

Low Level Counters

Heavy duty cooking equipment can rely on the support of the Foster Low Level Counters. Under counter 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
- Designed to carry up to 300kg (evenly spread) - invaluable to any quick service cook off station
- Choice of two or four stainless steel drawer models
- A uniform temperature of $+1/+4^{\circ}\text{C}$ will keep meat products fresher longer
- Digital microprocessor controller
- Air distribution system ensures temperature is maintained throughout
- Robust build with heavy duty handles and fixings to withstand constant usage
- Easy to clean 304 grade stainless steel interior and exterior
- Left hand mounted refrigeration system
- Lockable castors



● LL 2/1 HD
2 drawer model with optional splashback



● LL 1/2 H
2 drawer model with optional splashback



simple and efficient control system includes a fully adjustable digital microprocessor controller



● LL 2/4 H
4 drawer model with optional splashback
(2 drawer model also available - LL2/2H)



Allows catering staff to store product in easy reach of the cook-off station in complete safety

GN pan depths

| | | |
|---------|-----------------------------|--|
| LL2/1HS | GN2/1 pans (max 200mm deep) | |
| LL2/1HD | GN2/1 pans (max 100mm deep) | |
| LL1/2H | GN1/1 pans (max 200mm deep) | |
| LL2/2H | GN2/1 pans (max 200mm deep) | |
| LL2/4H | GN2/1 pans (max 100mm deep) | |



Undercounter Cabinets

storage at your fingertips

These convenient, practical and tough Under Counter Cabinets offer on the spot storage of products right where it's needed - at the point of preparation. And all at value-for-money prices designed to meet your budget.

140 & 150 Undercounter Cabinets

Developed in conjunction with customer needs these Under Counter Cabinets are designed to maximise storage in the busy prep area.

- Choice of two storage temperatures
refrigerator +3/+5°C
freezer -18°C/-21°C
- Stainless steel exterior as standard
with aluminium interior
- Front breathing refrigeration
system, suitable for use even in
enclosed areas
- Easy to use microprocessor controls
with digital display on the front for
easy visual reference
- Magnetic door gasket gives effective
seal and is removable for easy
cleaning
- Door lock for security
- New HR150 with drawers available
- 140 model - 600mm depth to suit
narrow site requirements



● LR 150



● HR150 with Drawers



dual fan refrigeration
system fitted to 200
and 360 models



infill shelf increases the
storage capacity on the
360 model



easy to use
microprocessor with
clear LED temperature
display

200 & 360 Undercounter Cabinets

These larger capacity Undercounter Cabinets are designed to squeeze out the maximum storage area in even the most space restricted kitchens.

The 200 & 360 models offer all the features of the 140 & 150 models plus

- Dual forced air fan system to ensure temperature is maintained in the hardest working kitchens



● HR 200



● HR 360



● HR 120 stainless steel finish

Space Saver 120 & 240 Undercounter Cabinets

Introducing the new Space Saver range, these narrow width undercounter cabinets accept Gastronorm 1/1 size containers and are ideal for point of use work out.

● HR 240 stainless steel finish



120 & 240 Space Saver models

- Two capacities available; single door 120 and double door 240
- Refrigerator +1/+4°C and freezer -18°C/-21°C temperature available, digital temperature display
- Broadway option available on the 120 model (540mm depth)
- Forced air circulation for even cooling and high performance in busy kitchens
- Front breathing refrigeration system facilitates siting in enclosed areas
- Automatic defrost and condensate evaporation for easy operation
- Interior and exterior finished in 304 stainless steel
- Stainless steel reinforced worktop offers a useful work surface area

Low Level Counters


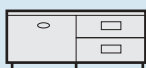




MODEL NOMENCLATURE EXPLANATION

Example: LL2/2H

| | | | |
|------------------------|----------------------------|-----------------|---------------------------------|
| LL | 2 | 2 | H |
| Low level abbreviation | Series 2 2/1 Gastronorm | Number of Doors | Temperature (H Refrigerator) |

temperatures & capacities

Dimensions (w x d x h) mm

| | | | | | |
|---|---|---|--|---|---|
|  |  |  |  |  |  |
| 1244 x 800 x 646 | 1244 x 800 x 646 | 1030 x 800 x 646 | 1900 x 800 x 646 | 1900 x 800 x 646 | 1600 x 700 x 760 |

| | LL 2/1 HS | LL 2/1 HD | LL 2/1 HDRW | LL 2/2 H | LL 2/4 H | LL 1/2 H |
|-----------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| nett capacity (litres) | 140 | 140 | 140 | 279 | 279 | 222 |
| refrigerator (+1°/+4°C) | LL 2/1 HS | LL 2/1 HD | LL 2/1 HDRW | LL 2/2 H | LL 2/4 H | LL 1/2 H |
| internal dimensions (w x d x h)mm | 566 x 670 x 368 | 566 x 670 x 139 | 566 x 670 x 139 | 566 x 670 x 368 | 566 x 670 x 139 | 357 x 570 x 487 |

Under Counter Cabinets

features and options

Standard

Optional

temperatures & capacities

Dimensions (wxdxh) mm

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| 605x600x830 | 605x654x830 | 605x655x825 | 684x750x828 | 1217x750x828 |

| | 140 | 150 | 150 with Drawers | 200 | 360 |
|-----------------------------|----------|--------------------|-------------------------------|-----------------------------|------------------------|
| capacity (litres) | 140 | 153 | 153 | 196 | 366 |
| refrigerator (+1°/+4°C) | - | - | - | - | - |
| refrigerator (+3°/+5°C) | HR 140 | HR 150 | HR 150 | HR 200 | HR 360 |
| freezer (-18°/-21°C) | LR 140 | LR 150 | - | LR 200 | LR 360 |
| no. of shelves | 2 | 2 | - | 2 | 4** |
| shelf size (mm) | HR LR | 488x370 491x376 | 488 x 420 491 x 426 | - 569 x 495 569 x 495 | 498 x 515 498 x 515 |
| depth door/drawer open (mm) | 1150 | 1200 | Top 2: 370mm Bottom: 305mm | 1432 | 1351 |

| | FINISH | BUILD OPTIONS | | | | REF. | ELEC. | ACCES. |
|-----------|-------------------------------|---|---|---|-------------------|----------------|--|---|
| | 304 S/steel exterior/interior | drawers (accepts up to 200mm GN 1/1 pans) | drawers (accepts up to 200mm GN 2/1 pans) | drawers (accepts up to 100mm GN 2/1 pans) | splashback (80mm) | R134a R404a | left hand mounted refrigeration 230V/1/50Hz | 80mm castors 100mm legs (height 572mm) |
| LL2/1HS | Standard | | Optional | | Optional | | | |
| LL2/1HD | | | | | | | | |
| LL2/2HDRW | | | | | | | | |
| LL2/2H | | | | | | | | |
| LL2/4H | | | | | | | | |
| LL1/2H | | | | | | | | |

MODEL NOMENCLATURE EXPLANATION

Example: HR 200

| | |
|--|----------------------|
| HR | 200 |
| Range/Temperature abbreviation (H Refrigerator) | Capacity (litres) |

temperatures & capacities

Dimensions (w x d x h) mm

| | | |
|---|---|---|
|  |  |  |
| 441 x 745*** x 896 | 646 x 540*** x 896 | 868 x 745*** x 896 |

| | 120 | 120 Broadway | 240 |
|-------------------------|----------|----------------------------------|----------------|
| capacity (litres) | 85 | 85 | 230 |
| refrigerator (+1°/+4°C) | HR 120 | HR 120 Broadway | HR 240 |
| freezer (-18°/-21°C) | LR 120 | LR 120 Broadway | LR 240 |
| no. of shelves | 2 | 2 | 4 |
| shelf size (mm) | HR LR | gastronorm 1/1 gastronorm 1/1 | gastronorm 1/1 |
| depth door open (mm) | 1180 | 980 | 1180 |

features and options

Standard

Optional

| | FINISH | DOORS | REFRIGERATION | ELEC. | ACCESSORIES |
|---------------------|---|---------------------------------------|--------------------------|---------------------------------------|--|
| | stainless steel exterior/aluminium interior | 304 stainless steel exterior/interior | full solid door | full glass door and light | full glass door and no light |
| | | | forced air refrigeration | static coil | R134a |
| | | | | R404a | 230V/1/50Hz |
| | | | | removable uprights and shelf retainer | fixed refrigerated shelf for static coil |
| | | | | shelf infill | additional nylon coated wire shelf |
| | | | | | levelling feet to front |
| | | | | | roller castors to rear |
| | | | | | roller castors to front and back |
| HR 120 | Standard | Optional | Optional | Optional | Optional |
| LR 120 | | | | | |
| HR 120 B | | | | | |
| LR 120 B | | | | | |
| HR 140 | | | | | |
| LR 140 | | | | | |
| HR 150 | | | | | |
| HR 150 with drawers | | | | | |
| LR 150 | | | | | |
| HR 200 | | | | | |
| LR 200 | | | | | |
| HR 240 | | | | | |
| LR 240 | | | | | |
| HR 360 | | | | | |
| LR 360 | | | | | |

Note: For airflow, ensure that 25mm clearance is allowed above the cabinet

* External cabinet depth excludes 30mm door handle

** Plus 2 infill shelves

*** External cabinet depth excludes 25mm door handle

140 and 150 cabinets meet ISO Climate Class 4 up to 32°C, 200 and 360 cabinets

meet ISO Climate Class 5 up to 43°C ambient, glass door ambients 25°C