



PREMIER

CABINET RANGE

Introduction

In refrigeration, one name has always led the way Foster. And now, in the form of the Premier, Foster introduces the next generation of cabinets. Premier's unique combination of features come together to make the ultimate in foodsafe refrigeration. Discover Premier for yourself and you'll understand why.



STORAGE CONDITIONS

Cabinet Type	Temp Range	Gastronorm Models		Slimline Models	
		Single Section Models	Double Section Models	Single Section Models	Double Section Models
Refrigerator	+1/+4°C	PREM G 500 H, PREM G 550 H, PREM G 600 H, PREM B 600 H	PREM G 1100 H, PREM G 1200 H, PREM G 1350 H	PREM S 400 H, PREM S 450 H	PREM S 1000 H
Freezer	-18/-21°C	PREM G 500 L, PREM G 550 L, PREM G 600 L, PREM B 600 L	PREM G 1100 L, PREM G 1200 L, PREM G 1350 L	PREM S 400 L, PREM S 450 L	PREM S 1000 L
Meat/Chill	-2/+2°C	PREM G 500 M, PREM G 550 M, PREM G 600 M, PREM B 600 M,	PREM G 1100 M, PREM G 1200 M, PREM G 1350 M	PREM S 400 M, PREM S 450 M	PREM S 1000 M
Wet Fish	-1/+1°C	PREM G 600 F	PREM G 1350 F	PREM S 400 F	
Wine (glass door option)	+10/+12°C	PREM G 500 H, PREM G 600 H	PREM G 1100 H, PREM G 1350 H	PREM S 400 H	
Refrigerated Pass Through	+1/+4°C	PREM G 600 HP	PREM G 1350 HP		
Heated	+85/+87°C	PREM G 600 X			
Heated Pass Through	+85/+87°C	PREM G 600 XP			
Dual Temps	+1/+4°C/ -18/-21°C	PREM G 300/300 HL	PREM G 600/600 HL		
Dual Section Refrigerator	+1/+4°C	PREM G 300/300 HH			

TECHNICAL DATA

	Model	Refrigerant		Electrical Supply	Phase Hz	Running Amps (A)	Watts	Defrost Type	Defrost (Watts)	Heat Output (W)*	Extraction Rate (W)*	Evap. Temp.	Noise Level dBA**	Option 115-1-60Hz	Option 220-1-60Hz	Shelf Positions Per Section
		R134a	R404a													
Top Mount	PREM S 400 H	●		230	1-50	2.1	295	TOC	-	620	325	-8	60.0	●	●	37
	PREM S 400 L		●	230	1-50	3.1	640	HG	-	1020	380	-28	60.5	●	●	37
	PREM S 400 M	●		230	1-50	2.2	330	HG	-	620	290	-10	60.0	●	●	37
	PREM S 400 F	●		230	1-50	1.9	290	N/A	-	580	290	-10	61.0	●	●	6
	PREM G 500 H	●		230	1-50	2.1	295	TOC	-	620	325	-8	60.0	●	●	37
	PREM G 500 L		●	230	1-50	3.1	640	HG	-	1020	380	-28	65.0	●	●	37
	PREM G 500 M	●		230	1-50	2.2	330	HG	-	620	290	-10	60.0	●	●	37
	PREM G 600 H	●		230	1-50	2.5	350	TOC	-	755	405	-8	63.5	●	●	48
	PREM G 600 L		●	230	1-50	3.4	710	HG	-	1150	440	-28	67.0	●	●	48
	PREM G 600 M	●		230	1-50	2.7	390	HG	-	755	365	-10	63.5	●	●	48
	PREM G 600 F	●		230	1-50	2.4	350	N/A	-	715	365	-10	61.0	●	●	7
	PREM G 600 X	N/A	N/A	230	1-50	3.7	850	N/A	-	N/A	N/A	N/A		-	-	34
	PREM G 300/300 HL	●	●	230	1-50	5.2	935	TOC/ELE	400	1640	325/380	-8/-28	66.0	●	●	10
	PREM G 300/300 HH	●		230	1-50	4.2	590	TOC/TOC	-	1240	325/325	-8/-8	66.0	●	●	10
	PREM G 1100 H	●		230	1-50	3.8	570	TOC	-	1220	655	-8	62.0	●	●	37
	PREM G 1100 L		●	230	1-50	4.5	920	HG	-	1540	620	-28	67.5	●	●	37
	PREM G 1100 M	●		230	1-50	4.1	640	HG	-	1230	590	-10	62.0	●	●	37
	PREM G 1350 H	●		230	1-50	4.7	655	TOC	-	1400	745	-8	62.0	●	●	48
	PREM G 1350 L		●	230	1-50	4.6	935	HG	-	1555	620	-28	67.5	●	●	48
	PREM G 1350 M	●		230	1-50	5	740	HG	-	1410	670	-10	62.0	●	●	48
PREM G 1350 F	●		230	1-50	4.4	660	N/A	-	1330	670	-10	61.0	●	●	7	
PREM G 600/600 HL	●		230	1-50	5.9	1060	TOC/HG	-	1900	405/440	-8/-28	66.0	●	●	48	
PREM B 600 H	●		230	1-50	2.5	350	TOC	-	755	405	-8	63.5	●	●	48	
PREM B 600 L		●	230	1-50	3.1	1020	HG	-	650	380	-28	67.0	●	●	48	
PREM B 600 M	●		230	1-50	2.7	390	HG	-	755	365	-10	63.5	●	●	48	
Bottom Mount	PREM S 450 H	●		230	1-50	2.1	295	TOC	N/A	620	325	-8	60.0	●	●	42
	PREM S 450 L		●	230	1-50	3.1	640	ELE	400	1020	380	-28	63.0	●	●	42
	PREM S 450 M	●		230	1-50	2.2	330	ELE	400	620	290	-10	60.0	●	●	42
	PREM G 550 H	●		230	1-50	2.5	350	TOC	N/A	755	405	-8	60.0	●	●	42
	PREM G 550 L		●	230	1-50	3.4	710	ELE	400	1150	440	-28	65.0	●	●	42
	PREM G 550 M	●		230	1-50	2.7	390	ELE	400	755	365	-10	60.0	●	●	42
	PREM S 1000 H	●		230	1-50	4.7	655	TOC	N/A	1400	745	-8	62.0	●	●	42
	PREM S 1000 L		●	230	1-50	4.5	920	ELE	900	1540	620	-28	67.0	●	●	42
	PREM S 1000 M	●		230	1-50	5	725	ELE	900	1395	670	-10	62.0	●	●	42
	PREM G 1200 H	●		230	1-50	4.7	655	TOC	N/A	1400	745	-8	62.0	●	●	42
	PREM G 1200 L		●	230	1-50	4.6	935	ELE	900	1555	620	-28	67.0	●	●	42
	PREM G 1200 M	●		230	1-50	5	740	ELE	900	1410	670	-10	62.0	●	●	42

*Under maximum load conditions

**BS 4196 Part 3 1991 Engineering method for determination of sound power level for sources in special reverberation test rooms. This will be the maximum sound level experienced when the cabinet is installed in a commercial environment.

For 60HZ application, glass door models are only available as 220/1/60.

Glass door freezer models, maximum ambient 32°C.

TOC = Timed Off Cycle HG = Hot Gas ELE = Electric

PREMIER RANGE SPECIFICATIONS

Finish

	Standard	Option
Exterior Shell	304 Stainless steel	-
Exterior Door	304 Stainless steel	-
Exterior Back	Coated Steel	304 Stainless steel
Interior Shell	Aluminium	304 Stainless steel
Interior Dished Base	304 Stainless steel	-
Exterior Base	Coated Steel	304 Stainless steel

Wet Fish and Heated Cabinets have 304 Stainless steel interior as standard with 304 stainless steel fixed racking.

Refrigeration System

All models (except fish models) have forced air refrigeration, Circular ducting for even temperature distribution and automatic defrost.

Fish models have static refrigeration system and manual defrost. A condenser filter is fitted to all refrigeration systems. This must be cleaned at regular intervals or when the "Clean Filter" message is displayed on the controller (See Operating Instructions).

All Top Mount meat/chill and freezer cabinets have hot gas defrost and all bottom mount versions have electric defrost.

Condensate water from the evaporator is dissipated in a vaporiser tray using the hot gas from the compressor, no external drain required (Except Fish cabinets).

All Top Mount cabinets have service access to the internal component parts via a removable lid on the insulated evaporator housing. (See Service Manual).

As an option Hydrocarbon (HC) refrigerant (R290/Care 30) can be supplied for all top mount models (Except Fish cabinets).

Fittings

Shelves are stainless steel Gastronorm 2/1 size (650 x 530mm) or (550 x 530mm) for slimline models. Maximum loading 40kgs per shelf, or 160kg per full door section. (evenly distributed) adjustable at 25mm intervals.

All models supplied with 100mm diameter castors (134mm overall). The following other options are available:

- 80mm diameter castor (108mm overall).
- 125mm diameter castor (159mm overall).
- 100mm or 150mm legs.
- Levelling bolts (Bottom mounts only).

Marine option includes Rat Proofing, Bulkhead Fixings and Marine Legs.

Wine Cabinets have fixed wood diamond lattice racking as standard. Glass door/strip lighting available as an option.

Fish Models are supplied with polypropelene fish boxes with stainless steel drainage plates. Floor drain also supplied.

Instrumentation

Flush fitting multi-lingual, digital, LED temperature display. Displays air temperature (with simple adjustment within pre-set limits) and simulated food temperature. Operation is LCD, menu driven.

Three operator access levels - user, manager and service. Count up clock on the LCD screen during defrost and defrost recovery, gives the time elapsed during defrost

Six operational visual and audible warning alarms with automatic, cancel display on three alarm conditions (door open, high and low temp) if the condition is rectified. The alarm sequence can also be viewed by the service engineer.

● High temp, also audible - will sound again after one hour if fault persists.

● Low temp, also audible - will sound again after one hour if fault persists.

● Door open alarm, also audible (Sounds after 8 minutes; door switch shuts off the evaporator fan immediately, compressor shuts down after 3 minutes). Once muted it will not sound again although the LCD will continue to flash.

(If the door remains open the high temp alarm is likely to sound after the appropriate period.)

● Clean condenser filter (not audible).

● Probe failure also audible. Can be muted, it will sound again hourly for one minute, as this fault requires a service call.



Up to 3 probes fitted - air, evaporator and condenser. Service due (not audible).

Door Specification

Easy to clean one piece lockable door which includes a wrap round roll formed handle and magnetic gasket. Single section hinging right hand standard (left hand option). Self closing, 90° dwell with 180° opening.

DIMENSIONS

Premier Gastronorm Cabinets

			
Gastronorm 500 700 x 800 x 1800	Gastronorm 550 700 x 840 x 2100	Gastronorm 600 700 x 800 x 2100	Gastronorm B 600 820 x 700 x 2100
			
Gastronorm 1100 1440 x 800 x 1800	Gastronorm 1200 1440 x 840 x 2100	Gastronorm 1350 1440 x 800 x 2100	Gastronorm 300/300 700 x 840 x 2100
			Gastronorm 600 P 700 x 865 x 2100
			Gastronorm 600/ 600 700 x 800 x 2100
			Gastronorm 1350 P 1440 x 865 x 2100

Premier Slimline Cabinets

		
Slimline 400 700 x 700 x 1800	Slimline 450 700 x 740 x 2100	Slimline 1000 1440 x 740 x 2100

NB. Allow 150mm above top mounts for ventilation.