



Pan Chillers

Flexible | Added Value | Low-Cost

Foster's Pan Chillers are designed to conveniently turn any work surface into a flexible, refrigerated preparation counter or server. The versatile Pan Chiller range can be wall mounted or free standing, whilst the hinged cover allows for safe storage of ingredients with the flexibility to stay open during preparation, thereby making the ideal solution for assembling pizzas, sandwiches, salads and desserts.



PC 97/4 with 4 x GN 1/3 pans

Fully microprocessor controlled for fail-safe temperature control



Hinged cover fitted as standard, for safe storage of ingredients.

Wall shelf bracket fixings allow for positioning against a wall without counter underneath.



Features and benefits

- > Pans are refrigerated 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 of your catering business
- > Foodsafe stainless steel construction throughout for a hygienic and robust finish
- > Fully microprocessor controlled for fail-safe temperature control
- > Rubber feet fitted as standard to allow for secure placement
- > Hinged cover designed to stay open for easy access to content, whilst also allowing ease of cleaning

Specs



PC97/4

PC140/6

PC150/7

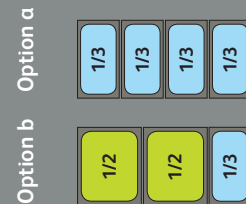
PC189/9

Dimensions (wxdxh)mm	970 x 415 x 265	1400 x 415 x 265	1500 x 415 x 265	1890 x 415 x 265
GN 1/3 pan capacity	4	6	7	9
Refrigerator	PC97/4	PC140/6	PC150/7	PC189/9
Finish (exterior/interior)	304 s/steel	304 s/steel	304 s/steel	304 s/steel
Hinged cover	Standard	Standard	Standard	Standard
Wall shelf bracket	Option	Option	Option	Option

Suggested Gastronorm pan arrangements

- > An unlimited amount of pan arrangements are possible with the Foster Pan Chiller range and the plans below represent two suggested layouts:

PC97/4



PC140/6



PC150/7



PC189/9

