

New Upgraded Blast Chillers & Freezers & Controlled Thaw

Safety | Quality | Preservation

Foster's new upgraded touchpad 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. Now with upgraded functionality, these units make a major contribution to helping your kitchen meet food hygiene standards, preserving the quality of your food and reducing food waste.

Distributor:
KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com



Image: BCT22-12

NEW & UPGRADED

- > A blast chiller range with the additional function of an occasional freeze capacity, allowing kitchens enhanced versatility
- > A dedicated blast freezer range
- > New unit cover design to protect against water seepage/spillages
- > Revised depth to align with 700mm counters and kitchen tables
- > Easily reversible door for maximum flexibility

CT75KG 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

Cabinet Blast Chillers & Chiller/Freezers

- > Exceed your quality expectations. Capable of blast chilling from +70°C to +3°C in 90 minutes, exceeding UK and European food safety requirements. Freezing capacity from +70° to -18°C in less than 240 minutes
- > A range of capacities from 15kg to 52kg to suit all sizes of kitchen
- > Easy to use colour coding to indicate cycle status
- > 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 foods

Specs

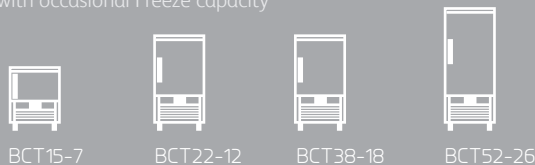
CT75KG

Load Capacity kg (lbs)	70 (154)
Dimensions (w x d x h) mm	700 x 820 x 2080
No. of Shelves	10 (GN2/1)

Specs

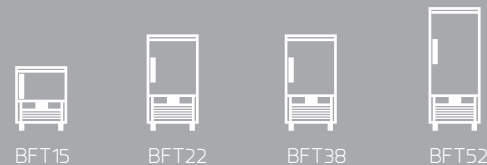
Blast Chillers

with occasional Freeze capacity



	BCT15-7	BCT22-12	BCT38-18	BCT52-26
Chill Capacity (kg)	15	22	38	52
Occasional Freeze Capacity (kg)	7	12	18	26
Dedicated Freeze Capacity (kg)	N/A	N/A	N/A	N/A
Dimensions (wxdxh) mm	755 x 690* x 890	755 x 690* x 1515	755 x 690* x 1515	755 x 690* x 1790
Shelf Capacity (GN 1/1)	5	6	10	14
60x40cm Bakery racking	Option	Option	Option	Option
Electrical	230/1/50-13A	230/1/50-13A	230/1/50-13A	230/1/50-16A

Dedicated Blast Freezers



	BFT15	BFT22	BFT38	BFT52
Chill Capacity (kg)	15	22	38	52
Occasional Freeze Capacity (kg)	N/A	N/A	N/A	N/A
Dedicated Freeze Capacity (kg)	15	22	38	52
Dimensions (w x d x h) mm	755 x 690* x 890	755 x 690* x 1515	755 x 690* x 1515	755 x 690* x 1790
Shelf Capacity (GN 1/1)	5	6	10	14
60x40cm Bakery racking	Option	Option	Option	Option
Electrical	230/1/50-13A	230/1/50-13A	230/1/50-16A	400/3/50-10A

*Please add 55mm to depth for spacer