


XTRA Prep Counters


Affordable. Reliable. Available.




- Whether you're prepping for pizzas, sandwiches, kebabs or jacket potatoes and salads, our XTRA prep range includes a raised prep top or saladette to suit.
- Reliable commercial refrigeration built for you, designed for your budget.
- Minimal footprint with maximum capacity, available in two or three door models to suit your size of operation.




Pizza or saladette prep counter available with two or three doors.




Excellent value with no compromise on safe food storage.




Compact footprint with maximum capacity, designed to suit your size of operation.




Class leading foodsafe performance, holding uniform temperature in both the counter base and top pan storage section.




All models have a **hinged cover** allowing safe storage of ingredients.



XTRA Prep counter has been **ergonomically designed** with the operator in mind.



304 stainless steel interior & exterior meaning quality is assured.



Supplied with **environmentally-friendly** natural hydrocarbon R600a refrigerant.

Safe food storage

Unlike traditional prep counters, Foster's clever refrigeration system design includes a centrally mounted evaporator and close coupled circulation fans. This ensures class-leading performance, meaning the food inside your counter and prep-area are held at safe temperatures.



Quality and Reliability

Manufactured with robust components designed for 24/7 commercial use, safe food storage is assured with regular use in hot kitchen environments.



XTRA Prep Counters

Affordable. Reliable. Available.



Raised Prep Top XRP Model



Raised Prep Top model combines convenient 'within reach' storage with extended worktop space, great for food preparation.



Flat top / large well **Saladette Cut Out** model maximises quick access to a large array of chilled ingredients. Supplied with full width prep board.

Saladette Cut Out XRS Model



Specifications

Prep Counter Configurations



XRP2H



XRP3H



XRS2H



XRS3H

Dimensions (w x d x h) mm	900 x 700 x 1010*	1365 x 700 x 1010*	900 x 700 x 890*	1365 x 700 x 890*
Style	Raised prep top	Raised prep top	Saladette cut out	Saladette cut out
Nett Volume (Litres)	240	350	258	376
No. of Shelves (GN 1/1)	2	3	2	3
GN pan capacity**	5x GN1/6 Pans	8x GN1/6 Pans	2x GN1/1 + 3x GN1/6	3x GN1/1 + 6x GN1/6
Maximum GN pan depth	150mm	150mm	150mm	150mm
Storage temperature	+2/+8°C	+2/+8°C	+2/+8°C	+2/+8°C

*Height with lid open 1220mm

** Support bars included as standard, GN pans not included

Ergonomic design

XTRA Prep Counters have been designed with the operator in mind, with all pans in reach and work bench at a comfortable height.

