

Touchpad Blast Chillers, Chill/Freezers & Controlled Thaw

Safety | Quality | Preservation

New 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. 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:
BCT11, BCT36, BCT51, BCT21

Image above:
CT75 Controlled Thaw Cabinet





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.
- > Intuitive easy touch control panel - Just press and go!
- > 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


CT75 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

				
	BCT11/BCFT11	BCT21/BCFT21	BCT36/BCFT36	BCT51/BCFT51
Load Capacity (kg)	11	21	36	51
Dimensions (w x d x h) mm	700 x 800 x 882	700 x 800 x 1293	700 x 800 x 1893	700 x 800 x 1893
Shelf Capacity (GN 1/1)	3	6	10	14
Electrical	1ph 13A	1ph 13A	1ph 16A / 3ph 20A	3ph 20A

Specs

	
	CT75
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”



Image above:
RBC 20-60 Rational
Trolley Compatible Model

Image left:
Modular Blast Chiller

Image right:
BCCF RI 1

Trolley Loading Blast Chillers/Freezers:

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

- > Intuitive easy touch control panel - Just press and go!
- > 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



BCCF RI 1 (Remote)



RBC 20-60 (Remote)



RBC 20-60 R (Integral)

Roll-in models

	BCCF RI 1 (Remote)	RBC 20-60 (Remote)	RBC 20-60 R (Integral)
Dimensions (w x d x h) mm	863 x 1133 x 2250	980 x 862 x 2187	980 x 862 x 2187
Chilling capacity (kgs)	75	60	60
Freezing capacity (kgs)*	15	-	-
Trolley type (option)	Trolley	Rational 201 Trolley	Rational 201 Trolley
Maximum trolley dimensions	680 x 640 x 1825	HGW201 (20 Rack): 522 x 809 x 1718 HGW201 (15 Rack): 522 x 809 x 1718 HGW201 (14 Rack): 522 x 827 x 1718 (standard baking tray 400 x 600mm)	HGW201 (20 Rack): 522 x 809 x 1718 HGW201 (15 Rack): 522 x 809 x 1718 HGW201 (14 Rack): 522 x 827 x 1718 (standard baking tray 400 x 600mm)
Power requirements	230/1/50 (separate 3ph supply required for condensing unit)	RBC 20-60R: 1ph/13amp (separate 3ph supply required for condensing unit)	RBC 20-60: 3ph/16amp + neutral



Modular models

	MBCT (8 standard model sizes available)
Dimensions (w x d x h) mm from:	1350 x 1350 x 2350 to 1550 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

Modular Blast Chillers & Freezers all use remote compressor and condensing unit

Contact the Foster sales team for expert advice on selecting the right solution for you