



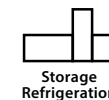
Taking the travel out of food preparation and customised to your needs, G3 counters offer unrivalled flexibility and quality

ECOPRO  
**G3**

**FOSTER**

# EcoPro G3 counters

The next generation of professional refrigeration is here



ECOPRO  
**G3**

- We offer a wide selection of EcoPro G3 counters to ensure you find the right option for you and your business.
- From drawer combination to saladette cut out counters, these high-performance professional refrigeration units are fitted with energy efficient, commercial grade components for maximum reliability and minimum cost.

## PURECONTROL

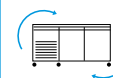
The controller display uses pure LEDs incorporating InGaN technology, meaning it achieves higher resolution, lasts longer, all while using less power.

Now featuring our award-winning next generation + **STAYCLEAR** condenser!

**A+ GRADE** EP1/2H MODEL



A reduced footprint – the more compact design of G3 counters **allow them to fit in the tightest of kitchen spaces** without losing capacity.



**250,000 counter variations** available for your customisation.



**Foster Shield** means you can rest assured, that from advanced temperature control to hygienic design, you're protected from the dangers of unsafe food storage.



Works efficiently even in **hot kitchens**, operates to ISO Climate Class 5 - up to 43°C ambient.



Delivered with **lockable castors** fitted as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there.



Interest-free credit available over 24 months **ZERO%** (UK only)

## Packed full of innovation for the most demanding kitchens

### Innovative

G3 counters are fitted with the new and improved +stayclear condenser, meaning little maintenance required and incredible efficiencies.



### Future-proofed

Through the simple addition of a gateway, you're connectivity-ready, providing a HACCP temperature data solution, energy consumption information, and the facility for equipment management.



### Hygiene

304 is the gold standard in performance stainless steel and our unique polishing system means the heaviest touchpoints in a kitchen are covered.



### 'Airlines' ventilation system

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 refrigeration system cool and efficient.



### Durable

Cutting edge fibre optic laser technology used in manufacturing provides more precise joins for enhanced product quality, performance and hygiene.



### Foodsafe

Redesigned using 'CFD' modelling: a cutting edge technology used in Formula 1 and aerospace industries to track movement of air, ensures food stays safer and fresher for longer.





In addition to what's already been covered, **the G3 specification** offers you so much more than meets the eye...

- Low carbon footprint - 'natural' Hydrocarbon refrigerant, low energy consumption, through to product longevity and recyclability means the EcoPro G3 will help your business reduce its carbon footprint.
- Removable internal racking system and door gaskets for ease of clean.
- High-performance Cylopentane foam which is more thermally efficient, maintains its insulation performance longer than traditionally used foams.
- Self-closing doors help to maintain consistent storage temperature.
- Stainless steel dished liner base for a high quality, hygienic and easy to clean finish.

## Counter considerations

Before purchasing your counter, have you thought about:

- Where will your counter be situated? If it will be on a kitchen island, you may be interested in a stainless steel rear panel.
- Do you need splashbacks? The perfect option for preventing spillages behind the counter.
- Will the counter be situated underneath a fitted worktop? Counters can come with a less worktop configuration reducing the height by 28mm.



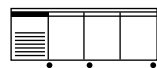
**New! 50mm reduction in width means G3 counters fit in the tightest of spaces without compromising on capacity!**

## Specifications

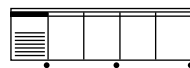
Configurations



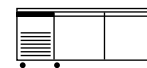
EP1/2



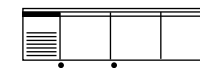
EP1/3



EP1/4



EP2/2



EP2/3

Dimensions (w x d x h) mm	1365 x 700 x 865	-	1815 x 700 x 865	-	2270 x 700 x 865	-	1775 x 800 x 865	-	2430 x 800 x 865	-
Gross volume (Litres)	280	-	435	-	585	-	495	-	760	-
GN format	1/1	-	1/1	-	1/1	-	2/1	-	2/1	-
No. of shelves	4	-	6	-	8	-	4	-	6	-
Refrigerator (+1/+4°C)	EP1/2H	A+	EP1/3H	A	EP1/4H	A	EP2/2H	A	EP2/3H	A
Meat/Chill (-2/+2°C)	EP1/2M	†	EP1/3M	†	-	-	-	-	-	-
Freezer (-18/-21°C)	EP1/2L	E	EP1/3L	F	-	-	-	-	-	-

**Hydrocarbon Refrigerant**



Energy efficient hydrocarbon refrigerant, one of the greenest refrigerants on the market.

Energy grade\*



Interest-free credit available over 24 months **ZERO%** (UK only) † Ecodesign Regulation does not currently apply to this product type, and therefore an energy grade cannot be shown \* Based on standard specification. Full energy listings available at [fosterrefrigerator.com](http://fosterrefrigerator.com)

## Available options

**Half drawers\***



**Third drawers\***



**100mm splashback**



**Saladette cut out\***



**Saladette cut out with cover\***



**Helicoil mains lead**



**GN 1/1 & 2/1 nylon coated shelves**



**GN 1/2 & 2/1 stainless steel shelf**



**Anti tilt stainless steel trayslides**



## Also:

**Stainless steel back for island siting**

**Levelling bolts in lieu of castors**

**H Frames for bridging saladette**

**GN pan packs (100mm deep)**

**Right hand mounted refrigeration unit**

**100mm legs in lieu of castors  
(height 835mm to 865mm)**

**150mm legs in lieu of castors  
(height 885mm to 935mm)**

**Chef drawer**

**Remote (less condensing unit)**

**Less worktop**

**220/60/1 electrical supply**

\*High temp models only

NB: Please specify all options required at the time of ordering