

Foster Premier Counters

the ultimate in workstations

The workstation is transforming commercial kitchens, taking the travel out of food preparation. Combining storage and preparation saves time and space and helps your staff work more effectively.

Featuring the same innovative design as Premier Cabinets, Premier Counters provide the ultimate in efficient foodservice refrigeration.



● PREM 1/3
with 1/3 drawers



gastronorm one door counter available in:
Series 2 - GN 2/1



gastronorm two door counter available in:
Series 1 - GN 1/2
Series 2 - GN 2/2



gastronorm three door counter available in:
Series 1 - GN 1/3
Series 2 - GN 2/3



range

- Wide choice of storage options
- Compatible with both 1/1 530 x 325mm (Series 1) 2/1 530 x 650mm (Series 2) gastronorm trays
- Choice of 2 or 3 drawer units to maximise storage formats
- 3 temperature options
- Castors fitted as standard. Leg and plinth mount options available

capacity

- 6 storage capacities available from 1 door to 4 door models
- Concealed refrigeration system provides increased storage capacity
- Standardised Premier dimensions - easy to suite-in, facilitates kitchen layouts
Series 1 - 700mm deep
Series 2 - 800mm deep

reliability

- Energy efficient, self-closing doors with durable stainless steel hinges
- Coated evaporator coil prevents corrosion and prolongs refrigeration system life
- 60mm all-round insulation ensures energy efficiency
- Removable condenser filter keeps refrigeration system in excellent condition, display alert warns when filter needs cleaning



gastronorm four door counter available in Series 1 - GN 1/4



choice of 1/2 or 1/3 drawers (1/2 drawer option shown above)



user friendly, menu-driven, digital controls make for simple operation



*fully floating lock keep provides durable security and prevents lock breakage if the key is left in accidentally
Patent Applied No. 0019598.2 (Britain)
No. 01306450.6 (Europe)
No. 30386 (US)*




*removable thermal break maintains temperature difference and gives easy access for heater replacement
Patent Applied No. 0019596.6 (Britain)
No. 01306449.8 (Europe)
No. 30384 (US)*



slide out refrigeration system for service access to key parts and therefore less downtime during service calls

temperature

- Works efficiently in hot kitchens (exceeds ISO Climate Class 5 operation up to 43°C ambient - the toughest ISO test for commercial refrigeration)
-  Circulair air distribution maintains even air temperature throughout
- Hot gas defrost - faster and more efficient

hygiene

- Designed with hygiene in mind
- Easy to clean, non rusting 304 grade 'Optisheen' stainless steel exterior as standard
- Minimal screws and fixings optimise hygiene without reducing service access
- Completely removable internal fittings slide on and off for easy cleaning

environment

- Zero ODP refrigerants and insulation
- Conforms to current European and international legislation
- Minimal noise output
- Energy-saving Hydrocarbon refrigerant option
- Over 95% recyclable

choice of stainless steel leg, levelling bolt, stainless steel marine leg and lockable swivel castor



saladette option with hinged night cover: ideal for serveries and prep areas



chef's knife drawer option for convenient storage and access of kitchen implements



individual drawer and shelf loading up to 40kg suits all uses



quick and simple drawer removal for ease of cleaning



complete stainless steel back for island siting



optional stainless steel 100mm angled splashback prevents spillage behind the counter



glass doors enable a quick visual check of product

Foster Premier Counters

individual features that create the complete solution



Simple to use, easy to clean control panel with clear temperature display



Front breathing system helps the refrigeration system work efficiently when positioned close to a wall or other appliance, or where plinth mounting is specified



Wide magnetic gasket gives an effective seal preventing air leakage - also removable for easy cleaning



Unique Circulair airflow system forces a powerful jet of refrigerated air along the counter giving an even temperature along the counter

Stainless steel shelves with fluted anti-tilt trayslides - easy to guide and prevent shelves from tipping

Six castors as standard on all models, giving stability to the work station

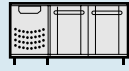


PREM <i>Premier range abbreviation</i>	1 <i>Series 1 1/1 Gastronorm</i>	2 <i>Number of Doors</i>	H <i>Temperature (H Refrigerator)</i>
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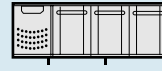
Foster Premier Counters

temperatures & capacities

Dimensions (w x d x h) mm



1415 x 700 x 865



1865 x 700 x 865



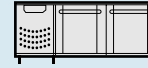
2320 x 700 x 865

Series 1 Gastronorm 1/1	2 door (1/2)	3 door (1/3)	4 door (1/4)
nett capacity (litres)	280	435	585
refrigerator (+1°/+4°C)	PREM 1/2 H	PREM 1/3 H	PREM 1/4 H
freezer (-18°/-21°C)	PREM 1/2 L	PREM 1/3 L	PREM 1/4 L
meat/chill (-2°/+2°C)	PREM 1/2 M	PREM 1/3 M	PREM 1/4 M
no. of shelves	4	6	8
shelf size (mm)	325 x 530	325 x 530	325 x 530

Dimensions (w x d x h) mm



1170 x 800 x 865



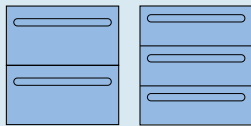
1825 x 800 x 865



2480 x 800 x 865

Series 2 Gastronorm 2/1	1 door (2/1)	2 door (2/2)	3 door (2/3)
nett capacity (litres)	235	495	760
refrigerator (+1°/+4°C)	PREM 2/1 H	PREM 2/2 H	PREM 2/3 H
freezer (-18°/-21°C)	PREM 2/1 L	PREM 2/2 L	PREM 2/3 L
meat/chill (-2°/+2°C)	PREM 2/1 M	PREM 2/2 M	PREM 2/3 M
no. of shelves	2	4	6
shelf size (mm)	650 x 530	650 x 530	650 x 530

drawer options (1/4 °C)



1/2 Drawer(s)

1/3 Drawer(s)

Any mix of two or three drawer units is possible, as is any combination of drawers and doors
Important - drawer sections are supplied without shelves
Will accommodate pans (optional extra):
1/2 drawers up to 150mm
1/3 drawers up to 100mm
(Top Drawer max 70mm adjacent to unit compartment)
Series 1 accepts GN 1/1 pans
Series 2 accepts GN 2/1 pans

saladette options (1/4 °C)

models	Series 1 (mm)	Series 2 (mm)
2 door	305 x 510 (1)	510 x 955 (3)
3 door	305 x 1040 (2)	510 x 1605 (5)
4 door	305 x 1570 (3)	-

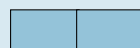
No. of GN 1/1 containers per saladette, shown in brackets

saladette pan arrangements

Series 1



1/2 SAL

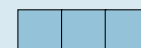


1/3 SAL



1/4 SAL

Series 2



2/2 SAL



2/3 SAL

features and options

- Standard
- Optional

	FINISH	DOORS	BUILD OPTIONS	KIT	REFRIGERATION	ELECTRICS	ACCESSORIES																																
								304 stainless steel exterior/aluminium interior	304 stainless steel exterior/interior	complete 304 stainless steel back for island siting	full solid door(s)	1/2 Drawers	1/3 Drawers	pass through (depth 770mm)	full glass door(s) and lighting (50Hz supply only)*	less worktop (supplied with s/steel cover - height reduces by 28mm)	splashback - 100mm angled	chef's knife drawer	saladette pan cut-out	hinged night cover	door mullion heater	marine kit (door models only)**	right hand mounted refrigeration unit	R134a	R404a	hydrocarbon***	glycol (on request)	electric condensate heater	remote - less condensing unit(legs as standard)	helicoil mains lead	230V/50HZ	220V/60HZ	115V/60HZ****	castors 80mm	castors 100mm (height 890mm)	castors 100mm with spacer for 900mm counter height	150 or 100mm legs*****	levelling bolts	additional s/steel shelf (GN 1/1 or GN 2/1)
SERIES 1	1/2	PREM 1/2 H	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
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		PREM 1/2 M	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
	1/3	PREM 1/3 H	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
		PREM 1/3 L	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
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	1/4	PREM 1/4 H	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
		PREM 1/4 L	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
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SERIES 2	2/1	PREM 2/1 H	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
		PREM 2/1 L	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
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	2/2	PREM 2/2 H	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
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	2/3	PREM 2/3 H	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
		PREM 2/3 L	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
		PREM 2/3 M	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

* Where glass door option is requested note that every door is supplied with glass i.e. no mix of glass door and solid doors/drawers. Glass door ambient 32°C

** Marine Kit includes marine legs, bulkhead brackets, rat proofing and marine shelves

*** Hydrocarbon not available with glass door option

**** Supplied as 220v machine with separate transformer for conversion to 115v supply

***** Height with 80-110mm leg: 835 to 865mm, with 130mm leg: 885 to 935mm