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: FPS3HR (left) and FPS2HR (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

	FPS2	FPS3	FPS1/3	FPS 4	FPS 5
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	2885 x 850 x 1060
Gross Volume Litres (no. of shelves)	270 (4)	420 (6)	440 (6)	570 (8)	720 (10)
Refrigerator (+1/4˚C)	FPS2HR	FPS3HR	FPS1/3HR-101	FPS4HR	FPS5HR
No. of 1/3 Gastronorm Pans (Not Supplied)	6	9	7	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*
Gross Volume (Litres)	360
No. of 1/3 Gastronorm Pans (Not Supplied)	5

*Height includes 100mm splashback

Pan Chillers

Flexible | Added Value | Low-Cost

Foster's Pan Chillers are designed to conveniently turn any work surface into a flexible, refrigerated preparation counter or server. The versatile Pan Chiller range can be wall mounted or free standing, whilst the hinged cover allows for safe storage of ingredients with the flexibility to stay open during preparation, thereby making the ideal solution for assembling pizzas, sandwiches, salads and desserts.

features & benefits

- Our flexible system accepts many different combinations of gastronorm pans (up to 150mm deep) to suit your requirements, whatever the nature of your catering business
- Foodsafe stainless steel construction throughout for a hygienic and robust finish
- Hinged cover fitted as standard, for safe storage of ingredients
- Fully microprocessor controlled for fail-safe temperature control

Specs

	PC97/4	PC140/6
Dimensions (w x d x h) mm	970 x 415 x 265	1400 x 415 x 265
Refrigerator	PC97/4	PC140/6
Pan Capacity	4 x 1/3 GN	6 x 1/3 GN

	PC150/7	PC189/9
Dimensions (w x d x h) mm	1500 x 415 x 265	1890 x 415 x 265
Refrigerator	PC150/7	PC189/9
Pan Capacity	7 x 1/3 GN	9 x 1/3 GN