

Trident Refrigeration Ltd

Food Preparation | Range Overview

Perfect food prep
whatever your
operation



Prep Tables

Economical | Convenient | Easy-to-use

A highly economical prep table that offers long-lasting quality while keeping your gastronorm pans conveniently accessible whilst providing a perfectly positioned work surface height. Another great Foster product that takes the hassle out of food preparation and helps to make your kitchen a comfortable and easy place to work.



features & benefits

- > Dual-forced air fan system for even temperature to both the counter base and pan top storage
- > Ensures maximum reliability and preservation of quality food and ingredients
- > Stainless steel exterior as standard for ease of cleaning, hygiene and safety
- > Automatic defrost for hassle-free operation
- > Optional energy-saving natural hydrocarbon refrigerant is available at no extra cost
- > Front breathing refrigeration system makes the range suitable for use in enclosed areas – overcoming a traditional problem associated with some commercial and domestic products

Specs



HR 360 FT

Dimensions (w x d x h) mm	1215 x 760 x 950*
Capacity (Litres/cu.ft)	360
No. of 1/3 Gastronorm Pans (Not Supplied)	5

*Height includes
100mm splashback

Prep Tops

Flexible | Added Value | Low-Cost

Foster Prep Tops are designed to conveniently turn any work surface into a flexible, refrigerated preparation counter or server. The ideal solution for assembling pizzas, sandwiches, salads and desserts.







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features & benefits

- > Pan temperature +3/+5°C to meet food storage regulations, optimise safety and to help your business produce delicious food every time
- > Our flexible system accepts many different combinations of gastronorm pans to suit your requirements, whatever the nature of your catering business
- > Foodsafe stainless steel construction throughout for a hygienic and robust finish
- > The optional flat glass finish is ideal for serve-over situations where plates can be rested on the top for ease of service

Specs

		
	128	142/148
Dimensions (w x h) mm	1200 x 380 x 225	1400 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	-	PT 142 H (FG)
Refrigerator (+3/+5°C) 38cm depth	PT 128 H (FG)	PT 148 H (FG)
For Flat Glass (FG) option: height increases to 410mm.		
		
	162*	182*/188*
Dimensions (w x h) mm	1600 x 320 x 225	1800 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	PT 162 H	PT 182 H
Refrigerator (+3/+5°C) 38cm depth	-	PT 188 H

*Flat glass option not available