

Specialist Storage

designed with the customer in mind

'Specialist Storage' products have been developed with the specific requirements of the caterer in mind.

These products benefit from the same high standards of construction and operation that you would expect from any Foster product, and provide a solution to specific storage requirements.

Gastronorm Roll-Ins

new

The Gastronorm Roll-In from Foster offers the busy chef a superb trolley-based hygienic, time-saving professional tool: making the best use of your space as well as your time.

With both refrigerator and heated versions available, large quantities of chilled or cooked food can be moved quickly and easily. By minimising food handling, Gastronorm Roll-Ins not only make your kitchen more efficient, they also increase the level of hygiene and food safety. The Foster Roll-In range is perfect for medium to large catering operations and is particularly suited to cook-chill schemes.



● GRL 1 H

- Three different design formats are available:
 - refrigerator
 - refrigerator/pass through
 - heated
- Ideal for stack-and-roll dolly operations as well as standard trolley storage; offering ease-of-use and maximum storage size
- Models designed to suit individual trolley sizes: GN 2/1 or 60 x 40cm (for maximum trolley heights see tech spec on page 53)
- Industry leading design offers the maximum storage capacity on the smallest possible footprint
- Robust construction with 304 stainless steel exterior and interior
- Heavy-duty welded base will support constant trolley traffic, ramp provided for easy loading
- Internal bumper bars protect walls from trolley damage
- Automatic defrost

new
Digital Temperature Controller



microprocessor controller with easy to read, digital display

- Clear storage area with coved corners make cleaning easier
- Roll through option available minimising handling between kitchen and front-of-house



a comprehensive range of trolleys, shelves and pans are available to suit the Roll-In range

refrigerator

- Forced air refrigeration means even temperatures for safe food storage throughout the Roll-In
- Glass door option provides easy monitoring of contents (available on refrigerator models only)

heated

- The heated Gastronorm Roll-In GRL1X is designed to keep food at optimum temperature (75° to 80°C)
- Fan-assisted heating and insulated cabinet ensures temperatures are held
- Automatic cut-out (with warning light) prevents overheating
- Option of built-in humidity reservoir helps to maintain the quality of hot food



refrigeration system is housed outside of the storage compartment, maximising the available height for trolley access

Banquetmaster

However good your kitchen is, you can be let down by the time lapse between food preparation and service. Banquetmaster ensures that hot food can be served at exactly the right temperature - for complete food safety and customer satisfaction.

Operation could not be simpler, load the Banquetmaster with hot food, wheel to the point of service and plug in ready for service.

- When plugged in, food is kept at optimum hot food serving temperature (85 to 87°C)
- Unplugged, Banquetmaster can maintain temperatures of 70°C+ for up to 1 hour without power (depending on food type and quantity)
- Fan-assisted heating and insulated cabinet ensures uniform temperature
- Automatic cut-out (with warning light) prevents overheating
- Built in humidity reservoir keeps heated food in perfect condition prior to service
- Robust construction with high grade, rust free 304 stainless steel finish
- Heavy duty welded base and one - piece, reinforced frame ensures cabinet endures constant use



● GBM 2 X

Heavy Duty "Work-Out" Cabinet

Standard commercial refrigeration equipment can find it hard to cope in extremely busy kitchens during demanding service or prep periods especially when the door is opened frequently, or when food needs to be stored near the chef's work area (often the hottest part of the kitchen).

Foster's 'Work-Out' cabinet has been designed specially with this type of environment in mind. Even in busy kitchens, where the cabinet door is in constant use, this 'Work-Out' Cabinet will recover temperatures quickly.



- Larger refrigeration system giving more chilling and freezing capacity to cope with high usage
- Coil defrosts quickly ensuring efficient operation
- Twin internal fans circulate air quickly guaranteeing a fast pull down
- Ducted airflow ensures even temperature throughout the cabinet
- Available in Freezer or Refrigerator/Meat storage temperature formats
- Hygienic and easy to clean, non-rust aluminium interior and 304 stainless steel exterior and interior base
- Impact resistant PVC thermal break helps maintain temperature difference and offers easy access for servicing (Patent Applied No. 0019596.6)
- Fully floating lock keep provides durable security (Patent Applied No. 0019598.2)
- Broadway design with Gastronorm 2/1 nylon coated wire shelves

Meatwell Freezer LC125

The LC 125 Top Loading Meatwell Freezer unit from Foster gives you 'on the spot' storage of frozen food products right where it's needed - at the point of cooking.

Compact, and with a cleverly designed self closing lid for easy access to product, the LC 125 keeps quick-service foods such as burgers, frozen at temperatures of -18°C/-21°C until you're ready to prepare them.

- Easy to clean, rust free, 304 grade stainless steel interior and exterior as standard
- Convenient, self-closing, top cover, completely removable for ease of cleaning
- External thermometer with clear digital temperature display
- Top bumper rail provides protection at the point of use
- 60mm castors for easy positioning and cleaning around the cabinet



corner bumpers for protection against low level damage

