Foster Gastro Pro Counters

versatile, cost-effective workstations

The Foster Gastro Pro range of counters offers the flexibility and quality you would expect from the commercial refrigeration market leader.

Gastro Pro Counters incorporate features and benefits developed by Foster to meet the increased demands of today's catering environments.





user friendly controls with LED temperature display for easy reference



Slide-out refrigeration system gives excellent service access.



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



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



Drawer and shelf weight loading of 40kg



gastronorm series 2 two door counter with optional 1/2 drawer option

range environment capacity Wide range available for Conforms to current 6 storage capacities

- Wide range available for either 1/1 or 2/1 gastronorm trays
 - Choice of 2 or 3 drawer units to maximise storage formats
- Castors fitted as standard.
 Leg and plinth mount options available

temperature

- 3 temperature band options
- Microprocessor controls are easy to read and operate
- Works efficiently in hot kitchens (Exceeds ISO Climate Class 5 operation up to 43°C - the toughest ISO test for commercial refrigeration

fittings

- Grey nylon coated wire shelves supported on trayslides adjustable at 25mm intervals
- Door dwells just past 90° and will open to 110°
- Wide magnetic gasket provides positive seal
- 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)

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

reliability

- Air distribution maximises efficient operation
- 60mm all-round insulation improves energy efficiency
- Coated evaporator coil prevents corrosion and prolongs refrigeration system life
- Impact resistant PVC thermal break (Patent Applied No. 01306449.8 (Europe), No. 0019596.6 (Britain) and No. 30384 (US)) helps maintain temperature difference and offers easy access for servicing

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

hygiene

- Easy to clean non-rusting 304 grade 'Optisheen' stainless steel exterior as standard
- Unique fluted anti-tilt trayslides are easy to guide and prevent shelves from tipping
- Minimum screws and fixings optimise hygiene without reducing service access
- Completely removable internal fittings slide on and off for easy cleaning

MODEL NOMENCLATURE EXPLANATION Example: PRO 1/2 H

PRO

2 Number of Doors

Η Temperature (H Refrigerator)

Foster Gastro Pro Counters

temperatures & capacities

Dimensions (w x d x h) mm

Dimensions (w x d x h) mm

shelf size (mm)







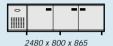
Series 1 Gastronorm 1/1	2 door (1/2)	3 door (1/3)	4 door (1/4)					
nett capacity (litres)	280	435	585					
refrigerator (+1 ⁻ /+4 ⁻ C)	PRO 1/2 H	PRO 1/3 H	PRO 1/4 H					
freezer (-18*/-21*C)	PRO 1/2 L	PRO 1/3 L	PRO 1/4 L					
meat/chill (-2*/+2*C)	PRO 1/2 M	PRO 1/3 M	PRO 1/4 M					
no. of shelves	4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



650 x 530



650 x 530

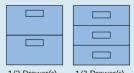


650 x 530

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)	PRO 2/1 H	PRO 2/2 H	PRO 2/3 H
freezer (-18*/-21*C)	PRO 2/1 L	PRO 2/2 L	PRO 2/3 L
meat/chill (-2*/+2*C)	PRO 2/1 M	PRO 2/2 M	PRO 2/3 M
no. of shelves	2	4	6

featu optio	res and	FINISH DOORS BUILD OPTIONS REFRIGERATION						ELEC	TRICS	5	ACCESSORIES																	
Stanc Optic		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	less worktop (reduces height by 28mm)	splashback - 100mm flat upstand	saladette pan cut-out	hinged night cover	door mullion heater	right hand mounted refrigeration unit	R134a	R404a	hydrocarbon*	electric condensate heater	remote (less condensing unit, legs as std.)	helicoil mains lead	230/1/50Hz	220/1/60Hz	115/1/60Hz**	castors (80mm)	castors (100mm)***	150mm or 100mm legs	levelling bolts	additional nylon coated shelf (1/1, 2/1)	additional nylon coated basket (1/1, 2/1)
	PRO 1/2 H	0	0	0	0	0	0	0	0	0	0	0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
1/2	PRO 1/2 L	0	0	0	0			0	0				0		0	0	0	0	0	9	0	0	0	0	0	0	0	0
	PRO 1/2 M	0	0	0	0			0	0			0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 1/3 H	0	0	0	0	0	0	0	0	0	0	0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
1/3	PRO 1/3 L	0	0	0	0			0	0			0	0		0	0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 1/3 M	0	0	0	0			0	0			0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 1/4 H	0	0	0	0	0	0	0	0	0	0	0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
1/4	PRO 1/4 L	0	0	0	6			0	0			(3)	0		0	0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 1/4 M	0	\circ	\circ	0			0	0			0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 2/1 H	6	0	0	0	0	0	0	0	0	0	(0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
2/1	PRO 2/1 L	0	0	0	0			0	0			0	0		0	0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 2/1 M	0	0	0	0			0	0			0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
	PRO 2/2 H	0	0	0	0	0	0	0	0	0	0	0	0	0		0	0	0	0	0	0	0	0	0	0	0	0	0
2/2	PRO 2/2 L	0	0	0	0			0	0			0	0		9	0	0	0	0	0	0	0	0	0	0	0	0	0
, ,	PRO 2/2 M	0	0	0	0			0	0			0	0	0		0	0	0	0	0	0	0	6	0	0	0	0	0
	PRO 2/3 H	6	0	0	0	0	0	0	0	0	0	0	0	0		0	0	0	Ō	9	Ō	0	0	0	0	0	0	0
2/3	PRO 2/3 L	0	0	0	0			0	0			0	0		6	0	0	0	0	0	0	0	0	0	0	0	0	0
.,	PRO 2/3 M	0	0	0	0			0	0			0	0	0		0	0	Ō	Ō	0	Ō	Ō	0	Ō	Ō	Ō	0	0

drawer options (1/4°C)



1/2 Drawer(s) 1/3 Drawer(s)

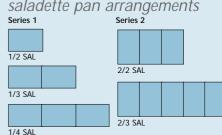
Any mix of two or three drawer units is possible, as is any combination of drawers and doors Important - drawer sections are supplied without shelves Will accommodate pans (optional extra): 1/2 drawers up to 150mm 1/3 drawers up to 100mm (Top Drawer max 70mm adjacent to unit compartment) Series 1 accepts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

saladette pan arrangements



^{*} Hydrocarbon not available with glass door option
** Supplied as 220v machine with separate transformer for conversion to 115v supply
*** Two 100mm castor options available, to bring overall counter height to either 890mm or with spacers to 900mm