



Foster Gastro Pro Cabinets

the choice for the professional caterer

The Foster Gastro Pro range offers a choice of cabinets designed specifically to meet the demands of today's busy caterers.

Built to the same high quality standards as all Foster products, Gastro Pro provides excellence and practicality at a very competitive price.



User friendly controls with LED temperature display for easy reference with operating and safety alarms



Compact refrigeration system and removable plug box and lid for easy service access
Patent Applied No. 0019600.6 (Britain)
No. 01306451.4 (Europe)
No. 30385 (US)



Lockable swivel castors with polyurethane tyres which will not mark floors



New radiused door edge for improved ergonomics



top mount models for maximum storage capacity



double door models for maximum storage space on a given footprint



lower height top mount model PRO G 400



new

smart controls

- New Smart Controls reduce energy consumption up to 20%
- Controls the storage temperature relative to usage so using only as much energy as required
- The Smart Controller automatically adapts to cope with how the refrigeration/freezer is being used for example optimising the number of defrosts

capacity

- Storage capacities from 400 to 1350 litres
- 1.8m or 2.1m height options
- Two depths available:
Gastronorm: 800mm deep
Slimline: 700mm deep (for narrow work spaces or difficult access)
- Compact refrigeration system designed to maximise available capacity
- Concealed fan and evaporator for improved safety and more usable space

temperature

- 3 temperature options
- High refrigeration specification ensures it works efficiently in hot kitchens (exceeds ISO Climate Class 5 operation up to 43°C ambient - the toughest ISO test for commercial refrigeration)
- Advanced microprocessor controls are easy to read and operate
- Hot gas defrost is quicker and creates lower temperature rise and faster temperature recovery

range

- Choice of capacities and storage temperatures
- Dual temperature cabinet available
- Top-mounted refrigeration system offers easy access for servicing



reliability

- Air distribution maximises efficient operation
- 60mm all-round insulation improves energy efficiency
- Energy efficient, self-closing doors with durable stainless steel hinges
- Double dipped, coated coils prevent corrosion and prolong refrigeration system life
- Impact resistant, PVC thermal break helps maintain temperature difference and offers easy access for servicing

hygiene

- Easy to clean interior and exterior
- Unique fluted trayslides are easy to guide and prevent shelves from tipping
- One piece door; no breakable handle or dirt traps
- Coved interior for easy cleaning
- Completely removable internal fittings slide on and off for cleaning
- Lockable castors for easy positioning and cleaning around cabinet

environment

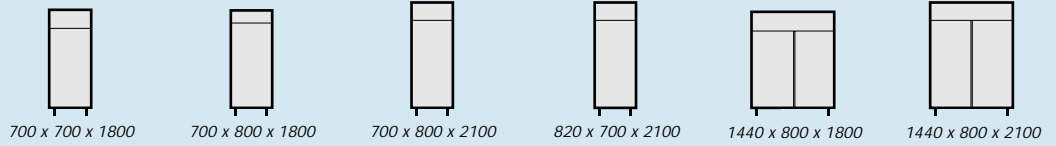
- Conforms to current environmental legislation
- Zero ODP refrigerants and insulation
- Energy-saving Hydrocarbon refrigerant option offers up to 15% saving on running costs
- Over 95% recyclable
- Minimal noise output

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PRO <i>Gastro Pro range abbreviation</i>	G <i>Gastronom or Slimline model</i>	600 <i>Capacity (litres)</i>	H <i>Temperature (H Refrigerator)</i>
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temperatures & capacities

Dimensions (w x d x h) mm



	S 400	G 500	G 600	B 600	G 1100	G 1350
nett capacity (litres)	400	500	600	600	1100	1350
refrigerator (+1°/+4°C)	PRO S 400 H	PRO G 500 H	PRO G 600 H	PRO B 600 H	PRO G 1100 H	PRO G 1350 H
freezer (-18°/-21°C)	PRO S 400 L	PRO G 500 L	PRO G 600 L	PRO B 600 L	PRO G 1100 L	PRO G 1350 L
meat/chill (-2°/+2°C)	-	-	PRO G 600 M	-	-	PRO G 1350 M
dual temp. (+1°/+4°C / -18°/-21°C)	-	-	PRO G 300/300 HL	-	-	-
no. of shelves	3	3	3	3	6	6
shelf size (mm)	530 x 550	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650

PRO G 300/300 depth 840mm; 4 shelves supplied

features and options

- Standard
- Optional

		FINISH	DOORS	REFRIGERATION	ELE.	ACC.
		alum. int./s/steel ext. with 304 s/steel front & int. base				
		304 stainless steel exterior/aluminium interior				
		304 stainless steel exterior/interior				
		complete 304 stainless steel back for island siting				
		full solid door(s)				
		left hand hinged door				
		half solid door(s)				
		full glass door(s) and lighting*				
		hydrocarbon**				
		R134a				
		R404a				
		remote (less condensing unit)***				
		230/71/50Hz				
		castors 100mm				
		150mm legs (std. on remote)				
		additional nylon coated shell (GN2/1 or Slimline)				
S 400	PRO S 400 H	Standard	Optional	Optional	Standard	Standard
	PRO S 400 L	Standard	Optional	Optional	Standard	Standard
G 500	PRO G 500 H	Standard	Optional	Optional	Standard	Standard
	PRO G 500 L	Standard	Optional	Optional	Standard	Standard
G 600	PRO G 600 H	Standard	Optional	Optional	Standard	Standard
	PRO G 600 L	Standard	Optional	Optional	Standard	Standard
	PRO G 600 M	Standard	Optional	Optional	Standard	Standard
	PRO G 300/300 HL	Standard	Optional	Optional	Standard	Standard
Broadway	PRO B 600 H	Standard	Optional	Optional	Standard	Standard
	PRO B 600 L	Standard	Optional	Optional	Standard	Standard
G 1100	PRO G 1100 H	Standard	Optional	Optional	Standard	Standard
	PRO G 1100 L	Standard	Optional	Optional	Standard	Standard
G 1350	PRO G 1350 H	Standard	Optional	Optional	Standard	Standard
	PRO G 1350 L	Standard	Optional	Optional	Standard	Standard
	PRO G 1350 M	Standard	Optional	Optional	Standard	Standard

* Glass door ambient H temp 32°C

** Hydrocarbon not available with glass door option

*** Remote option supplied with legs as standard