Fresh ingredients at the point of preparation



Prep Stations

Easy | Ergonomic | Preparation

Foster's Prep Station range offers a universal solution to equip the key areas of food preparation within your kitchen. The quality of your food is a priority, but so is maximising the productivity and efficiency of your business. Maximise your kitchen processes, maximise your profitability and maximise your reputation.



Quick fact:

Prep Station has been designed with the operator in mind, all pans and work bench height are within comfortable reach



Main image: FPS 3 HR (left) and FPS 2 HR (right) (with optional night cover)

Quick fact:

 Gastronorm pans are recessed into the top to allow the optional hinged night cover to form a complete seal. This enables safe storage of food within the pans during service



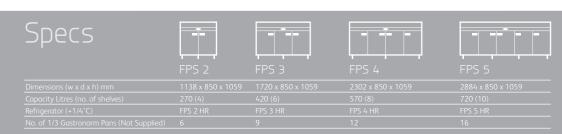
Duick fact

> 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

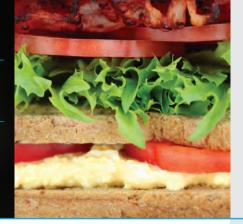


features & benefits

- An ergonomic range of solutions with optimum height for comfort. Maximise the efficiency, comfort and well-being of your staff
- The fan assisted, forced air system delivers even-temperature storage to both the counter base and top pan storage section, and meets HACCP temperature requirements
- Choice of pan configurations accepting 6 to 16 1/3 Gastronorm pans
- Gastronorm pans are recessed into the top to allow for an optional hinged night cover.
 This feature enables safe storage of food within the pans during service
- The inner catch-tray in the pan storage section stops food from falling into the main storage area - preventing your food from spoiling and making it easier to keep clean
- > Automatic defrost for easy, trouble-free operation
- > The range is presented with a modern, sleek 304 stainless steel exterior and aluminium interior, placing hygiene at the forefront of design for storing open ingredients. A stainless steel interior option is also available
- > 1/2 drawer option allows for easy access to stored product



Perfect food prep whatever your operation



Prep Tables

Economical | Convenient | Easy-to-use

A highly economical prep table that offers long-lasting quality while keeping your gastronorm pans conveniently accessible whilst providing a perfectly positioned work surface height. Another great Foster product that takes the hassle out of food preparation and helps to make your kitchen a comfortable and easy place to work.



features & benefits

- > Dual-forced air fan system for even temperature to both the counter base and pan top storage
- > Ensures maximum reliability and preservation of quality food and ingredients
- Stainless steel exterior as standard for ease of cleaning, hygiene and safety
- > Automatic defrost for hassle-free operation
- Optional energy-saving natural hydrocarbon refrigerant is available at no extra cost
- Front breathing refrigeration system makes the range suitable for use in enclosed areas – overcoming a traditional problem associated with some commercial and domestic products

Specs



R 360 FT

	1215 x 760 x 950*
Capacity (Litres/cu.ft)	360

Height includes 100mm splashback

Prep Tops

Flexible | Added Value | Low-Cost

Foster Prep Tops are designed to conveniently turn any work surface into a flexible, refrigerated preparation counter or server. The ideal solution for assembling pizzas, sandwiches, salads and desserts.



features & benefits

- Pan temperature +3/+5°C to meet food storage regulations, optimise safety and to help your business produce delicious food every time
- Our flexible system accepts many different combinations of gastronorm pans to suit your requirements, whatever the nature o your catering business
- Foodsafe stainless steel construction throughout for a hygienic and robust finish
- > The optional flat glass finish is ideal for serve-over situations where plates can be rested on the top for ease of service

Specs		
	128	142/148
Dimensions (w x h) mm	1200 x 380 x 225	1400 x 320/380 x 225
For Flat Glass (FG) option: height increases to 410mm.		
	162*	182*/188*
Dimensions (w x h) mm	1600 x 320 x 225	1800 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	PT 162 H	PT 182 H