

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



Quick 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

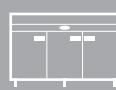
- > Gastronorm pans are recessed into the top to allow for an optional hinged night cover. This feature enables safe storage of food within the pans during service
- > The inner catch-tray in the pan storage section stops food from falling into the main storage area - preventing your food from spoiling 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

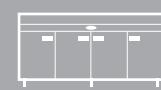
Specs



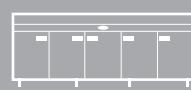
FPS 2



FPS 3



FPS 4



FPS 5

Dimensions (w x d x h) mm	1138 x 850 x 1059	1720 x 850 x 1059	2302 x 850 x 1059	2884 x 850 x 1059
Capacity Litres (no. of shelves)	270 (4)	420 (6)	570 (8)	720 (10)
Refrigerator (+1/4°C)	FPS 2 HR	FPS 3 HR	FPS 4 HR	FPS 5 HR
No. of 1/3 Gastronorm Pans (Not Supplied)	6	9	12	16