Work stationsmake the most of your space

EcoPro G2 Counters

Versatile | Cost-Effective | Ergonomic

Taking the travel out of food preparation, the new Foster EcoPro G2 counter range offers the flexibility and quality you would expect from the commercial refrigeration market leader. The new EcoPro G2 counter delivers a new generation of innovation by incorporating features and benefits developed by Foster to meet the increased demands of today's kitchen.









Design

- Sleek modern aesthetic combines form and function to give you a great looking, easy to use, efficient product, matching that of the EcoPro G2 cabinet range
- Enlarged 'smartphone style' touch sensitive hidden-until lit control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality
- 'Fuzzy Logic II' intelligent controller designed to drive energy savings
- > Full length ergonomic door handle design for ease of access to the storage area
- > No dirt traps

Performance, Quality & Reliability

 Designed using high-technology 'Fluid Food-Fresh Dynamics' modelled airflow for improved distribution of air, keeping food fresher for longer

- > Internal air duct forces the cold air into every internal part of the counter
- A rigorous manufacturing regime ensures outstanding build quality and product longevity
 - Cataphoresis coated coils prevent corrosion and prolong refrigeration system life
 - Works efficiently even in hot kitchens, operates to ISO Climate Class 5 - up to 43°C ambient

Hygiene & Safety

- > The touch sensitive control panel screen is free of buttons to allow for easy cleaning
- The EcoPro G2 counter features lockable castors as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there!
- > Routine Maintenance
 - Low voltage control panel for safet
 - Unique power failure feature controller indicates if there has been a power failure while you are away

- Easily removable drawers
- Easy access to all parts of the refrigeration system for servicing
- Heavy duty removable door gaskets
- All shelving and internal fittings removable for cleaning

Sustainability and energy efficiency

- High-performance Cyclopentane foam which is more thermally efficient, maintains its insulation performance longer than traditionally used foams ensuring greater energy efficiency
- The 'Airlines' unit cover is aerodynamically designed to cool the refrigeration system and reduce running time by 15 % maximising efficiency
- Highly robust construction means industry leading longevity, low maintenance and servicing costs
- > Low Carbon footprint 'natural' Hydrocarbon refrigerant available as a no cost option. Low energy consumption, through to product longevity and recyclability means the EcoPro G2 counter will help your business to reduce its carbon footprint



Your food, kept fresher for longer and with less waste. Putting your food and your business first - that's the Foster way.

FroPro G2 Counters | Expertise

Quick fac

'Smartphone style' high visibility touch sensitive hidden until lit Fuzzy Logic II intelligent control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality.



Duick fact

> Fascia panel featuring the
'Airlines' ventilation system for
the refrigeration unit, means that
your state of the art product looks
great in any environment whilst
keeping the system cool and
efficient.





EP1/3H counter shown with 1/3 drawer section



Quick fact

> 100mm high splashback is available as an optional extra on all Eco Pro G2 counters. The splashback helps prevent spillage behind the counter

| Specs | | | | | |
|---------------------------|------------------|------------------|------------------|------------------|------------------|
| | | | | | |
| Dimensions (w x d x h) mm | 1415 x 700 x 865 | 1865 x 700 x 865 | 2320 x 700 x 865 | 1825 x 800 x 865 | 2480 x 800 x 865 |
| Gross Volume (Litres) | 280 | 435 | 585 | 495 | 760 |
| No. of Shelves | 4 | | 8 | 4 | 6 |
| Refrigerator (+1/+4°C) | EP1/2H | EP1/3H | EP1/4H | EP2/2H | EP2/3H |
| Meat/Chill (-2/+2°C) | EP1/2M | EP1/3M | EP1/4M | | |
| Freezer (-18/-21°C) | FD1/2I | ED1/31 | ED1//J | | |

If the 1/3 drawer option is chosen, please note that the top drawer will have a maximum depth of 70mn