

Undercounter Cabinets



Practical | Value | Storage

These convenient, practical and tough Under Counter Cabinets and Low Level Counters offer your business high-quality food storage right where you need it most - at the point of preparation. Undercounter refrigeration ensures the optimum use of available space in tight kitchen areas with clever utilisation of the space under the work bench. Let your business benefit from the high-quality storage of your ingredients while contributing to the real-world efficiency of your kitchen. Your food, kept fresher for longer and with less waste.

“Foster undercounters store your ingredients where you need them, at the point of preparation”



Image right:
HR 150 Undercounter Cabinet

Image above:
HR 360 Undercounter Cabinet

Quick fact:

> 150 model available in 1/3 drawer format



features & benefits

- > Efficient forced air fan system ensures air circulated evenly throughout the unit to keep your food perfectly stored at all times. Dual forced air fan system on 120, 200, 240 and 360 models to ensure temperature is maintained in the hardest working kitchens
- > Front breathing refrigeration systems on all models, which means that you can put your refrigerator in tightly enclosed areas and make best use of your available space
- > Easy to use microprocessor controls with digital display on the front for visual reference of key information such as operating temperature
- > High-quality magnetic door gasket for a 100% effective seal. This is also easily removable for easy cleaning and ultimate hygiene
- > Integrated door locks for maximum security. Rest assured that your food is safe
- > 150 model available in 1/3 drawer format for ultimate flexibility
- > Stainless steel exterior is standard on 150, 200 and 360 models. Stainless steel exterior and interior is standard on 120 and 240 models

Convenient, quality storage at your fingertips



Quick fact:

> The tough, practical exterior and interior finish on all undercounters ensures they are built to last in today's demanding commercial kitchen environment



Quick fact:

> Easy to use microprocessor controls with digital display



"With 5 capacity options plus a drawer model, undercounters offer excellent flexibility"



Image above:
HR 240 Undercounter Cabinet

Image left:
HR 120 Undercounter Cabinet








Image left:
LL 2/1 Low Level Counter

Quick fact:



> Foster's Low Level Counters offer a base for a chargrill, griddle or broiling top, with refrigerated drawers below for easy access to storage underneath the cooking area



Specs

					
	120	150	200	240	360
Dimensions w x d x h mm	441 x 745* x 896	605 x 640 x 830	684 x 755 x 824	868 x 745* x 896	1217 x 755 x 824
Capacity (Litres/cu.ft)	120/3	150/5.3	200/6.2	240/6.6	360/12
No. of Shelves	2	2	2	4	4
Refrigerator (+3/+5°C)	-	HR 150	HR 200	-	HR 360
Refrigerator (+1/+4°C)	HR 120	-	-	HR 240	-
Freezer (-18/-21°C)	LR 120	LR 150	LR 200	LR 240	LR 360

* Door handle adds 25mm on 120/240 models
150/200/360 aluminium interior

				
	LL 2/1	LL 2/1HD	LL 2/1HDRW	LL 2/4H
Dimensions w x d x h mm	1244x 800 x 646	1244x 800 x 646	1030 x 800 x 646	1900 x 800 x 646
Capacity (Litres/cu.ft)	140 (5)	140 (5)	140 (5)	279 (9.8)
Meat/Chill (+1°/+4°C)	LL 2/1 HS	LL 2/1 HD	LL 2/1 HDRW	LL 2/4 H