EcoPro G2 Cabinets

A Generation of Innovation

Demand more. Choose Foster
With the launch of the stunning new EcoPro G2 range, the best just 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”
The New EcoPro G2

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

> All new thicker and more robust cabinet design with advanced thermal efficiency and market leading capacity making your money go further

> New ‘smartphone style’ touch sensitive hidden-until-lit control panel with unique high visibility temperature display combines sophistication with functionality

> All-new ergonomic door and handle design for ease of opening and cleaning

> Designed using high technology: ‘Fluid Food-Fresh Dynamics’ modelling, the new and improved advanced Foster Circulair II air distribution system maximises efficient operation even when shelves are fully loaded

> Brand-new refrigeration system designed to be the most technologically advanced and energy efficient yet

> New ‘Airlines’ ventilation system cools the compressor which reduces running time by 15%

> Revolutionary racking set-up means added stability with less componentry

> Sleek new modern aesthetic combines form and function to give you a great looking, easy to use, efficient product

> New and improved ‘Fuzzy Logic II’ intelligent controller with ‘e’ mode drives reduced energy consumption

> Innovative new 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...

A Generation of Innovation
EcoPro G2 | Cabinet Range

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.

> New 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.

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 & function to deliver the perfect combination”

Key Design Features:

> The new 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.

> A newly designed 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.

> New high technology minimalistic controller system

- ‘Smartphone style’ touch sensitive hidden until lit control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality.

- New and improved ‘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.
EcoPro G2 | Cabinet Range

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 new range 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

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 you can save 8.6% on your capital cost in the first year. They have been independently tested and meet their standards on energy efficiency.

“The EcoPro G2 range delivers you better performance and cost savings”
EcoPro G2 cabinets - the energy-efficient choice

Sustainability and energy efficiency

Up to 20% more energy efficient than even the award-winning low-energy EcoPro range

Help us to look after the environment, and we’ll help you look after your profit.

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. But crucially, the technology which underpins that social responsibility is also the very same technology that will underpin the profitability of your business.

Key sustainability and energy-efficiency features:

- New 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 best just got better”

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

Quick fact:
- The new ‘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
Demand more. Choose Foster

EcoPro G2 | Cabinet Range

The EcoPro G2 Counters are designed to complement the EcoPro G2 Cabinet range. EcoPro G2 Counters are built to the same exacting standard as the G2 cabinets and offer the same innovations and outstanding levels of performance in a convenient worktop format.

EcoPro G2 | Counter Range

Coming Soon

<table>
<thead>
<tr>
<th>EcoPro G2</th>
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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

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Specs

<table>
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<tr>
<th>Dimensions (w x d x h) mm</th>
<th>700 x 820 x 2080</th>
<th>700 x 820 x 2080</th>
<th>700 x 865 x 1980</th>
<th>820 x 745 x 1980</th>
<th>1440 x 820 x 2080</th>
<th>1440 x 865 x 1980</th>
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<tr>
<td>Pass thru depth mm</td>
<td>840</td>
<td>600</td>
<td>600</td>
<td>600</td>
<td>600</td>
<td>1350</td>
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<tr>
<td>Shelf size (mm)</td>
<td>530 x 650</td>
<td>530 x 650</td>
<td>530 x 650</td>
<td>530 x 650</td>
<td>530 x 650</td>
<td>530 x 650</td>
</tr>
<tr>
<td>No. of wine bottles**</td>
<td>140</td>
<td>140</td>
<td>140</td>
<td>140</td>
<td>140</td>
<td>140</td>
</tr>
<tr>
<td>No. of fish boxes</td>
<td>7</td>
<td>7</td>
<td>7</td>
<td>7</td>
<td>7</td>
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* 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
¶ Optional castors supplied as standard increase overall height to 2070mm

* Product approved on the Carbon Trust’s ECA (Enhanced Capital Allowance) Scheme
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To speak to a Foster refrigeration expert please contact your local sales office

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ISO 14001

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