

FXBC 10



10kg Capacity
Cabinet Blast Chiller

specifications

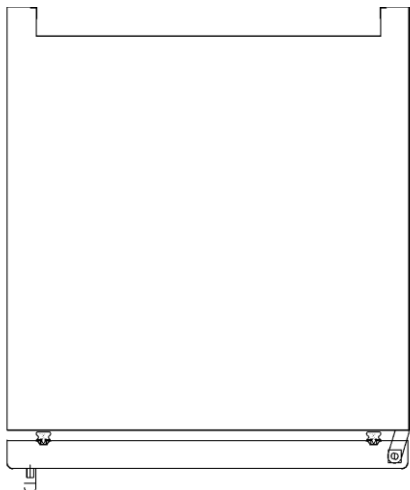


FEATURES & BENEFITS

- Specialist product designed to chill food rapidly - HACCP compliant
- Chills food from 70°C to 3°C in 90 minutes
- Chilling capacity 10 kgs
- Simple operation offering a choice of timed and probe chill
- Suitable for GN 1/1 pans
- Stainless steel exterior / interior finish
- Easy to clean with no dirt traps

DIMENSIONS

External Dimensions: 700 x 800 x 864 (wxdxh) mm
Depth with door open: 1500 mm



RANGE

Type
Model No. FXBC 10
Blast Chiller

FXBC 10



TECHNICAL SPECIFICATION

FXBC 10

standard option

FINISH

stainless steel exterior/304 stainless steel interior
galvanised steel rear cover

FXBC 10

FEATURES AND OPTIONS

full solid door
left hand hinged door
hold facility
temperature probe
60mm castors
flat liner base with break to drain point
vapouriser tray
GN1/1 nylon coated shelf (not supplied as standard)

SERVICE INFO

dec ratings (decibels)*	65
refrigerant R404a	<input checked="" type="radio"/>
thermal heat rejection	1648W
230/1/50Hz 13A	<input checked="" type="radio"/>
watts	1037
amps	4.6
fuse	13
drain	-
approx. weights (kgs)	125

*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.



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