



Demand more. Choose Foster

Pro 16 Tray Counter

PRO16DR



Temperature



Retarder -4/4 °C

Dimensions (mm)

W 1825 D 916

H 863



Capacity

Unpacked Weight

123 KG

Features & Benefits

The Foster Bakery Range helps you plan and prepare your production to overcome the peaks and troughs associated with every bakery, ensuring you make the very best use of your time and available storage space.

- State of the art design - giving the reliability, energy efficiency and performance you expect from Foster
- Variable retarding temperature options between -4^{2/1} and +4^{2/1} C
- Automatic humidity control prevents skinning and weight loss
- Sophisticated airflow system ensures even temperature and humidity throughout
- High Quality 304 Stainless Steel Exterior Build Quality

External Finish	
304 Stainless Steel	Standard
Internal Finish	
304 Stainless Steel	Standard
Shelving	
Bakery Capacity: 16 Tray - 30x18	Standard
Bakery Capacity: 16 Tray - 60x40	Option
Base Fittings	
80mm Castors	Standard

Doors	
Solid Full	Standard
Refrigeration	
Forced Air	Standard
Integral	Standard
R134a	Standard
Drain Required?	No

Electrical Data & Service Information	
230 Volts	Standard
50Hz	Standard
1 Phase	Standard
Running Watts	325
Running Amps	2.2
Thermal Heat Rejection (W)	363
Noise (dBa @ 1m)	TBC
Fuse Required (A)	10 amp

Footnotes

- Bakers trays not supplied as standard
- All the above models are built to take 30" x 18" trays as standard. If it is required to take 60 x 40 cm trays, please specify this at the time of ordering by adding a 'C' prefix eg. C PRO 20 DR
- Extra pairs of stainless steel trayslides available

Foster Refrigerator

Oldmedow Road - King's Lynn - Norfolk - PE30 4JU - United Kingdom

Telephone: **0843 216 8800** Facsimile: **0843 216 4700** Email: sales@foster-uk.com

**FOSTER
GREEN
PROCUREMENT**



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