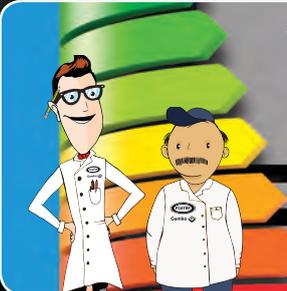
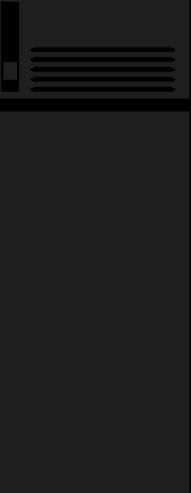




# Product Selection Guide

## Professional Refrigeration

Welcome to Foster and Gamko



### The Ecodesign Directive

For a full list of Foster energy ratings please visit [fosterrefrigerator.com/ecodesign](http://fosterrefrigerator.com/ecodesign)



# 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.



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 (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	230/1/50-16A	400/3/50-10A

\*Please add 55mm to depth for spacer

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:  
RBCT 20-60 Rational  
Trolley Compatible Model

Image left:  
Modular Blast Chiller

Image right:  
BCCFTRI 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



Roll-in models	BCCFTRI1 (Remote)	RBCT20-60 (Remote)	RBCT20-60 (Integral)
Dimensions (w x d x h) mm	865 x 1135 x 2250	980 x 865 x 2190	980 x 865 x 2190
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



# The name to trust in commercial refrigeration.

Foster has been the leading manufacturer and innovator of professional refrigeration products for over half a century.

Whatever your requirement, Foster can help. We will work with you to find the right solutions to meet the needs and objectives of your business. Whether you are an end-user or a specialist refrigeration dealer, catering supplier, kitchen consultant or a contractor, expert Foster teams are on hand to guide you.

What's more, you have the security of knowing that Foster Refrigerator is part of the ITW group of companies, a leading Fortune 200 business manufacturing a diverse range of industrial products and equipment.



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“Foster’s philosophy is simple - we deliver MORE in everything we do.”

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## It’s all about the food

**Yes, we make the world’s finest refrigerators, but your food is what matters most to you.**

As a professional in the food service industry, your kitchen is the heart of your business. You prepare, cook and serve; that’s your business. You need your fine ingredients stored to perfection and ready to use. That is all that counts.

Everything we do is dedicated to producing world-class products that will keep your food fresher for longer. We create the products that provide the optimal storage environment. Products that help your business to deliver the highest possible quality food, the highest standards of hygiene and safety and the highest levels of environmental awareness.

Our refrigerators are guaranteed to maintain perfect temperature control, and store your quality ingredients in outstanding and hygienically safe conditions. So, the condition, taste, texture, colour and smell of your food will be maintained.

World-class refrigeration can also aid the efficiency of your business. Like any profitable organisation, your kitchen needs to deliver excellence.