

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

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

Prep

FOSTER

Prep

For when you need everything to hand

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

Safe food storage

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



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



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



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.**



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



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



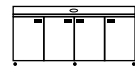
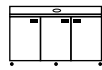
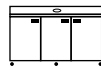
A raft of options available to suit your preparation requirements, ranging from drawer sections and 150mm deep gastronorm pan arrangements, to the convenience of crumb trays.



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

Specifications

Prep station
Configurations



FPS2

FPS3

FPS1/3**

FPS4

HR360FT

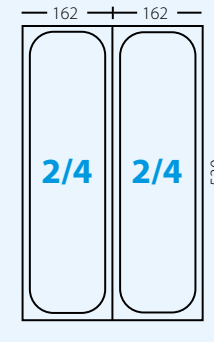
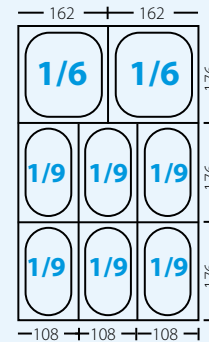
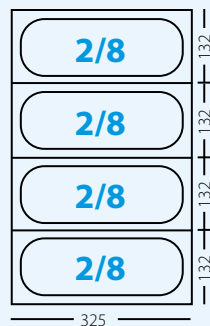
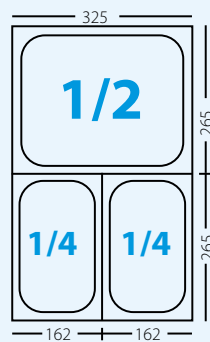
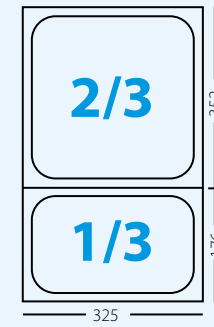
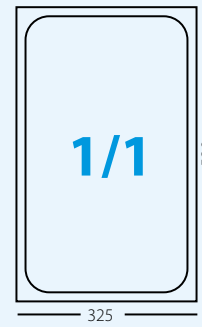
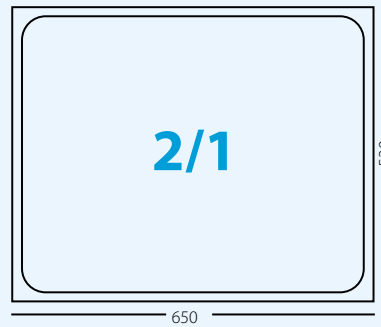
Dimensions (w x d x h) mm	1140 x 850 x 1060	1720 x 850 x 1060	1440 x 850 x 1060	2300 x 850 x 1060	1215 x 760 x 950
Gross Volume (Litres)	270	420	440	570	360
No. of Shelves	4	6	6 (GN 1/1)	8	4
GN 1/3 Pan capacity	6 (max 150mm deep)	9 (max 150mm deep)	7 (max 150mm deep)	12 (max 150mm deep)	5 (max 150mm deep)
Refrigerator (+1/+4°C)	FPS2HR	FPS3HR	FPS1/3HR-101	FPS4HR	HR360FT
Pan storage temperature	+3/+5°C	+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



(mm)



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Pan chillers



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



Pan chiller Configurations

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

Available options

Half drawers

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



Nylon coated shelf



Set of shelf clips



Also:

304 stainless steel back for island siting

Lay on crumb tray

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

Helicoil mains lead



Hinged night cover



GN pan packs

1/3 stainless steel 150mm deep pans



Pan chiller options:

Wall shelf brackets

Spacer bars

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



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