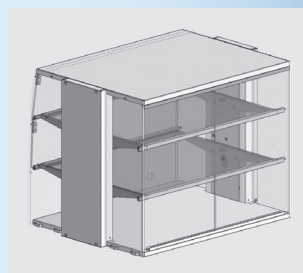
	DLM-CL
	ALSO AVAILABLE FOR CONNECTION TO A CENTRAL COOLING REFRIGERATION SYSTEM
SP18943	CONDENSATE TRAY WITH HEATER FOR CC MODELS
SP9007	MARINE LEGS SHORT 70/105 MM (4 PCS, MODELS 800 AND 1200)
SP9008	MARINE LEGS SHORT 70/105 MM (5 PCS, MODELS 1600)
	TRAY SLIDES ON CUSTOMER AND DOOR SIDE FOR PRICES REFER TO PAGE 69
SP18999	HEAT TREATED WOOD PACKING EXTRA COST
	DLM-TL
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 Equipment

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

Marine Equipment

Hot food storage cupboards for marine applications

Unit specification

TYPE	HLM	Hot Line equipment
WIDTH	86	860 mm
	126	1260 mm
	166	1660 mm
MAIN TYPES	NT	Neutral top, cupboard (+30...+75°C)
	HT	Heated top (+30...+70°C), cupboard (+30...+75°C)
	BM	Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
	BM/HT	Heated top (+30...+70°C) with saucing Bain-Marie (+30...+90°C), cupboard (+30...+75°C)
SUB TYPES	1	Door
	2	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
Porkka HLM BM Bain Marie	<	<	<
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

	HLM-86BM-1-1	HLM-126BM-1-1-1	HLM-166BM-1-1-1-1
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 ³	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
Porkka HLM BM-HT 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 ³	800	1100	1400

Marine Equipment

Marine hot counters for food storage with heated top

HT



	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
Porkka HL HT Heated cupboard and top	<	<	<	--
230V/1/50-60Hz Power consumption, W	550	800	1350	2 x 700
OPTIONS				
2 - drawer module				--
MEASURES - WEIGHT/VOLUME				
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 ³	800	1100	1400	400

Marine Equipment

Marine hot counters for food storage with neutral top

NT



	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
Porkka HL NT Heated cupboard, neutral top	<	<	<	--
230V/1/50-60Hz Power consumption, W	300	300	600	0
OPTIONS				
2 - drawer module				--
MEASURES - WEIGHT/VOLUME				
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 ³	800	1100	1400	400

Marine Equipment

Hot food storage cupboards for marine applications

Accessories HLM

SP18405	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



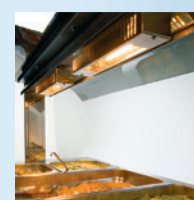
WIRE SHELF WITH RUNNERS



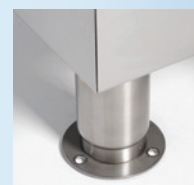
WATER FILLING



GANTRY WITH LIGHT



GANTRY WITH INFRARED HEATING LAMP(S)



MARINE LEGS SHORT



HEAT TREATED WOOD PACKING

Marine Equipment

Non-refrigerated counters

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	<	<	<	<
MEASURES - WEIGHT/VOLUME				
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

Marine Equipment

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
* NOTE! BAIN-MARIE MODELS WITH INFRARED LAMPS REQUIRES TWO POWER SUPPLIES	
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)



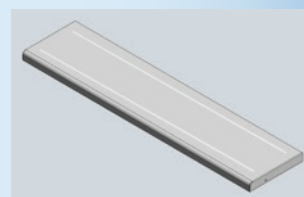
SERVICE MODEL SNEEZE GUARD WITH INFRARED HEATING LAMP AND SNEEZE QUARD

Marine Equipment

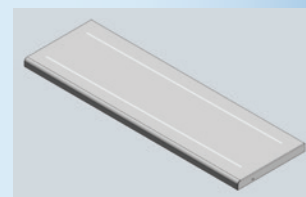
Non-refrigerated counters

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



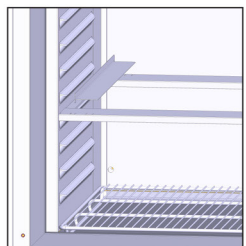
Large easy to read digital display, with simple and easy to use with a built-in microprocessor controller. Lock as standard.



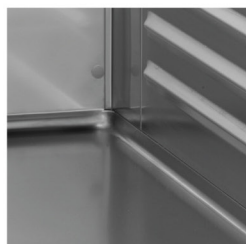
Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler. (Note! N/A BC/BF 8)



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.



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
Gross weight / gross volume			
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/1/50Hz	230V/1/50Hz	230V/1/50Hz
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
Gross weight / gross volume			
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/1/50Hz	230V/1/50Hz	230V/1/50Hz
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
Gross weight / gross volume			
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

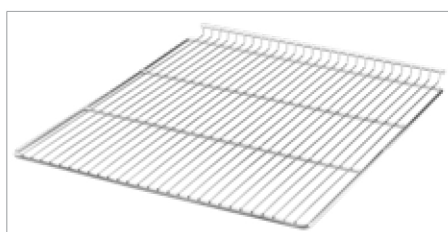
INVENTUS MARINE LIGHT

ACCESSORIES FACTORY INSTALLED

CODE	DESCRIPTION
APC12100	TTL-adapter
EF3098	Stainless steel panel shelf with storm edge for Inventus 6, 400 x 595 mm
GD1134	Stainless steel panel shelf with storm edge for Inventus 7, 530 x 650 mm
GD1132	Stainless steel panel shelf with storm edge for Inventus 8, 650 x 530 mm
EF3090	Stainless steel wire shelf with storm edge for Inventus 6, 400 x 600 mm
GD3372-M	Stainless steel wire shelf with storm edge for Inventud 7, 530 x 650 mm
GD3373-M	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



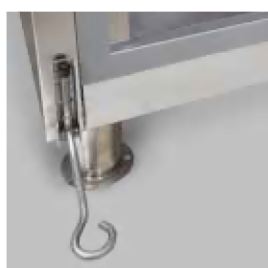
STAINLESS STEEL PANEL SHELF WITH STORM EDGE



STAINLESS STEEL WIRE SHELF WITH STORM EDGE



SHORT MARINE LEGS



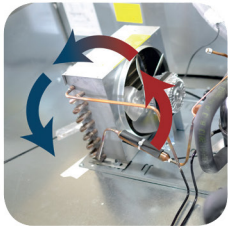
Foot pedal



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/m³) 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 ³	1222	2386	1222	2386
Optional				
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	23	40	50
Freezing capacity from +70...-18°/240 min.	6	13	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	590	700	2000	2000
OPTIONAL				
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



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.

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).

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



FESTIVO PORKKA

Colia AS - et selskap i Festivo Porkka Group

Gruppen har en samlet omsetning på cirka NOK 500 millioner og sysselsetter omtrent 300 personer. Vi er representert i UK, Sverige, Norge, Øst Europa og Sentral Europa. Hovedkontoret samt fabrikker er lokalisert i Finland.

Alle produktene i Porkka`s sortiment selges kun gjennom Colia AS. I tillegg importerer vi kjente merkevarer som Migel (Porkka) ismaskiner, Sinofcold, Liebherr, Igloo, Asber, Cosmetal, Vestfrost, Elcold osv.

Vår visjon er å levere produkter med høy kvalitet og yte god service til våre kunder.

°COLIA

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