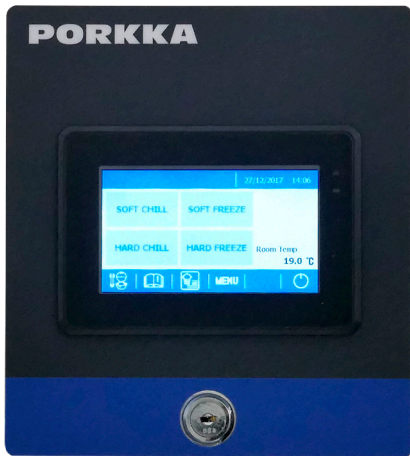# PORKKA

# Inventus Blast Chillers
## BC / BF blast chillers and blast freezers

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

**Inventus BC/BF 7**

**Inventus BC/BF 8**

## Masters of blast chilling and freezing

The Inventus BC and BC / BF models are an excellent solution whenever blast chilling or freezing is required. They are designed for heavy use and demanding conditions in professional kitchens, hotels, cafes, shops and similar places.

Inventus BC 7 and BC 8 control blast cooling. The combination models BC / BF 7 and BC / BF 8 have both blast cooling and blast freezing functions. The BC and BC / BF models are made of high-quality and long-lasting components and are the absolute best in the industry. It offers state-of-the-art usability as well as better hygiene and safety. Flexibility and ease are evident in everything.

The BC and BC / BF models are designed and manufactured in an environmentally friendly way. It is a future-proof solution where professionalism is visible both as a whole and in small details.

## Blastly deploy with ready-made standard programs, efficient and optimized processes

Standard programs enable quick commissioning. The BC / BF blast chillers / freezers have four standard programs, Soft Chill, Hard Chill, Soft Freeze and Hard Freeze. There are two of them in BC blast chillers, namely Soft Chill and Hard Chill. 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.

If you want more flexibility with your own programs, a product sensor as standard It is possible to make your own programs on the device. If desired, up to a three-step process can be programmed. The evaporator melting cycle can then be defined to be performed before or alternatively after the process. The device can be programmed to finally start the storage mode.

The device comes with a product sensor that is utilized for safe cooling control based on product temperature.

## Rated for GN 1/1 containers

All models, ie BC 7, BC 8, BC / BF 7 and BC / BF 8, are dimensioned for GN 1/1 containers. In BC 7 and BC / BF 7, the container is placed widthwise. The BC 8 and BC / BF 8 are installed in depth, these models always come with 10 pairs of brackets as standard.

## Inventus BC and BC / BF Additional functionalities and accessories

A variety of additional functionalities and accessories are available, such as versatile shelf and leg options. One of the optional options is the UV-C sterilization light, which switches off whenever the door is opened.

In addition to the Inventus BC and BC / BF models, the Inventus product range offers solutions for many different needs. The product range covers refrigerated cabinets, freezer cabinets as well as blast chilling and blast chilling / blast freezing solutions.

An efficient and well-controlled blast chilling and blast freezing process is a guarantee of the high quality of a professional food preparation kitchen. Porkka's step-by-step process ensures healthy and safe manufacturing for schools, kindergartens, workplaces and other locations.

## Features

- Control unit with 4.3 "color touch screen for temperature and other functions
- Advanced quick cooling / quick freezing process
- Storage function
- In BC / BF blast chillers / freezers 4 soft or standard programs Soft Chill, Hard Chill, Soft Freeze and Hard Freeze. In all, a 2-step process, after which the device enters storage mode
- In BC blast chillers 2 quick or soft programs Soft Chill, Hard Chill. In both, a 2-step process, after which the device enters storage mode
- 12 memory slots for your own programs. Possibility to program a 3-stage process, evaporator defrost cycle programmable before or after the process, finally programmable start of storage mode if desired
- Product sensor for safe cooling control based on product temperature
- Can be connected to a remote system
- Recording of self-monitoring and alarm / deviation data
- Audiovisual alerts locally
- Door switch for door open alarm
- The outer surface is made of stainless steel, the inner surface is made of stainless steel (AISI 304 austenitic stainless steel)
- Molded environmentally friendly HFC-free polyurethane insulation
- BC 7, BC 8, BC / BF 7 and BC / BF 8 are dimensioned for GN 1/1 containers. In BC 7 and BC / BF 7, the container is widthwise. In BC 8 and BC / BF 8, the container is in the depth direction, with 10 pairs of brackets as standard
- Anti-tilt shelf supports for GN 1/1 containers
- Tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving cooling system R452A
- Stainless steel legs, height adjustable from 130 to 205 mm
- Power supply 230 V / 50 Hz

## Additional functionalities and accessories

- UV-C sterilization light that goes out when the door is opened
- Nanoksi Fotonit photocatalytic coating, a new innovative self-disinfecting solution to protect product surfaces from microbes (coming in 2021)
- Central machine connection capability also for R744 systems
- Stainless steel panel shelf
- Wheels instead of legs, two lockable wheels
- Short legs instead of long legs, adjustment margin 70 mm - 105 mm
- Foot pedal

## Technical data

| INVENTUS | | BC/BF 7 | BC/BF 8 |
|---|---|---|---|
| Blast chilling capacity* | kg/90min | 30 | 30 |
| Blast freezing capacity** | kg/2,5h | 25 | 25 |
| Internal fittings, Gastronorm | | GN 1/1 | GN 1/1 |
| Internal fittings, trayslides | | 19 paria | 10 paria |
| External width | mm | 730 | 850 |
| External depth | mm | 870 | 785 |
| External height/standard legs | mm | 2100 | 2100 |
| External height/castors (plug-in model) | mm | 2080 | 2080 |
| Internal width | mm | 530 | 325 |
| Internal depth | mm | 325 | 570 |
| Internal height | mm | 1510 | 1510 |
| Ambient temperature | °C | +10…32 | +10…32 |
| Operating temperature | °C | +90…-20 | +90…-20 |
| **Plug-in model:** | | | |
| Weight, gross | kg | 180 | 180 |
| Weight, net | kg | 170 | 170 |
| Electrical power input | W | 2000 | 2000 |
| Cord length | m | 3 | 3 |
| Refrigerant, R452A | g | 1000 | 1000 |
| Fuse, slow | A | 16 | 16 |
| Voltage/Frequency | V/Hz | 230/50 | 230/50 |
| Sound pressure (1m) | dB(A) | < 65 | < 65 |
| Defrost method | | Electrical | Electrical |
| **Central Cooling model: R744 (CO$_2$) and R452A** | | | |
| Weight, gross | kg | 146 | 148 |
| Weight, net | kg | 136 | 138 |
| Heat extraction capacity, BC/BF | W | 2500/1200 | 2500/1200 |
| Evaporation temperature, BC/BF | °C | -15/-30 | -15/-30 |
| Max. electrical power input | W | 850 | 850 |
| Sound pressure (1m) | dB(A) | – | – |
| Defrost method | | Electrical | Electrical |

\* GN 1/1-65, product thickness 50 mm, initial temperature +70 C, end temperature +3 C
\*\* GN 1/1-65, product thickness 50 mm, initial temperature 0 C, end temparature -18 C