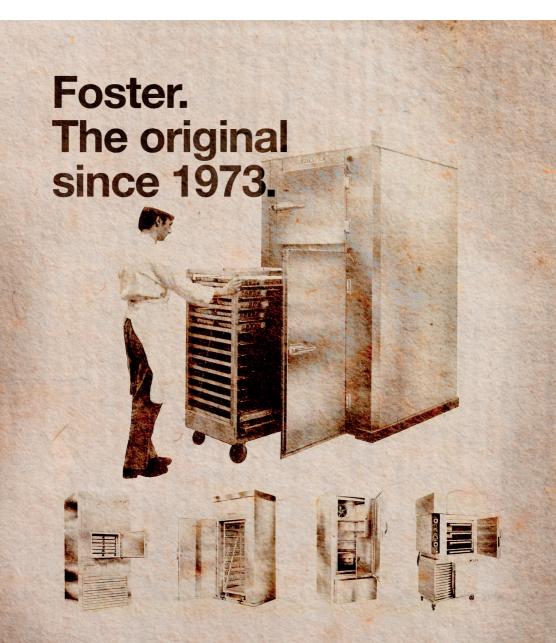


Introducing...

Blast Chillers & Freezers



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Blast Chillers & Freezers

Experts in blast chilling and freezing since 1973, Foster's latest Touchpad range maximises the condition, taste and texture of your food:



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



Our new 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



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



304 stainless steel interior & exterior: the 'gold standard' in performance finishes meaning quality is assured



Range of large capacity **modular blast chillers and freezers** available designed to cope with even the most demanding, high volume kitchens

Call +44 (0)1553 691122 or visit **fosterrefrigerator.com/blastchillers**

