

Roll-in cabinets provide useful trolley loading refrigerated storage

Roll-In Refrigeration



Easy | Efficient | Time-saving

The Gastronorm Roll-In offers the busy chef a superb trolley-based hygienic, time-saving professional tool: making the best use of your space as well as your time.



Image left: GRL1H
Image right: GRL2H with glass doors



Quick fact:
> Microprocessor controller with easy to read digital display



Quick fact:
> A range of trolleys, shelves and pans are available to suit the Roll-in range



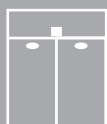
features & benefits

- > Stores large quantities of chilled or chilled or cooked food quickly and easily
- > Minimising handling of food increases the level of hygiene and food safety
- > Industry leading design offers the maximum storage capacity on the smallest possible footprint

Specs



GRL1



GRL2

Dimensions (w x d x h) mm	865 x 940 x 2240	1776 x 940 x 2240
Trolley capacity (GN2/1)	1	2
Refrigerator (+1/+4°C)	GRL1H	GRL2H
Glass door	GRL1H	GRL1H

Heavy Duty Workout cabinet



Robust | Hardworking | Storage

Standard commercial refrigeration equipment can find it hard to cope in extremely busy kitchens during demanding service or prep periods, especially when the door is opened frequently.

Foster's 'Heavy Duty Workout' cabinet has been designed specially with this type of environment in mind. Even in busy kitchens, where the cabinet door is in constant use, this 'Work-Out' Cabinet will recover temperatures quickly.

features & benefits

- > Heavy duty refrigeration system makes this product ideal for siting near the chef's work area (often the hottest part of the kitchen)
- > Optional castors supplied as standard (increases overall height to 2070mm)

Specs



EP820

Dimensions (w x d x h) mm	820 x 745 x 1980
Capacity (Litres)	490
No. of Trayslides	3 GN 2/1
Meat/Chill (-2/+2°C)	EP820MW
Freezer (-18/-21°C)	EP820LW



Heated Cabinets

Mobile | Flexible | Heated

At Foster, we don't just chill food; we can keep it warm too! This mobile heated cabinet is ideal for holding hot food until the point of service. Featuring high-quality construction, this versatile cabinet facilitates the preparation and serving of hot food – at the optimum temperature of 84 to 87°C. Overall the FHC500XM represents a highly mobile and robust product that allows hot food to be moved easily for serving.



features & benefits

- > Unplugged, the heated cabinet can maintain temperatures at +70°C for up to 1 hour without power (depends on food type and quantity)
- > Fan assisted heating and insulated cabinet ensure uniform temperature for food holding and built in 'humidity reservoir' keeps heated food moist and in perfect condition prior to service. Your warm meats, sauces and vegetables will be kept at the ideal service temperature
- > Can serve as a major contribution to streamlining your kitchen processes and allows you to serve more meals, more efficiently
- > Heavy duty welded base ensures cabinet is robust enough to endure high-intensity use

Specs



FHC500XM

Dimensions (w x d x h) mm	738 x 886* x 1825
Capacity (Litres)	500
No. of Trayslides	13 GN 2/1 pairs
Heated (+84/+87°C)	FHC 500 XM

*Depth with optional pull handle fitted is 920mm