

## REFRIGERATION

### Premier Cabinets

Premiers unique combination of features come together to make the ultimate in food service refrigeration. Available in 25 models with 24 factory fitted options and 7 temperature options. Circular air distribution maximises efficient operation even when shelves are fully loaded.

- ECA approved for energy efficiency
- Gastronorm and non-gastronorm formats
- Choice of top mounted refrigeration for access or bottom mounted for maximum efficiency in high-ambients conditions
- Concealed fan and evaporator for improved safety



- 60mm all round insulation improves energy efficiency
- Energy efficient doors with durable steel hinges
- One piece door - no breakable handle or dirt traps
- Removable refrigeration unit for easy servicing
- Curved corners for easy cleaning
- No load line, full inside space for produce
- Fully lockable
- Available in Steel door and glass door options in Stainless Steel exterior, aluminium interior, or all Stainless Steel finish

Model	Capacity	W x D x H
<b>Top Mounted</b>		
Prem S400	400 litres - 3 Shelves	700 x 700 x 1800
Prem G500	500 litres - 3 Shelves	700 x 800 x 1800
Prem G600	600 litres - 4 Shelves	700 x 800 x 2100
Prem B600	600 litres - 4 Shelves	820 x 700 x 2100
Prem G1100 D/Door	1100 litres - 6 Shelves	1440 x 800 x 1800
Prem G1350 D/Door	1350 litres - 8 Shelves	1440 x 800 x 2100
<b>Bottom Mounted</b>		
Prem S450	450 litres - 4 Shelves	700 x 740 x 2100
Prem G550	550 litres - 3 Shelves	700 x 840 x 2100
Prem S1000 D/Door	1000 litres - 8 Shelves	1440 x 740 x 2100
Available as Refrigerator H (+1 / +4°C), Freezer L (-18 / -21°C), Meat / Chill M (-2 / +2°C), Fish F (+1 / -1°C), Wine W (10°C/12°C)		



Model shown  
PREM600



Model shown  
Prem G1350 H

### Premier Counters

Premier Counters takes the travel out of food preparation, combining storage and preparation which saves time and space. With a wide choice of storage options, concealed refrigeration system provides increased storage capacity.

- Compatible with both 1/1 (Series 1) and 2/1 (Series 2) gastronorm trays

- 5 storage capacities available from 2 door to 4 door models
- Choice of two or three drawer units to maximise storage formats
- Options include glass door, saladette cut outs splash back and lockable knife drawer
- Clear LED temperature display plus operating and safety alarms



Model shown Prem 1/3 with 1/3 drawers

Model	Capacity	W x D x H	Price
<b>Series 1</b>			
Prem 1/2	280 litres - 4 Shelves	1415 x 700 x 865	
Prem 1/3	435 litres - 6 Shelves	1865 x 700 x 865	
Prem 1/4	585 litres - 8 Shelves	2320 x 700 x 865	
<b>Series 2</b>			
Prem 2/2	495 litres - 4 Shelves	1825 x 800 x 865	
Prem 2/3	760 litres - 6 Shelves	2480 x 800 x 865	
Available as Refrigerator (+1 / +4°C), Freezer (-18 / -21°C), Meat / Chill (-2 / +2°C)			

# REFRIGERATION

## Gastro Pro Cabinets

Gastronorm and slim line cabinets provide a wide range of capacities, temperatures and features.

- ECA approved for greater efficiency
- Dual temperature cabinet available
- Gastronorm 2/1 grey nylon coated wire shelves in Gastronorm models
- Unique fluted tray slides are easy to guide and prevent shelves from tipping
- Durable, lockable castors are for easy positioning



- Impact resistant PVC thermal break helps maintain temperature differences and offers easy access for servicing
- Advanced Micro-processor controls are easy to read and operate
- Compact refrigeration system and removeable plug box and lid for easy service access
- Curved interior corners for easier cleaning
- Total useable capacity (no load line)
- Glass door an option
- Stainless Steel front and door



Model shown FSL400



Model shown Prog600H

Model	Capacity	W x D x H	
<b>Gastronorm</b>			
Pro S400	400 litres - 3 Shelves	700 x 700 x 1800	
Pro G500	500 litres - 3 Shelves	700 x 800 x 1800	
Pro G600	600 litres - 3 Shelves	700 x 800 x 2100	
Pro B600	600 litres - 3 Shelves	820 x 700 x 2100	
Pro G1100 D/D	1100 litres - 6 Shelves	1440 x 800 x 1800	
Pro G1350 D/D	1350 litres - 6 Shelves	1440 x 800 x 2100	
<b>Slimline</b>			
FSL400	400 litres - 3 Shelves	600 x 705 x 1900	
FSL800 D/D	800 litres - 6 Shelves	1200 x 705 x 1900	
Available as Refrigerator (+1 / +4°C), Freezer (-18 / -21°C), Meat / Chill (-2 / +2°C)			

## Gastro Pro Counters

Gastro Pro Counters have 5 storage capacities from 2 to 4 door models with the widest range available for either 1/1 or 2/1 gastronorm trays.

- Options include Saladette cut out and splash back
- Choice of door / drawer combinations with 2 or 3 drawers per section
- Slide out refrigeration system for easy service access



- Gastronorm 1/1 or 2/1 nylon coated shelves
- Concealed compact refrigeration system, maximises available capacity with a tidy and practical interior
- Energy saving Hydrocarbon refrigerant option

Model	Capacity	W x D x H	
<b>Series 1</b>			
Pro 1/2	280 litres - 4 Shelves	1415 x 700 x 865	
Pro 1/3	435 litres - 6 Shelves	1865 x 700 x 865	
Pro 1/4	585 litres - 8 Shelves	2320 x 700 x 865	
<b>Series 2</b>			
Pro 2/2	495 litres - 4 Shelves	1825 x 800 x 865	
Pro 2/3	760 litres - 6 Shelves	2480 x 800 x 865	
Available as Refrigerator (+1 / +4°C), Freezer (-18 / -21°C), Meat / Chill (-2 / +2°C)			



Model shown Pro 1/3

# REFRIGERATION

## Low Level / Under Counters

Ideal for quick service restaurants and pubs as they provide refrigerated storage underneath the cooking area

### Low Level

- Designed to carry up to 300kg (evenly spread)
- A uniformed temperature of -2 / +2°C on meat models will keep meat products fresher longer

### Under Counter

- Choice of two temperature options  
Refrigerator H (+1 / +4°C), Freezer F (-18 / -21°C)
- Single and double door formats, glass door option
- White lamin / Stainless Steel exterior option



Model shown LL2/4 with drawers



### Enhanced Capital Allowance Scheme

The ECA Scheme enables businesses to claim 100% first year capital allowances on investments in energy saving technologies and products. Please ask our representatives which Foster products apply

Model	Capacity	W x D x H	
<b>Low Level Counters</b>			
LL 2/2M	279 litres	1900 x 800 x 646	
LL 2/4M	279 litres	1900 x 800 x 646	
LL 1/2H	222 litres	1600 x 760 x 700	
<b>Under Counter</b>			
H/LR120	120 litres	441 x 762 x 896	
H/LR140	140 litres	605 x 630 x 830	
H/LR150	150 litres	605 x 680 x 830	
H/LR200	200 litres	681 x 750 x 828	
H/LR240 D/Door	240 litres	868 x 762 x 896	
H/LR360 D/Door	360 litres	1210 x 750 x 828	



Model shown HR360



Model shown HR200

Model shown  
GBM 2X



## Banquetmaster

- When plugged in, food is kept at optimum Hot food serving temperature (85 to 87°C)
- Unplugged banquetmaster can maintain temperatures of 70°C + up to 1 hour without power depending on food type and quantity
- Fan assisted heating and efficient insulation ensure uniform cabinet temperature
- Gastronorm fittings throughout
- Smooth castors for easy mobility for wheeling to the point of service

Model	Capacity	W x D x H	
GBM2X	506 litres - 4 Shelves	739 x 922 x 1822	

## REFRIGERATION








Model shown Prem 20

### Bakery

A range of specialist equipment to suit the needs of both the independent craft baker and the larger in-store bakery, all designed to save time and effort and provide superb standards of reliability, hygiene and temperature control

- Removable refrigeration unit for easy servicing
- Curved corners for easy cleaning
- No load line inside, all inside space used with produce
- Floating lock
- 'Bake Off' freezers
- Available in steel door and glass door options in stainless steel exterior, aluminium interior or all stainless steel finishes
- Cabinets are designed to take 30 x 18" or 60 x 40cm trays not included
- User friendly control panel fitted on all DRP models

Model	Capacity	W x D x H	
PREM20	20 Trays	700 x 916 x 2066	
PREM40	40 Trays	1440 x 916 x 2066	
<b>Above available in retarder DR -4°C / +4°C Refrig +1°C / +4°C Freezer BSF -18°C / -21°C</b>			
PRO16 u/counter	16 Trays	1865 x 916 x 863	
<b>Dough Retarder Prover</b>			
DRP 22T	20 Trays	816 x 981 x 2230	
<b>Fast Freeze</b>			
PRO68FF	39 Trays	816 x 991 x 227	



Models shown  
DWC25  
BWC23







### Watercoolers

Drinking / Bottle Watercoolers beige or stainless steel finish, filter optional

Models	Capacity Litres per hr
DWC15 / DWC25 / DWC50	15 / 25 / 50

### Prep Counters

Ideal for quick service Restaurants, Pubs, Salad / Sandwich Bars or Pizzeria. Optional night cover, sauce container, recess lay on crumb tray with wire shelf. Stainless Steel Refrigeration across the unit ensures even temperature and maintenance of temperature

Model	Capacity Litres	W x D x H	
PMC2 HRT	244	1138 x 850 x 1105	
PMC3 HRT	381	1720 x 850 x 1105	
PMC4 HRT	518	2302 x 850 x 1105	
PMC5 HRT	655	2884 x 850 x 1105	
<b>Table Top refrigerated prep units available with or without glass +30c / +50c</b>			
PT142H / PT162H / PT182H	1400 (w) / 1600 (w) / 1800 (w) x 320 (d) x 410 (h)		
PT128 H/ PT148H / PT188H	1200 (w) / 1400 (w) / 1800 (w) x 380 (d) x 410 (h)		

Model shown  
Prep Top



Model shown  
PMC4 HRT - PMC3 HFT