

## Technical Brochure 2024

### Inventus BRINE - Liquid Refrigerated Chillers



# Inventus BRINE product program

## Chiller cabinets – Inventus C BRINE



Inventus C6 BRINE

Inventus C7 BRINE

Inventus C8 BRINE

Inventus C6 GW BRINE

Inventus C7 GW BRINE

Inventus C8 GW BRINE

### Comprehensive product range

The Inventus BRINE product range includes chiller cabinets, as well as various additional functionalities and equipment. The inventory is suitable for professional kitchens, bakeries, hotels, cafes, shops and similar places. It is a solution from professionals to professionals.

### For different operating environments

Professional kitchens and bakeries face different challenges compared to commercial refrigeration equipment. For example, the higher temperature of a commercial kitchen environment requires more performance from refrigeration unit components and insulation panels. Inventus is also an excellent solution for store and café environments.

### Chiller cabinets for different needs

Chillers are available in three different sizes - Inventus C6 BRINE, C7 BRINE and C8 BRINE. Inventus C7 BRINE cabinet can use GN 2/1 depth shelves, baskets and GN containers or two GN 1/1 containers in a row. Model C8 BRINE can use GN 2/1 wide shelves, baskets and GN containers. The 400x600 shelves and / or baking trays are suitable for the smaller Inventus C6 BRINE model. Inventus uses high-quality stainless steel AISI 304.

### Cabinets with glass windows

Inventus C6 GW BRINE, C7 GW BRINE and C8 GW BRINE with glass windows enable excellent product visibility and presentation thanks to the glass window and internal lighting. They are thus suitable for both storage and store cabinets.

# HOTEL, RESTAURANT & CATERING

Inventus BRINE - Liquid refrigerated Chillers



Nanoksi Fotonit photocatalytic coating is an effective and harmless protection against microbes. It has been proven to destroy viruses, bacteria and mold from all surfaces. Nanoksi Fotonit coating is available as an accessory for the control panel and door handle.



Powerful and productive



Affluent and environmentally conscious



Innovative and modern



Future-proof



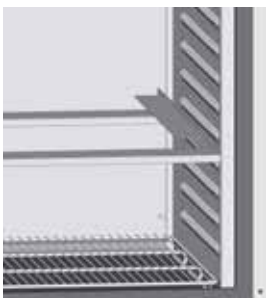
Large easy to read digital display, with simple and easy to use with a built-in microprocessor controller.



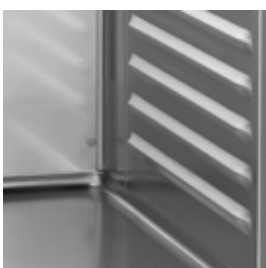
Easy to change pull out / push-in magnetic door gaskets.



Moulded anti-tilt shelf supports for increased flexibility and also making sanitising much simpler.



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 7 BRINE



## The BRINE water+glykol liquid cooling system

BRINE systems use a high concentration of water/glycol mix or other anti-freeze solution (salt water is not allowed) which is chilled, then pumped around to do the required cooling. The common brines used for refrigeration are sodium.

The liquid used in the BRINE system is cooled for example, with a CO2 machine. Cooled liquid (often  $-8^{\circ}\text{C}$ ) pumped along the pipeline refrigeration equipment in the property. Refrigeration the unit is similar to the central cooling unit, but the expansion valve has been replaced by a liquid valve that cuts off the liquid Rotation. Alternatively, you can choose a 3-way valve to control the liquid circulation, if you want a continuous liquid flow to the return pipe.

### Features

- Control unit with clear numeric display for temperature and other functions
- Key lock
- Can be connected to a remote system via an optional adapter
- Minimum and maximum temperature recording
- Visual "high temperature" and "low temperature" alarm
- Visual alarm of a broken sensor
- Visual alarm of a clogged condenser
- Door switch for luminaire and fan control and "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
- Anti-tilt shelf supports
- C7 BRINE is dimensioned for GN 2/1 and GN 1/1 containers. In C7 BRINE the vessel is in depth. Instead of one GN 2/1 container, two GN 1/1 containers can be used in succession
- C8 is dimensioned for GN 2/1 containers. In C8 BRINE the container is widthwise
- Four painted wire rack shelves, adjustable in 56 mm increments
- Lockable door, tool-free replaceable magnetic seal and durable spring hinges to keep the door open at a 90-degree angle
- Efficient and energy-saving Brine cooling system
- Stainless steel legs, adjustment range 130 mm – 205 mm
- Defrost water evaporation as standard
- Power supply 230 V / 50 Hz



Inventus 7 BRINE

### Additional functionalities and accessories

- Nanoksi Fotonit photocatalysis coating, a new innovative self-disinfecting solution to protect control panel and handle surfaces from microbes
- Electronic iLOQ locking system
- stainless steel wire shelf
- Stainless steel panel shelf
- Stainless steel basket shelf (available for models C7 BRINE and C8 BRINE )
- LED light
- Short legs instead of long legs, adjustment 70 mm - 105 mm
- Foot pedal

Technical Data		Brine chiller cabinets			Brine chiller cabinets with glass window		
INVENTUS		C6 BRINE	C7 BRINE	C8 BRINE	C6 GW BRINE	C7 GW BRINE	C8 GW BRINE
Volume, gross	L	421	609	619	421	609	619
Volume, net	L	324	473	474	324	473	474
External width	mm	600	730	850	600	730	850
External depth	mm	760	870	750	760	870	750
External height/standard legs	mm	2150	2150	2150	2150	2150	2150
External height/short legs	mm	2100	2100	2100	2100	2100	2100
Internal width	mm	404	534	654	404	534	654
Internal depth	mm	610	675	555	610	675	555
Internal height	mm	1485	1485	1485	1485	1485	1485
Shelves (4 pcs), width	mm	401	531	651	401	531	651
Shelves, depth	mm	600	660	540	600	660	540
Maximum load / shelf	kg	70	70	70	70	70	70
Maximum load / cabinet	kg	280	280	280	280	280	280
Ambient temperature range	°C	+10...+40	+10...+40	+10...+40	+10...+30	+10...+30	+10...+30
Storage temperature range	°C	+1...+12	+1...+12	+1...+12	+1...+12	+1...+12	+1...+12
Weight, gross	kg	132	152	152	132	152	152
Weight, net	kg	122	142	142	122	142	142
Heat extraction rate	W	450	450	450	475	475	475
Evaporation temperature	°C	-5	-5	-5	-5	-5	-5
Cooling capacity	kW	0,39	0,39	0,39	0,39	0,39	0,39
Fluid inlet temperature	°C	-8	-8	-8	-8	-8	-8
Volumetric fluid quantity	m <sup>3</sup> /h	0,2	0,2	0,2	0,2	0,2	0,2
Total pressure drop	kPa	24,9	24,9	24,9	24,9	24,9	24,9
Maximum allowable pressure PS	Bar	8	8	8	8	8	8
Nominal power	kW	0,1	0,1	0,1	0,11	0,11	0,11
Cord length	m	3	3	3	3	3	3
Fuse, slow	A	10	10	10	10	10	10
Voltage/Frequency	V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Sound pressure level	dB(A)	< 43	< 43	< 43	< 43	< 43	< 43
Defrost method		Off-cycle	Off-cycle	Off-cycle	Off-cycle	Off-cycle	Off-cycle



# Inventus BRINE - factory installed accessories

## Accessories Inventus C6 BRINE, C7 BRINE and C8 BRINE

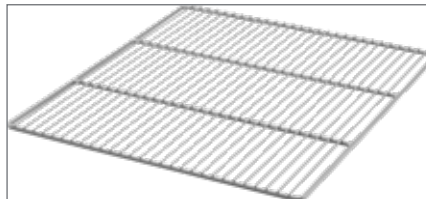
Code	Accessory
APC12100	TTL-ADAPTER
APF12010	iLOQ S10 ELECTRONIC LOCK + ONE KEY
APM20605	S10 ADDITIONAL KEY
APF10320	STAINLESS STEEL PANEL SHELF 6, 400 X 595 MM
APF10520	STAINLESS STEEL PANEL SHELF 7, 530 X 650 MM
APF10420	STAINLESS STEEL PANEL SHELF 8, 650 X 530 MM
API10103	STAINLESS STEEL WIRE SHELF 6, 400 X 600 MM
API10104	STAINLESS STEEL WIRE SHELF 7, 530 X 650 MM
API10105	STAINLESS STEEL WIRE SHELF 8, 650 X 530 MM
API10115	COATED WIRE SHELF 6, 400 X 600 MM
API10116	COATED WIRE SHELF 7, 531 X 660 MM
API10117	COATED WIRE SHELF 8, 651 X 540 MM
APF10970	STAINLESS STEEL BASKET SHELF 8
APF11020	STAINLESS STEEL BASKET SHELF 7
APF10860	BAKERY SHELF EQUIPMENT FOR STANDARD REPLACEMENT, 3 + 1 PCS, INVENTUS 7
APF10760	BAKERY SHELF EQUIPMENT FOR STANDARD REPLACEMENT, 3 + 1 PCS, INVENTUS 8
APF10862	ADDITIONAL BAKERY SHELF WITH RAILS INVENTUS 7
APF10762	ADDITIONAL BAKERY SHELF WITH RAILS INVENTUS 8
APF12400	FOOT PEDAL DOOR OPENER
APF13200	4 PCS SHORT LEGS INSTEAD OF LONG LEGS, ADJUSTMENT 70 MM TO 105 MM
APF16600	LED LIGHTS, VERTICAL MODEL, PRE-INSTALLED ON THE FRONT EDGE OF THE HINGE SIDE OF THE CABINET
EF2872	DEFROST WATER DRAINAGE (NO EVAPORATION RESISTANCE)
APF19045	NANOKSI FOTONIT COATING FOR THE CONTROL PANEL AND DOOR HANDLE



iLOQ S10



STAINLESS STEEL PANEL SHELF



WIRE SHELF



STAINLESS STEEL BASKET SHELF



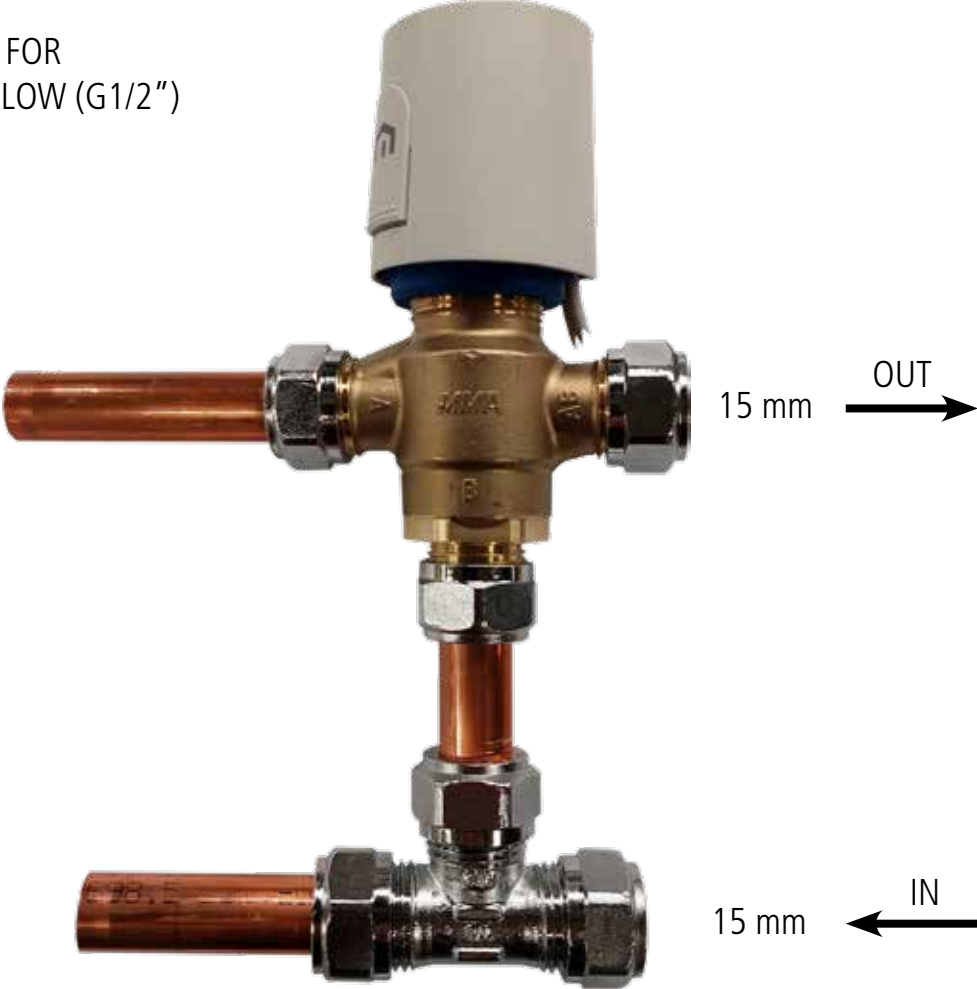
SHORT LEGS



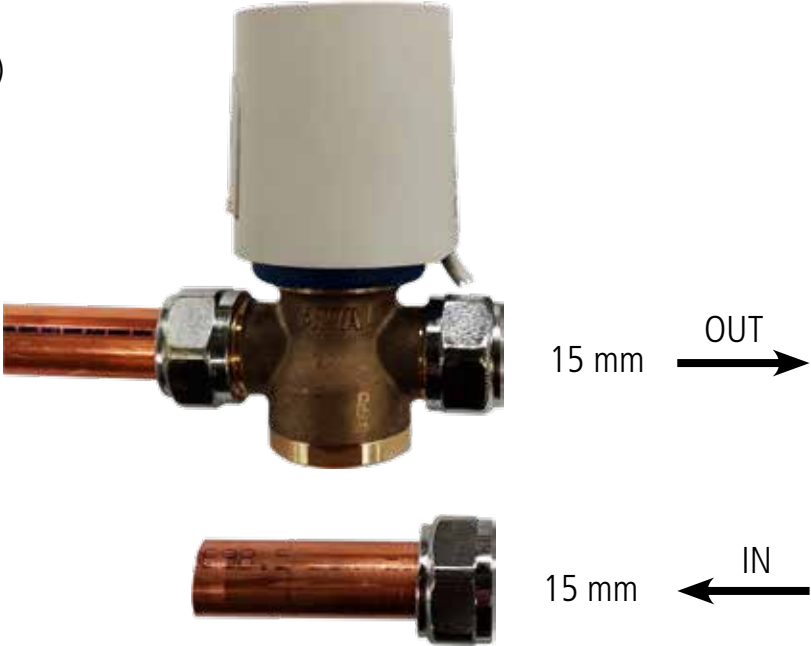
FOOT PEDAL

# BRINE valves with regulator

3-WAY LIQUID WALVE FOR CONTINUOUS LIQUID FLOW (G1/2")



2-WAY LIQUID WALVE (G1/2")



# PORKKA

Porkka Finland Oy is an internationally renowned designer and manufacturer of professional refrigeration solutions. The main areas of activity are HoReCa, medical and research and marine. Porkka is part of the Finnish Festivo-Porkka Group.

The Porkka brand is known for its quality and reliability - the long life cycle of the products, high quality and technical know-how. Porkka's success is based on decades of experience, customer-centric design and continuous product development. The materials used in Porkka products are as recyclable and environmentally friendly as possible. The recyclability of our products is over 95%.



Porkka's solutions are designed and manufactured in accordance with the quality standard ISO 9001: 2015. Porkka's quality system has been certified by Lloyd's Register. Porkka also has an environmental certificate ISO 14001: 2015 issued by LRQA.

We reserve the right to make changes without prior notice.