

Specialist Storage

designed with the customer in mind

'Specialist Storage' products have been developed with the specific requirements of the caterer in mind.

These products benefit from the same high standards of construction and operation that you would expect from any Foster product, and provide a solution to specific storage requirements.

Gastronorm Roll-Ins



The Gastronorm Roll-In from Foster offers the busy chef a superb trolley-based hygienic, time-saving professional tool: making the best use of your space as well as your time.

With both refrigerator and heated versions available, large quantities of chilled or cooked food can be moved quickly and easily. By minimising food handling, Gastronorm Roll-Ins not only make your kitchen more efficient, they also increase the level of hygiene and food safety. The Foster Roll-In range is perfect for medium to large catering operations and is particularly suited to cook-chill schemes.

- Three different design formats are available:
 - refrigerator
 - refrigerator/pass through
 - heated
- Ideal for stack-and-roll dolly operations as well as standard trolley storage; offering ease-of-use and maximum storage size
- Models designed to suit individual trolley sizes: GN 2/1 or 60 x 40cm (for maximum trolley heights see tech spec on page 53)

- Industry leading design offers the maximum storage capacity on the smallest possible footprint
- Robust construction with 304 stainless steel exterior and interior
- Heavy-duty welded base will support constant trolley traffic, ramp provided for easy loading
- Internal bumper bars protect walls from trolley damage
- Automatic defrost



- Clear storage area with coved corners make cleaning easier
- Roll through option available minimising handling between kitchen and front-of-house





microprocessor controller with easy to read, digital display



a comprehensive range of trolleys, shelves and pans are available to suit the Roll-In range



refrigeration system is housed outside of the storage compartment, maximising the available height for trolley

refrigerator heated

- Forced air refrigeration means even temperatures for safe food storage throughout the Roll-In
- Glass door option provides easy monitoring of contents (available on refrigerator models only)
- The heated Gastronorm Roll-In GRL1X is designed to keep food at optimum temperature (75° to 80°C)
- Fan-assisted heating and insulated cabinet ensures temperatures are held
- Automatic cut-out (with warning light) prevents overheating
- Option of built-in humidity reservoir helps to maintain the quality of hot food

Banquetmaster

However good your kitchen is, you can be let down by the time lapse between food preparation and service. Banquetmaster ensures that hot food can be served at exactly the right temperature - for complete food safety and customer satisfaction.

Operation could not be simpler, load the Banquetmaster with hot food, wheel to the point of service and plug in ready for service.

- When plugged in, food is kept at optimum hot food serving temperature (85 to 87°C)
- Unplugged, Banquetmaster can maintain temperatures of 70°C+ for up to 1 hour without power (depending on food type and quantity)
- Fan-assisted heating and insulated cabinet ensures uniform temperature
- Automatic cut-out (with warning light) prevents overheating
- Built in humidity reservoir keeps heated food in perfect condition prior to service
- Robust construction with high grade, rust free 304 stainless steel finish
- Heavy duty welded base and one - piece, reinforced frame ensures cabinet endures constant use





Heavy Duty "Work-Out" Cabinet

Standard commercial refrigeration equipment can find it hard to cope in extremely busy kitchens during demanding service or prep periods especially when the door is opened frequently, or when food needs to be stored near the chef's work area (often the hottest part of the kitchen).

Foster's 'Work-Out' cabinet has been designed specially with this type of environment in mind. Even in busy kitchens, where the cabinet door is in constant use, this 'Work-Out' Cabinet will recover temperatures quickly.

- Larger refrigeration system giving more chilling and freezing capacity to cope with high usage
- Coil defrosts quickly ensuring efficient operation
- Twin internal fans circulate air quickly guaranteeing a fast pull down
- Ducted airflow ensures even temperature throughout the cabinet
- Available in Freezer or Refrigerator/Meat storage temperature formats

- Hygienic and easy to clean, non-rust aluminium interior and 304 stainless steel exterior and interior base
- Impact resistant PVC thermal break helps maintain temperature difference and offers easy access for servicing (Patent Applied No. 0019596.6)
- Fully floating lock keep provides durable security (Patent Applied No. 0019598.2)
- Broadway design with Gastronorm 2/1 nylon coated wire shelves

Meatwell Freezer LC125

The LC 125 Top Loading Meatwell Freezer unit from Foster gives you 'on the spot' storage of frozen food products right where it's needed - at the point of cooking.

Compact, and with a cleverly designed self closing lid for easy access to product, the LC 125 keeps quick-service foods such as burgers, frozen at temperatures of -18°C/-21°C until you're ready to prepare them.

- Easy to clean, rust free, 304 grade stainless steel interior and exterior as standard
- Convenient, self-closing, top cover, completely removable for ease of cleaning
- External thermometer with clear digital temperature display
- Top bumper rail provides protection at the point of use
- 60mm castors for easy positioning and cleaning around the cabinet



corner bumpers for protection against low level damage



Specialist Storage

Example: GRL 1 H GR Η Roll-In range abbreviation Gastronorm model

MODEL NOMENCLATURE EXPLANATION

temperatures & capacities Dimensions (w x d x h) mm	865 x 940 x 2240	1776 x 940 x 2240
	GRL 1	GRL 2
nett capacity (litres)	1108	2424
refrigerator (+1"/+4"C) (with floor)	GRL 1 H	GRL 2 H
heated (+75"/+80°C)	GRL 1 X	-
no. of trolleys (optional)	1	2
size of trolley	GN 2/1 or 60 x 40 cm	GN 2/1 or 60 x 40 cm
max. trolley height mm (H models)	1805	1805
max. trolley height mm (X models)	1805	-
internal dimensions*(w x d x h) mm	693 x 788 x 1835	693 x 788 x 1835**

^{*} Measured inside bumper bars

clear door opening (w x d) mm

The heated version is designed to hold cooked food at optimum temperatures. It is not a food warming cabinet. Foster recommends that food is covered during storage

693 x 1829

693 x 1829

Warming cabinet. Poster recommends that rood is covered during stora, GN 1/1 available as A or B option:

A= 325mm width tray loading B= 530mm width tray loading - Please specify at the time of ordering. Trolley excludes shelves For 60 Hz application glass door option is only available on 220/1/60

Inless steel exterior/interior e 30.4 stainless steel back for island siting t door(s) d hinged door ugh (depth 1005mm) s door(s) and lighting* y system on request) Mains lead SOHz SOHz SOHz Check with Foster Sales Team for availability)**	features and	FIN	VISH		DO	ORS		KIT	R	EFRI	G.	1	ELEC	TRIC	s	ACC'S	
30 co co do	options Standard	304 stainless steel exterior/interior	complete 304 stainless steel back for island siting	full solid door(s)	left hand hinged door	roll through (depth 1005mm)	full glass door(s) and lighting*	humidity system	R404a	glycol (on request)	remote (less condensing unit)	helicoil mains lead	230/1/50Hz	220/1/60Hz	115/1/60Hz (check with Foster Sales Team for availability)**	trolleys	
GRL 1 H		0	9	•	9	()			②			•	•	•	•	0	

a a a

a

temperatures & capacities

Dimensions (w x d x h) mm







GRL 2 H





Work-Out Cabinet 490

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Banquetmaster 2 X nett capacity (litres) refrigerator (+1°/+4°C) refrigerator (+3*/+5*C) (-18"/-21"C) LC 125 PRO B 600 LW (-2"/+2"C) PRO B 600 MW heated (+85°/+87°C) GBM 2 X no. of shelves 4 (GN 2/1) 3 (GN 2/1) no. of trayslides (pairs) internal dimensions (w x d x h) mm 744 x 540 x 308 565 x 670 x 1235 695 x 1258 x 575

features and		FINISH		DOORS		BUILD OPTIONS			REF.			ELE.	ACCESSORIES			
options Optional Optional	304 stainless steel exterior/aluminium interior	304 stainless steel exterior/interior	full solid door	left hand hinging	humidity system	bumper bars	easy grip handle	electric condensate heater	R134a	R404a	fan assisted refrigeration	230/1/50Hz	castors	legs	trayslides	additional shelf
LC 125		9				9			9		•	•	0	(4)		
GBM 2 X		()	•		•	()	•					9	()		•	
PRO B 600 LW	•		•					•		()	()	•	•		•	
PRO B 600 MW	•		•					0		9	•	•	9		•	

^{**} Per section

^{*} Glass door on roll through is available on one side only
** Supplied as 220v cabinet with separate transformer for conversion to 115v supply