

Low Level Counters

Heavy duty cooking equipment can rely on the support of the Foster Low Level Counters. Under counter refrigeration is provided at the point of cooking, offering a base for a char-grill, griddle or broiling top.

- Ideal for quick service restaurants and pubs as it provides refrigerated storage underneath the cooking area itself
- Designed to carry up to 300kg (evenly spread) - invaluable to any quick service cook off station
- Choice of two or four stainless steel drawer models
- A uniform temperature of $+1/+4^{\circ}\text{C}$ will keep meat products fresher longer
- Digital microprocessor controller
- Air distribution system ensures temperature is maintained throughout
- Robust build with heavy duty handles and fixings to withstand constant usage
- Easy to clean 304 grade stainless steel interior and exterior
- Left hand mounted refrigeration system
- Lockable castors



● LL 2/1 HD
2 drawer model with optional splashback

GN pan depths

LL2/1HS	GN2/1 pans (max 200mm deep)	
LL2/1HD	GN2/1 pans (max 100mm deep)	
LL2/4H	GN2/1 pans (max 100mm deep)	



simple and efficient control system includes a fully adjustable digital microprocessor controller



● LL 2/4 H
4 drawer model with optional splashback



Allows catering staff to store product in easy reach of the cook-off station in complete safety



Undercounter Cabinets

storage at your fingertips

These convenient, practical and tough Under Counter Cabinets offer on the spot storage of products right where it's needed - at the point of preparation. And all at value-for-money prices designed to meet your budget.

150 Undercounter Cabinets

Developed in conjunction with customer needs these Under Counter Cabinets are designed to maximise storage in the busy prep area.

- Choice of two storage temperatures
refrigerator +3/+5°C
freezer -18°C/-21°C
- Stainless steel exterior as standard
with aluminium interior
- Front breathing refrigeration
system, suitable for use even in
enclosed areas
- Easy to use microprocessor controls
with digital display on the front for
easy visual reference
- Magnetic door gasket gives effective
seal and is removable for easy
cleaning
- Door lock for security
- HR150 with drawers available



● LR 150



● HR150 with Drawers

200 & 360 Undercounter Cabinets

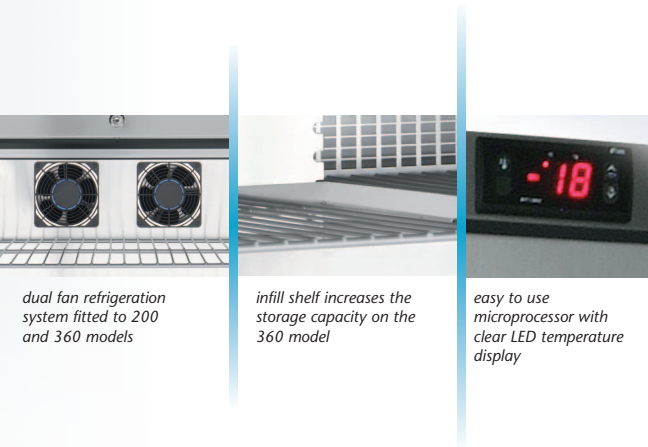
These larger capacity Undercounter Cabinets are designed to squeeze out the maximum storage area in even the most space restricted kitchens.

The 200 & 360 models offer all the features of the 150 models plus

- Dual forced air fan system to ensure temperature is maintained in the hardest working kitchens
- Roller castors to front and rear



● HR 200



dual fan refrigeration system fitted to 200 and 360 models

infill shelf increases the storage capacity on the 360 model

easy to use microprocessor with clear LED temperature display



● HR 360



● HR 120

Space Saver 120 & 240 Undercounter Cabinets

Introducing the new Space Saver range, these narrow width undercounter cabinets accept Gastronorm 1/1 size containers and are ideal for point of use work out.

120 & 240 Space Saver models

- Two capacities available; single door 120 and double door 240
- Refrigerator +1/+4°C and freezer -18°C/-21°C temperature available, digital temperature display
- Broadway option available on the 120 model (540mm depth)
- Forced air circulation for even cooling and high performance in busy kitchens
- Front breathing refrigeration system facilitates siting in enclosed areas
- Automatic defrost and condensate evaporation for easy operation
- Interior and exterior finished in 304 stainless steel
- Stainless steel reinforced worktop offers a useful work surface area



● HR 240

