



FOODSERVICE REFRIGERATION

# MODULAR BLAST CHILLERS



**NEW ADVANCED MICROPROCESSOR CONTROLS**

**NEW ULTRA HYGIENIC CONSTRUCTION**

**DESIGNED TO DEPARTMENT OF HEALTH GUIDELINES**

**CHILLING CAPACITIES 70 TO 280 KG**

**CFC-FREE INSULATION & REFRIGERATION**

**MANUFACTURED TO QUALITY STANDARD ISO 9001**





# FOSTER MODULAR BLAST CHILLERS

The rapid development of the cook chill process continues to provide refrigeration manufacturers with one of the greatest challenges in foodservice today.

FOSTER REFRIGERATOR are at the forefront of this technology. The new range of Modular Blast Chillers is the next generation of advanced food preparation equipment from the market leaders.

This new range seeks to provide even higher levels of design flexibility and operational efficiency than ever before. They are designed to cope with the multi-purpose requirements of the food service industry.

The basic principle of blast chilling remains the same, of course. Cold air is blown laterally across pre-cooked food at high velocity to ensure speedy chilling to the required temperature of below 3°C within 90 minutes.

Food can be kept for up to five days and reheated by portion according to operational requirements or demand.

## A COMPLETE NEW RANGE OF MODELS

At Foster we recognise that no two food service operations are the same. So if you need a blast chiller that's modular flexible and that can cope with busy production schedules... then choose FOSTER.

The range comprises six models accepting single or two trolley loading.

One trolley - BC70, BC90, BC120, BC150.  
Two trolley - BC200, BC280.

## HIGHER CAPACITIES - SMALLER FOOTPRINT

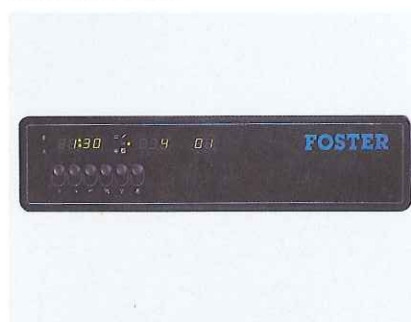
Even higher chilling capacities from a smaller, space saving footprint are now possible with the new Foster range of modular blast chillers. Clever product design and improved operating efficiencies have resulted in a higher throughput on the same floor space.

The new blast chiller range accepts all standard combination oven trolleys.

## NEW ADVANCED MICROPROCESSOR CONTROL PANEL

Accurate temperature control is vital throughout the whole chill cycle. New controls are integrated into the top panel of the chiller in a one-piece, wipe-clean, flush-fitting waterproof unit.

Using microprocessors the controller gives a clear display of all functions and temperatures and is simple to programme. The location above the door avoids damage and allows safe and easy operation. Other new features of the control panel include ten programmable memories and comprehensive alarm and function indication.



## Designed to meet European directives including Department of Health Guidelines and GAMAC

The benefits of 'cook-chill' are now widely accepted. Staff and equipment operate steadily through a five day week, a high standard of food quality is maintained and actual demand can be instantly met by pre-portioning and reheating. 'Cook-chill' has a very safe reputation as a method of advanced food preparation. Clear guidelines throughout Europe regulate the chilling process. The new Foster modular blast chiller range has been designed and built to conform to these guidelines.

## Chilling capacities now 70-280kg

Improved performance means that a wide range of products and quantities can be chilled. Larger quantities can now be rapidly chilled down through the danger zone, preventing bacterial growth whilst preserving maximum taste, nutrition, texture and appearance. There are now six models with capacities from 70 to 280 kilos capable of chilling down from 70°C to below 3°C in ninety minutes.

## New ultra-hygienic construction

The ultra-hygienic construction enables the user to wash down and wipe clean the whole unit in minutes. The introduction of a new hinged panel and dishwasherable guards means that all the fans are easily accessible for sanitising. The blast-chiller sits within a U-channel which is sealed to prevent the ingress of moisture and dirt.



## Core Temperature control

The temperature probe supplied as standard with the new generation of Foster modular blast chillers, will help provide optimum and reliable levels of food temperature control.

The ability to pre-determine actual food core temperatures removes potential uncertainties from the chill chain process.



## Food surface protection

Even the appearance and surface texture of food is safe with FOSTER. Delicate food, in particular will benefit from being shielded during rapid chilling without affecting product appearance through surface dehydration. This is achieved via accurate control of temperature during the last stage of the chilling cycle.



## Modular construction for ease of installation

Foster blast chillers are constructed on the customer's premises from interlocking modular panels which are finished in foodsafe and firesafe white laminate or high-grade stainless steel. Chiller doors are fitted with an internal safety release handle. As an option the blast chiller can be incorporated into a chill holding store, so that trolleys can be rolled through straight into storage, giving complete temperature control.

## CFC-free insulation and refrigeration

The new range of modular blast chillers satisfies the stringent EC legislation and the requirements of the Montreal Protocol for the manufacture of refrigeration equipment. Needless to say the range is completely free of CFC's.



## Manufactured to the highest Foster standards

The range is produced to international quality standard ISO 9001 while the name Foster assures the best in quality, value and reliability.



These new improvements to the range mean that Foster, the ultimate name in refrigeration, will continue to offer the very latest technology and equipment in the important 'cook-chill' area of advanced food preparation.





# MODULAR BLAST CHILLERS

## Specification and Options

### BC 70, 90, 120, 150

Dimensions (m)



- Door clear opening .69

- Internal usable depth 1.0

### BC 70

Capacity/90 min - 70 kgs (154lbs)  
Trolley - One trolley  
Extraction rate - 6400 watts  
Power - 16 amps per phase  
Roll through - Optional

### BC 90

Capacity/90 min - 90 kgs (198lbs)  
Trolley - One trolley  
Extraction rate - 7700 watts  
Power - 16 amps per phase  
Roll through - Optional

### BC 120

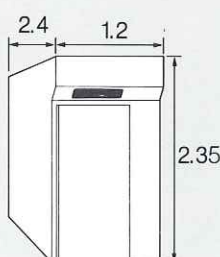
Capacity/90 min - 120 kgs (264lbs)  
Trolley - One trolley  
Extraction rate - 9200 watts  
Power - 16 amps per phase  
Roll through - Optional

### BC 150

Capacity/90 min - 150 kgs (330lbs)  
Trolley - One trolley  
Extraction rate - 12000 watts  
Power - 16 amps per phase  
Roll through - Optional

### BC 200, 280

Dimensions (m)



- Door clear opening .69

- Internal usable depth 2.25

### BC 200

Capacity/90 min - 200 kgs (440lbs)  
Trolley - Two trolleys  
Extraction rate - 15400 watts  
Power - 16 amps per phase  
Roll through - Optional

### BC 280

Capacity/90 min - 280 kgs (616lbs)  
Trolley - Two trolleys  
Extraction rate - 21000 watts  
Power - 20 amps per phase  
Roll through - Optional

Trolleys are not supplied as standard - see price book for optional extra availability.

## NOTES:

### REFRIGERATION SYSTEM

Supplied for R22 refrigerant. (R404a available as an option - consult Foster Coldroom Sales Support).  
Evaporating Temperature - 12°C.  
Drain connection, 22mm - connection allows for drain to be run to suit site requirements.

### CONSTRUCTION

Modular construction each panel interlocking with its neighbour and secured with Fosterlock system. Panels are 75 mm thick with CFC-free polyurethane foam insulation. Panels are secured on site by U channel to seal against moisture and dirt.

## FINISH

Standard Exterior/Interior Finish.  
Foodsafe, fire tested white Stelvetite laminate, unit housing sprayed white.  
Optional finishes  
- 304 stainless steel door, unit housing sprayed white.  
- All 304 stainless steel to replace Stelvetite, unit housing sprayed grey.

## ELECTRICS

380 - 415/3/50  
N.B. Condensing unit will be subject to a separate electrical supply.

## CHILLING PERFORMANCE

Different foods give their heat up at different rates and consequently considerable variation will be experienced in chilling times. The performance specification is based upon some of the densest products and so most food will chill well within the 90 minutes. However, in order to achieve the performance specification, the recommended product loads, thicknesses and packaging must be adhered to.  
Products that are hotter than the recommended ingoing temperature, thicker than the recommended product depth or are packed in lidded or sealed containers will take longer than the performance specification states to chill.

We reserve the right to change specifications without notice.

## LIDS AND CHILLING TIMES

It is recommended that containers are not lidded during blast chilling as this will extend the chilling period and Foster cannot guarantee that chilling will be achieved within the recommended time scales. Do not place lids under the containers during chilling.



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