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Киров (8332)68-02-04
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Кострома (4942)77-07-48
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Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
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Петрозаводск (8142)55-98-37
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Пермь (342)205-81-47

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Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
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Череповец (8202)49-02-64
Чита (3022)38-34-83
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Ярославль (4852)69-52-93

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КАТАЛОГ



FOSTER

Product Selection Guide

We're known as The Refrigeration Experts for a reason...



We've been manufacturing commercial refrigeration in Britain since 1968, and our products can be found in 116 countries and counting.



Our interest-free credit scheme is market-leading, giving you the option to spread payment over 12, or 24 months at a rate of 0% – all while its working for you and we offer a 3 month payment holiday!*



Aftersales isn't an afterthought – with everything from expert technical support to 24/7 online parts ordering, it's not only our refrigeration that you can rely on.



+STAYCLEAR

Innovation is at our core, like our award-winning +stayclear condenser - a great example of how we're always looking to raise the bar in refrigeration.



We're proud to be a British manufacturer – our world class manufacturing and in-house testing facility is based in King's Lynn, Norfolk.





Expert help where and when you need it – free of charge site surveys and local product training are just part of our commitment to making life easier for our customers.*



We hold ourselves to the highest standards: Foster are accredited to ISO 14001:2015, the recognised international standard in Environmental Management Systems, and ISO 9001:2015 the benchmark for Quality Management Systems.



We're committed to carbon reduction, holding the Carbon Trust Standard for over a decade.



We're part of ITW, a Fortune 250 company. A world leading manufacturer with a \$2.6 billion food equipment division specialising in refrigeration, warewash, cooking and service – so whatever your need, ITW has you covered!

*UK only.





Welcome to your **interactive** Foster product selection guide.



To return to the contents
at any point, click on the
Foster logo on every page

Complete refrigeration solutions

EcoPro G3 cabinets

EcoPro G3 counters

FlexDrawer

Slimline

XTRA cabinets and counters

Undercounter cabinets

Low level counters

Roll-in refrigeration

Bakery

Chest freezers

Prep

Pan chillers

Blast chillers and freezers, & controlled thaw

XTRA blast chillers

EcoShow Multideck display chillers

Pro and Slim Multideck display chillers

Ice machines

Coldstores



A chef with a beard and glasses, wearing a dark t-shirt and a grey apron, is holding a large rack of ribs. He is looking down at the ribs with a focused expression. The background is a professional kitchen with stainless steel shelves and equipment. The lighting is warm and focused on the chef and the ribs.

Complete Refrigeration Solutions

Foster is synonymous with professional refrigeration, and we have products for every stage of foodservice; from storage to prep to the cookline and back to storage.

FOSTER

Types of Refrigeration

Display

From convenience stores and cafes to bakeries and supermarkets, there is a need to display your refrigerated goods in an appealing manner to maximise your sales.

[Click here](#)

Process

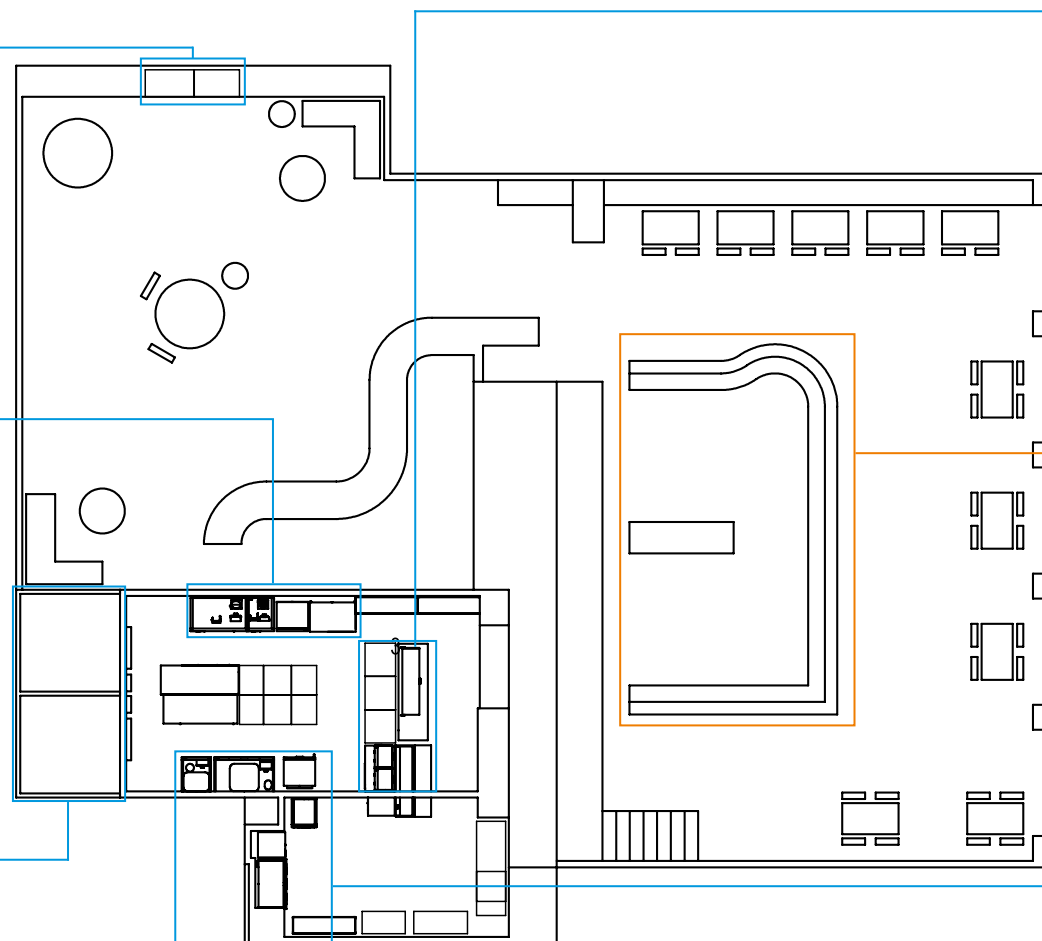
From blast chillers to controlled thaw, Foster offers a range of process products to meet the exacting needs of your commercial kitchen, maximising the condition, taste and texture of your food, before and after it reaches the cookline.

[Click here](#)

Coldstores

For large capacity refrigerated storage convenience, Coldrooms can be installed inside the kitchen, or if space is at a premium, outdoor to allow the kitchen to be prioritised for preparation.

[Click here](#)



Prep

Take the travel out of preparation by having your ingredients right where you need them. Ergonomically designed units allow for faster access to items such as pizza toppings and sandwich fillings.

[Click here](#)

Front of House

From bottle chillers to keg coolers, we have your front of house requirements covered with Gamko's bar refrigeration.

[See Gamko section](#)

Storage

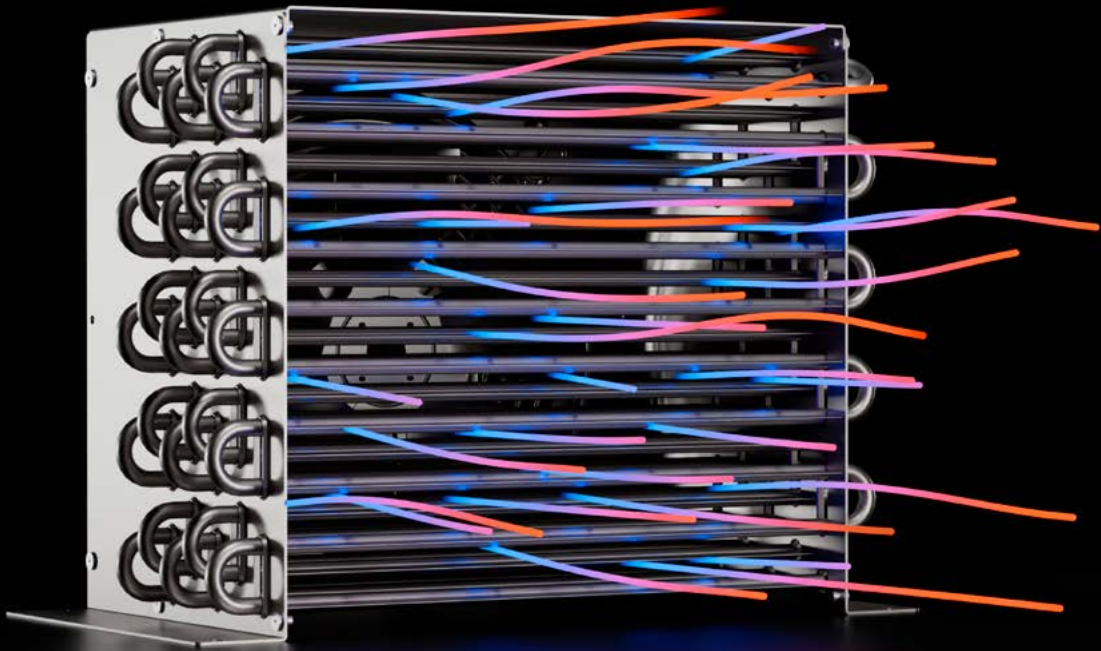
The foundation of the professional kitchen. From Gastronorm cabinets and counters to the convenience of Slimlines and Undercounters, Foster has the solution for you.

[Click here](#)



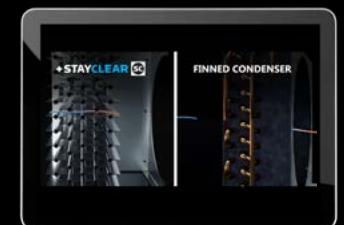
+STAYCLEAR 

Foster's advanced refrigeration system, featuring the multi-award winning +stayclear condensing unit, **protects your equipment keeping it efficient and food safe.**



- Fitted across the G3 range of cabinets and counters, Slimline cabinets and EcoShow multidecks as standard
- Reduces maintenance costs and customer site disruption
- Helps to maintain more reliable temperature control improving food safety
- Equipment lasts longer
- Ensures your low energy fridge stays a low energy fridge.

Learn more at



Welcome to our best
performing, most
food safe cabinet yet



EcoPro G3 cabinets

The next generation of professional refrigeration is here



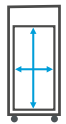
- With G3, you get the best of both worlds: high performance coupled with low energy consumption, from the Refrigeration Experts.

- The third generation of EcoPro, the G3 cabinets are loaded with reliability, energy-saving, food safety and hygiene features.

PURECONTROL

The controller display uses pure LEDs incorporating InGaN technology, meaning it achieves **higher resolution, lasts longer, all while using less power.**

A GRADE EP700H MODEL



Huge **market-leading capacity**, with four shelves as standard on single door cabinets, maximising usable space.



304 is the **gold standard in performance stainless steel** with Foster's unique polishing system meaning that the heaviest touchpoints in a kitchen are covered.



The redesigned **+STAYCLEAR** condenser means **little maintenance** and **incredible efficiencies** across the entire range.



Foster Shield means you can rest assured, that from advanced temperature control to hygienic design, you're protected from the dangers of unsafe food storage.



Designed using 'CFD' modelling: a **cutting edge technology** used in **Formula 1 and aerospace industries** to track movement of air, ensures food stays fresher for longer.



Delivered with **lockable castors** fitted as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there.



Packed full of innovation for the most demanding kitchens

Versatile

With the G3 Short, cabinets can fit through standard doorways without tilting, making them suitable for low ceiling applications.



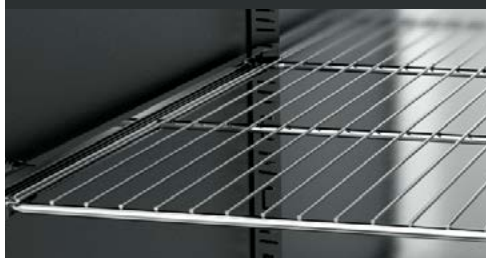
Future-proofed

Through the simple addition of a gateway, you're connectivity-ready, providing a HACCP temperature data solution, energy consumption information, and the facility for equipment management.



Durable

Full length ladder racks offer increased weight loading for shelves. Racking system and door gaskets are removable for ease of cleaning.



Perfect for hot kitchens

Operates in ambients up to 43°C, meaning G3 is proven to work in the hottest of kitchen environments.



Foster Shield ensures that you are protected from the dangers of unsafe food storage. With a refrigeration system re-engineered using CFD technology for astounding temperature control, and an improved design making the G3 our easiest refrigerator to clean, this is our most foodsafe product yet.

PURECONTROL

The G3's controller display uses pure LEDs, incorporating InGaN technology, which means it achieves higher resolution, lasts longer - all while using less power.

The white characters are 33% larger, with sharper definition which can be viewed from a 180-degree angle, meaning chefs can see the temperature of their fridge at a glance from almost anywhere in the kitchen.

+STAYCLEAR SC

We've developed a brand-new version of our award-winning +stayclear condenser, which is now an integral part of the entire G3 cabinet and counter range.

This smart, low-maintenance component ensures that not only is your G3 saving energy on its first day in your kitchen, but it keeps up a high level of performance over time.

The **G3 cabinet range**



At a glance

Standard



Glass door



Half doors/Dual Temp



Fish



Short



Double door



In addition to what's already been covered,
the G3 specification offers you so much more than meets the eye...

Performance, Reliability and Quality

- 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).
- Cutting edge technology fibre optic laser used in manufacturing provides more precise joins for enhanced product quality, performance and hygiene.
- The top fascia panel featuring 'Airlines' ventilation system keeps the refrigeration system cool and efficient.
- The anti tilt heavy duty racking system, with each shelf capable of holding 40kg, is fully secured into the rear air duct. When extra strength shelves are needed, we offer the option of extra heavy duty shelving capable of holding 60kg.
- Self-closing doors help to maintain consistent storage temperature.

Energy Efficiency and Sustainability

- Low carbon footprint - 'natural' Hydrocarbon refrigerant, low energy consumption, through to product longevity and recyclability means the EcoPro G3 will help your business reduce its carbon footprint.
- High-performance Cyclopentane foam which is more thermally efficient, maintains its insulation performance longer than traditionally used foams.

Value

- Market leading capacity - get 'more fridge for your money': up to 54 litres of additional space compared to the storage capacity of an average competitor – that's the equivalent of 198 x 250g packs of butter!

Hygiene & Safety

- Ergonomic one piece door handle design for ease of opening and cleaning.
- Hygienic and contactless magnetic fan cut-out door switch with no moving parts.



Specifications

Configurations



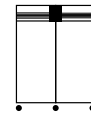
700



700 HALF DOOR



700 SHORT



1440

	700		700 HALF DOOR		700 SHORT		1440	
Dimensions (w x d x h) mm	700 x 855 x 2080	-	700 x 855 x 2080	-	700 x 855 x 1955	-	1440 x 855 x 2080	-
Gross volume (Litres)	600	-	600	-	600	-	1350	-
Refrigerator (+1°C/+4°C)	EP700H	A	EP700H2	A	EP700SH	A	EP1440H	B
Freezer (-18°C/-21°C)	EP700L	B	EP700L2	B	EP700SL	B	EP1440L	D
Glass Door*	EP700G	B	-	-	-	-	EP1440G	B
No. of GN 2/1 shelves	4	-	4	-	4	-	8	-
Shelf size (mm)	530 x 650	-	530 x 650	-	530 x 650	-	530 x 650	-

Hydrocarbon
Refrigerant



Energy efficient hydrocarbon refrigerant, one of the greenest refrigerants on the market.

Energy grade**



Featured options



Stainless steel back for island siting



Helicoil mains lead



GN 2/1 nylon coated shelf



GN2/1 stainless steel shelf



Anti tilt stainless steel trayslides

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

Also:

- 220/60/1 electrical supply
- Remote (less condensing unit)[#]
- 150mm legs in lieu of castors
- Left hand hinged door(s)
- Extra heavy duty shelving
- Marine option*
- 60x40cm Bakery rack (excludes trays)*

[#] not available on dual temperature models * only available on EP700 models





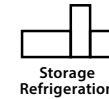
Taking the travel out of food preparation and customised to your needs, G3 counters offer unrivalled flexibility and quality

ECOPRO
G3

FOSTER

EcoPro G3 counters

The next generation of professional refrigeration is here



ECOPRO
G3

- We offer a wide selection of EcoPro G3 counters to ensure you find the right option for you and your business.
- From drawer combination to saladette cut out counters, these high-performance professional refrigeration units are fitted with energy efficient, commercial grade components for maximum reliability and minimum cost.

PURECONTROL

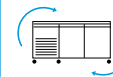
The controller display uses pure LEDs incorporating InGaN technology, meaning it achieves higher resolution, lasts longer, all while using less power.

Now featuring our award-winning
next generation + **STAYCLEAR** condenser!

A+ GRADE EP1/2H
MODEL



A reduced footprint – the more compact design of G3 counters **allow them to fit in the tightest of kitchen spaces** without losing capacity.



250,000 counter variations available for your customisation.



Foster Shield means you can rest assured, that from advanced temperature control to hygienic design, you're protected from the dangers of unsafe food storage.



Works in hot kitchens, operates to up to 43°C ambient.



Delivered with **lockable castors** fitted as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there.



Packed full of innovation for the most demanding kitchens

Innovative

G3 counters are fitted with the new and improved +stayclear condenser, meaning little maintenance required and incredible efficiencies.



Future-proofed

Through the simple addition of a gateway, you're connectivity-ready, providing a HACCP temperature data solution, energy consumption information, and the facility for equipment management.



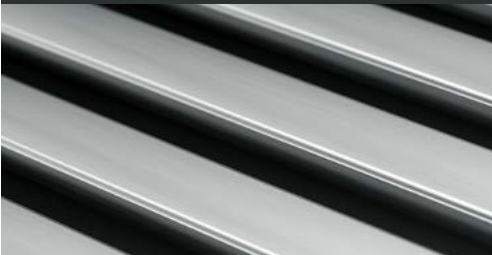
Hygiene

304 is the gold standard in performance stainless steel and our unique polishing system means the heaviest touchpoints in a kitchen are covered.



'Airlines' ventilation system

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 refrigeration system cool and efficient.



Durable

Cutting edge fibre optic laser technology used in manufacturing provides more precise joins for enhanced product quality, performance and hygiene.



Food safe

Redesigned using 'CFD' modelling: a cutting edge technology used in Formula 1 and aerospace industries to track movement of air, ensures food stays safer and fresher for longer.



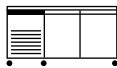
In addition to what's already been covered, **the G3 specification** offers you so much more than meets the eye...

- Low carbon footprint - 'natural' Hydrocarbon refrigerant, low energy consumption, through to product longevity and recyclability means the EcoPro G3 will help your business reduce its carbon footprint.
- Removable internal racking system and door gaskets for ease of clean.
- High-performance Cylopentane foam which is more thermally efficient, maintains its insulation performance longer than traditionally used foams.
- Self-closing doors help to maintain consistent storage temperature.
- Stainless steel dished liner base for a high quality, hygienic and easy to clean finish.

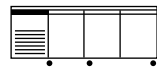
New! 50mm reduction in width means G3 counters fit in the tightest of spaces without compromising on capacity!

Specifications

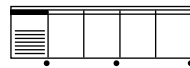
Configurations



EP1/2



EP1/3



EP1/4

Dimensions (w x d x h) mm	1365 x 700 x 865	-	1815 x 700 x 865	-	2270 x 700 x 865	-
Gross volume (Litres)	280	-	435	-	585	-
GN format	1/1	-	1/1	-	1/1	-
No. of shelves	4	-	6	-	8	-
Refrigerator (+1/+4°C)	EP1/2H	A+	EP1/3H	A	EP1/4H	A
Meat/Chill (-2/+2°C)	EP1/2M	†	EP1/3M	†	-	-
Freezer (-18/-21°C)	EP1/2L	E	EP1/3L	F	-	-

Counter considerations

Before purchasing your counter, have you thought about:

- Where will your counter be situated? If it will be on a kitchen island, you may be interested in a stainless steel rear panel.
- Do you need splashbacks? The perfect option for preventing spillages behind the counter.
- Will the counter be situated underneath a fitted worktop? Counters can come with a less worktop configuration reducing the height by 28mm.



Hydrocarbon Refrigerant



Energy efficient hydrocarbon refrigerant, one of the greenest refrigerants on the market.

Energy grade*

Available options

Half drawers*



Third drawers*



100mm splashback



Saladette cut out*



Saladette cut out with cover*



Helicoil mains lead



GN 1/1 & 2/1 nylon coated shelves



GN 1/2 & 2/1 stainless steel shelf



Anti tilt stainless steel trayslides



Also:

Stainless steel back for island siting

Levelling bolts in lieu of castors

H Frames for bridging saladette

GN pan packs (100mm deep)

Right hand mounted refrigeration unit

**100mm legs in lieu of castors
(height 835mm to 865mm)**

**150mm legs in lieu of castors
(height 885mm to 935mm)**

Chef drawer

Remote (less condensing unit)

Less worktop

220/60/1 electrical supply

*High temp models only

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

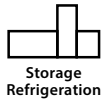


Switch from fridge to freezer at the touch of a button for ultimate flexibility.

FlexDrawer

FlexDrawer

Innovative and flexible solutions from Foster



- An innovative extension to our counter range, the Foster FlexDrawer offers flexible counter storage solutions for even the most demanding of professional kitchens.



Incredibly flexible – our standard models' clever drawer design holds up to 3x GN 1/1 pans wide, meaning ALL space is usable.



Designed to **accommodate hot cooking equipment** such as broilers, griddles and induction hobs.



Can change temperature from fridge to freezer at the touch of a button.



Massive strength – drawer runners can hold up to 200kg meaning unrivalled quality is assured.



And so easy to clean!
Fully removable robust ABS drawer bins.



Space saving – 775mm width models available.



The FlexDrawer is so versatile – it can be used as a work station or grill station, all with storage at the point of preparation.

Flexible

Change from fridge to freezer at the touch of a button.



Quality

High quality 304 stainless steel finish throughout meaning quality is assured.



Secure

Lockable drawers for maximum security.



Durable

Designed to accommodate hot cooking equipment such as broilers, griddles and induction hobs.



Specifications

Configurations

	FFC6-2		FFC4-2		FFC3-1		FFC2-1	
Dimensions (w x d x h) mm	1100 x 720* x 900mm	-	775 x 720* x 900mm	-	1100 x 720* x 600mm	-	775 x 720* x 600mm	-
+1/+4°C / -18/-21°C	FFC6-2	B	FFC4-2	B	FFC3-1	C	FFC2-1	C
Number of drawers	2	-	2	-	1	-	1	-
GN1/1 Pan capacity (not supplied)	6 (150mm deep)	-	4 (150mm deep)	-	3 (150mm deep)	-	2 (150mm deep)	-

*Depth includes 20mm stopper required for air circulation (detachable if not wall-sited)
Note: Two plugs required on 2 drawer models. Max worktop weight loading: 150Kg

Energy grade **

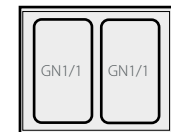
Drawer Bin Layout

With GN1/1 pans

FFC6-2 / FFC3-1



FFC4-2 / FFC2-1





Available options



GN1/1 150mm deep pan

Also:

Extended worktop

Stainless steel rear

Biscuit lid (reduces height by 18mm)

Roller set (reduces height by 25mm)

**Biscuit lid and Roller set
(reduces height by 43mm)**

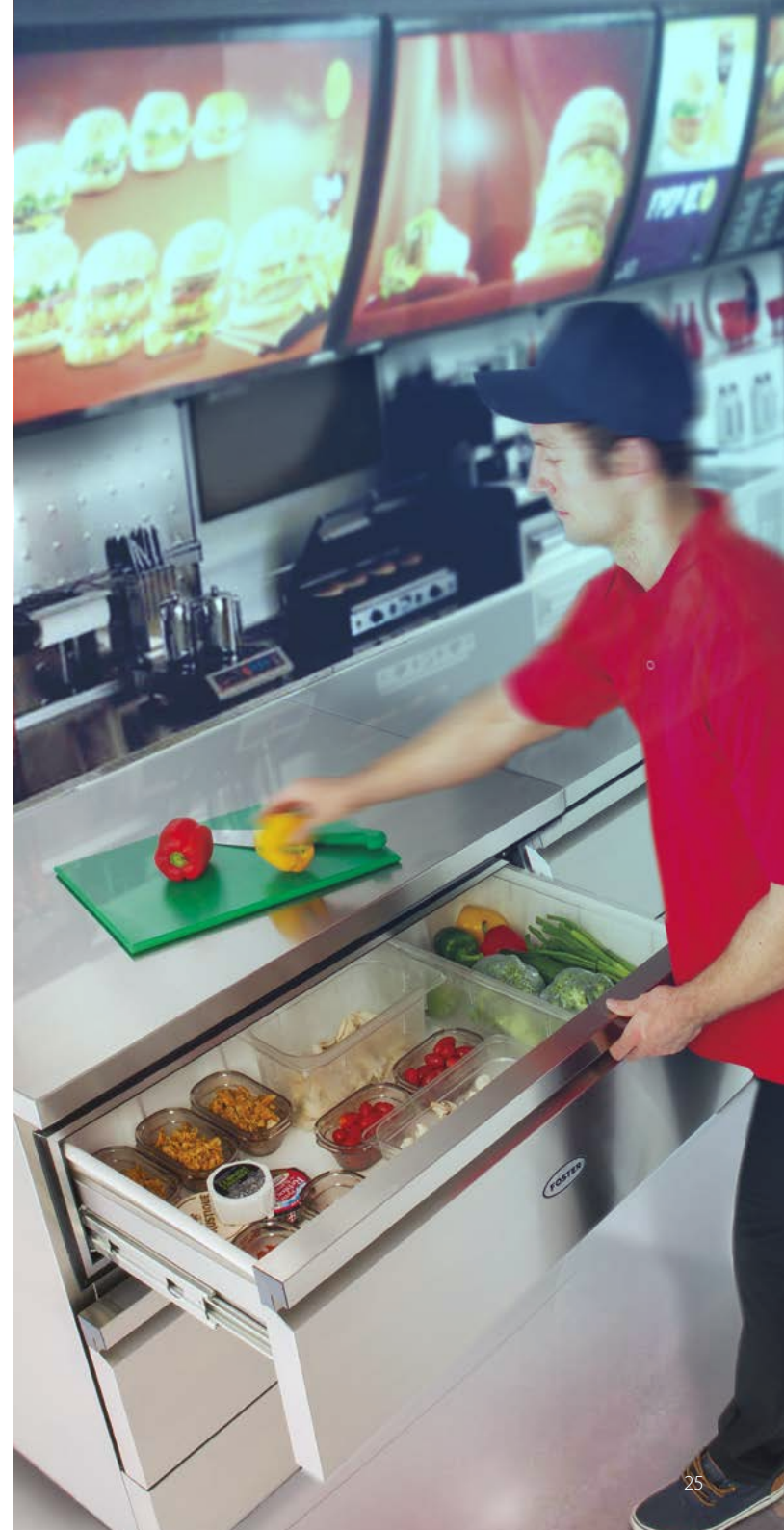
Cekon lead(s)

Pan spacer support

Splashback

Helicoil leads

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



Refrigeration so slim that
even a double door Slimline
can fit through most single
pedestrian doorways.

Slimline



Slimline

Slender design with big performance

- The Foster Slimline range of cabinets have been cleverly designed to fit in compact or awkwardly shaped kitchen environments, whilst still offering outstanding storage capacity, style and efficiency.

Specifications

Configurations

	400		800	
Dimensions (w x d x h) mm	600 x 700 x 1910	-	1200 x 700 x 1910	-
Gross Volume (Litres)	400	-	800	-
No. of Shelves	3	-	6	-
Refrigerator (+1/+4°C)	FSL400H	C	FSL800H	D
Glass door Refrigerator (+1/+4°C)	FSL400G	B	FSL800G	B
Freezer (-18/-21°C)	FSL400L	F	FSL800L	F

Energy grade*

Available options



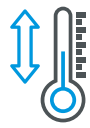
Nylon coated shelf




Set of shelf clips

Also:
Left hand hinged door

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



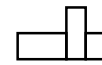
Even temperature distribution
and fast recovery achieved by advanced air circulation, meaning an optimum temperature to keep your food fresher for longer.



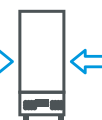
Stainless steel exterior finish
with 304 stainless steel door provides a durable product suitable for tough kitchen usage.



Hydrocarbon Refrigerant



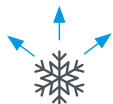
Storage Refrigeration




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



The +stayclear condenser means **little maintenance** and **incredible efficiencies**



Bottom mounted refrigeration system
draws air from the cooler part of the kitchen ensuring efficient operation.



High quality forced air refrigeration system
will operate up to 40°C

Glass door variation

Glass door models use energy efficient LED lighting for clear display





XTRA
BY FOSTER

Affordable. Reliable. Available.

XTRA
BY FOSTER

XTRA cabinets and counters

Built for you, designed for your budget

- Affordable and reliable commercial refrigeration from Foster

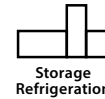
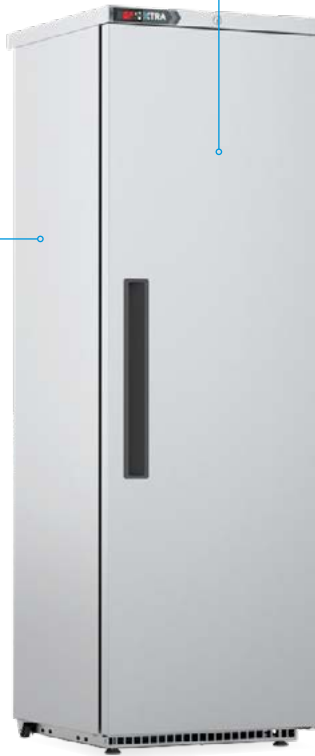
Available for delivery directly from our UK manufacturing plant:



- No importing delays – get your XTRA when you need it
- Unrivalled aftercare - 98% of spare parts held in stock
- Full 2 years parts & labour warranty from the UK market leader for total peace of mind

A full range of value for money refrigeration you can depend on:

- 600/1300 litre gastronorm cabinets
- 400 litre Slimline cabinets
- 2 and 3 door gastronorm counters



XTRA
BY FOSTER



Enhanced specification giving you even more value!



- Energy efficient R290 hydrocarbon refrigerant available across the range, reducing your energy bills
- Enhanced cabinet airflow further improves performance, making sure cold air gets to your food

The XTRA range

XTRA
BY FOSTER

At a glance

Gastronorm 600 Litre cabinet



Gastronorm 1300 Litre cabinet



Gastronorm 2 section counter



Slimline 400 Litre cabinet



Slimline 400 Litre cabinet
with glass door



Gastronorm 3 section counter



XTRA by Foster

Available with removable gaskets for easy maintenance, door locks for security and castors for ease of movement when cleaning.



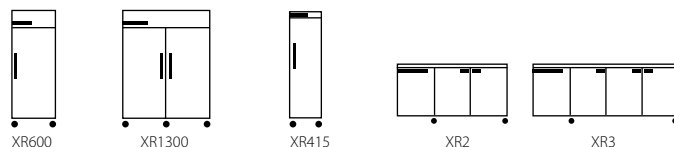
Control

Microprocessor controller provides simple accurate temperature control.



Specifications

Configurations



Dimensions (w x d x h) mm	675 x 850 x 1985	-	1390 x 850 x 1985	-	600 x 660 x 1875	-	1330 x 700 x 850	-	1775 x 700 x 850	-
Gross Volume (Litres)	600	-	1300	-	400	-	280	-	435	-
Refrigerator (+1°C/+4°C)	XR600H	C	XR1300H	E	-	-	-	-	-	-
Refrigerator (+2°C/+8°C)	-	-	-	-	-	-	XR2H	C	XR3H	C
Refrigerator (+3°C/+5°C)	-	-	-	-	XR415H	E	-	-	-	-
Refrigerator Glass door (+3°C/+5°C)	-	-	-	-	XR415G	B	-	-	-	-
Freezer (-18°C/-21°C)	XR600L	D	XR1300L	E	XR415L	†	-	-	-	-
No. of shelves	3 x GN2/1	-	6 x GN2/1	-	4 x (480 x 420mm) 6 fixed on XR415L	-	2 x GN1/1	-	3 x GN1/1	-



Available options

Additional GN 1/1 & 2/1 nylon coated shelves with trayslides



100mm splashback for counters



Also:

Rear covers (stainless steel) for counters


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

Hydrocarbon Refrigerant



Energy efficient hydrocarbon refrigerant, one of the greenest refrigerants on the market.

Energy grade*



Store your products in undercounter refrigeration for convenience and an efficient kitchen.

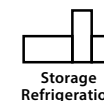
Undercounter
cabinets

Undercounter cabinets

- These convenient, practical and tough undercounter cabinets offer on-the-spot storage of products right where it's needed - at the point of preparation.
- Undercounter refrigeration is perfect for tight kitchen areas as they use less space under the work bench for refrigerated storage.
- Front breathing refrigeration systems on all models, makes the range suitable for use in enclosed areas.



150, 200 and 360 models
Glass door versions also available.



Space saver 120 and 240 models
GN1/1 storage on a small footprint.



Specifications

Configurations



120



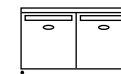
150



200



240



360

Dimensions (w x d x h) mm	440 x 745 x 895	-	605 x 640 x 830	-	684 x 755 x 824	-	870 x 745 x 895	-	1217 x 755 x 824	-
Gross volume (Litres)	120	-	150	-	200	-	240	-	360	-
No. of shelves	2	-	2	-	2	-	4	-	4	-
Refrigerator (+3/+5°C)	-	-	HR150	A+	HR200***	A+	-	-	HR360	B
Refrigerator (+3/+5°C)	-	-	HR1502D*	A+	-	-	-	-	-	-
Refrigerator (+3/+5°C)	-	-	HR1503D**	A+	-	-	-	-	-	-
Glass door Refrigerator (+3/+5°C)	-	-	HR150G	A	HR200G***	A	-	-	HR360G	B
Refrigerator (+1/+4°C)	HR120	A	-	-	-	-	HR240	C	-	-
Freezer (-18/-21°C)	LR120	E	LR150	†	LR200***	G	LR240	G	LR360	F

Energy grade***

*2 Drawer model. **3 drawer model.



Available options

High temp models only

Additional nylon coated shelf

Also:

Left hand hinged door

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

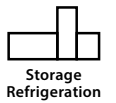
A+

Highly efficient A+ rated **two or three** drawer variations of the HR150 give simple access to inventory.






Low level counters

Heavy duty cooking equipment can rely on the support of the Foster low level counters



- Undercounter refrigeration is provided at the point of cooking, offering a base for a char-grill, griddle or broiling top. Ideal for quick service restaurants and pubs as it provides refrigerated storage underneath the cooking area itself.

Specifications

Configurations	 LL2/1HD	 LL2/1HDRW	 LL2/4H
Dimensions (w x d x h) mm	1245 x 800 x 645	1030 x 800 x 645	1900 x 800 x 645
No. of Drawers	2	2	4
Refrigerator (+1/+4°C)	LL2/1HD	LL2/1HDRW	LL2/4H

Energy grade*



Available options



100mm splashback

Also:

100mm legs in lieu of castors

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



Designed to carry up to 300kg (evenly spread)
invaluable to any quick service cook-off station.



Robust build
heavy duty handles and fixings to withstand constant use.



Manoeuvrability
All models fitted with drawer locks and lockable castors as standard.



Configurations
Choice of two or four stainless steel drawer models.

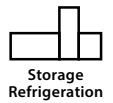
**0% interest-free credit.
Nothing to pay for 3 months.
Zero hassle.**

Spread the cost of our market-leading refrigeration
with interest-free payments over 12 or 24 months.
Plus there's nothing to pay for the first 3 months.



Gastronorm Roll ins

Roll in cabinets provide useful trolley loading refrigerated storage



- Stores large quantities of chilled or cooked food quickly and easily.

Glass door option

A glass door allows you to see if the unit is in use, and what's on the trolley without having to open the door, saving you time in a busy catering environment.



Industry leading design

Industry leading design offers the maximum storage capacity on the smallest possible footprint.



Specifications

Configurations



GRL1H

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



Available options

304 stainless steel back for island siting
S/S trolleys (shelves not supplied)
- 20 GN 2/1 shelf positions
- 20 GN 1/1 shelf positions

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



Roll in refrigeration minimises food handling, **increasing the level of hygiene and food safety.**



A range of trolleys, shelves and pans are available.



Bakery

A range of specialist bakery equipment provides superb standards of reliability, hygiene and temperature control

- Provides ideal storage of all the ingredients required in a busy bakery.
- Refrigerator temperature between +1°C & +4°C suitable for high risk dairy products.

Design

Cabinets and counter designed to take 30" x 18" trays



Specifications

Configurations

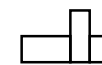
Dimensions (w x d x h) mm	700 x 935 x 2080
Bakery tray capacity (30" x 18")	20 (not supplied)
Refrigerator +1/+4°C	EP20BSR
Freezer -18/-21°C	EP20BSF



EP20



Hydrocarbon Refrigerant



Storage Refrigeration



Sophisticated airflow system ensures even temperature and humidity throughout.



Provides ideal storage of the ingredients required in a busy bakery.

Chest Freezers

Convenient frozen 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.

Control

Control panel with 'on' light, thermometer and quick freeze switch for simple control.



Specifications

Configurations



FCF305

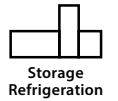


FCF405



FCF505

Dimensions (w x d x h) mm	1050 x 730 x 860	1300 x 730 x 860	1500 x 730 x 860
Gross Volume (Litres)	331	427	504
Freezer -18/-21°C	FCF305	FCF405	FCF505



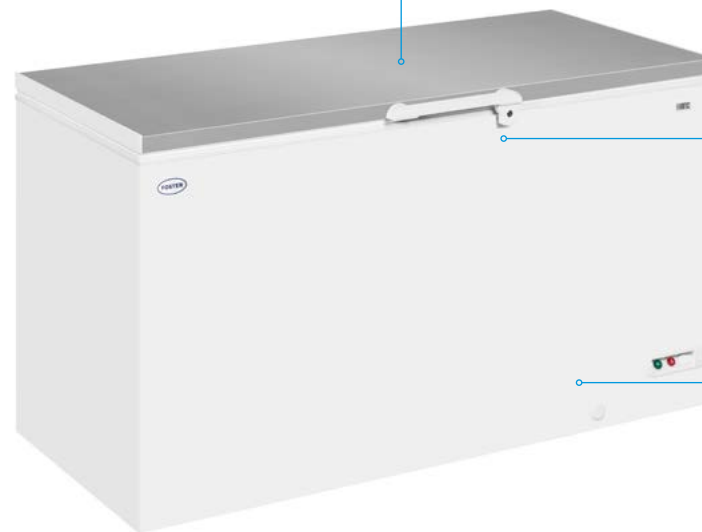
Our chest freezers are designed with **stainless steel lids** for **increased protection**.



Integrated lock for maximum security.



Climate Class 4, for operation up to 30°C ambient temperature.



We're serving up new
sustainability targets.



Foster and Gamko have committed to reducing our carbon emissions using the Science Based Targets initiative, working in partnership with South Pole, a globally recognised climate consultancy.

**GLOBAL
COOLING**

Our forever pledge to the planet





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

Prep

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.**



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



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



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.



Specifications

Prep station
Configurations

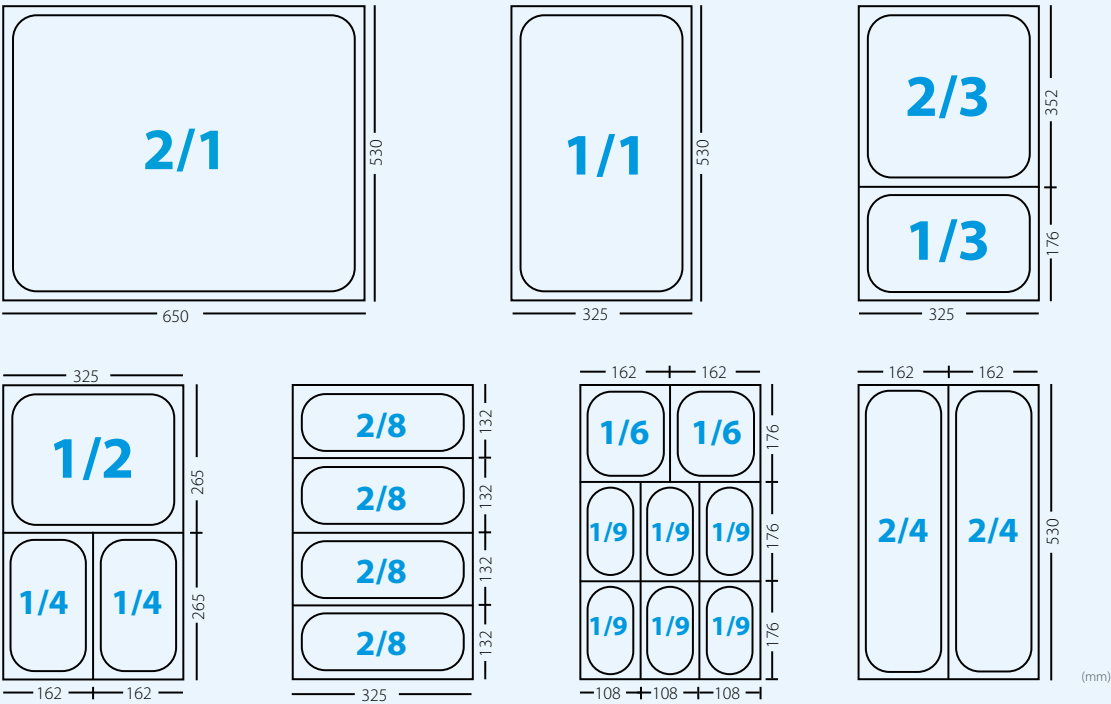
	FPS2	FPS3	FPS1/3**	FPS4
Dimensions (w x d x h) mm	1140 x 850 x 1060	1720 x 850 x 1060	1440 x 850 x 1060	2300 x 850 x 1060
Gross Volume (Litres)	270	420	440	570
No. of Shelves	4	6	6 (GN 1/1)	8
GN 1/3 Pan capacity	6 (max 150mm deep)	9 (max 150mm deep)	7 (max 150mm deep)	12 (max 150mm deep)
Refrigerator (+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



Pan chillers



- Our pan chiller range offers a solution to the key areas of food prep, converting a standard worktop for 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	969 x 392 x 262*	1399 x 392 x 262*	1499 x 392 x 262*	1887 x 392 x 262*
GN 1/3 Pan capacity	4	6	7	9
Refrigerator (+1/+4°C)	PC97/4	PC140/6	PC150/7	PC189/9

*Lid open height 580mm. Lid open depth 522mm.

Available options

Half drawers

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



Nylon coated shelf



Set of shelf clips



Helicoil mains lead



Hinged night cover



GN pan packs

1/3 stainless steel 150mm deep pans



Also:

304 stainless steel back for island siting

Lay on crumb tray

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

Pan chiller options:

Wall shelf brackets

Spacer bars

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



Experts in blast chilling
and freezing since 1973.

Blast chillers and freezers,
and controlled thaw.

Blast chillers and freezers, and controlled thaw

The essential element to the commercial kitchen.

- Foster's Touchpad range maximises the condition, taste and texture of your food.

Modular Blast Chillers

Huge range of large capacity modular blast chillers and freezers designed to cope with even the most demanding, high volume kitchens.

Designed to take most standard trolleys, chilling capacities from 75kg to 250kg, with occasional freezing on MBCFT models.



Our upgraded standard blast chiller models have the addition of an **occasional freeze capacity for ultimate flexibility**



Just press and go! Forget the confusion of other blast chillers with Foster's **intuitive user friendly control panel**

- **Clear colour coding** to indicate cycle status
- Automatically selected timed or probe chill/freeze options
- Automatic temperature hold on completion of cycle



The industry choice, since 1973 for meeting hygiene standards, **preserving the quality of your food and reducing food waste**



Process Refrigeration



304 stainless steel interior & exterior: the 'gold standard' in performance finishes meaning **quality is assured**



Exceed your quality expectations – **Blast chill** from +70°C to +3°C in 90mins with an entry temperature of up to 90°C – **Blast freeze** from +70°C to -18°C in less than 240 mins

Roll in Blast Chiller



RBCT 20-60







Specific model to accept the Rational GN201 trolley with a chilling capacity of 60kg*

Controlled thaw

Thaws 70kg of food safely from frozen to +1/+4°C in typically 7 to 10 hours.



Specifications

Configurations	 BCT15	 BCT22	 BCT38	 BCT52	 RBCT20-60	 CT75KG
Dimensions (w x d x h) mm	755 x 745** x 880	755 x 745** x 1515	755 x 745** x 1515	755 x 745** x 1790	980 x 865 x 2215	700 x 825 x 2075
GN1/1 shelf positions	5	6	10	14	-	-
GN2/1 shelves	-	-	-	-	-	10 (supplied)
Trolley capacity	-	-	-	-	1 x Rational 201	-
Blast chiller	-	-	-	-	RBCT20-60*	-
Blast chiller/freezer	BCT15-7	BCT22-12	BCT38-18	BCT52-26	-	-
Dedicated Blast freezer	BFT15	BCT22	BFT38	BFT52	-	-
Controlled thaw	-	-	-	-	-	CT75KG

* RBCT20-60 available as either integral (with condensing unit) or remote (supplied for connection with remote condensing unit). ** Depth includes 55mm spacer to rear. Also allow 55mm for handle protrusion.



The BCT Range – Blast Chillers with occasional freeze capacity

Foster's upgraded range includes an occasional freeze capacity, denoted by the suffix of the product code:

BCT38-18
BCT = Blast Chiller Touchpad
38 = 38kg blast chilling capacity
18 = 18kg occasional blast freezing capacity

The range is said to have 'occasional freeze' capacity as there is no integrated defrost system, meaning users needing to blast freeze on a regular basis should choose the dedicated BFT range. The range offers a chilling capacity of +70°C to +3°C in less than 90 minutes within specifications.



The BFT Range – Dedicated Blast Freezers

Foster offers a dedicated blast freezer range, with a freezing capacity of +70°C to -18°C in less than 240 minutes within specifications.

BFT38
BFT = Blast Freezer Touchpad
38 = dedicated 38kg blast freezing capacity

It should be noted that the BFT range can also operate as a blast chiller if required.



Available options

Cabinet models specific

Left hand hinged door

GN1/1 nylon coated shelf

GN1/1 s/steel shelf

RS485 connection for HACCP data logging

Less condensing unit

Alternative voltages 220/60/1 electrical option NB BCT52 400/50/3 440/60/3

Multi-format compatible racking section (GN1/2 & 60x40cm bakery sizes)

Roll in specific

Left hand hinged door

Leg extension for RBCT20-60 (increases height by 65mm)

Supplied with guide rails suitable for Rational Combi Pro and I Combi models

NB For Rational iCombi Product height increases 25mm

Modular specific

Integral or remote options

Stainless steel control panel

Roll through options

Control panel fitted with thermostat controlled anti-condensate heater

3 probe option

20 shelf GN2/1 stainless steel trolley

20 shelf GN1/1 stainless steel trolley

Delivery, erection and commissioning

Staff training



**

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



XTRA blast chillers

Built for you, designed for your budget.



XTRA
BY FOSTER

A full range of value for money refrigeration you can depend on:

- 10, 20 and 35Kg economic blast chillers



Available for delivery:



- Get your XTRA when you need it
- Unrivalled aftercare - 98% of spare parts held in stock
- Full 2 years parts & labour warranty from the UK market leader for total peace of mind

The XTRA range

At a glance

10kg capacity blast chiller



20kg capacity blast chiller



35kg capacity blast chiller



Capacity

75mm shelf spacing on XTRA blast chillers maximises capacity.

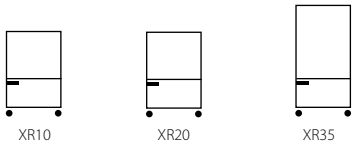


Blast chilling

The blast chiller range has hard and soft chill programming options which chill food from +70°C to +3°C in 90 minutes within specifications.




Specifications



Configurations

Dimensions (w x d x h) mm	755 x 700* x 877	-	755 x 700* x 877	-	755 x 700* x 1537	-
Chilling capacity (kg)	10	-	20	-	35	-
Blast chiller	XR10	†	XR20	†	XR35	†
No. of shelves	5 x GN1/1 (not supplied)	-	5 x GN1/1 (not supplied)	-	10 x GN1/1 (not supplied)	-





Showcasing your
products beautifully.

Multideck
Display Chillers

ECOSHOW

Products have never looked so good



ECOSHOW

- Efficiency meets stunning display, with the new EcoShow. With an 80% energy saving on previous models and our new revolutionary uplighting, your products have never looked so good.

- Designed using cutting edge CFD modelling technology for genuine temperature retention, you can be confident that food will stay fresher for longer.



Frameless glass doors **save you 80% on energy** compared to doorless models



Our **extraordinary uplighting** uses LED lighting (patent pending) with new anti-glare feature



Swivel braked castors as standard for easy movement

Energy grade: B



Maximum visibility through the side panels for **enhanced visibility** of content



The EcoShow range can store **between 306 and 884 cans** – and that's without double stacking!



All models fitted as standard with our award winning **+STAYCLEAR** low maintenance condenser.



EcoShow Specifications

Configurations



EMD700G



EMD900G



EMD1200G



EMD1500G



EMD1800G

Dimensions (w x d x h) mm**	695 x 770 x 1955	-	895 x 770 x 1955	-	1195 x 770 x 1955	-	1495 x 770 x 1955	-	1795 x 770 x 1955	-
330ml drink can capacity (single stack)	306	-	408	-	578	-	714	-	884	-
No. of storage levels	5	-	5	-	5	-	5	-	5	-
Display (-1/+5°C) M1	EMD700G	B	EMD900G	B	EMD1200G	B	EMD1500G	B	EMD1800G	B



Available options

Additional shelf



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



Supplied as standard

High impact LED lighting



Point of Sale ticket strips



Hydrocarbon Refrigerant



Energy efficient hydrocarbon refrigerant, one of the greenest refrigerants on the market.



Pro and Slim Multideck Display Chillers

Stylish performance merchandisers



- From convenience stores and cafes to bakeries and supermarkets, Foster Pro and Slim Multideck Display Chillers ranges offer the perfect solution to suit all budgets and every possible business application.



Brilliantly bright LED lighting lasts 10x longer than fluorescents and saves you money.

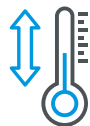


Enlarged thick toughened glass walls for maximum display and enhanced safety.



Huge capacity – Foster Multidecks are in a league of their own:

- Slim Multidecks stock 3 sandwich packs deep on a slimline footprint
- Pro Multidecks hold 7 coke bottles deep and over 5 display levels.



Designed using cutting-edge 'CFD' modelling technology for **genuine temperature retention** ensuring food stays fresher for longer.



Slim Specifications

Configurations



FMSLIM700



FMSLIM900



FMSLIM1200



FMSLIM1500



FMSLIM1800

Slim Model	FMSLIM700NG	E	FMSLIM900NG	F	FMSLIM1200NG	F	FMSLIM1500NG	E	FMSLIM1800NG	F
Dimensions (w x d x h) mm**	695 x 745 x 1780	-	895 x 745 x 1780	-	1195 x 745 x 1780	-	1495 x 745 x 1780	-	1795 x 745 x 1780	-
330ml drink can capacity (single stack)	216	-	288	-	384	-	504	-	624	-
No. of storage levels	4	-	4	-	4	-	4	-	4	-

Pro Specifications

Configurations



FMPRO900



FMPRO1200



FMPRO1500



FMPRO1800

Pro Model	FMPRO900NG	E	FMPRO1200NG	E	FMPRO1500NG	E	FMPRO1800NG	E
Dimensions (w x d x h) mm**	895 x 795 x 1960	-	1195 x 795 x 1960	-	1495 x 795 x 1960	-	1795 x 795 x 1960	-
330ml drink can capacity (single stack)	420	-	560	-	735	-	910	-
No. of storage levels	5	-	5	-	5	-	5	-



Available options



**Stainless steel shelf
and support brackets**

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

Point of sale

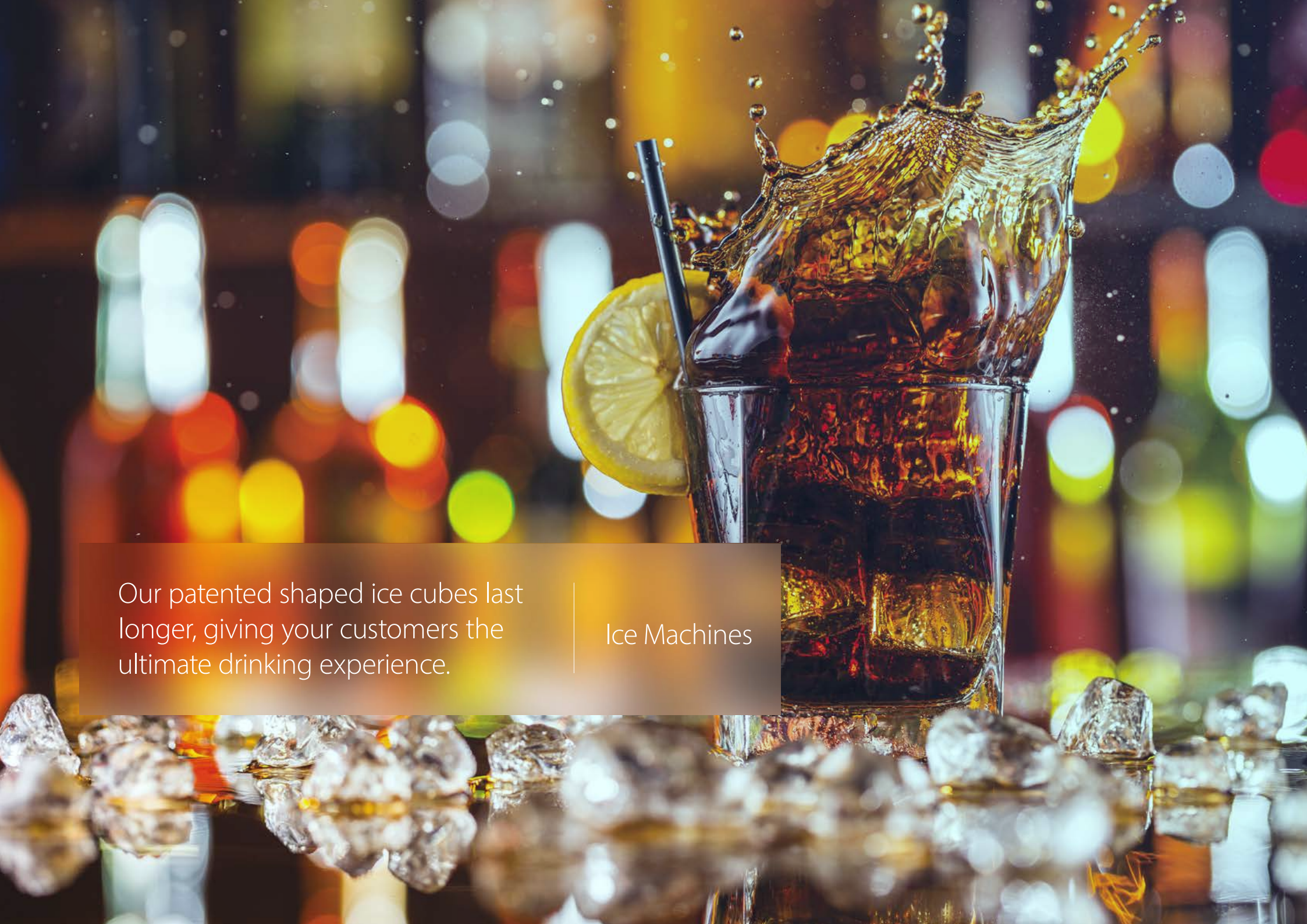


**Ticket strips as standard
on all models.**

**Hydrocarbon
Refrigerant**







Our patented shaped ice cubes last longer, giving your customers the ultimate drinking experience.

Ice Machines

Ice Machines

A range of ice makers using cutting edge technology so the ice is crystal clear and lasts longer in customer's drinks

- Seven ice cuber models with a range of outputs from 25 to 290kg.
- Patented shaped ice is much less inclined to stick together in the ice maker, is harder and lasts longer.





Patented shaped ice
is much less inclined to
stick together in the ice
maker and is harder.



The spray system
**produces crystal clear
ice cubes**, which last
longer in cold drinks.

Innovation

Ergonomic food safe retractable lid
ensures easy access to the ice.



Front ventilation system

Front ventilation system allows
a significant energy saving and
means the ice maker fits perfectly
into narrow spaces.



Specifications

Configurations	FS20	FS40	FS50	FS90	F132+SB105	F132+SB205	F202+SB205	F202+SB305	F302+SB205	F302+SB305
Dimensions (w x d x h) mm	340 x 480 x 600	500 x 540 x 690	500 x 580 x 800	700 x 580 x 995	570 x 850 x 1625	770 x 850 x 1665	770 x 850 x 1625	1081 x 825 x 1585	770 x 850 x 1625	1081 x 825 x 1585
Output per 24 hours	25kg	39kg	46kg	81kg	134kg	134kg	205kg	205kg	270kg	270kg
Bin capacity	6.5kg	15kg	22kg	42kg	129kg	181kg	181kg	252kg	181kg	252kg

Note: 150mm gap required either side for airflow. Output figures quoted are based on 10°C water input and ambient air temp of 21°C. Maximum ambient air temp 40°C and 35°C water input temp.


Available options

Condensate pump
Everpure filter, cartridge and head kit
Everpure water filter & ION clean installation kit

Ion clean
Adjustable leg set
Installation

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



The image shows the interior of a white coldstore. A white door is partially open, revealing a dark rectangular opening. Above the door is a small circular logo with the word "FOSTER". The interior walls are white, and there are black shelving bars visible. A semi-transparent grey box with text is overlaid on the lower part of the image.

Where space is at a premium, Coldstores allow the kitchen to be prioritised for preparation, allowing an optimised service.



Bespoke Coldrooms

Ideal where space is at a premium, Bespoke Coldrooms are designed to maximise the available site space allowing you a fully flexible solution

- Fast and accurate quotations from the Coldstores sales team
- Full project management / site survey
- Installation supervised by Foster Coldstores experienced personnel from start to finish
- Back up service support from UK based manufacturer offering **nationwide coverage**
- 12 months warranty** with 24/7 service desk coverage and dedicated service line 0843 216 4888
- Refrigeration types available to suit any application
- Available with weather proofing options for external coldroom applications



	Remote	Integral
Most reliable form of walk in refrigeration	✓	✗
Lowest capital cost	✗	✓
Lowest energy consumption	✓	✗
Removes heat from the area	✓	✗
Removes noise externally	✓	✗
Quicker temperature recovery	✓	✗



Fully packaged remote refrigeration system includes Foster unit coolers, split system flexibility, easy remote operation and hi/low temperature alarms.

Shelving & Racking

Clever racking design increases usable capacity by up to 24%

- A versatile range available with a wide variety of options including anodised aluminium, stainless steel, nylon coated and chrome finishes, and solid, slatted, perforated and wire formats. Mobile shelving is also available.



Nylon Wire

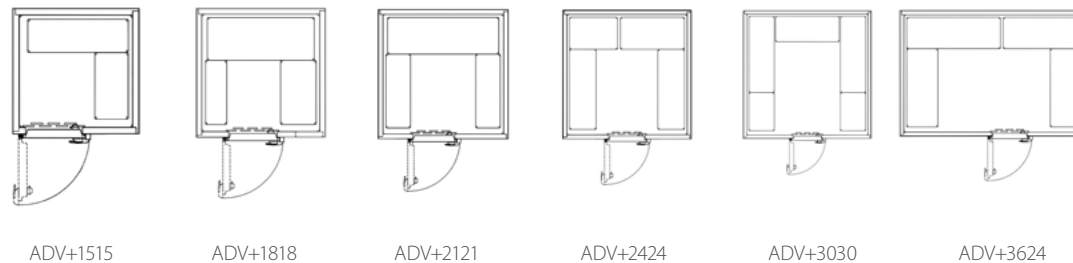


Ali-poly

Advantage + Range

The Advantage + coldroom range offers the quality you would expect from the commercial refrigeration market leader. This range optimises the panel configurations and refrigeration plant selections, delivering the same great product at an amazing price.

The range consists of 6 standard coldroom sizes, from 3.55m³ to 15.14m³ capacities with integral and remote refrigeration options:



Dimensions (w x d x h) metres	1.5 x 1.5 x 2.1	1.8 x 1.8 x 2.1	2.1 x 2.1 x 2.1	2.4 x 2.4 x 2.1	3.0 x 3.0 x 2.1	3.6 x 2.4 x 2.1
Gross Volume (m ³)	3.55	5.51	7.41	10.25	15.84	15.14
Refrigerator (+1°C/+4°C) Integral	ADV1515HT INT	ADV1818HT INT	ADV2121HT INT	ADV2424HT INT	ADV3030HT INT	ADV3624HT INT
Refrigerator (+1°C/+4°C) Remote	ADV1515HT REM	ADV1818HT REM	ADV2121HT REM	ADV2424HT REM	ADV3030HT REM	ADV3624HT REM
Freezer (-18°C/-21°C) Integral	ADV1515LT INT	ADV1818LT INT	ADV2121LT INT	ADV2424LT INT	ADV3030LT INT	ADV3624LT INT
Freezer (-18°C/-21°C) Remote	ADV1515LT REM	ADV1818LT REM	ADV2121LT REM	ADV2424LT REM	ADV3030LT REM	ADV3624LT REM

- Quick and efficient coldroom installation minimising disruption to the end user
- UK manufactured coldroom**, designed and made in our purpose built King's Lynn factory
- Full UK service coverage
- Full project management**
- 12 months **parts and labour warranty**
- Suitable for ambient temperatures up to 32°C
- White laminate finish to exterior and interior
- Safe, non-slip, rigid, galvanised floor as standard on all freezer rooms
- Lockable, hinged door comes complete with internal safety release handle
- 3 tier nylon shelving offered as an option on all models

Ultra Range

The Foster Coldstores Ultra range of tailor-made coldrooms represents the pinnacle in environmentally-friendly walk in refrigeration. The Ultra coldrooms are infinitely adaptable and utterly foodsafe. This range has been designed with operator use, energy, and performance in mind ensuring all aspects of the coldroom suit the operation and energy goals of the client. The latest technology has been designed into the Ultra range providing unrivalled performance.

- **Ultra low energy coldrooms** saving up to 30% in energy costs vs. industry standard
- Designed and manufactured in the UK and **built to last** in the hardest working environments
- Low transport carbon footprint
- Low energy LED lighting
- Low energy evaporators
- Energy-efficient insulated door curtains
- 98% recyclable
- 100mm high density foam insulated panels (43kgm³)
- 100mm door insulation for energy efficiency
- Semi rebate, positive sealing doors
- Door closure assist devices
- Optional door open alarm
- Optional foamed in micro switches



Door closure assist device



Insulated door curtain

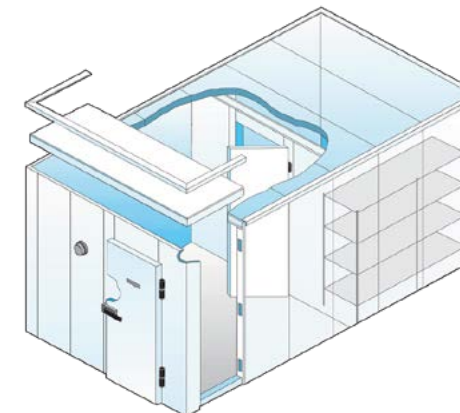
Low Energy Evaporators: By using EC fan motors, we have been able to increase efficiency from lower power usage. The additional benefit is a reduction in heat generated within the room.



The Ultra Coldroom is easy to maintain and clean and comes with:

- 2 year parts and labour warranty
- Low GWP refrigerant options
- Low noise condensing unit
- As little as a one year energy payback

Ultra low energy coldrooms saving you up to 30% vs. industry standard





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