

A close-up photograph of a chef's hands in a kitchen. The chef is wearing a dark blue uniform with a red collar. They are holding a sliced tomato over a green cutting board. Several other tomato slices are already on the board. The background is blurred, showing a kitchen environment. A semi-transparent grey box with white text is overlaid on the right side of the image.

For efficient food preparation,
store your ingredients close to hand.

Prep

The logo for FOSTER, consisting of the word "FOSTER" in a bold, sans-serif font, enclosed within a blue oval border.

FOSTER


Prep

For when you need everything to hand


- Perfect food prep refrigeration whatever your operation, with fresh ingredients at your fingertips. So whether you're making pizzas, sandwiches, salads or desserts, you can minimise your kitchen processes whilst maximising your speed of service and profitability.

Safe food storage


Gastronorm pans are recessed into the top to allow the optional hinged night cover to form a complete seal. This enables safe storage of food within the pans during service. Inclined for easy accessibility.


Our Prep Station has been designed with the operator in mind, **all pans and work bench height are within comfortable reach.**




The fan assisted, forced air system delivers even temperature holding to both the counter base and top pan storage section.

Clever inner catch tray stops food from falling into the main storage area, quickening clean down times.



Energy-saving natural hydrocarbon refrigerant as standard across the range.



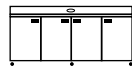
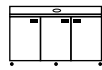
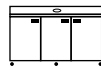
A raft of options available to suit your preparation requirements, including drawer sections and 150mm deep gastronorm pan arrangements.



Interest-free credit available over 24 months **ZERO** (UK only)

Specifications

Prep station
Configurations

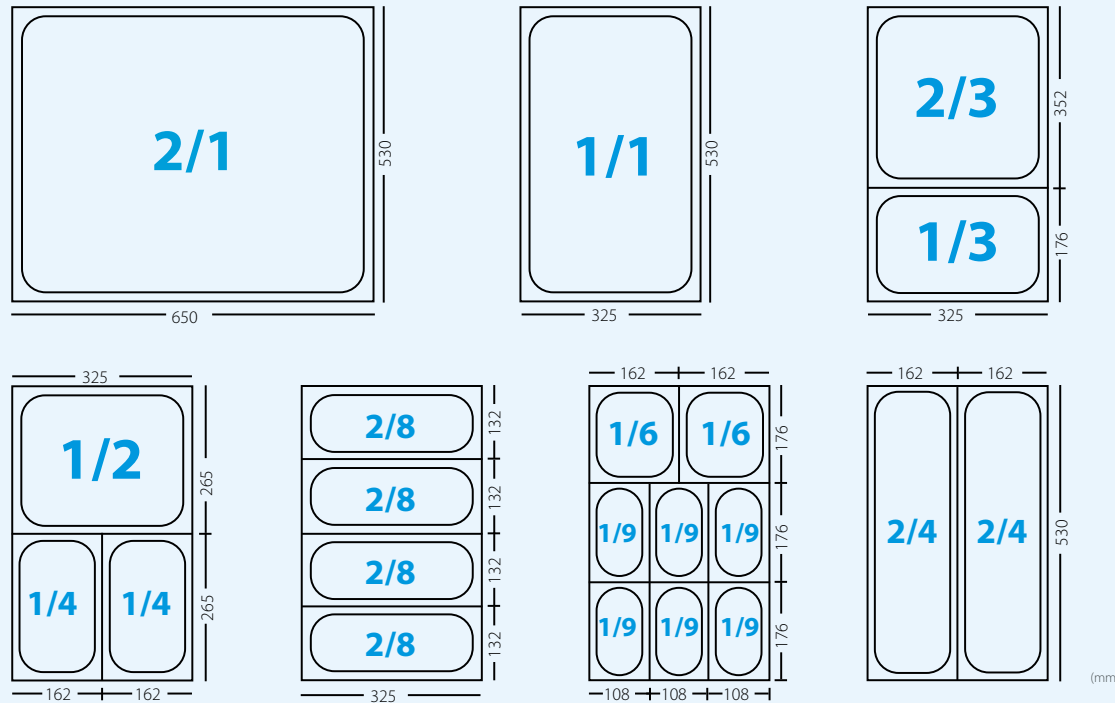


| | FPS2 | FPS3 | FPS1/3** | FPS4 |
|---------------------------|--------------------|--------------------|--------------------|---------------------|
| Dimensions (w x d x h) mm | 1140 x 850 x 1060 | 1720 x 850 x 1060 | 1440 x 850 x 1060 | 2300 x 850 x 1060 |
| Gross Volume (Litres) | 270 | 420 | 440 | 570 |
| No. of Shelves | 4 | 6 | 6 (GN 1/1) | 8 |
| GN 1/3 Pan capacity | 6 (max 150mm deep) | 9 (max 150mm deep) | 7 (max 150mm deep) | 12 (max 150mm deep) |
| Refrigerator (+1/+4°C) | FPS2HR | FPS3HR | FPS1/3HR-101 | FPS4HR |
| Pan storage temperature | +3/+5°C | +3/+5°C | +3/+5°C | +3/+5°C |

Gastronorm (GN) pan sizes



Gastronorm sizes are standard sizes of containers used in the catering industry



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Pan chillers



- Our pan chiller range offers a solution to the key areas of food prep, converting a standard worktop for prep use.
- Pan chillers can be free standing or wall mounted for convenience (requires the purchase of shelf brackets).



Pan chiller Configurations

| |  |  |  |  |
|---------------------------|---|---|---|---|
| Dimensions (w x d x h) mm | 970 x 415 x 265 | 1400 x 415 x 265 | 1500 x 415 x 265 | 1890 x 415 x 265 |
| GN 1/3 Pan capacity | 4 | 6 | 7 | 9 |
| Refrigerator (+1/+4°C) | PC97/4 | PC140/6 | PC150/7 | PC189/9 |

Available options

Half drawers

(per section) 390 x 351 x 175mm (w x d x h)



Nylon coated shelf



Set of shelf clips



Also:

304 stainless steel back for island siting

Lay on crumb tray

Pan supports to suit 1/6 or 1/9 pans

Helicoil mains lead



Hinged night cover



GN pan packs

1/3 stainless steel 150mm deep pans



Pan chiller options:

Wall shelf brackets

Spacer bars

NB: Please specify all options required at the time of ordering



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