

Prep Station

professional preparation systems

Foster's Prep Station range offers a universal solution to the key area of food preparation, whether it's for preparation of pizzas, sandwiches, salads, starters, desserts, or ethnic dishes.

Like all Foster equipment, the Prep Station is built to last, easy to clean and hygienic, enabling caterers to comply with all the latest HACCP food safety and environmental legislation.



● FPS 3
with optional nightcover



● FPS 2
with optional nightcover



fully microprocessor
controlled for efficient
operation and easy visibility



nightcover option for safe storage



granite worktop option



Prep Station

- Range of 2 to 5 door models offering undercounter storage from 270 to 720 litres
- Choice of pan configurations with the 2 to 5 door models accepting 6 to 16 1/3 Gastronorm pans
- The range is presented with a modern sleek 304 stainless steel exterior and aluminium interior. Stainless steel is also available as an interior option
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing
- Automatic defrost offers trouble free operation
- Zero ODP refrigerants and insulation
- The air grill running along either side of the catch-tray ensures better refrigeration of the pan section
- Removable magnetic door gaskets give an effective seal
- Nylon coated shelves are mounted on shelf clips for flexible storage in the base
- Lockable swivel castors allow the product to be easily moved for cleaning and servicing
- Fully microprocessor controlled with LED temperature display, specially positioned to allow for easy visibility and access



The new Prep Station has been designed with the operator in mind whilst conforming to independent research carried out by the Health and Safety laboratory. All pans and the work bench are within comfortable reach - an important health and safety benefit in the work place



Gastronorm pans are now recessed into the top to allow the optional hinged nightcover to form a complete seal, this enables safe storage of food within the pans during service.



The inner catch-tray in the pan storage section prevents food from falling into the main storage area so preventing food spoilage and making it easier to keep clean



Already best in class, new airflow design has further improved performance; 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



● HR 360 FT

● HR 200 FT



Hinged Night Cover fitted as standard



Durable hinge construction allows simple closure and dwell position for the night cover



Gastronorm pans are recessed into the table top and allow the hinged nightcover to form a complete seal, this enables safe storage of food within the pans during service

Prep Table Range

cost effective preparation systems

The competitively priced Foster Prep Table range combines under counter storage with easy access to pans in the worktop making it ideal for food preparation such as salads, sandwiches and starters

- Single and double door formats offer 3 and 5 1/3 gastronorm pan storage in the worktop
- All pans and the work bench height are within comfortable reach - an important health and safety benefit in the workplace
- Dual forced air fan system delivers even temperature holding to both the counter base and top pan storage section to meet HACCP temperature requirements
- Front breathing system makes it suitable for enclosed areas
- The range is presented with a durable, hygienic, modern stainless steel exterior
- Automatic defrost offers trouble free operation
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing
- Hydrocarbon available as an option



Convenient under counter storage



Tough, hygienic stainless steel exterior construction



Prep Top convenient counter top preparation systems

Foster's superb Prep Top range offers a universal solution to the key area of food preparation. With the flexibility to convert a counter for prep use, Foster offers a solution for preparation of pizzas, sandwiches, salads, desserts and ethnic dishes.



● Flat Glass option

Prep Top

- Prep Top turns any work surface into a convenient and flexible refrigerated prep counter or servery
- Available in widths from 1.2m to 1.8m and a choice of two depths (32cm and 38cm)
- Accepts many different combinations of gastronorm pans to suit your requirements
- Foodsafe 304 grade stainless steel throughout
- Fully microprocessor controlled for fail-safe temperature control
- Pan temperature is +3/+5°C to meet food storage regulations
- The flat glass option is ideal for serve-over situations, plates can be rested on the top for ease of service



hygienic, wipe clean pan holder



turn your gastronorm counter into a useful prep area or servery

Prep Station & Prep Tables

MODEL NOMENCLATURE EXPLANATION

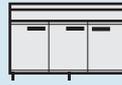
Example: FPS 2 HR

FPS <i>Prep Station range abbreviation</i>	2 <i>No. of Doors</i>	H <i>Temperature (H Refrigerator)</i>	R <i>R Raised Top</i>
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Prep Station temp. & capacities



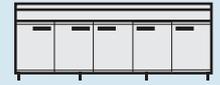
1138 x 850 x 1059



1720 x 850 x 1059



2302 x 850 x 1059



2884 x 850 x 1059

Dimensions (w x d x h) mm

Model No.	FPS 2 HR	FPS 3 HR	FPS 4 HR	FPS 5 HR
temperature - counter base	+1/+4°C	+1/+4°C	+1/+4°C	+1/+4°C
temperature - pan storage	+3/+5°C	+3/+5°C	+3/+5°C	+3/+5°C
nett capacity (litres)	270	420	570	720
gast. pan clear opening	1058 x 305	1640 x 305	2222 x 305	2804 x 305
door opening (w x h) per door	450 x 604	450 x 604	450 x 604	450 x 604
door open depth	1345	1345	1345	1345
shelf size (w x d)	417 x 410	417 x 410	417 x 410	417 x 410
no. of shelves supplied	4	6	8	10
no. of castors supplied	5	5	5	6
max number of 1/3 pans (not supplied)	6	9	12	16

Pan storage ingredients +3/+5°C measured at 25mm below the surface of the ingredients, with the top of the product being 25mm below the top edge of the Gastronorm pan.

Pan holders take pans up to a maximum 150mm depth

Gastronorm pans are not supplied as standard with Prep Station and Prep Top - please order separately

*Comes complete with integral shelf (maximum no. of trays per model shown in brackets)

features & options

- Standard
- Optional

	FINISH			BUILD OPTIONS			REF. & ELECTRICS		ACCESSORIES						
	304 stainless steel exterior aluminium interior	304 stainless steel exterior/interior	complete 304 stainless steel back for island siting	hinged night cover	sauce container recesses (no.)	lay-on crumb tray*	R134a	230V/1/50Hz	helicoid mains lead	castors	shelf clips	additional shelf	pan supports (suit 1/6 or 1/9 pans)	detachable top (for delivery)	granite work top
FPS 2 HR	●	●	●	●	● (1)	● (1)	●	●	●	●	●	●	●	●	●
FPS 3 HR	●	●	●	●	● (1)	● (1)	●	●	●	●	●	●	●	●	●
FPS 4 HR	●	●	●	●	● (2)	● (3)	●	●	●	●	●	●	●	●	●
FPS 5 HR	●	●	●	●	● (2)	● (4)	●	●	●	●	●	●	●	●	●

Prep Table temp. & capacities



690 x 760* x 950** 1215 x 760* x 950**



Dimensions (w x d x h) mm

* door handle adds 20mm to depth

**height includes 100mm splashback

Model No.	HR 200 FT	HR 360 FT
temperature - counter base	+1/+4°C	+1/+4°C
temperature - pan storage	+3/+5°C	+3/+5°C
nett capacity (litres)	196	366
gast. pan clear opening	510 x 305	860 x 305
door opening (w x h) per door	577 x 661	577 x 661
door open depth	1395	1315
shelf size (w x d)	569 x 495	498 x 515
no. of shelves supplied	2	4
no. of infill shelves supplied	0	2
max number of 1/3 pans (not supplied)	3	5
max depth of pans	150mm	150mm

features & options

- Standard
- Optional

	FINISH		BUILD	REF. & ELECTRICS		ACCESSORIES		
	stainless steel exterior aluminium interior	hinged night cover	R134a	R290	230V/1/50Hz	roller castors to rear	additional shelf	pan supports (suit 1/6 or 1/9 pans)
HR 200FT	●	●	●	●	●	●	●	● (2)
HR 360FT	●	●	●	●	●	●	●	● (4)

MODEL NOMENCLATURE EXPLANATION

Example: PT 142 H

PT <i>Prep Top range abbreviation</i>	14 <i>Width of model (1400mm)</i>	2 <i>Depth of model (2=32cm; 8=38cm)</i>	H <i>Temperature (H Refrigerator)</i>
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Prep Top

Temperature: Refrigerator +3/5°C
32°C ambient operation
Dimensions (w x d x h) mm
Model No.



PT 128 H 1200 x 380 x 225



PT 142 H 1400 x 320 x 225



PT 162 H 1600 x 320 x 225



PT 182 H 1800 x 320 x 225

PT 188 H 1800 x 380 x 225

Typical Pan Configurations	32cm depth models			38cm depth models		
	PT 142 H	PT 162 H	PT 182 H	PT 128 H	PT 148 H	PT 188 H
1/1 Gastronorm	-	-	-	-	-(-)	1(1)
1/2 Gastronorm	2(1)	2(1)	3(2)	-	1(1)	1(1)
1/3 Gastronorm	-	-	-	4(2)	4(2)	3(1)
1/4 Gastronorm	1(3)	1(3)	-(-2)	-	-	-
1/6 Gastronorm	1(1)	2(2)	2(2)	-(-4)	-(-4)	-(-4)
1/9 Gastronorm	1(1)	2(2)	2(2)	-	-	-

Figures show two configurations (one shown in brackets) of the total various pans per model. Max pan depth 150mm. Pan supports required for smaller Gastronorm pans (ie. 1/4, 1/6 and 1/9 pans)

Please ask Foster Sales Team for Prep Top pan configuration options as there are a number of options to suit customer needs

features & options

- Standard
- Optional

	FINISH	BUILD OPTIONS	REF.	ELRICS	ACCESSORIES			
	304 s/steel exterior/interior	without glass top with flat glass top*	R134a	230V/1/50Hz 220V/1/60Hz	levelling bolts	pans	lids	pan supports
All models	●	●	●	●	●	●	●	●

* Height with flat glass option 410mm