XTRA Prep Counters

Affordable. Reliable. Available.

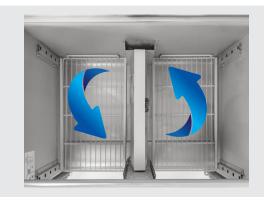


- Whether you're prepping for pizzas, sandwiches, kebabs or jacket potatoes and salads, our XTRA prep range includes a raised prep top or saladette to suit.
- Reliable commercial refrigeration built for you, designed for your budget.
- Minimal footprint with maximum capacity, available in two or three door models to suit your size of operation.



Safe food storage

Unlike traditional prep counters, Foster's clever refrigeration system design includes a centrally mounted evaporator and close coupled circulation fans. This ensures classleading performance, meaning the food inside your counter and prep-area are held at safe temperatures.



Quality and Reliability

Manufactured with robust components designed for 24/7 commercial use, safe food storage is assured with regular use in hot kitchen environments.



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Raised Prep Top XRP Model



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Raised Prep Top model combines convenient 'within reach' storage with extended worktop space, great for food preparation.



Flat top / large well **Saladette Cut Out** model maximises quick access to a large array of chilled ingredients. Supplied with full width prep board.

Saladette Cut Out XRS Model





Specifications







900 x 700 x 1010*

Raised prep top

240

5x GN1/6 Pans

150mm

+2/+8°C









1365 x 700 x 890*

Saladette cut out

376

3x GN1/1 + 6x GN1/6

150mm +2/+8°C

XRS2H

1365 x 700 x 1010*	900 x 700 x 890*
Raised prep top	Saladette cut out
350	258
3	2
8x GN1/6 Pans	2x GN1/1 + 3x GN1/6
150mm	150mm
+2/+8°C	+2/+8°C
Support bars included as standard, GN pans not included	

Ergonomic design

XTRA Prep Counters have been designed with the operator in mind, with all pans in reach and work bench at a comfortable height.

