## **Prep Station** professional preparation systems

Foster's Prep Station range offers a universal solution to the key area of food preparation, whether it's for preparation of pizzas, sandwiches, salads, starters, desserts, or ethnic dishes.

Like all Foster equipment, the Prep Station is built to last, easy to clean and hygienic, enabling caterers to comply with all the latest HACCP food safety and environmental legislation.



FPS 2 with optional nightcover







nightcover option for safe storage controlled for efficient operation and easy visibility

granite worktop option

#### **Prep Station**

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- Range of 2 to 5 door models offering undercounter storage from 270 to 720 litres
  - Choice of pan configurations with the 2 to 5 door models accepting 6 to 16 1/3 Gastronorm pans
- The range is presented with a modern sleek 304 stainless steel exterior and aluminium interior. Stainless steel is also available as an interior option
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing
- Automatic defrost offers trouble free operation
- Zero ODP refrigerants and insulation
- The air grill running along either side of the catch-tray ensures better refrigeration of the pan section

- Removable magnetic door gaskets give an effective seal
- Nylon coated shelves are mounted on shelf clips for flexible storage in the base
- Lockable swivel castors allow the product to be easily moved for cleaning and servicing
- Fully microprocessor controlled with LED temperature display, specially positioned to allow for easy visibility and access



The new Prep Station has been designed with the operator in mind whilst conforming to independent research carried out by the Health and Safety laboratory. All pans and the work bench height are within comfortable reach - an important health and safety benefit in the work place



Gastronorm pans are now recessed into the top to allow the optional hinged nightcover to form a complete seal, this enables safe storage of food within the pans during service



The inner catch-tray in the pan storage section prevents food from falling into the main storage area so preventing food spoilage and making it easier to keep clean



Already best in class, new airflow design has further improved performance: 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





Hinged Night Cover fitted as standard

Durable hinge construction allows simple closure and dwell position for the night cover Gastronorm pans are recessed into the table top and allow the hinged nightcover to form a complete seal, this enables safe storage of food within the pans during service

## Prep Table Range cost effective preparation systems

The competitively priced Foster Prep Table range combines under counter storage with easy access to pans in the worktop making it ideal for food preparation such as salads, sandwiches and starters

- Single and double door formats offer 3 and 5 1/3 gastronorm pan storage in the worktop
- All pans and the work bench height are within comfortable reach - an important health and safety benefit in the workplace
- Dual forced air fan system delivers even temperature holding to both the counter
   base and top pan storage section to meet HACCP temperature requirements
- Front breathing system makes it suitable for enclosed areas
- The range is presented with a durable, hygienic, modern stainless steel exterior
- Automatic defrost offers trouble free operation
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing

Hydrocarbon available as an option



Convenient under counter storage



Tough, hygeienic stainless steel exterior construction

#### Prep Top convenient counter top preparation systems

Foster's superb Prep Top range offers a universal solution to the key area of food preparation. With the flexibility to convert a counter for prep use, Foster offers a solution for preparation of pizzas, sandwiches, salads, desserts and ethnic dishes.

Flat Glass option

# Prep Top

- Prep Top turns any work surface into a convenient and flexible refrigerated prep counter or servery
- Available in widths from 1.2m to 1.8m and a choice of two depths (32cm and 38cm)
- Accepts many different combinations of gastronorm pans to suit your requirements
- Foodsafe 304 grade stainless steel throughout
- Fully microprocessor controlled for fail-safe temperature control
- Pan temperature is +3/+5°C to meet food storage regulations
- The flat glass option is ideal for serve-over situations, plates can be rested on the top for ease of service



hygienic, wipe clean pan holder



turn your gastronorm counter into a useful prep area or servery



# Prep Station & Prep Tables

MODEI	NOMENCLA Example:	TURE EXPLAN F <b>PS 2 HR</b>	ATION
FPS	2	Н	R
Prep Station range abbreviation	No. of Doors	Temperature (H Refrigerator)	R Raised T

R Raised Top Temperature (H Refrigerator)

Prep Station te	emp.		3					F			=			F					Ę
& capacities	·																		
Dimensions (w x d x h) mm		1138 x 850 x	➡ × 1059		1720 x 850	x 1059		2	302 x	850 x 1	059			<b>F</b>	288.	<b>1</b> 4 x 8	350 x <sup>-</sup>	1059	-
Model No.		FPS 2 HR		FPS 3 HR		FPS 4 HR					FPS 5 HR								
temperature - counter base		+1/+4			+1/+4°C			+1/+4°C					+1/+4°C						
temperature - pan storage		+3/+5			+3/+5			+1/+4 C +3/+5°C					+ 1/+4 C +3/+5°C						
nett capacity (litres)		270		420		570					720								
gast. pan clear opening		1058 x	305		1640 x 3	305			222	2 x 305					2	2804	x 30	5	
door opening (w x h) per doo	vr	450 x	604	450 x 604		450 x 604					450 x 604								
door open depth		134	5	1345		1345					1345								
shelf size (w x d)		417 x -	410		417 x 4	10			417	x 410						417	x 410	)	
no. of shelves supplied		4			6					8						1	10		
no. of castors supplied		5			5					5						1	6		
max number of 1/3 pans (no	t supplied)	6			9					12						1	16		
Pan storage ingredients +3"/+5 of the ingredients, with the top	of the produc			feat	ures &		FINISH		BU	ILD OPT	TIONS		REF. a ECTR			A	CCESS	ORIES	
top edge of the Gastronorm pa				opti	ons					~							1	ans) /)	
Pan holders take pans up to a	a maximum	150mm depth		,		erior		ing		sauce container recesses (no.)							5	pan supports (suit 1/6 or 1/9 pans) detachable top (for delivery)	
Gastronorm pans are not su		andard with Prep	Station			exte		nless d sit		sses								6 or 7	
and Prep Top - please order					Standard	teel	reel	stair slanc	over	rece	ray*			ead			J	t 1/6 (for	, d
*Comes complete with integral	shelf (maxim	um no. of travs per	model			inte	stainless steel ior/interior	or is	ht co iner	iner	nb t		보	ins le			shelt	s (sul top	k to
shown in brackets)	,			9	Optional	ainle ium	ainle :/inti	ite 3 ack f	hinged night cover	onta	crun		50F	mai		sdi	nal	able	WOL
						304 stainless steel exterior aluminium interior	304 stainless st exterior/interior	complete 304 stainless steel back for island siting	ged ce co		lay-on crumb tray	R134a	230/1/50Hz	helicoil mains lead	castors	shelf clips	additional shelf	aché	granite work top
						30. alu	304 exter	cor stee	hin	sau	lay.	R1	23(	heli	cas	she	adc	par det	gra
					FPS 2 HR	9	6	0		<b>(</b> 1)	<b>(1)</b>				0	0		<u>a</u> a	
					FPS 3 HR	0	0			<b>(1)</b>	(1)								
Prep Table tem	n			_		-	-	-	-	-						•			
'	ıρ.				FPS 4 HR FPS 5 HR		<b>0</b>		-	<ul> <li>(2)</li> <li>(2)</li> </ul>	<ul> <li>(3)</li> <li>(4)</li> </ul>	-							
& capacities					1133111	•		-		(2)	U (4)								
Dimensions (w x d x h) mm	C	690 x 760* x 950'	** 1215 x 760*		* door handle a 20mm to depth														
Model No.		HR 200 FT	HR 360		**height include		eatur	PS &	FINI	SH BUILD		F. & TRICS		ACCE	SSORIL	ES			
temperature - counter base		+1/+4°C	+1/+4		100mm splash	back				B	ELEU	TRICS							
temperature - pan storage		+3/+5°C	+3/+5			C	ptior	15							pané				
nett capacity (litres)		196	366	0											1/9				
gast. pan clear opening		510 x 305	860 x 3	05					erior				L	ā	(6 or				
door opening (w x h) per doo	)r	577 x 661	577 x 6				🅑 Sta	ndard	exto	um interior night cover			castors to rear	i il	pports (suit 1/6 or 1/9 pars)				
door open depth		1395	1315				🍚 Op	tional	steel .	ght		/50Hz	OLS	l she	ts (s				
shelf size (w x d)		569 x 495	498 x 5	515					stainless steel exterior	d nj	ŋ	1/50	tseo	ona	loddi				
no. of shelves supplied		2	4							= =	4 0								
no. of infill shelves supplied		0	2						. ai	ing Iun	13	29U/	ller	dditi	an su				
									stai	aluminium interior hinged night cover	R134a	230/1	roller	additional shelf	Ins ued				
max number of 1/3 pans (no	t supplied)	3	5				ł	IR 200F1	-		-	<ul><li>K290</li><li>230/</li></ul>		additi		(2)			
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max depth of pans		150mm	5	m					r C	MO	DEL N	OME <i>Exa</i>	NCI mple		JRE E 142	(4) EXPL H 2	odel		<b>- </b> eratur
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max depth of pans	rep c	150mm Тор	5 150mi [ PT 14 0 x 225 PT 14	12 H 1400	380 x 225 x 380 x 225		P. H 1600	IR 360FT	Prep abl	MO PT Top rangoreviation	DEL N Re Wic H 1800 H 1800 PS	COME Exa 14 1400r	mod nm)	Import       Import <td< td=""><td>JIRE EE 142 2 Depth c =32cm,</td><td>(4) EXPL H 2</td><td>odel Bam) (I</td><td><b>F</b> Tempe</td><td><b>- </b> igerati</td></td<>	JIRE EE 142 2 Depth c =32cm,	(4) EXPL H 2	odel Bam) (I	<b>F</b> Tempe	<b>- </b> igerati
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Please ask Foster Sales Team for Prep Top pan configuration options as there are a number of options to suit customer needs

\* Height with flat glass option 410mm

All models 🔮 🤮 🤮 🎱 🎱 🥥 🥥 🥥