

# BC51 & BCF51



51kg Capacity  
Cabinet Blast Chiller &  
Blast Chiller/Freezer

## specifications

BC 51 & BCF 51



### FEATURES & BENEFITS

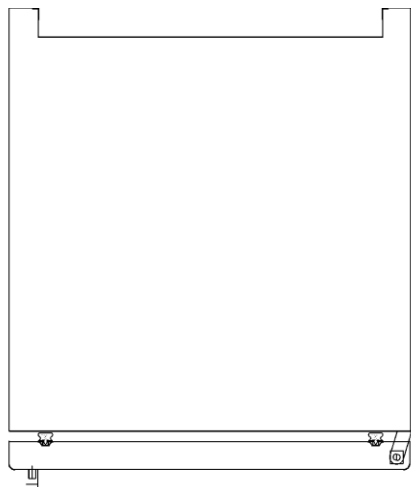


- 304 stainless steel exterior and interior
- Surf Navigation programme selection - menu driven dial lets the operator simply turn to select the programme required, and push to start. It couldn't be easier
- Foster's Circulair™ air circulation system ensures uniform chilling whilst protecting the food surface
- Now capable of blast chilling from +90°C exceeding food safety requirements
- Timed and probe chill functions
- Soft Chill, Hard Chill, Hard Chill Max and Shock Freeze programmes to suit all food types
- Automatic Defrost & Smart Defrost functions ensure maximum performance and minimum energy usage
- Info Update Screens show all you need to know
- HACCP software is available for data retrieval and management in both infra-red download and hard-wired dialogue system formats

### DIMENSIONS

### RANGE

External Dimensions: 700 x 800 x 1891 (wxdxh) mm  
Depth with door open: 1500 mm



Type  
Model No. BC 51  
Blast Chiller  
Model No. BCF 51  
Blast Chiller/Freezer

- Coated coil - stops corrosion and prolongs refrigeration system life
- Accepts Gastronorm 1/1 trays
- Integral refrigeration system
- Supplied on lockable castors
- Front loads for easy access, cleaning and servicing
- Automatic hold function
- 98% recyclable
- Minimal noise, maximum energy efficiency
- Durable and robust design throughout
- Removable thermal break gives easy access to door frame heater
- Self closing door, 90° dwell for easy loading and 180° door opening

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## TECHNICAL SPECIFICATION

● standard ○ option

### FINISH

304 stainless steel exterior/interior  
304 stainless steel back & mesh unit cover

### FEATURES AND OPTIONS

full solid door  
left hand hinged door  
remote option (legs supplied as standard)  
hold facility  
temperature probe  
80mm castors  
60mm castors  
legs  
dished base with drain  
additional GN1/1 nylon coated shelf  
additional GN2/1 nylon coated shelf  
infra red download  
hardwired dialogue system

### SERVICE INFO

	BC 51	BCF 51
dec ratings (decibels)*	65	65
refrigerant R134a	-	-
refrigerant R404a	●	●
thermal heat rejection	5540	5540
400/3/50Hz	●	●
60Hz	○	○
watts	1600	1750
amps	4.3	4.9
fuse	16	16
drain	-	-
approx. weights (kgs)	195	195

\*Measured 1m high from the floor and 1m out from the cabinet.



### Factors to consider when determining Blast Chill/Freeze time

Density, water content, and fat content all affect the time required to achieve temperature. Delicacy of the foods' structure and surface must be taken into account when selecting the programme required. Weight loadings and the thickness of product should not be exceeded. Foster recommends a maximum loading of 3.75kg per Gastronorm 1/1 container. Product that is hotter than the recommended starting temperature (90°C for Foster models) will obviously take longer to chill. It is recommended that foods are not covered or lidded, as this will extend the time required. Use of deep containers will also extend the chilling time. It is essential that good airflow passes over the product to facilitate even and consistent chilling. Foil should not be used to cover food. Pre-chilling the cabinet before use will quicken up the chill time.



Foster Refrigerator  
Oldmedow Road  
King's Lynn  
Norfolk PE30 4JU

Tel: 01553 698466  
Fax: 0870 2645216  
Email: projects@foster-uk.com  
www.fosterrefrigerator.co.uk

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