

We've revolutionised professional refrigeration....again.

With the launch of the stunning EcoPro G2 range, the best got better.

At Foster we understand that reputation is everything. We know that the success of your business is built on the foundation of hard work and customer satisfaction. Reputation and profitability are hard-won, and professional caterers cannot compromise on quality, efficiency and service – it is the lifeblood of your business.

A refrigerator is more than just a necessary food storage solution; it can dictate food quality, the longevity of your quality ingredients, it can enhance efficiency in your kitchen and ultimately, profitability. The EcoPro G2 has been designed specifically with these things in mind.

“Our goal is to help your business thrive – don't just buy a refrigerator, let your purchase become a tangible benefit to your business ”

ECO PRO
G2

A Generation of Innovation

EcoPro G2 | Expertise

- > Highly-qualified, experienced and above all, passionate designers
- > Dedicated to the pursuit of excellence
- > Challenge convention and innovate
- > Compromise is not an option
- > British design and manufacturing at its best



EcoPro G2 | Facilities

- > Multi-million pound investment in our British manufacturing facility
- > World-class production line, state-of-the-art foaming jigs and a fibre optic laser - utilising the most innovative technologies and processes available
- > Highly-efficient product availability and end-of-line customisation



EcoPro G2

The next generation of professional
refrigeration has arrived

The EcoPro G2

Built from the ground up to include over 50 innovations, the EcoPro G2 is loaded with new design, quality, reliability, efficiency and performance features:

- > Thicker and more robust cabinet design with advanced thermal efficiency, and market leading capacity making your money go further
- > 'Smartphone style' touch sensitive hidden-until-lit control panel with unique high visibility temperature display combines sophistication with functionality
- > Ergonomic door and handle design for ease of opening and cleaning
- > Designed using high technology: 'Fluid Food-Fresh Dynamics' modelling, the improved advanced Foster Circularair II air distribution system maximises efficient operation even when shelves are fully loaded
- > Refrigeration system designed to be the most technologically advanced and energy efficient yet
- > 'Airlines' ventilation system cools the compressor which reduces running time by 15%
- > Revolutionary racking set-up means added stability with less componentry
- > Sleek modern aesthetic combines form and function to give you a great looking, easy to use, efficient product
- > 'Fuzzy Logic II' intelligent controller with 'e' mode drives reduced energy consumption
- > Innovative thermal break and hot gas door heater deliver improved efficiency and a combined reduction in temperature loss and condensation
- > Completely re-engineered inner recessed door interface provides mechanical barrier to protect gasket face from the cold air of the interior
- > **And much, much more...**



EP700H
Refrigerated Cabinet

A range of products designed to meet the needs of the most demanding environments and expectations



Performance, Quality & Reliability

You know the importance of excellence. You are judged on the quality of your food and service.

Customer satisfaction is everything, and we can help you deliver that to the best possible standard. A fridge shouldn't just store chilled food – it should preserve every last ounce of food quality, after all it is fresh and tasty ingredients that create incredible food. Ensure your food gets the best treatment with the Foster EcoPro G2.

Key performance, quality and reliability features:

> Designed using high-technology 'Fluid Food-Fresh Dynamics' modelled airflow for improved distribution of air. This significant new advance in research and development has resulted in scientifically optimised temperature control with all the benefits to your business of increased energy savings.

- > Easily adaptable racking system has easy to fit tray slides to allow for easy positioning and features the ultimate anti-tilt system for robustness. Capable of taking 40kgs, each shelf is fully secured into the rear air duct
- > Rigorous manufacturing regime ensures outstanding build quality and product longevity

- > Cyclopentane foam that maintains thermal efficiency longer than other insulation
- > Reinforced 5mm stainless hinges at the top and bottom of the door for added durability and to eliminate the risk of door sag (tested to 250,000 openings, equivalent to ten years' usage)
- > 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

Quick fact:

> Cutting edge technology fibre optic laser provides more hygienic and precise joins for enhanced product quality and performance, whilst virtually eliminating wastage



“Why compromise?
Choose the EcoPro G2”

Design & Aesthetics

As well as supreme functionality, aesthetic appeal is an important consideration for any business. The EcoPro G2 has been designed with sleek, clean and minimalist styling that will help to create a modern, refined and sophisticated look in your kitchen or premises.

Whether you operate a commercial kitchen or require a unit to sit front of house, the design of the new EcoPro G2 will enhance, compliment and integrate into any environment.

“Designed with form and function to deliver the perfect combination”

Key Design Features:

> The door design has been created with an intuitive and easy to open door handle. This design element aids easy access to the refrigerator whilst providing a tactile high-quality user interface



> The top 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



- > High technology minimalistic controller system
 - 'Smartphone style' touch sensitive hidden-untillit control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality
 - 'Fuzzy Logic II' intelligent controller with 'e' mode drives reduced energy consumption
 - Enlarged high visibility bright white PMVA (Passive Matrix Vertical Alignment) temperature display is both functional and easy to read (comfortably visible from 10 metres away)
 - Low voltage control panel for safety
 - Controller uses switch mode power supply which is far more energy efficient than a transformer with advance compliance to the One Watt Directive
 - Proven technology tested for over 5 years
- > Intelligent design with no visible working components in the storage area - meaning all space can be fully utilised

We have put hygiene and ease of cleaning at the forefront of the EcoPro G2 design philosophy



Hygiene & safety

Built to meet all design safety standards

No kitchen can compromise on hygiene. A clean kitchen is the primary basis for any food preparation facility or catering business. Products that are hygienically designed and easy to clean are a real benefit in any kitchen, providing peace-of-mind and saving time without cutting corners.

The EcoPro G2 has been manufactured using the latest laser-cutting technology to deliver the best possible precision of stainless steel joints and the elimination of rough edges.

The EcoPro G2 features high quality stainless steel, dished interior bases, easy-roll castors and one wipe, smooth profile door handles. Removable racking and a range of easy-to-clean materials and design features result in a product that is effortless to keep hygienic.

Key hygiene and safety features:

- > Easy-to-clean, hygienic and maintenance-free magnetic fan cut-out door switch with no moving parts
- > Stainless steel dished liner base for a high quality, hygienic and easy to clean finish
- > The EcoPro G2 features four/five 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!
- > Self closing doors help to retain consistent storage temperature

Quick fact:

- > The touch sensitive control panel screen is free of buttons to allow for easy cleaning



Quick fact:

- > Easy access hinged fascia for maintenance and routine condenser cleaning



Quick fact:

- > Ergonomically designed, easy to clean door handle with no visible fixings, seams or sharp edges



EP1440H Refrigerated Cabinet

Value for money

We understand that in challenging economic times, every penny counts. Businesses can only survive through prudent management and well-considered expenditure.

When the cost-saving, energy-efficient qualities of Foster products are factored into a purchase decision, it is impossible to argue with the whole-life cost proposition of a Foster refrigerator or freezer.

Foster cabinets and counters are on the UK Government's Carbon Trust Energy Technology List, meaning they have been independently tested and meet their standards on energy efficiency.

- > Market leading capacity for best value with up to 30 litres of additional space compared to competitor products - that's equivalent to 100 x 250g packs of butter!
- > Highly robust construction means industry leading longevity, low maintenance and servicing costs
- > Internal storage space is maximised to ensure that customers get 'more fridge for their money'
- > Millions of pounds worth of investment in our class leading facilities have improved quality and created manufacturing efficiencies that we can pass on to you



“The EcoPro G2 range delivers you better performance and cost savings”

Routine maintenance



- > Low voltage control panel for safety
- > Controller features simple manual defrost control and hidden-until-lit interface technology for the service engineer with clear icon displays for easy diagnostics
- > Unique power failure feature - controller indicates if there has been a power failure while you are away



Sustainability and energy efficiency

The EcoPro G2 is less expensive to run than a traditional lightbulb

The impact of rising energy costs has to be a major consideration in any successful business. Understanding energy-efficiency is all about knowing what can be done to reduce our impact upon the environment and putting in place processes and technologies that serve the greater good of society.

Key sustainability and energy-efficiency features:

- > Highly efficient door heater uses waste 'heat' instead of electricity, delivering reduced running costs
- > Wall thickness reduces heat transfer and improves performance in hot kitchens, thereby improving energy efficiency
- > Energy-saving 'hot gas' vapourisation and defrost utilise waste 'heat' from the refrigeration system, saving energy in the process
- > High-performance Cylopentane foam which is more thermally efficient maintains its insulation performance longer than traditionally used foams
- > The 'Airlines' unit cover is aerodynamically designed to cool the refrigeration system and reduce running time by 15%
- > Optimum sized compressor and twin circuit evaporator reduces energy consumption
- > Static air chamber between door and thermal break reduces heat loss through the door gasket

£65.30

EP700H independent laboratory test annual average running cost

(Energy cost calculated at 12p per kWh)
Product tested by RD&T



Quick fact:

- > **Computational Fluid Food Fresh Dynamics** calculates accurate airflow and temperature simulation

Quick fact:

- > **Low Carbon footprint - 'natural' Hydrocarbon refrigerant**, low energy consumption, through to product longevity and recyclability means the EcoPro G2 will help your business to reduce its carbon footprint

Specs

	700	700 HALF DOOR	700 UNDERMOUNT	820 BROADWAY	1440	1440 UNDERMOUNT
Dimensions (w x d x h) mm	700 x 820 x 2080	700 x 820 x 2080	700 x 865 x 1980*	820 x 700 x 2080†	1440 x 820 x 2080	1440 x 865 x 1980*
Pass thru depth mm	840	-	-	-	-	-
Capacity (litres)	600	600	600	600	1350	1350
Refrigerator (+1°C/+4°C)	EP700H	EP700H2	EP700HU	EP820H	EP1440H	EP1440HU
Freezer (-18°C/-21°C)∞	EP700L	EP700L2	EP700LU	EP820L	EP1440L	EP1440LU
Meat/chill (-2°C/+2°C)∞	EP700M	EP700M2	EP700MU	-	EP1440M	EP1440MU
Fish (-1°C/+1°C)	EP700F §	-	-	-	-	-
Dual temp.	EP700HL	-	-	-	-	-
(+1°C/+4°C & -18°C/-21°C)	-	-	-	-	-	-
Glass Door*	EP700G#	-	-	-	EP1440G#	-
Pass through (+1°C/+4°C)	EP700P	-	-	-	-	-
No. of GN 2/1 shelves	3 (Dual Temp & 1/2 doors: 4)	3	3	3	6	6
Shelf size (mm)	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650
No. of wine bottles†	140	-	-	-	280	-
No. of fish boxes	7	-	-	-	-	-

* Glass door ambient H temp 32°C
† Specialist wine racking must be specified
∞ Hydrocarbon not available on Undermount meat or freezer models
Hydrocarbon not available with glass door option

§ Cooling system is specially designed to prevent surface of fish from drying NB: Fish model requires a drain
Undermount models: Rollers fitted as standard, optional castors supplied as standard, increase the overall height to 2070mm



Selected products approved on the Carbon Trust's ECA (Enhanced Capital Allowance) Scheme