Blast Chillers, Chill/Freezers & Controlled Thaw

Safety | Quality | Preservation

Blast chillers and freezers are an essential element of any professional kitchen, and are key to maximising the condition, taste and texture of your food. These units also make a major contribution to helping your kitchen meet food hygiene standards, preserving the quality of your food and reducing food waste.



Image left to right: BC11, BC36, BC51, BC21

Cabinet Blast Chillers & Chiller/Freezers

- Exceed your quality expectations. Capable of blast chilling from +90°C to +3°C in 90 minutes, exceeding UK and European food safety requirements. Blast freeze pre-cooked food to -18°C in 240 minutes**
- Surf navigation technology: Just 'Surf & Go'! Turn the click wheel to the programme you require, and press to start - it couldn't be easier
- The Foster trolley loading cabinet range provides the ideal way to ensure quality and food safety are maximised in every kitchen, large or small
- Timed or probe chill/freeze to suit your needs
 simple programming options
- Soft Chill, Hard Chill, Hard Chill Max and Shock Freeze programmes to suit all types of food



Image above: CT70 Controlled Thaw Cabinet

CT70 Controlled Thaw Cabinet:

An outstanding controlled thaw cabinet with an impressive 70kg capacity

Thaws frozen food up to refrigerated temperature under controlled conditions.

The cabinet alternates between circulating gentle heat and cool air via special ducting, ensuring an even speedy and safe thaw.

Your safely thawed food is then ready to use in optimum condition and as quickly as possible - saving your business time, streamlining your kitchen processes and maximising your output and quality.

Specs











BC11 / BCF11 BC21 / BCF21 BC36 / BCF36 BC51 / BCF51 EXBC11

Electrical			

NB. BC36 is also available on 13A supply but operates at 30kg chilling capacity. *Surf Navigation functionality not available on FXBC11 mode. ** Subject to specification.

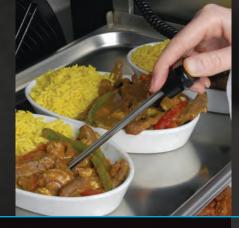
Specs



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Dimensions (w x d x h) mm 680 x 815 x 2080 No. of Shelves 10 (GN2/1)	Load Capacity kg (lbs)	70 (154)
	Dimensions (w x d x h) mm	680 x 815 x 2080
	No. of Shelves	10 (GN2/1)

Preserve the quality of the food you serve



"No need to transfer or de-tray, simply wheel the combi trolley straight into the Blast Chiller"





Trolley Loading Blast Chillers/Freezers:

Available as 'Modular' and 'Roll-in' models, these cabinets suit all standard combi and gastronorm trolleys

- Surf Navigation: Just Surf & Go! Turn the dial to the programme you require, and press to start - it couldn't be easier
- Simple programming options including Soft Chill, Hard Chill, Hard Chill Max and Shock Freeze, to suit all types of food
- > Time saving technology that preserves food quality and freshness
- Timed or probe chill/freeze to suit your needs
- > RBC20-60 specially designed to accept the Rational 201 trolley

Specs







Roll-in models

SCCF RI 1 (Remote) RBC 20-60 (Remo

nilling capacity (kgs)	75	60	60
eezing capacity (kgs)*	15		
olley type (option)	Trolley	Rational 201 Trolley	Rational 201 Tr
		(standard baking tray 400 x 600mm)	(standard bakin

Modular models	MBC (8 standard model sizes available)
Dimensions (w x d x h) mm from:	1350 x 1300 x 2350 to1550 x 2300 x 2350
Chilling capacity (kgs) from:	75 to 250
Freezing capacity (kgs) from:	75 to 250
Maximum trolley dimensions from:	690 x 1040 x 1890 to 890 x 2040 x 1890

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