



Experts in blast chilling
and freezing since 1973.

Blast chillers and freezers,
and controlled thaw.



Blast chillers and freezers, and controlled thaw

The essential element to the commercial kitchen.

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

Modular Blast Chillers

Huge range of large capacity modular blast chillers and freezers designed to cope with even the most demanding, high volume kitchens.

Designed to take most standard trolleys, chilling capacities from 75kg to 250kg, with occasional freezing on MBCFT models.



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



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



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*

Controlled thaw

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



Interest-free credit available over 24 months **ZERO%** (UK only)

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

Specifications

Configurations	BCT15	BCT22	BCT38	BCT52	RBCT20-60	CT75KG
Dimensions (w x d x h) mm	755 x 690 x 880*	755 x 690 x 1515*	755 x 690 x 1515*	755 x 690 x 1790*	980 x 865 x 2215	700 x 820 x 2080
GN1/1 shelf positions	5	6	10	14	-	-
GN2/1 shelves	-	-	-	-	-	10 (supplied)
Trolley capacity	-	-	-	-	1 x Rational 201	-
Blast chiller	-	-	-	-	RBCT20-60**	-
Blast chiller/freezer	BCT15-7	BCT22-12	BCT38-18	BCT52-26	-	-
Dedicated Blast freezer	BFT15	BCT22	BFT38	BFT52	-	-
Controlled thaw	-	-	-	-	-	CT75KG

*Please add 55mm to depth for spacer. ** RBCT20-60 available as either integral (with condensing unit) or remote (supplied for connection with remote condensing unit).



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 specifications.



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.

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



Interest-free credit available over 24 months **ZERO*** (UK only)

*Excludes BCT52-26/BFT52/roll in blast chillers

† Ecodesign Regulation does not currently apply to this product type, and therefore an energy grade cannot be shown
Reach in blast chillers comply with requirements of EN ISO22042:2021.

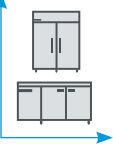


XTRA blast chillers

Built for you, designed for your budget.



A full range of value for money refrigeration you can depend on:



- 10, 20 and 35Kg economic blast chillers



Available for delivery:



- Get your XTRA when you need it
- Unrivalled aftercare - 98% of spare parts held in stock
- Full 2 years parts & labour warranty from the UK market leader for total peace of mind

The XTRA range

At a glance

10kg capacity blast chiller



20kg capacity blast chiller



35kg capacity blast chiller



Interest-free credit available over 24 months **ZERO*** (UK only)

Capacity

75mm shelf spacing on XTRA blast chillers maximises capacity.

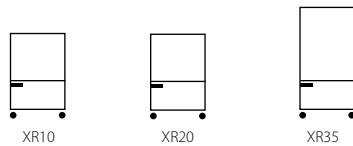


Blast chilling

The blast chiller range has hard and soft chill programming options which chill food from +70°C to +3°C in 90 minutes within specifications.



Specifications



Configurations

	XR10		XR20		XR35	
Dimensions (w x d x h) mm	755 x 700 x 880	-	755 x 700 x 880	-	755 x 700 x 1535	-
Chilling capacity (kg)	10	-	20	-	35	-
Blast chiller	XR10	†	XR20	†	XR35	†
No. of shelves	5 x GN1/1 (not supplied)	-	5 x GN1/1 (not supplied)	-	10 x GN1/1 (not supplied)	-



Interest-free credit available over 24 months **ZERO** (UK only)

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