

www.fosterrefrigerator.com Blast chillers

Blast chillers and freezers, and controlled thaw

The essential element to the commerical kitchen.

Foster's Touchpad range maximises the condition, taste and texture of your food.

Modular Blast Chillers

Huge range of large capacity modular blast

the most demanding, high volume kitchens.

chillers and freezers designed to cope with even

Designed to take most standard trolleys, chilling

capacities from 75kg to 250kg, with occasional

freezing on MBCFT models.



Our upgraded standard

blast chiller models have the addition of an occasional freeze capacity for ultimate flexibility



Just press and go! Forget the confusion of other blast chillers with Foster's **intuitive user** friendly control panel

- Clear colour coding to indicate cycle status
- Automatically selected timed or probe chill/ freeze options
- Automatic temperature hold on completion of cycle



The industry choice, since 1973 for meeting hygiene standards, preserving the quality of your food and reducing food waste





304 stainless steel interior & exterior: the 'gold standard' in performance finishes meaning quality is assured



Exceed your quality expectations - Blast **chill** from +70°C to +3°C in 90mins with an entry temperature of up to 90°C - Blast freeze from +70°C to -18°C in less than 240mins



Roll in Blast Chiller



RBCT 20-60

Specific model to accept the Rational GN201 trolley with a chilling capacity of 60kg*



Thaws 70kg of food safely from frozen to +1/+4°C in typically 7 to 10 hours.



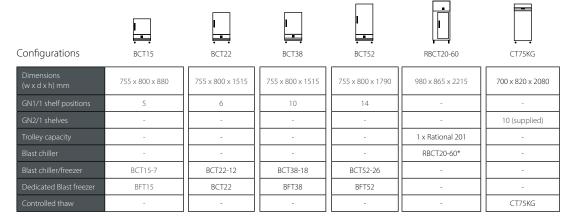






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Specifications





The BCT Range – Blast Chillers with occasional freeze capacity

Foster's upgraded range includes an occasional freeze capacity, denoted by the suffix of the product code:

BCT38-18

BCT = Blast Chiller Touchpad 38 = 38kg blast chilling capacity 18 = 18kg occasional blast freezing capacity

The range is said to have 'occasional freeze' capacity as there is no integrated defrost system, meaning users needing to blast freeze on a regular basis should choose the dedicated BFT range. The range offers a chilling capacity of +70°C to +3°C in less than 90 minutes within specficiations.



The BFT Range – Dedicated Blast Freezers

Foster offers a dedicated blast freezer range, with a freezing capacity of +70°C to -18°C in less than 240 minutes within specifications.

BFT38

BFT = Blast Freezer Touchpad 38 = dedicated 38kg blast freezing capacity

It should be noted that the BFT range can also operate as a blast chiller if required.

^{*} RBCT20-60 available as either integral (with condensing unit) or remote (supplied for connection with remote condensing unit).



Available options



Cabinet models specific

Left hand hinged door

GN1/1 nylon coated shelf

GN1/1 s/steel shelf

RS485 connection for HACCP data logging

Less condensing unit

Alternative voltages 220/60/1 electrical option NB BCT52 400/50/3 440/60/3

Multi-format compatible racking section (GN1/2 & 60x40cm bakery sizes)

Roll in specific

Left hand hinged door

Leg extension for RBCT20-60

(increases height by 65mm)

Supplied with guide rails suitable for Rational Combi Pro and I Combi models

NB For Rational iCombi Product height increases 25mm

Modular specific

Integral or remote options

Stainless steel control panel

Roll through options

Control panel fitted with thermostat controlled anti-condensate heater

3 probe option

20 shelf GN2/1 stainless steel trolley

20 shelf GN1/1 stainless steel trolley

Delivery, erection and commissioning Staff training

NB: Please specify all options required at the time of ordering





