

Thames Valley Catering Adds The New Foster 'Xtra' Range Of Refrigeration Products



THAMES VALLEY CATERING EQUIPMENT

your one stop supplier for all your catering needs

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July 10, 2013, 3:34 pm -- /EPR NETWORK/ -- Thames Valley Catering Equipment where pleased to announce today that they have officially launched the sale of the new Foster Xtra Refrigeration products range to their already extensive lines of refrigeration and catering equipment supplies.

Foster Refrigeration Equipment has always been well known as a leader in the UK's market place for their refrigeration equipment and have been building, producing and supplying a vast array of reliable, dependable, robust and innovative products which are now available to you in a new affordable range via Thames Valley Catering.

The Foster xtra range has cleverly been designed to provide a solution that meets all your refrigeration requirements on a budget. Available at a competitive price, the range includes a suite of value for money cabinets, counters and blast chillers, offering reliable products you can depend on.

The Cabinets on offer are the 600 litre XR600H refrigerator and XR600L Freezer single door units (pictured top right) and the 1300litre double door XR1300H refrigerator and XR1300L freezer. All of these units have a stainless steel exterior and aluminium interior, adjustable 2/1GN shelving, easy read digital controllers, removable door gaskets, fan assisted cooling, castors and door locks fitted as standard and fully automatic operation. The Xtra cabinet freezers and cabinet refrigerators can be found here and here respectively.

Two counter refrigerators are available the two door 280 litre XR2H (pictured below) and three door 435 litre XR3H both of which have 1/1GN shelves as well as all of the benefits of the cabinets shown above can also be supplied with 100mm splash backs, basket drawers and rear stainless covers for those units located in the centre of the kitchen.

There are also 3 xtra economic blast chillers available from the Foster xtra range; the XR10 (10kg chilling capacity), XR20 (20kg chilling capacity and XR35 (35kg chilling capacity) pictured below. All of these blast chillers have a stainless steel interior and exterior with shelf positions set 75mm apart to maximise capacity. Microprocessor controls provide food safe chilling from +70°C to +3°C in 90 minutes with hard and soft chill options. The units are also designed with no visible screws or dirt traps for ease of cleaning and will operate to high ambient temperatures up to approx 40°C.

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