

Foster Gastro Pro Counters

versatile, cost-effective workstations

The Foster Gastro Pro range of counters offers the flexibility and quality you would expect from the commercial refrigeration market leader.

Gastro Pro Counters incorporate features and benefits developed by Foster to meet the increased demands of today's kitchen.



● PRO 1/3



User friendly controls with LED temperature display for easy reference



Slide-out refrigeration system gives excellent service access.



Drawer and shelf weight loading of 40kg



gastronorm two door counter available in:
Series 1 - GN 1/1
Series 2 - GN 2/1



gastronorm three door counter available in:
Series 1 - GN 1/1
Series 2 - GN 2/1



gastronorm four door counter available in:
Series 1 - GN 1/4



Pro 2/2 two door counter with optional
1/2 drawer option



+1/+4°C



range

- Wide range available for either 1/1 or 2/1 Gastronorm sizes
- Choice of 2 or 3 drawer units to maximise storage formats
- Castors fitted as standard. Leg and plinth mount options available

environment

- Conforms to current European and international legislation
- Zero ODP refrigerants and insulation
- Minimal noise output
- Energy-saving Hydrocarbon refrigerant option offers up to 15% saving on running costs
- Over 95% recyclable

capacity

- 5 storage capacities available from 2 door to 4 door models
- Standardised dimensions make it easy to suite-in kitchen layouts
Series 1 - 700mm deep
Series 2 - 800mm deep
- Concealed refrigeration system provides increased storage capacity

temperature

- 3 temperature options
- Microprocessor controls are easy to read and operate
- Works efficiently in hot kitchens (Exceeds ISO Climate Class 5 operation up to 43°C - the toughest ISO test for commercial refrigeration)

reliability

- Air distribution maximises efficient operation
- 60mm all-round insulation improves energy efficiency
- Double dipped, coated evaporator coil prevents corrosion and prolongs refrigeration system life
- Impact resistant PVC thermal break (Patent Applied No. 01306449.8 (Europe), No. 0019596.6 (Britain) and No. 30384 (US)) helps maintain temperature difference and offers easy access for servicing

hygiene

- Easy to clean non-rusting 304 grade stainless steel exterior as standard
- Unique fluted anti-tilt trayslides are easy to guide and prevent shelves from tipping
- Minimum screws and fixings optimise hygiene without reducing service access
- Completely removable internal fittings slide on and off for easy cleaning

fittings

- Grey nylon coated wire shelves supported on trayslides adjustable at 25mm intervals
- Door dwells just past 90° and opens to 110°
- Wide magnetic gasket provides positive seal
- Fully floating lock keep provides durable security and prevents lock breakage if the key is left in accidentally Patent Applied No. 0019598.2 (Britain) No. 01306450.6 (Europe) No. 30386 (US)



- PRO 1/3 with saladette cut out and hinged night cover

TECH
SPEC 4
51

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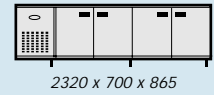
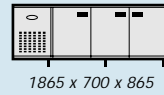
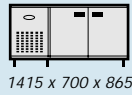
MODEL NOMENCLATURE EXPLANATION

Example: PRO 1/2 H

PRO <i>Gastro Pro range abbreviation</i>	1 <i>Series 1 1/1 Gastronorm</i>	2 <i>Number of Doors</i>	H <i>Temperature (H Refrigerator)</i>
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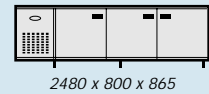
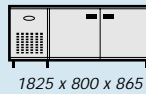
temperatures & capacities

Dimensions (w x d x h) mm



Series 1 Gastronorm 1/1	2 door (1/2)	3 door (1/3)	4 door (1/4)
nett capacity (litres)	280	435	585
refrigerator (+1°/+4°C)	PRO 1/2 H	PRO 1/3 H	PRO 1/4 H
freezer (-18°/-21°C)	PRO 1/2 L	PRO 1/3 L	PRO 1/4 L
meat/chill (-2°/+2°C)	PRO 1/2 M	PRO 1/3 M	PRO 1/4 M
no. of shelves	4	6	8
shelf size (mm)	325 x 530	325 x 530	325 x 530

Dimensions (w x d x h) mm

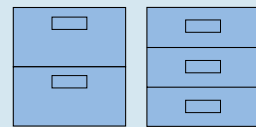


Series 2 Gastronorm 2/1	2 door (2/2)	3 door (2/3)
nett capacity (litres)	495	760
refrigerator (+1°/+4°C)	PRO 2/2 H	PRO 2/3 H
freezer (-18°/-21°C)	PRO 2/2 L	PRO 2/3 L
meat/chill (-2°/+2°C)	PRO 2/2 M	PRO 2/3 M
no. of shelves	4	6
shelf size (mm)	650 x 530	650 x 530

features and options

	FINISH	DOORS	BUILD OPTIONS	REFRIGERATION	ELECTRICS	ACCESSORIES
	304 stainless steel exterior/aluminium interior					
	304 stainless steel exterior/interior					
	complete 304 stainless steel back for island siting					
	full solid door(s)					
	1/2 drawers					
	1/3 drawers					
	less worktop (reduces height by 28mm)					
	splashback - 100mm flat upstand					
	saladette pan cut-out					
	hinged night cover					
	door mullion heaters					
	right hand mounted refrigeration unit					
	R134a					
	R404a					
	hydrocarbon*					
	electric condensate heater					
	remote (less condensing unit) (legs as std.)					
	helicoil mains lead					
	230V/1/50Hz					
	220V/1/60Hz					
	115V/1/60Hz**					
	castors (80mm)					
	castors (100mm)***					
	150mm or 100mm legs					
	levelling bolts					
	additional nylon coated shelf (GN1/1, 2/1)					
	additional nylon coated basket (GN1/1, 2/1)					
Standard						
Optional						
1/2	PRO 1/2 H					
	PRO 1/2 L					
	PRO 1/2 M					
1/3	PRO 1/3 H					
	PRO 1/3 L					
	PRO 1/3 M					
1/4	PRO 1/4 H					
	PRO 1/4 L					
	PRO 1/4 M					
2/2	PRO 2/2 H					
	PRO 2/2 L					
	PRO 2/2 M					
2/3	PRO 2/3 H					
	PRO 2/3 L					
	PRO 2/3 M					

drawer options (1/4°C)



1/2 Drawer(s) 1/3 Drawer(s)

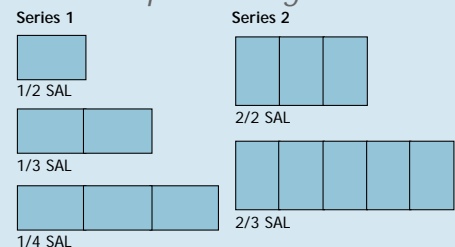
Any mix of two or three drawer units is possible, as is any combination of drawers and doors
Important - drawer sections are supplied without shelves
Will accommodate pans (optional extra):
1/2 drawers up to 150mm
1/3 drawers up to 100mm
(Top Drawer max 70mm for 1/3 drawers)
Series 1 accepts GN 1/1 pans
Series 2 accepts GN 2/1 pans

saladette options (1/4°C)

models	Series 1 (mm)	Series 2 (mm)
2 door	305 x 510 (1)	510 x 955 (3)
3 door	305 x 1040 (2)	510 x 1605 (5)
4 door	305 x 1570 (3)	-

No. of GN 1/1 containers per saladette, shown in brackets (optional extra)

saladette pan arrangements



* Hydrocarbon not available with glass door option

** Supplied as 220v machine with separate transformer for conversion to 115v supply

*** Two 100mm castor options available, to bring overall counter height to either 890mm or with spacers to 900mm