

# Foster Eco Premier Counters

the ultimate in workstations

The workstation is transforming commercial kitchens, taking the travel out of food preparation. Combining storage and preparation saves time and space and helps your staff work more effectively.

Featuring the same innovative design as Eco Premier Cabinets, Eco Premier Counters provide the ultimate in efficient foodservice refrigeration.



● EPREM 1/3  
with 1/3 drawers



gastronorm two door counter available in:  
Series 1 - GN 1/2  
Series 2 - GN 2/2



gastronorm three door counter available in:  
Series 1 - GN 1/3  
Series 2 - GN 2/3



## range

- Wide choice of storage options
- Compatible with both 1/1 530 x 325mm (Series 1) 2/1 530 x 650mm (Series 2) gastronorm trays
- Choice of 2 or 3 drawer units to maximise storage formats
- 3 temperature options
- Castors fitted as standard. Leg and plinth mount options available

## capacity

- 5 storage capacities available from 2 door to 4 door models
- Concealed refrigeration system provides increased storage capacity
- Standardised Premier dimensions - easy to suite-in, facilitates kitchen layouts  
Series 1 - 700mm deep  
Series 2 - 800mm deep

## reliability

- Energy efficient, self-closing doors with durable stainless steel hinges
- Double dipped, coated evaporator coil prevents corrosion and prolongs refrigeration system life
- 60mm all-round insulation ensures energy efficiency
- Removable condenser filter keeps refrigeration system in excellent condition, display alert warns when filter needs cleaning



gastronorm four door counter available in Series 1 - GN 1/4



choice of 1/2 or 1/3 drawers (1/2 drawer option shown above)





user friendly, menu-driven, digital controls make for simple operation



fully floating lock keep provides durable security and prevents lock breakage if the key is left in accidentally  
Patent Applied No. 0019598.2 (Britain)  
No. 01306450.6 (Europe)  
No. 30386 (US)



removable thermal break maintains temperature difference and gives easy access for heater replacement  
Patent Applied No. 0019596.6 (Britain)  
No. 01306449.8 (Europe)  
No. 30384 (US)



slide out refrigeration system for service access to key parts and therefore less downtime during service calls

## temperature

- Works efficiently in hot kitchens (exceeds ISO Climate Class 5 operation up to 43°C ambient - the toughest ISO test for commercial refrigeration)
- Circular air distribution maintains even air temperature throughout
- Hot gas defrost - faster and more efficient



## hygiene

- Designed with hygiene in mind
- Easy to clean, non rusting 304 grade stainless steel exterior as standard
- Minimal screws and fixings optimise hygiene without reducing service access
- Completely removable internal fittings slide on and off for easy cleaning

## environment

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



choice of stainless steel leg, levelling bolt, stainless steel marine leg and lockable swivel castor



saladette option with hinged night cover: ideal for serveries and prep areas



chef's knife drawer option for convenient storage and access to kitchen implements



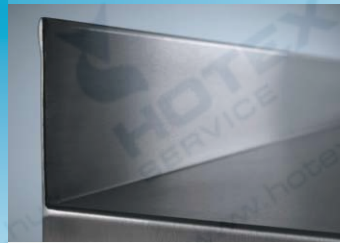
individual drawer and shelf loading up to 40kg suits all uses



quick and simple drawer removal for ease of cleaning



complete stainless steel back for island siting



optional stainless steel 100mm splashback prevents spillage behind the counter



glass doors enable a quick visual check of product



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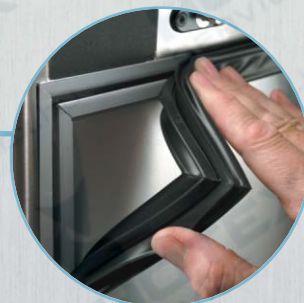
individual features that create the complete solution



*Simple to use, easy to clean control panel with clear temperature display*



*Front breathing system helps the refrigeration system work efficiently when positioned close to a wall or other appliance, or where plinth mounting is specified*



*Wide magnetic gasket gives an effective seal preventing air leakage - also removable for easy cleaning*



*Unique Circulair airflow system forces a powerful jet of refrigerated air along the counter giving an even temperature throughout*

*Stainless steel shelves with fluted anti-tilt trayslides - easy to guide and prevent shelves from tipping*

*Six castors as standard on all models, giving stability to the work station*





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MODEL NOMENCLATURE EXPLANATION

Example: EPREM 1/2 H

|                 |   |  |                             |   |
|-----------------|---|--|-----------------------------|---|
| <b>E</b><br>Eco | <b>PREM</b><br>Premier range abbreviation | <b>1</b><br>Series 1<br>1/1 Gastronorm | <b>2</b><br>Number of Doors | <b>H</b><br>Temperature<br>(H Refrigerator) |
|-----------------|---|--|-----------------------------|---|

## temperatures & capacities

Dimensions (w x d x h) mm



1415 x 700 x 865



1865 x 700 x 865



2320 x 700 x 865

| Series 1 Gastronorm 1/1 | 2 door (1/2) | 3 door (1/3) | 4 door (1/4) |
|-------------------------|--------------|--------------|--------------|
| nett capacity (litres)  | 280          | 435          | 585          |
| refrigerator (+1°/+4°C) | EPREM 1/2 H  | EPREM 1/3 H  | EPREM 1/4 H  |
| freezer (-18°/-21°C)    | EPREM 1/2 L  | EPREM 1/3 L  | EPREM 1/4 L  |
| meat/chill (-2°/+2°C)   | EPREM 1/2 M  | EPREM 1/3 M  | EPREM 1/4 M  |
| no. of shelves          | 4            | 6            | 8            |
| shelf size (mm)         | 325 x 530    | 325 x 530    | 325 x 530    |



1825 x 800 x 865



2480 x 800 x 865

Dimensions (w x d x h) mm

| Series 2 Gastronorm 2/1 | 2 door (2/2) | 3 door (2/3) |
|-------------------------|--------------|--------------|
| nett capacity (litres)  | 495          | 760          |
| refrigerator (+1°/+4°C) | EPREM 2/2 H  | EPREM 2/3 H  |
| freezer (-18°/-21°C)    | EPREM 2/2 L  | EPREM 2/3 L  |
| meat/chill (-2°/+2°C)   | EPREM 2/2 M  | EPREM 2/3 M  |
| no. of shelves          | 4            | 6            |
| shelf size (mm)         | 650 x 530    | 650 x 530    |

## drawer options (1/4°C)



1/2 Drawer(s)

1/3 Drawer(s)

Any mix of two or three drawer units is possible, as is any combination of drawers and doors

Important - drawer sections are supplied without shelves

Will accommodate pans (optional extra):

1/2 drawers up to 150mm

1/3 drawers up to 100mm

(Top Drawer max 70mm on 1/3 drawers)

Series 1 accepts GN 1/1 pans

Series 2 accepts GN 2/1 pans

## saladette options (1/4°C)

| models | Series 1 (mm)  | Series 2 (mm)  |
|--------|----------------|----------------|
| 2 door | 305 x 510 (1)  | 510 x 955 (3)  |
| 3 door | 305 x 1040 (2) | 510 x 1605 (5) |
| 4 door | 305 x 1570 (3) | -              |

No. of GN 1/1 containers per saladette, shown in brackets

## saladette pan arrangements

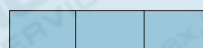
Series 1



1/2 SAL



1/3 SAL



1/4 SAL

Series 2



2/2 SAL



2/3 SAL

