

FOLLETT®



SAFE TEMPERATURES, FAST
EXPLORE BLAST CHILLERS AND SHOCK FREEZERS



SAFE TEMPERATURES, FAST.

Food safety is a top priority in all kitchens. Blast chillers and shock freezers aid in ensuring food safety guidelines are met, and with Follett Products, LLC, exceeded. These powerful products are designed to rapidly chill and freeze ingredients and prepared foods down to safe temperatures, quickly.

Follett blast chillers and shock freezers preserve nutrients, aid in reducing food waste, minimize preparation times, and increase profitability. Offered in several different sizes with reach-in and roll-in configurations available, these products are designed to optimize your kitchen's productivity. Our advanced control system includes cycles such as soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle mode. From preserving fresh ingredients like meats, fruits, and vegetables, to cooling down desserts rapidly for serving, and thawing frozen ingredients in a fraction of the time, or holding food at safe temperatures until you're ready, Follett blast chillers and shock freezers are a smart investment for any foodservice operation.

REAL RESULTS.

Industry-leading companies are benefiting from Follett blast chillers and shock freezers. When a retail giant was in search of a way to cool down their rotisserie chickens safely for resale, they found their solution with Follett. Now outfitted at thousands of locations nationwide, our blast chillers and shock freezers allow them to place trays of delicious hot chicken directly from the oven into the blast chiller, cooling them down, safely, and quickly. As a result, their meals maintain freshness, flavor, and nutrients, are available to purchase faster, and comply with food safety guidelines ensuring safe consumption. This is just one example of how Follett delivers results for any foodservice operation.





EXCEEDING EXPECTATIONS

Follett blast chillers and shock freezers far exceed the current US established HACCP guideline, reaching from 194°F to 37°F in 90 minutes with blast chilling, and 194°F to 0°F in 270 minutes with shock freezing.

The FDA requires that food be cooled from 135°F to 41°F in six hours or less. In the range of 140°F to 41°F, bacteria can duplicate exponentially in as little as 15 minutes.

By using our blast chiller, the 140°F and 41°F phase is passed rapidly, stunting the bacterial growth - extending the shelf life, preserving taste, color, and consistency.



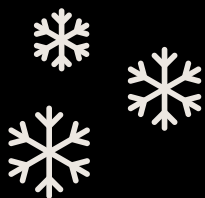
EXPLORE CYCLES

From preserving fresh ingredients to cooling down desserts rapidly for serving, or thawing frozen ingredients quickly to holding food at safe temperatures until you're ready, we have you covered.

Follett blast chillers & shock freezers feature a touchscreen control that allows chefs and kitchen staff to choose their cycle and set desired temperatures to ensure precise results.

BLAST CHILL

Quickly chill hot food to 37°F in 90 minutes or less, exceeding food safety standards.



SHOCK FREEZE

Take food from 194°F to 0°F in 270 minutes, while preserving nutrients and cell structure.

THAW

Gentle heating in the cabinet paired with a soft fan speed allows for a safe and fast thaw of frozen products.

*Thawing available only on reach-in models.



HOLD

Set your desired temperature and hold it for as long as needed.

CUSTOM RECIPE

Use the touchscreen to create and program your own recipes for fast, tailored results.



BLAST CHILLERS AND SHOCK FREEZERS, REACH-IN



FBC-5T-RH, 5 tray



FBC-10T-RH, 10 tray

FBC-15T-RH, 15 tray

FEATURES

Commercial blast chillers and blast freezers are designed to rapidly chill and shock freeze ingredients and prepared food down to safe temperatures, quickly.

Preserve nutrients, aid in reducing food waste and minimize preparation times

Exceed food safety standards¹

- chill from 194 F to 37 F (90 C to 3 C) in 90 minutes
- freeze from 194 F to 0 F (90 C to -18 C) in 270 minutes

7" digital touchscreen control allows for preset chill, freeze, and thaw cycles with custom recipe creation

Advanced control system includes cycles such as soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle mode

Multi-core probe with 4 reading points

Powerful refrigeration system

- high efficiency compressor, bottom mount
- non-ozone depleting, low GWP R449a refrigerant
- self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- automatic defrost
- operating temperature range: -40°F to 50°F

Cabinet construction

- full stainless steel AISI 304 construction provides resistance to rust and corrosion
- CFC-free high-density polyurethane insulated cabinet
- interior rounded corners, removable door gasket, and evaporator compartment for easy cleaning
- self-closing door with 105° stop
- 4 casters, two locking

Warranty

- 3 years parts and labor, 5 years compressor parts only

Certifications (applied to all products unless otherwise noted)

Model configurations			
Description	Hinging	V/Hz/Ph/A	Item number
5 tray	right	115/60/1/20	FBC-5T-RH
10 tray	right	230/60/3/10	FBC-10T-RH
15 tray	right	230/60/3/16	FBC-15T-RH



BLAST CHILLERS AND SHOCK FREEZERS, ROLL-IN



FBC-20T-RH, 1 trolley (cabinet)



FBC-40T-RH, 2 trolley (cabinet)



Remote condenser unit (included, assembly required)



Quick disconnects (included)

FEATURES

Commercial blast chillers and blast freezers are designed to rapidly chill and shock freeze ingredients and prepared food down to safe temperatures, quickly.

Preserve nutrients, aid in reducing food waste and minimize preparation times

Roll-in unit fits 1 full-sized speed rack or combi cart (not included)

Exceed food safety standards¹

- chill from 194 F to 37 F (90 C to 3 C) in 90 minutes
- freeze from 194 F to 0 F (90 C to -18 C) in 270 minutes

7" digital touchscreen control allows for preset chill and freeze cycles and custom recipe creation

Advanced control system includes cycles such as soft chill, hard chill, soft freeze, hard freeze, holding, and end of cycle mode

Multi-core probe with 4 reading points

Powerful refrigeration system

- pre-charged compressor
- 33.00' (1005.84 cm) of pre-charged line with quick disconnects
- non-ozone depleting, low GWP R449a refrigerant
- self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- automatic defrost
- operating temperature range: -40°F to 50°F

Cabinet construction

- full stainless steel AISI 304 construction provides resistance to rust and corrosion
- interior rounded corners, removable door gasket, and evaporator compartment for easy cleaning
- self-closing door with 105° stop, lock included
- 5.50" (13.97 cm) ramp

Warranty

- 3 years parts and labor, 5 years compressor parts only

Certifications (applied to all products unless otherwise noted)



Intertek

Model configurations

Description	Hinging	V/Hz/Ph/A	Item number
1 trolley (cabinet)	right	208-220/60/1/4	FBC-20T-RH
Remote condenser	N/A	208-220/60/3/15	
2 trolley (cabinet)	right	208-220/60/1/4	FBC-40T-RH
Remote condenser	N/A	208-220/60/3/47.1	



BLAST CHILLERS AND SHOCK FREEZERS

- Designed to rapidly chill and shock freeze ingredients and prepared food down to safe temperatures quickly
- Reduce food waste, minimize preparation times – improving production efficiency and profitability in any kitchen
- Reach-in and roll-in technologies
- 5, 10, and 15 tray options + single and double trolley roll-in options
- Easy to use controls with HACCP data tracker and alarms
- Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode
- CFC free insulated cabinet with 304 AISI stainless steel interior and exterior
- NSF/ANSI Standard 7 compliant
- 3 year parts and labor / 5 year compressor parts only – see complete warranty for details

FOLLETT is a registered trademark of Follett Products, LLC, registered in the US.



801 Church Lane | Easton, PA 18040, USA
1.610.252.7301 | Fax: 1.610.250.0696 | follettice.com

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