



Foster Refrigerator

Professional Foodservice Refrigeration

A close-up photograph of a Foster refrigerator's control panel. The panel is dark with a digital display showing the number "02" in bright blue LED digits. Below the display is a power button icon, also illuminated in blue. To the right, a portion of a white horizontal vent grille is visible.

Demand more. Choose Foster

The name to trust in commercial refrigeration.



Foster has been the leading manufacturer and innovator of professional refrigeration products for over half a century.

Whatever your requirement, Foster can help. We will work with you to find the right solutions to meet your needs and the objectives of your business. Whether you are an end-user or a specialist refrigeration dealer, catering supplier, kitchen consultant or a contractor, expert Foster teams are on hand to guide you.

What's more, you have the security of knowing that Foster Refrigerator is part of the ITW group of companies, a leading Fortune 200 business manufacturing a diverse range of industrial products and equipment.

FOSTER

“Fosters’ philosophy is simple - we deliver MORE in everything we do.”

It's all about the food

Yes, we make the world's finest refrigerators, but your food is what matters most to you.

As a professional in the food service industry, your kitchen is the heart of your business. You prepare, you cook and you serve; that's your business. You need your fine ingredients stored to perfection and ready to use. That is all that counts.

Everything we do is dedicated to producing world-class products that will keep your food fresher for longer. We create the products that provide the optimal storage environment. Products that help your business to deliver the highest possible quality food, the highest standards of hygiene and safety and the highest levels of environmental awareness.

Our refrigerators are guaranteed to maintain perfect temperature control and store your quality ingredients in outstanding and hygienically safe conditions. So, the condition, taste, texture, colour and smell of your food will be maintained.

World-class refrigeration can also aid the efficiency of your business. Like any profitable organisation, your kitchen needs to deliver excellence.



Demand more. Choose Foster

We understand the needs of professionals in the catering business. You demand excellence, so we commit to delivering excellence – time and time again.

>More Professional

A professional business needs professional products

Foster has built an enviable reputation for manufacturing refrigeration products for the foodservice professional. With Foster, you can expect total quality and total satisfaction from every product.

Our enthusiastic, passionate and dedicated people are at the heart of our business. Our sales staff are hand picked and trained to deliver expert advice on all aspects of buying and owning commercial refrigeration products.

At Foster, we don't just want to be a supplier, we want you to consider us your partner. Your business matters to us, so trust us to help you deliver high-quality food and service to your customers.

>More Value

Demand the best products at the best prices, with the lowest possible costs

Foster products are designed to offer more capacity than competitor products, so you get more storage space for your money. Our products are cheaper to run, utilising high-tech, ingenious design and engineering that incorporates clever, energy saving features. All designed to save you money.

>More Reliability

A catering business needs to know that its equipment won't let it down

Price and ingenious design are nothing without reliability. We design our products around the needs of professional caterers, listening to requirements and creating the best solutions. Every cabinet is 100 % fully tested before it leaves the facility for total functionality, safety and performance, meaning that you can be sure that your Foster equipment will serve you, day in, day out.

>More Innovation

No business can stand still. Not yours, not ours. The world is a fast moving place, and people constantly expect more. We deliver more

In a fast moving world, innovation is the lifeblood of Foster's business. We are justifiably proud of our award winning British design and manufacturing and we have a programme of constant investment in our facilities, our manufacturing processes and our people, to ensure that Foster sets the standards by which all other manufacturers are judged. Trust our expert teams to make the best even better and to deliver more quality, efficiency and savings to your business.

“ Our philosophy is to innovate in everything that we do. It is crucial for us to understand the needs of our customers and to constantly respond to those needs”

Foster | More Innovation

ECCO PRO G2 CABINETS >

ECCO PRO COUNTERS >

SLIMLINE 4.10 CABINETS >

UNDER COUNTER CABINETS >

FREE STATIONS/ TABLES/TOPS >

BLAST CHILLERS/ CHILLER FREEZERS >

MULTIDECK DISPLAY CHILLERS >

BAKERY/HEATED CABINETS/ ICEMAKERS >

CHEST FREEZERS/ WATER COOLERS/ COLDSTORES >

ECCO PRO/PROLINE COLDROOMS/ SHELVING >



More Responsible

At Foster we are committed to considering the environment in everything we do.

From our suppliers and our factory to our production processes and products, we are committed to operating our business in a sustainable way for the benefit of future generations. We make long lasting and recyclable products that are economical to own and operate.

Foster has led the way in our sector for our outstanding policies and operational ethos towards Corporate Social Responsibility. Everything that we do is driven by our focus on operating in a socially and environmentally responsible way, and our ground-breaking CSR report sets the standard by which other refrigeration manufacturers continue to be judged.

Foster has always pioneered new technology such as hydrocarbon refrigerants and we were the first to be awarded the environmental management standard ISO 14001 in the industry. Foster is committed to trading ethically and the business is verified by the Carbon Trust standard. Furthermore, Foster is the only company listed on the Carbon Trust Energy Technology List to have products independently tested.

For more information please request a copy of our CSR report.



Climate Change

Foster is a nationally recognised low carbon manufacturer. The only one in our industry to be awarded the Carbon Trust Standard which not only highlights our environmental achievements but also our future commitment to further reducing our carbon footprint. Our products also deliver some of the lowest carbon emissions in commercial refrigeration.



Social Responsibility

We support our local community and source as much as we can from local suppliers. Currently, Foster sources 85% of our materials and services from within the UK, and of that 51% from within a 35 mile radius of our UK manufacturing plant.



Sustainability

We aim to adhere to a constant programme of reducing waste and recycling ever increasing quantities of waste material. In fact, 98% of Foster products are able to be recycled and our recycled raw materials are used in items as diverse as horticultural products, plastic plates and glass fibre.



CSR

Working Today, Protecting Tomorrow

We've revolutionised professional refrigeration...again.

With the launch of the stunning new EcoPro G2 range, the best just got better.

At Foster we understand that reputation is everything. We know that the success of your business is built on the foundation of hard work and customer satisfaction. Reputation and profitability are hard-won, and professional caterers cannot compromise on quality, efficiency and service – it is the lifeblood of your business.

A refrigerator is more than just a necessary food storage solution; it can dictate food quality, the longevity of your quality ingredients, it can enhance efficiency in your kitchen and ultimately, profitability. The EcoPro G2 has been designed specifically with these things in mind.

“Our goal is to help your business thrive – don't just buy a refrigerator, let your purchase become a tangible benefit to your business”

ECO PRO G2

A Generation of Innovation

EcoPro G2 | Expertise

- > Highly-qualified, experienced and above all, passionate designers
- > Dedicated to the pursuit of excellence
- > Challenge convention and innovate
- > Compromise is not an option
- > British design and manufacturing at its best



EcoPro G2 | Facilities

- > Multi-million pound investment in our British manufacturing facility
- > New world-class production line, state-of-the-art foaming jigs and a fibre optic laser - utilising the most innovative technologies and processes available
- > Highly-efficient product availability and end-of-line customisation



EcoPro G2
CABINETS>

EcoPro
COUNTERS>

SIMULINE/410
CABINETS>

UNDER COUNTER
CABINETS>

PREP STATIONS/
TABLES/TOPS>

BLAST CHILLERS/
CHILLER FREEZERS>

MULTIDECK
DISPLAY CHILLERS>

BAKERY/HEATED
CABINETS/
ICEMAKERS>

CHEST FREEZERS/
WATER COOLERS/
COLDSTORES>

EcoPRO/PROLINE
COLDROOMS/
SHELVING>

The EcoPro G2 range is a result of our commitment to innovation

EcoPro G2

The next generation of professional refrigeration has arrived

The New EcoPro G2

Built from the ground up to include over 50 new innovations, the EcoPro G2 is loaded with new design, quality, reliability, efficiency and performance features:

- > All new thicker and more robust cabinet design with advanced thermal efficiency and market leading capacity making your money go further
- > New 'smartphone style' touch sensitive hidden-until-lit control panel with unique high visibility temperature display combines sophistication with functionality
- > All-new ergonomic door and handle design for ease of opening and cleaning
- > Designed using high technology: 'Fluid Food-Fresh Dynamics' modelling, the new and improved advanced Foster Circular II air distribution system maximises efficient operation even when shelves are fully loaded
- > Brand-new refrigeration system designed to be the most technologically advanced and energy efficient yet
- > New 'Airlines' ventilation system cools the compressor which reduces running time by 15%
- > Revolutionary racking set-up means added stability with less componentry
- > Sleek new modern aesthetic combines form and function to give you a great looking, easy to use, efficient product
- > New and improved 'Fuzzy Logic II' intelligent controller with 'e' mode drives reduced energy consumption
- > Innovative new thermal break and hot gas door heater deliver improved efficiency and a combined reduction in temperature loss and condensation
- > Completely re-engineered inner recessed door interface provides mechanical barrier to protect gasket face from the cold air of the interior
- > **And much, much more...**



EP 700H
Refrigerated Cabinet

A range of products designed to meet the needs of the most demanding environments and expectations



Performance, Quality & Reliability

You know the importance of excellence. You are judged on the quality of your food and service.

Customer satisfaction is everything, and we can help you deliver that to the best possible standard. A fridge shouldn't just store chilled food – it should preserve every last ounce of food quality, after all it is fresh and tasty ingredients that create incredible food. Ensure your food gets the best treatment with the Foster EcoPro G2.

Key performance, quality and reliability features:

> Designed using high-technology 'Fluid Food-Fresh Dynamics' modelled airflow for improved distribution of air. This significant new advance in research and development has resulted in scientifically optimised temperature control with all the benefits to your business of increased energy savings.

- > New easily adaptable racking system has easy to fit tray slides to allow for easy positioning and features the ultimate anti-tilt system for robustness. Capable of taking 40kgs, each shelf is fully secured into the rear air duct
- > Rigorous manufacturing regime ensures outstanding build quality and product longevity

- > Cyclopentane foam that maintains thermal efficiency longer than other insulation
- > Reinforced 5mm stainless hinges at the top and bottom of the door for added durability and to eliminate the risk of door sag (tested to 250,000 openings, equivalent to ten years' usage)
- > Cataphoresis coated coils prevent corrosion and prolong refrigeration system life
- > Works efficiently even in hot kitchens, operates to ISO Climate Class 5 - up to 43°C ambient

Quick fact:

> New cutting edge technology fibre optic laser provides more hygienic and precise joins for enhanced product quality and performance, whilst virtually eliminating wastage



“Why compromise?
Choose the EcoPro G2”

Design & Aesthetics

As well as supreme functionality, aesthetic appeal is an important consideration for any business. The EcoPro G2 has been designed with sleek, clean and minimalist styling that will help to create a modern, refined and sophisticated look in your kitchen or premises.

Whether you operate a commercial kitchen or require a unit to sit front of house, the design of the new EcoPro G2 will enhance, compliment and integrate into any environment.

“Designed with form and function to deliver the perfect combination”

Key Design Features:

> The new door design has been created with an intuitive and easy to open door handle. This design element aids easy access to the refrigerator whilst providing a tactile high-quality user interface



> A newly designed top fascia panel featuring the 'Airlines' ventilation system for the refrigeration unit, means that your state-of-the-art product looks great in any environment whilst keeping the system cool and efficient



- > New high technology minimalistic controller system
 - 'Smartphone style' touch sensitive hidden-until lit control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality
 - New and improved 'Fuzzy Logic II' intelligent controller with 'e' mode drives reduced energy consumption
 - Enlarged high visibility bright white PMVA (Passive Matrix Vertical Alignment) temperature display is both functional and easy to read (comfortably visible from 10 metres away)
 - Low voltage control panel for safety
 - Controller uses switch mode power supply which is far more energy efficient than a transformer with advance compliance to the One Watt Directive
 - Proven technology tested for over 5 years
- > Intelligent design with no visible working components in the storage area - meaning all space can be fully utilised

We have put hygiene and ease of cleaning at the forefront of the EcoPro G2 design philosophy



Hygiene & safety

Built to meet all design safety standards

No kitchen can compromise on hygiene. A clean kitchen is the primary basis for any food preparation facility or catering business. Products that are hygienically designed and easy to clean are a real benefit in any kitchen, providing peace-of-mind and saving time without cutting corners.

The new range has been manufactured using the latest laser-cutting technology to deliver the best possible precision of stainless steel joints and the elimination of rough edges.

The EcoPro G2 features high quality stainless steel, dished interior bases, easy-roll castors and one wipe, smooth profile door handles. Removable racking and a range of easy-to-clean materials and design features result in a product that is effortless to keep hygienic.

Key hygiene and safety features:

- > Easy-to-clean, hygienic and maintenance-free magnetic fan cut-out door switch with no moving parts
- > Stainless steel dished liner base for a high quality, hygienic and easy to clean finish
- > The EcoPro G2 features four/five lockable castors as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there!
- > Self closing doors help to retain consistent storage temperature

Quick fact:
 > The touch sensitive control panel screen is free of buttons to allow for easy cleaning



Quick fact:
 > Easy access hinged fascia for maintenance and routine condenser cleaning



Quick fact:
 > Ergonomically designed, easy to clean door handle with no visible fixings, seams or sharp edges



EP 1440H Refrigerated Cabinet

Value for money

We understand that in challenging economic times, every penny counts. Businesses can only survive through prudent management and well-considered expenditure.

When the cost-saving, energy-efficient qualities of Foster products are factored into a purchase decision, it is impossible to argue with the whole-life cost proposition of a Foster refrigerator or freezer.

Foster cabinets and counters are on the UK Government's Carbon Trust Energy Technology List, meaning you can save 8.6% on your capital cost in the first year. They have been independently tested and meet their standards on energy efficiency.

- > Market leading capacity for best value with up to 30 litres of additional space compared to competitor products - that's equivalent to 100 x 250g packs of butter!
- > Highly robust construction means industry leading longevity, low maintenance and servicing costs
- > Internal storage space is maximised to ensure that customers get 'more fridge for their money'
- > Millions of pounds worth of investment in our class leading facilities have improved quality and created manufacturing efficiencies that we can pass on to you



"The EcoPro G2 range delivers you better performance and cost savings"

Routine maintenance



- > Low voltage control panel for safety
- > Controller features simple manual defrost control and hidden-until-lit interface technology for the service engineer with clear icon displays for easy diagnostics
- > Unique power failure feature - controller indicates if there has been a power failure while you are away

Sustainability and energy efficiency

Up to 20% more energy efficient than even the award-winning low-energy EcoPro range

The impact of rising energy costs has to be a major consideration in any successful business. Understanding energy-efficiency is all about knowing what can be done to reduce our impact upon the environment and putting in place processes and technologies that serve the greater good of society. But crucially, the technology which underpins that social responsibility is also the very same technology that will underpin the profitability of your business.

Key sustainability and energy-efficiency features:

- > New highly efficient door heater uses waste 'heat' instead of electricity, delivering reduced running costs
- > Wall thickness reduces heat transfer and improves performance in hot kitchens, thereby improving energy efficiency
- > Energy-saving 'hot gas' vapourisation and defrost utilise waste 'heat' from the refrigeration system, saving energy in the process
- > High-performance Cylopentane foam which is more thermally efficient maintains its insulation performance longer than traditionally used foams
- > The new 'Airlines' unit cover is aerodynamically designed to cool the refrigeration system and reduce running time by 15%

"The best just got better"

Quick fact:

> **Computational Fluid Food Fresh**
Dynamics calculates accurate airflow and temperature simulation



Quick fact:

> **Low Carbon footprint - 'natural'**
Hydrocarbon refrigerant, low energy consumption, through to product longevity and recyclability means the EcoPro G2 will help your business to reduce its carbon footprint



- > Optimum sized compressor and twin circuit evaporator reduces energy consumption
- > Static air chamber between door and thermal break reduces heat loss through the door gasket

Specs

	700	700 HALF DOOR	700 UNDERMOUNT	820 BROADWAY	1440	1440 UNDERMOUNT
Dimensions (w x d x h) mm	700 x 820 x 2080	700 x 820 x 2080	700 x 865 x 1980 [†]	820 x 745 x 1980 [†]	1440 x 820 x 2080	1440 x 865 x 1980 [†]
Pass thru depth mm	840	-	-	-	-	-
Capacity (litres)	600	600	600	600	1350	1350
Refrigerator (+1°C/+4°C)	EP 700H	EP 700H2	EP 700HU	EP 820H	EP 1440H	EP 1440HU
Freezer (-18°C/-21°C) ^{***}	EP 700L	EP 700L2	EP 700LU	EP 820L	EP 1440L	EP 1440LU
Meat/chill (-2°C/+2°C) ^{***}	EP 700M	EP 700M2	EP 700MU	-	EP 1440M	EP 1440MU
Fish (-1°C/+1°C)	EP 700F [§]	-	-	-	-	-
Dual temp. (+1°C/+4°C & -18°C/-21°C)	EP 700HL	-	-	-	-	-
Glass Door*	EP 700G ^{****}	-	-	-	EP 1440G ^{****}	-
Pass through (+1°C/+4°C)	EP 700P	-	-	-	-	-
No. of GN 2/1 shelves	3 (Dual Temp & 1/2 doors: 4)	4	3	3	6	6
Shelf size (mm)	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650
No. of wine bottles**	140	-	-	-	280	-
No. of fish boxes	7	-	-	-	-	-

* Glass door ambient H temp 32°C
 ** Specialist wine racking must be specified
 *** Hydrocarbon not available on Undermount meat or freezer models
 **** Hydrocarbon not available with glass door option

† Cooling system is specially designed to prevent surface of fish from drying NB: Fish model requires a drain
 † Optional castors supplied as standard increase overall height to 2070mm



Product approved on the Carbon Trust's ECA (Enhanced Capital Allowance) Scheme

Work stations-
make the most
of your space



Eco Pro Counters

Versatile | Cost-Effective | Ergonomic

Counter refrigeration is all about flexibility and efficiency. Your business needs to access perfectly stored food when you most need it and where you most need it. Counter refrigerators allow you easy access to your fresh ingredients at the exact time they need to be prepared; efficiency is core to any great kitchen. Foster can streamline your processes so you don't lose time and your efficiency and productivity is noticeably improved. With the trademark Eco Pro credential of low running costs and reliability, these Counter units are the first choice for the foodservice professional.



ECO PRO 1/3 counter with optional saladette cut-out and night cover



Innovation

- > Incorporating clever circuit design and low energy fan motor technology. You can benefit from energy savings while new 'Smart' controls also reduce energy consumption and are easy to read and operate
- > 60mm all-round, high density low GWP insulation for outstanding energy efficiency
- > Specially treated evaporator coils prevent corrosion and prolong refrigeration system life

Performance

- > Efficiency is enhanced thanks to Foster's Circularair air distribution system. This highly-efficient technology allows for optimum operation, even when shelves are fully loaded

Quality & reliability

- > Market-leading 'usable' capacity. High-volume storage creates real-world efficiencies for your business
- > One piece door with durable hinges and locks for security. Doors also benefit from a removable gasket for easy cleaning, maintenance and replacement
- > Flexible choice of door and drawer combinations with a choice of 1/2 or 1/3 drawers in any section, allowing you to tailor the design of your kitchen right down to the smallest detail
- > 'Front breathing' system helps the refrigeration system work efficiently when positioned close to a wall or other appliances - or where plinth mounting is specified

Energy efficiency & the environment

- > Proven Foster efficiency: Models are approved on the UK Government's (ECA) Enhanced Capital Allowance Scheme which can save you 8.6% on your capital cost in the first year!
- > Energy-saving, natural hydrocarbon refrigerant option at no extra cost

Hygiene & safety

- > The high-quality, hygienic, aluminium interior with stainless steel exterior and interior base, is constructed with minimum screws and fixings to aid cleaning and significantly reduce dirt traps

User friendly controls with LED temperature display



Your food, kept fresher for longer and with less waste. Putting your food and your business first - that's the Foster way.

Eco Pro Counters | Expertise

Quick fact:

> Glass door option allows for a clear view of product, ideal for front of house siting in an ambient operation of up to 32°C



Quick fact:

> Any mix of two or three drawer units is possible, as is any combination of drawers and doors



ECO PRO 1/3 counter with optional splashback

Specs



	EPRO 1/2	EPRO 1/3	EPRO 1/4	EPRO 2/2	EPRO 2/3
Dimensions (w x d x h) mm	1415 x 700 x 865	1865 x 700 x 865	2320 x 700 x 865	1825 x 800 x 865	2480 x 800 x 865
Capacity (Litres/Cuft)	280/10	435/16	585/21	495/18	760/27
No. of Shelves	4	6	8	4	6
Refrigerator (+1/+4°C)	EPRO 1/2 H	EPRO 1/3 H	EPRO 1/4 H	EPRO 2/2 H	EPRO 2/3 H
Meat/Chill (-2/+2°C)	EPRO 1/2 M	EPRO 1/3 M	EPRO 1/4 M	-	-
Freezer (-18/-21°C)	EPRO 1/2 L	EPRO 1/3 L	EPRO 1/4 L	-	-

If the 1/3 drawer option is chosen, please note that the top drawer will have a maximum depth of 70mm

Your food deserves quality professional refrigeration

Slimline Cabinets



Affordable | Reliable | Professional

Not every kitchen has the luxury of space, but that doesn't mean you need to compromise on high-quality refrigeration. Foster's Slimline range of cabinets can adapt perfectly to any compact or awkwardly shaped working environment, yet still offers outstanding storage capacity, style and efficiency.



Image above:
FSL 400 Refrigerated Cabinet



Image far right:
FSL 800 Refrigerated Cabinet



Hydrocarbon refrigerant available

Quick fact:

- > So slim that even the double door model can go through most single pedestrian doorways



“When space is a prime concern, Slimline Cabinets provide the ideal storage solution”

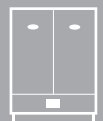
features & benefits

- > Bottom mounted refrigeration system draws air from the cooler part of the kitchen ensuring efficient operation and lower running costs
- > Our Slimline cabinets are perfect for smaller outlets where space and budget is at a premium. But as you expect from Foster, they're still stylish, flexible and economical
- > LED electronic temperature display for accurate control and clear visual reference
- > Even temperature distribution and fast recovery achieved by advanced air circulation, meaning an optimum temperature to keep your food fresher for longer
- > Removable hard wearing door gasket ensures your product will cope with the most demanding of environments
- > Automatic defrost for hassle-free operation

Specs



FSL 400



FSL 800

Dimensions (w x d x h) mm	600 x 705 x 1900	1200 x 705 x 1900
Capacity (Litres/Cu.ft)	400/14	800/28
No. of Shelves	3	6
Refrigerator (+1/+4°C)	FSL 400 H	FSL 800 H
Meat/Chill (-2/+2°C)	FSL 400 M	FSL 800 M
Freezer (-18/-21°C)	FSL 400 L	FSL 800 L

High-performance refrigeration where space is tight



410 Cabinets

High-capacity | Small Footprint | Competitively priced

Offering exceptional value-for-money but with all the quality and professional specification that you would expect from Foster. The 410 storage cabinets are designed to the specific budget and requirements of a smaller business. A highly-economical refrigeration solution where budget and high-performance matter to you and your business.



SLIMLINE/410
CABINETS >

Quick fact:

- > Convenient slimline footprint (non-gastronorm) for narrow work spaces or difficult access, maximising space in your kitchen



Quick fact:

- > Professional refrigeration even on a budget, the Foster 410 offers safe food storage for peace-of-mind



Image above and left
410 Refrigerated Cabinet

features & benefits

- > Convenient slimline footprint (non-gastronorm) for narrow work spaces or difficult access, helping you to maximise space in your kitchen
- > Removable gasket for easy cleaning, maintenance and hygiene
- > Rear roller castors as standard for easy movement and to aid cleaning around unit
- > Door lock for added security. Keep your contents safe!

Specs



410

Dimensions (w x d x h) mm	600 x 652 x 1875
Capacity (Litres/cu.ft)	410/14
No. of Shelves	HR: 4 LR: 6
Shelf Size (mm)	488 x 420
Refrigerator (+3/+5°C)	HR 410
Freezer (-18/-21°C)	LR 410

“Effective, safe food storage even on a small footprint”



Undercounter Cabinets

Practical | Value | Storage

These convenient, practical and tough Under Counter Cabinets and Low Level Counters offer your business high-quality food storage right where you need it most - at the point of preparation. Undercounter refrigeration ensures the optimum use of available space in tight kitchen areas with clever utilisation of the space under the work bench. Let your business benefit from the high-quality storage of your ingredients while contributing to the real-world efficiency of your kitchen. Your food, kept fresher for longer and with less waste.

“Foster undercounters store your ingredients where you need them, at the point of preparation”



Image right:
HR 150 Undercounter Cabinet

Image above:
HR 360 Undercounter Cabinet

Quick fact:
> 150 model available in 1/3 drawer format



features & benefits

- > Efficient forced air fan system ensures air circulated evenly throughout the unit to keep your food perfectly stored at all times. Dual forced air fan system on 120, 200, 240 and 360 models to ensure temperature is maintained in the hardest working kitchens
- > Front breathing refrigeration systems on all models, which means that you can put your refrigerator in tightly enclosed areas and make best use of your available space
- > Easy to use microprocessor controls with digital display on the front for visual reference of key information such as operating temperature
- > High-quality magnetic door gasket for a 100% effective seal. This is also easily removable for easy cleaning and ultimate hygiene
- > Integrated door locks for maximum security. Rest assured that your food is safe
- > 150 model available in 1/3 drawer format for ultimate flexibility
- > Stainless steel exterior is standard on 150, 200 and 360 models. Stainless steel exterior and interior is standard on 120 and 240 models

Convenient, quality storage at your fingertips



Quick fact:

> The tough, practical exterior and interior finish on all undercounters ensures they are built to last in today's demanding commercial kitchen environment



Quick fact:

> Easy to use microprocessor controls with digital display



"With 5 capacity options plus a drawer model, undercounters offer excellent flexibility"



Image above:
HR 240 Undercounter Cabinet

Image left:
HR 120 Undercounter Cabinet








Image left:
LL 2/1 Low Level Counter

Quick fact:

> Foster's Low Level Counters offer a base for a chargrill, griddle or broiling top, with refrigerated drawers below for easy access to storage underneath the cooking area



Specs

					
	120	150	200	240	360
Dimensions w x d x h mm	441 x 745* x 896	605 x 640 x 830	684 x 755 x 824	868 x 745* x 896	1217 x 755 x 824
Capacity (Litres/cu.ft)	120/3	150/5.3	200/6.2	240/6.6	360/12
No. of Shelves	2	2	2	4	4
Refrigerator (+3/+5°C)	-	HR 150	HR 200	-	HR 360
Refrigerator (+1/+4°C)	HR 120	-	-	HR 240	-
Freezer (-18/-21°C)	LR 120	LR 150	LR 200	LR 240	LR 360

* Door handle adds 25mm on 120/240 models
150/200/360 aluminium interior

				
	LL 2/1	LL 2/1HD	LL 2/1HDRW	LL 2/4H
Dimensions w x d x h mm	1244x 800 x 646	1244x 800 x 646	1030 x 800 x 646	1900 x 800 x 646
Capacity (Litres/cu.ft)	140 (5)	140 (5)	140 (5)	279 (9.8)
Meat/Chill (+1°/+4°C)	LL 2/1 HS	LL 2/1 HD	LL 2/1 HDRW	LL 2/4 H

Fresh ingredients
at the point of
preparation

Prep Stations

Easy | Ergonomic | Preparation

Foster's Prep Station range offers a universal solution to equip the key areas of food preparation within your kitchen. The quality of your food is a priority, but so is maximising the productivity and efficiency of your business. Maximise your kitchen processes, maximise your profitability and maximise your reputation.



Quick fact:
> Prep Station has been designed with the operator in mind, all pans and work bench height are within comfortable reach



Main image: FPS 3 HR (left) and FPS 2 HR (right) (with optional night cover)

Quick fact:
> 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



Quick fact:
> The fan assisted, forced air system delivers even temperature holding to both the counter base and top pan storage section to meet HACCP temperature requirements



features & benefits

- > An ergonomic range of solutions with optimum height for comfort. Maximise the efficiency, comfort and well-being of your staff
- > The fan assisted, forced air system delivers even-temperature storage to both the counter base and top pan storage section, and meets HACCP temperature requirements
- > Choice of pan configurations accepting 6 to 16 1/3 Gastronorm pans
- > Gastronorm pans are recessed into the top to allow for an optional hinged night cover. This feature enables safe storage of food within the pans during service
- > The inner catch-tray in the pan storage section stops food from falling into the main storage area - preventing your food from spoiling and making it easier to keep clean
- > Automatic defrost for easy, trouble-free operation
- > The range is presented with a modern, sleek 304 stainless steel exterior and aluminium interior, placing hygiene at the forefront of design for storing open ingredients. A stainless steel interior option is also available
- > 1/2 drawer option allows for easy access to stored product

Specs

	FPS 2	FPS 3	FPS 4	FPS 5
Dimensions (w x d x h) mm	1138 x 850 x 1059	1720 x 850 x 1059	2302 x 850 x 1059	2884 x 850 x 1059
Capacity Litres (no. of shelves)	270 (4)	420 (6)	570 (8)	720 (10)
Refrigerator (+1/4°C)	FPS 2 HR	FPS 3 HR	FPS 4 HR	FPS 5 HR
No. of 1/3 Gastronorm Pans (Not Supplied)	6	9	12	16

Perfect food prep whatever your operation



Prep Tables

Economical | Convenient | Easy-to-use

A highly economical prep table that offers long-lasting quality while keeping your gastronorm pans conveniently accessible whilst providing a perfectly positioned work surface height. Another great Foster product that takes the hassle out of food preparation and helps to make your kitchen a comfortable and easy place to work.



features & benefits

- > Dual-forced air fan system for even temperature to both the counter base and pan top storage
- > Ensures maximum reliability and preservation of quality food and ingredients
- > Stainless steel exterior as standard for ease of cleaning, hygiene and safety
- > Automatic defrost for hassle-free operation
- > Optional energy-saving natural hydrocarbon refrigerant is available at no extra cost
- > Front breathing refrigeration system makes the range suitable for use in enclosed areas – overcoming a traditional problem associated with some commercial and domestic products

Specs



HR 360 FT

Dimensions (w x d x h) mm	1215 x 760 x 950*
Capacity (Litres/cu.ft)	360
No. of 1/3 Gastronorm Pans (Not Supplied)	5

*Height includes 100mm splashback

Prep Tops

Flexible | Added Value | Low-Cost

Foster Prep Tops are designed to conveniently turn any work surface into a flexible, refrigerated preparation counter or server. The ideal solution for assembling pizzas, sandwiches, salads and desserts.



features & benefits

- > Pan temperature +3/+5°C to meet food storage regulations, optimise safety and to help your business produce delicious food every time
- > Our flexible system accepts many different combinations of gastronorm pans to suit your requirements, whatever the nature of your catering business
- > Foodsafe stainless steel construction throughout for a hygienic and robust finish
- > The optional flat glass finish is ideal for serve-over situations where plates can be rested on the top for ease of service

Specs



128



142/148

Dimensions (w x h) mm	1200 x 380 x 225	1400 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	-	PT 142 H (FG)
Refrigerator (+3/+5°C) 38cm depth	PT 128 H (FG)	PT 148 H (FG)

For Flat Glass (FG) option: height increases to 410mm.



162*



182*/188*

Dimensions (w x h) mm	1600 x 320 x 225	1800 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	PT 162 H	PT 182 H
Refrigerator (+3/+5°C) 38cm depth	-	PT 188 H

*Flat glass option not available

Blast Chillers, Chill/Freezers & Controlled Thaw

Safety | Quality | Preservation

Blast chillers and freezers are an essential element of any professional kitchen, and are key to maximising the condition, taste and texture of your food. These units also make a major contribution to helping your kitchen meet food hygiene standards, preserving the quality of your food and reducing food waste.



Image left to right:
BC11, BC36, BC51, BC21



Image above:
CT70 Controlled Thaw Cabinet

Cabinet Blast Chillers & Chiller/Freezers

- > Exceed your quality expectations. Capable of blast chilling from +90°C to +3°C in 90 minutes, exceeding UK and European food safety requirements. Blast freeze pre-cooked food to -18°C in 240 minutes**
- > Surf navigation technology: Just 'Surf & Go'! Turn the click wheel to the programme you require, and press to start - it couldn't be easier
- > The Foster trolley loading cabinet range provides the ideal way to ensure quality and food safety are maximised in every kitchen, large or small
- > Timed or probe chill/freeze to suit your needs - simple programming options
- > Soft Chill, Hard Chill, Hard Chill Max and Shock Freeze programmes to suit all types of food

CT70 Controlled Thaw Cabinet:

An outstanding controlled thaw cabinet with an impressive 70kg capacity

Thaws frozen food up to refrigerated temperature under controlled conditions. The cabinet alternates between circulating gentle heat and cool air via special ducting, ensuring an even, speedy and safe thaw

Your safely thawed food is then ready to use in optimum condition and as quickly as possible - saving your business time, streamlining your kitchen processes and maximising your output and quality

Specs

	BC11 / BCF11	BC21 / BCF21	BC36 / BCF36	BC51 / BCF51	FXBC11*
Load Capacity (kg)	11	21	36	51	11
Dimensions (w x d x h) mm	700 x 800 x 890	700 x 800 x 1291	700 x 800 x 1891	700 x 800 x 1891	700 x 800 x 890
Shelf Capacity (GN 1/1)	3	6	10	14	3
Electrical	1ph 13A	1ph 13A	1ph 16A / 3ph 20A	3ph 20A	1ph 13A

NB. BC36 is also available on 13A supply but operates at 30kg chilling capacity. *Surf Navigation functionality not available on FXBC11 model. ** Subject to specification.

Specs

	CT70
Load Capacity kg (lbs)	70 (154)
Dimensions (w x d x h) mm	680 x 815 x 2080
No. of Shelves	10 (GN2/1)

Preserve the quality of the food you serve



“No need to transfer or de-tray, simply wheel the combi trolley straight into the Blast Chiller”



Image above:
RBC 20-60 Rational Trolley Compatible Model

Image left:
Modular Blast Chiller

BLAST CHILLERS/
CHILLER FREEZERS >

Trolley Loading Blast Chillers/Freezers:

Available as 'Modular' and 'Roll-in' models, these cabinets suit all standard combi and gastronorm trolleys

- > Surf Navigation: Just Surf & Go! Turn the dial to the programme you require, and press to start - it couldn't be easier
- > Simple programming options including Soft Chill, Hard Chill, Hard Chill Max and Shock Freeze, to suit all types of food
- > Time saving technology that preserves food quality and freshness
- > Timed or probe chill/freeze to suit your needs
- > RBC20-60 specially designed to accept the Rational 201 trolley

Specs



BCCF RI 1 (Remote)



RBC 20-60 (Remote)



RBC 20-60 R (Integral)

Roll-in models

	BCCF RI 1 (Remote)	RBC 20-60 (Remote)	RBC 20-60 R (Integral)
Dimensions (w x d x h) mm	863 x 1133 x 2250	980 x 862 x 2187	980 x 862 x 2187
Chilling capacity (kgs)	75	60	60
Freezing capacity (kgs)*	15	-	-
Trolley type (option)	Trolley	Rational 201 Trolley	Rational 201 Trolley
Maximum trolley dimensions	680 x 640 x 1825	HGW201 (20 Rack): 522 x 809 x 1718 HGW201 (15 Rack): 522 x 809 x 1718 HGW201 (14 Rack): 522 x 827 x 1718 (standard baking tray 400 x 600mm)	HGW201 (20 Rack): 522 x 809 x 1718 HGW201 (15 Rack): 522 x 809 x 1718 HGW201 (14 Rack): 522 x 827 x 1718 (standard baking tray 400 x 600mm)
Power requirements	230/1/50 (separate 3ph supply required for condensing unit)	RBC 20-60R: 1ph/13amp (separate 3ph supply required for condensing unit)	RBC 20-60: 3ph/16amp + neutral



Modular models

MBC (8 standard model sizes available)

Dimensions (w x d x h) mm from:	1350 x 1300 x 2350 to 1550 x 2300 x 2350
Chilling capacity (kgs) from:	75 to 250
Freezing capacity (kgs) from:	75 to 250
Maximum trolley dimensions from:	690 x 1040 x 1890 to 890 x 2040 x 1890

Modular Blast Chillers & Freezers all use remote compressor and condensing unit
Contact the Foster sales team for expert advice on selecting the right solution for you

Industry leading innovative design combined with unbeatable performance

Multideck Display Chillers

Stylish | Performance | Merchandiser

From convenience stores and cafes to bakeries and supermarkets the new, highly sophisticated Foster Multideck range comprises a compact but high-volume 'Slimline' cabinet alongside the ultimate, large capacity 'Pro' cabinet range.



Keep your grab-and-go products well displayed, looking good and tasting fresh...

Multideck | Professional Merchandising

Quick fact:

The Slimline shelf capacity: 3 sandwich packs deep



Image left: Slimline Multideck with lockable security shutter and solid end panels

Quick fact:

> Intelligent controller ensures even temperature retention throughout – keeping your food fresher for longer



Quick fact:

> Now with lockable security shutter available across the Slim and Pro ranges



features & benefits

- > Exemplary British design and manufacturing
- > Class leading capacity and features
- > Unbeatable reliability across a range of 20 models
- > Lockable security shutter available across the range – keeping your goods safe overnight and preventing tampering
- > Bright, clean and energy efficient LED lighting
- > High quality food safe 304 stainless steel finish for easy wipe clean efficiency
- > Fully automatic defrost for efficient operation
- > Intelligent controller with easy to read digital display
- > Advanced airflow technology - merchandise maintained at an even temperature throughout the unit
- > Energy saving retractable 'soft closing mechanism' nightblind as standard
- > Fully removable shelves & supports for flexible positioning and easy cleaning
- > Price ticket strips fitted as standard
- > Unrivalled service and customer support

“Built in our world class British manufacturing facility”

Exceptional display capacity on a small footprint



Quick fact:

> High quality food safe 304 stainless steel finish for easy wipe clean efficiency



Quick fact:

Pro shelf capacity: 7 Coke bottles deep



“The ultimate easy-access chiller solution”

Quick fact:

> Low energy LED lighting maximises impact of product display



Image left: Pro Multideck with nightblind and glass end panels

Specs

Slimline Multideck Nightblind with glass end panels



FMSLIM700NG



FMSLIM900NG



FMSLIM1200NG



FMSLIM1500NG



FMSLIM1800NG

Dimensions (w x d x h) mm	695 x 680* x 1780	895 x 680* x 1780	1195 x 680* x 1780	1495 x 680* x 1780	1795 x 680* x 1780
No. of shelves (inc. base)	4	4	4	4	4
Shelf 1-3 dimensions/Base depths (mm)	593 x 400/593 x 415	793 x 400/793 x 415	1093 x 400/1093 x 415	1393 x 400/1393 x 415	1693 x 400/1693 x 415
Temperature rating	M2 (+2/+4°C)	M2 (+2/+4°C)	M2 (+2/+4°C)	M2 (+2/+4°C)	M2 (+2/+4°C)
Energy saving strip curtain	Optional	Optional	Optional	Optional	Optional
Refrigerant	R404a	R404a	R404a	R404a	R404a

Slimline Multideck Nightblind with glass end panels models are supplied with 2x vertical side mounted full length LED lights whilst Roller shutter and full solid end panel models are supplied with Top mounted full width LED

Slimline Multideck Roller shutter and full solid end panels

FMSLIM700RF

FMSLIM900RF

FMSLIM1200RF

FMSLIM1500RF

FMSLIM1800RF

Dimensions (w x d x h) mm	695 x 725** x 1810	895 x 725** x 1810	1195 x 725** x 1810	1495 x 725** x 1810	1795 x 725** x 1810
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Pro Multideck Nightblind with glass end panels



FMPRO900NG



FMPRO1200NG



FMPRO1500NG



FMPRO1800NG

Dimensions (w x d x h) mm	895 x 735* x 1960	1195 x 735* x 1960	1495 x 735* x 1960	1795 x 735* x 1960
No. of shelves (inc. base)	5	5	5	5
Shelf 1-4 dimensions/Base depths (mm)	793 x 450/793 x 465	1093 x 450/1093 x 465	1393 x 450/1393 x 465	1693 x 450/1693 x 465
Temperature rating	M2 (+2/+4°C)	M2 (+2/+4°C)	M2 (+2/+4°C)	M2 (+2/+4°C)
Energy saving strip curtain	Optional	Optional	Optional	Optional
Refrigerant	R404a	R404a	R404a	R404a

Pro Multideck Nightblind with glass end panels models are supplied with 2x vertical side mounted full length LED lights whilst Roller shutter and full solid end panel models are supplied with Top mounted full width LED

Pro Multideck Roller shutter and full solid end panels

FMPRO900RF

FMPRO1200RF

FMPRO1500RF

FMPRO1800RF

Dimensions (w x d x h) mm	895 x 775** x 1995	1195 x 775** x 1995	1495 x 775** x 1995	1795 x 775** x 1995
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*Add 60mm spacer if product is to be wall-sited (required for air circulation).** Add 20mm spacer if product is to be wall-sited (required for air circulation). Spacers are detachable if product is not to be wall-sited.

From craft to volume bakery applications



Bakery Refrigeration

Specialist | Bakery | Refrigeration

An outstanding range of specialist equipment to save your bakery time and effort. All models provide superb standards of reliability, hygiene and temperature control.







Image left: DRP 22 T
Image right: EPRO 20 BSR

features & benefits

- > 20 and 40 tray storage refrigerators and 'Bake Off' freezers
- > 16 tray counter retarder
- > 20 tray retarder prover with user friendly controls
- > Cabinets are designed to take 30" x 18" (60 x 40cm) trays as an option
- > Modular Dough Retarder Provers for larger trolley or rack operations

Specs

		
	20	40
Dimensions (w x d x h) mm	700 x 916 x 2068	1440 x 916 x 2068
Tray Capacity	20	40
Refrigerator +1/+4°C	EPRO 20 BSR	EPRO 40 BSR
Freezer -18/-21°C	EPRO 20 BSF	EPRO 40 BSF
		
	16	22
Dimensions (w x d x h) mm	1811 x 919 x 863	816 x 1101 x 2230
Tray Capacity (trayslides supplied)	16	20
Retarder -4/+4°C	PRO 16 DR	-
Retarder Prover -10/+40°C	-	DRP 22 T

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

Pure, refreshing,
crystal clear ice
on demand



Ice Makers

Quality | Cubed | Flaked

Whether you need ice for food display or drink consumption, it is liable to the same hygiene considerations as other foodstuffs. Foster ice makers offer complete temperature control and superb hygiene, giving you pure, clear ice for any application.






features & benefits






- > Seven Ice Cuber models with a range of outputs from 20 to 320kgs
- > Modular Ice Flakers producing clean flaked ice with a range of outputs from 120 to 220kgs
- > Ice dispenser with capacity to service 200-300 drinks per day



Image left to right: F202/SB150, F40, FID40

Specs

	 cabinet ice cubers	 F40	 F60	 F85	 ice dispenser FID40
Dimensions (w x d x h) mm	385 x 445 x 700	495 x 430 x 815	690 x 520 x 885	690 x 520 x 885	380 x 580 x 1720
Production/Storage (kg)	20/6.5	38/15	64/27	83/27	35/15

	 modular ice cubers	 F202	 F302	 Integral ice flaker FMIF120	 Modular ice flaker FMIF220
Dimensions (w x d x h) mm	with 100 Bin: 570x 810 x 1635 with 150 Bin: 850 x 810 x 1670	with 150 Bin: 850 x 810 x 1670 with 210 Bin: 1078 x 870 x 1590	with 150 Bin: 850 x 810 x 1670 with 210 Bin: 1078 x 870 x 1590	680 x 510 x 1000	850 x 795 x 1640
Production/Storage (kg)	130/150	215/150	320/210	120/27	100/150

NB: Output figures quoted based on +10°C water input and ambient air temperature.

Convenient frozen storage



Chest Freezers

Simple | Durable | Storage

With all the quality characteristics associated with Foster products, these robust, large capacity chest freezers are finished in a white laminate exterior with aluminium interior and a stainless steel lid for increased protection.



Product only available in the UK

Image left: FCF500L

features & benefits

- > Integrated lock for maximum security
- > Control panel with 'on' light, thermometer and quick freeze switch for simple control
- > Manoeuvrability provided by four one-way roller castors
- > Climate Class 5(T), for operation up to 43°C ambient temperature
- > R134a refrigerant manual defrost

Specs

	300	400	500
Dimensions (w x d x h) mm	1014 x 720* x 845	1304 x 720* x 845	1554 x 720* x 845
Capacity (litres)	272	371	455
No. of shelves/baskets	2	2	3
Freezer -18/-21°C	FCF 300 L	FCF 400 L	FCF 500 L

* Depth includes handle and hinges

Drinking Water Coolers

Fresh | Chilled | Water

Essential coolers for convenient, fresh, chilled water, whenever you need it. All models comply with the Water Regulation Advisory Scheme (WRAS) requirements.



Image left to right: CTDWC25, DWC25, DWC23 DC

DWC Models:

- > Range of three, free-standing water dispensers, offering outputs from 15, 25 or 50 litres of chilled water per hour
- > 304 grade stainless steel finish as standard for easy cleaning and hygiene
- > Simple connection to mains water and convenient single-phase electrical supply for easy installation
- > Easy to operate by curved tap or push button

DWC Direct Chill Model:

- > Direct chill 23 litres per hour
- > Mains water supply, no drain required
- > Cold and ambient water supply on demand means no stagnant water
- > Durable, simple design

CT DWC Counter Top Model:

- > Neat, compact, counter-top water chiller
- > Mains water supply, no drain required
- > Delivers 25 litres of chilled water per hour, plus ambient water alternative
- > Hygienic, push button water delivery - no taps mean no contamination
- > Sealed ice bank system delivers fast efficient chilled water (3 to 10°C adjustable)

Specs

	DWC 15	DWC 25	DWC 25
Dimensions (w x d x h) mm	325 x 340 x 1230*	325 x 340 x 1230*	325 x 340 x 1230*
Output (litres per hour)	15	25	25

	DWC 23DC	CTDWC 25
Dimensions (w x d x h) mm	325 x 340 x 1185**	280 x 520 x 400
Output (litres per hour)	23	25

Note:
* DWC height includes 270mm for curved tap.
** height includes cup dispenser.

Water installation kit available on request

Tailor-made coldrooms delivering up to 30% energy savings!



EcoPro Coldrooms

The greenest coldroom in the world

The Foster EcoPro range of tailor-made coldrooms represents the pinnacle in environmentally-friendly coldstore refrigeration. Outstanding efficiency of design which can deliver up to 30% energy savings for your business, the EcoPro coldrooms are infinitely adaptable and utterly foodsafe.

This range has been designed to utilise the very latest, eco-friendly refrigeration technology, materials and manufacturing processes. Without question, the best you can buy.



“Infinitely adaptable, utterly foodsafe”

Quick fact:

> Condensing units utilise the latest control technology to optimise the compressor efficiency, with the additional benefit of low noise



Quick fact:

> Lights: by using an 18 watt fitting we have been able to reduce running costs plus delivering the added benefit of longer tube life



Quick fact:

> Low Energy Evaporators: by using EC fan motors, we have been able to increase efficiency from the lower power usage. The additional benefit is a reduction in heat generated within the room.



features & benefits

- > All EcoPro coldrooms benefit from 100mm cam locked insulation
- > Electronic energy optimisation control, low noise, condensing units to increase efficiency
- > Low energy 18W lighting
- > Low energy evaporators
- > 110mm door insulation
- > Semi rebate, positive sealing doors
- > Low transport carbon footprint
- > Energy-efficient strip curtains as standard
- > High density foam 43kgm3
- > New green foam insulation
- > Strip Curtains: Standard on all Eco Pro rooms for lower energy costs, also keeps the evaporator clean for added reliability
- > Peak control energy optimisation
- > 98% recyclable
- > Designed in the UK and built to last in the hardest working environments

20 standard coldroom sizes, 3 temperature options

Commando Coldrooms



Complete | Coldroom | Package

These coldrooms bring Foster levels of performance and reliability to the Packaged Coldroom Market. The Commando Range comprises 20 off-the-shelf sizes from 4m³ to 10m³ capacities. Each package is available as either a floored or floorless refrigerated coldroom, or as a floored freezer coldroom.



Product only available in the UK

features & benefits

- > Packaged coldrooms available as floored and floorless models available in 20 different sizes from 4m³ to 10m³ capacities
- > Water cooled heat removal system as standard
- > 13amp single phase power supply on all models
- > Integrated panel mounted refrigeration system: no complicated installation required
- > No drainage required, aiding the fast installation of your Commando coldroom
- > Refrigerator (+1°/+4°C) and freezer (-18°/-21°C) temperature ranges from the same refrigeration module (floored models only on -18°/-21°C temperatures)
- > Suitable for high ambient operation
- > White laminate finish to exterior and interior
- > Safe, non-slip, rigid, galvanised floor as standard on all floored models
- > Lockable, right hand hinged door comes complete with internal safety release handle
- > Remote Heat Extraction System for ultimate refrigeration in high ambient temperature environments

Shelving & Racking

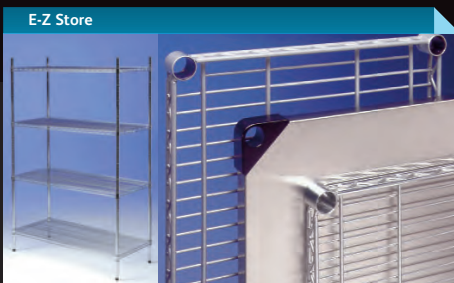
Rugged | Modular | Flexible

These modular shelving and racking systems offer quick and easy assembly and robust construction for your coldroom, kitchen or storage areas. Maximum adaptability means that your business can make best use of all available storage space.

Available with a wide range of accessories that include marine specification, dunnage racks, utility carts, security cages and high density track systems.

features & benefits

- > Quick and easy assembly
- > Available in solid, slatted, perforated and wire formats
- > Available finishes: anodised aluminium, stainless steel, nylon coated and chrome
- > Suitable for all coldroom, kitchen and dry store applications
- > Widths range from 300 to 600mm. Lengths range from 600 to 1800mm. Heights up to 2000mm
- > Mobile shelving available



Coldrooms to suit either your budget or your site space



ProLine Coldrooms

ProLine S (Standard) range

Where budget comes first but where quality cannot be compromised, the ProLine standard range of coldrooms are the perfect solution for your business.



features & benefits

- > 20 optimised coldroom sizes
- > Available in two temperatures chiller (+1/+4°C) freezer (-18/-21°C)
- > Remote or integral refrigeration system options
- > Integral refrigeration system with 32°C ambient operating temperature
- > Standard room height of 2300mm
- > Shelving options available
- > 12 month warranty as standard

Quick fact:

- > ProLine S Coldrooms offer 20 optimised coldroom sizes available in two temperatures chiller (+1/+4°C) or freezer (-18/-21°C)



ProLine E (Extra) range

The ideal solution for businesses where space is at a premium. This is an adaptable range of made-to-measure coldrooms that allows the customer to choose the ideal size and layout.



features & benefits

- > Made to measure normally within 10 days
- > Free site survey and project management included
- > 12 month warranty as standard

Product only available in the UK



Pro Line Refrigeration plant options include:

- > Integral Refrigeration. Wall mounted integral refrigeration system with fully programmable control panel, HFC refrigerant and tough, hygienic construction



- > Remote Refrigeration. Fully packaged refrigeration system, includes Foster Unit Coolers, Split System flexibility, easy remote operation and High/Low temperature alarm





By Appointment to
Her Majesty Queen Elizabeth II
Suppliers of Commercial Refrigeration
Foster Refrigerator, King's Lynn

Demand more. Choose Foster

To speak to a Foster refrigeration expert please contact your local sales office

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ISO 9001



ISO 14001

