Banquetmaster Cabinets

GBM 1X & GBM 2X

Service Manual

BANQUETMASTER CABINETS

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Temperature Range	85° to 87°c	85° to 87°c
Capacity - Litres	285	506
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Trayslides (Pairs)	8	17
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INTRODUCTION

Banquetmaster is designed to hold cooked food at optimum temperature and not a food warming cabinet. When the machine is plugged in it will maintain an operating temperature of +85 to +87°c. When unplugged it can maintain temperatures of 70°c+ for up to one hour without power (depending on food type and quantity).
They can be used for storage of chilled foods such as salads and desserts by inserting prechilled eutectic plates. Cold food can be maintained below 5°c for around 3 hours (depending on food type and quantity). Lidded containers should be used on the heated range to maintain the moisture content in the food.

CABINET DESCRIPTION

The cabinets are manufactured as a one piece foamed shell with stainless steel interior and exterior.
A fan assisted heating element is used to maintain the cabinet temperature.
Temperature is controlled by a microprocessor control with digital temperature display.
In the event of high temperature a safety thermostat will terminate the heater and fan and cause a red light to illuminate.
A stainless steel pan is built in and should be filled with water to provide humidity within the cabinet; it is recommended that food is covered during heated storage.
A grap handle is fitted at the rear for ease of mobility. Bumper bars are fitted to the side clads and door to protect against damage.
Four rubber casters are fitted to the base, two with easy lock brakes

POSITIONING/ UNPACKING

Unpacking

The cabinet is mounted on a pallet and shrinkwrapped. Keys and wiring diagram are supplied in a clear pocket stuck to the front of the cabinet. Carefully remove the shrink-wrapping. Make sure that any sharp instrument used does not damage the cabinet.

Remove protective plastic film from cabinet body. For clean removal, carefully run a sharp blade along joint and edges. Remove quality stickers and plastic cover strip from the black door trims.

Removal of pallet

Remove fittings from inside the cabinet. Unbolt the retaining bolts which secure the cabinet to its pallet. Move the cabinet over the back of the pallet and bolt castors into the rear castor mounting holes. To fit the front castors, tilt the cabinet backwards, remove the pallet and bolt the front castors into the front mounting holes.

CASTORS

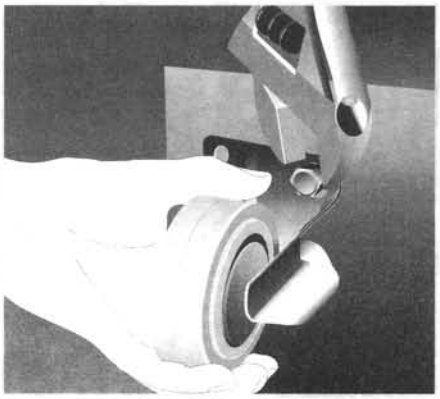
These are boxed with the shelves and shelf supports inside the cabinet.

Banquetmaster models are supplied with 100mm castors, fixed to the front and lockable swivel to the rear.

NB. ENSURE THAT CASTORS ARE SECURELY TIGHTENED ON INSTALLATION.

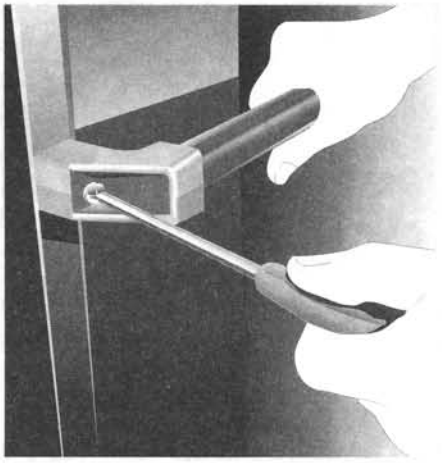
Check level of the cabinet with a spirit level. If the cabinet is not level the door may not close correctly. Cabinet levels may be adjusted as follows:

Insert spacers between the appropriate castor and the base of the cabinet until the level is achieved.



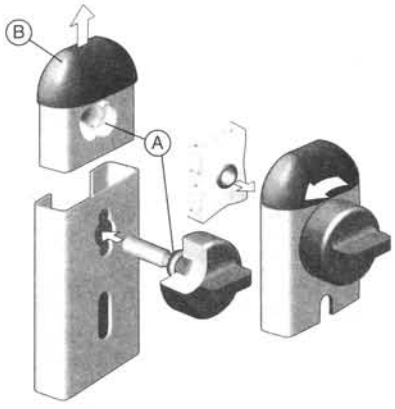
REAR MOUNTED HANDLE

This is packed with the other fittings. Secure to the rear of the cabinet with the scr[illegible]ovided.



SHELVING

Removable Shelf Support



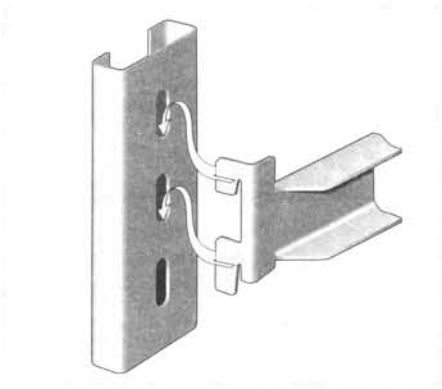
Uprights:

To remove unscrew retaining studs at top and bottom of upright, this will allow the verticle support to be lifted away. The retaining studs are held in position in the vertical support by means of a collar and groove arrangement shown at (**A**). A sharp tug on the stud will disengage it from the collar so that it and the end plug (**B**) can be removed if necessary ie. for cleaning purposes.

NB. BEFORE REPLACING VERTICAL SUPPORTS AND/OR TRAYSLIDES, TRAYS AND SHELVES, WIPE THE CABINET WITH A CLEANER APPROVED FOR FOOD CONTACT SURFACES.

ENSURE THE RETAINING STUDS IN THE VERTICAL SUPPORTS ARE TIGHT.

SHELF/TRAY SUPPORTS



To fit trayslides insert the bottom projection into the vertical support and twist the trayslide with an upward motion to engage the top projection. Ensure the trayslides are parallel and level after fitting,

NB: ON MODEL GBM 1 X THERE IS ADDITIONAL STORAGE SPACE IDEAL FOR STORING EMPTY CONTAINERS DURING TRANSPORTATION.

INTERNAL HUMIDITY TRAY

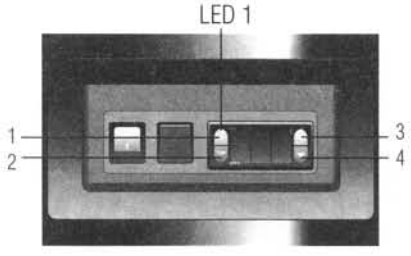
To help prevent uncovered food from drying out fill the humidity tray to approximately ⅔rd full. During operation the water will evaporate and re-filling the tank will be required.

USER OPERATION GUIDLINES

MTR 12 Temperature Controller

All controller parameters are factory set for optimum storage conditions. The parameters should only be adjusted by somebody familiar with the unit operation and controller functions.

The control panel contains the temperature display, illuminated green mains on/off switch & Red overheat warning indicator.



If the red warning indicator is illuminated the heating system is automatically switched off and to reset call a Foster authorised engineer.

Certain parameters however may be adjusted within limits to suit certain storage needs.

Operating Procedure	Button	Display Shows
Check set Point		
Press button 1 and release	set	Set point (flashing)
Increase set Point		
Press button 1 and release	set	Set point (flashing)
Press button 3 repeatedly	▲	Increasing set point
Decrease set point		
Press button 1 and release	set	Set point (flashing)
Press button 4 repeatedly	▼	Decreasing set point
Indicators		
LED 1 Heating On	●	
Temperature settings		
Heated +85/+87°C		

WARNING

ELECTRICITY AT WORK REGULATIONS 1989 (UK)

Before commencing any testing on this appliance for conformity with the Electricity at Work Regulations refer to the supply dealer for guidance on testing.

Some equipment is furnished with low voltage electronic components, which may be irreparably damaged if incorrect testing is applied. Foster Refrigerator (UK) Ltd accepts no responsibility for failures resulting from inappropriate testing.

SWITCHING ON

Allow cabinet to reach storage temperature before loading.

BEFORE LOADING:

Wipe the cabinet interior with a cleaner approved for food contact surfaces before loading food.

Cabinet supplied with suitable plug ready for direct connection to the mains supply.

Switch on via the green illuminated on/off switch. The cabinet is supplied with internal humidity tray, this should be filled with water prior to loading the food to help prevent uncovered food drying out.

NB DESIGNED TO HOLD PRE-HEATED FOOD NOT TO HEAT FOOD.

CLEANING/ MAINTENANCE

NB. BEFORE INTERNAL CLEANING, SWITCH OFF CABINET USING THE ON/OFF SWITCH ON THE CONTROL PANEL FACIA.

IMPORTANT: CLEANING INSTRUCTIONS

Cared for correctly, stainless steel has the ability to resist corrosion and pitting for many years.

We recommend daily cleaning with:

a. a spray cleaner or bactericide approved for stainless steel surfaces.

b. hot soapy water followed by wiping down with lint free towelling.

Always clean with the grain of the metal.

These methods are also suitable for aluminium surfaces.

Warning

High Alkaline cleaning agent or those containing bleaches, acids and chlorines are very harmful to stainless steel. Corrosion and pitting may result from accidental or deliberate application.

If any of these liquids should come in contact with your cabinet during general cleaning, wipe down the affected area IMMEDIATELY with mild soapy water and rub dry.

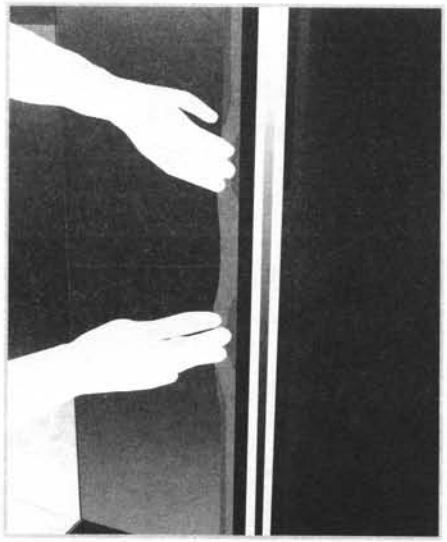
Never use wire wool or scouring powders on stainless steel or aluminium surfaces.

Stubborn staining of steel surfaces can be removed with non-abrasive cream cleaner or, in extreme cases, gently rubbing with "Scotchbrite" in the direction of the grain.

Internal surfaces; remove all contents and fittings at least once a month for thorough cleaning of shelves, floor and walls, using a mild disinfectant. Dry all surfaces and allow the cabinet to reach storage temperature before reloading. Check guards are secure. NB. All foodstuffs must be stored in back up store during the cleaning period.

Any spillages must be wiped clean immediately.

Door gaskets; clean monthly. Replace if not sealing correctly.



Castors; check monthly to ensure secure fitting.

HAZARDS

Safeguard children when discarding an old cabinet by breaking off door latches, locks and hinges.

OPERATIONAL FAILURE

Before calling in a service engineer check:

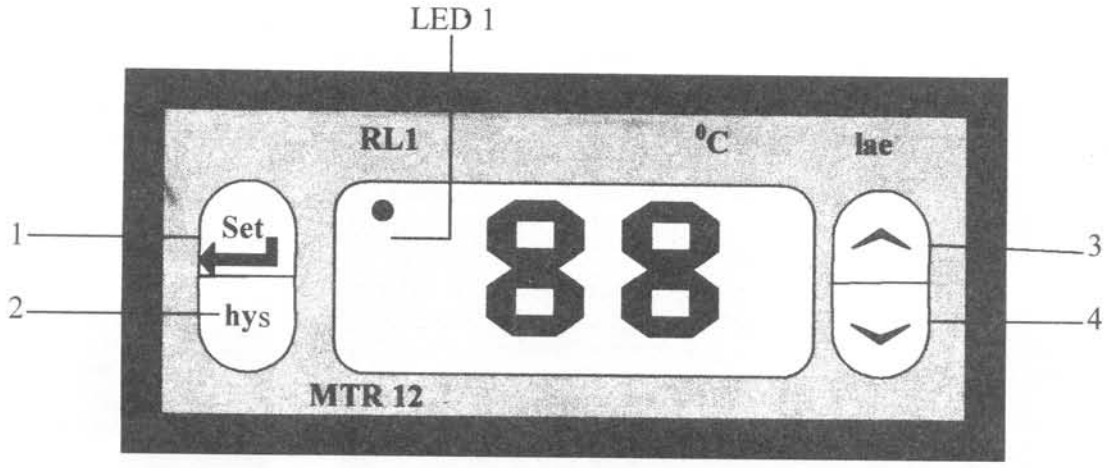
- Power failure (power may be off at source).
- Plug may be loose or pins bent, preventing contact.
- Blown fuses.
- Low voltage in line.

When requesting a service call quote serial no. (E-) and model no. from silver label inside door.

3. CONTROLLER AND OPERATION

1.0 The microprocessor Control — (Part number 00-554020)

All Control parameters are factory set for optimum storage conditions. The parameters should only be adjusted by persons familiar with the Controller functions and unit operation.
Certain parameters may be adjusted within limits to suit certain storage needs.



Operating Procedure	Button	Display Shows
1.1 Check set point		
Press button 1 and release	Set	Set point flashing
1.2 Increase set point-		
Press button 1 and release	Set	Set point flashing
Press button 3 repeatedly	▲	Until required setting displayed
1.3 Decrease set point		
Press button 1 and release	Set	Set point flashing
Press button 4 repeatedly	▼	Until required setting displayed
1.4 Check hysteresis		
Press button 2 and release	hys	Hysteresis
1.5 Change hysteresis		
Press button 2 and release	hys	Hysteresis
Press button 3 repeatedly	▲	Increase hysteresis
Press button 4 repeatedly	▼	Decrease hysteresis

Factory Setting Procedure	Button	Display Shows
1.0 Switch off unit		
Press button 3 and 4 simultaneously	▲ + ▼	nothing
Switch on unit		
Release buttons 2 and 4	▲ + ▼	Par
1.1 Change minimum set point		
Press button 1 and release	Set	v SP (minimum set point)
Press button 1 and release	Set	-50
Press buttons 3 or 4 repeatedly	▲ or ▼	v SP — increases or decreases
1.2 Maximum set point		
Press button 1 and release	Set	^ SP (minimum set point)
Press button 1 and release	Set	150
Press buttons 3 or 4 repeatedly	▲ or ▼	^ SP — increases or decreases
1.3 Minimum off time		
Press button 1 and release	Set	rt1 (minimum rest time)
Press button 1 and release	Set	00
Press buttons 3 or 4 repeatedly	▲ or ▼	rt1 — increases or decreases
1.4 Probe failure		
Press button 1 and release	Set	FP1 (probe failure)
Press button 1 and release	Set	Off
Press buttons 3 or 4 repeatedly	▲ or ▼	Off or On
1.5 Probe offset		
Press button 1 and release	Set	Adj (probe offset)
Press button 1 and release	Set	00
Press buttons 3 or 4 repeatedly	▲ or ▼	+ or - value
1.6 Temperature Hysteresis		
Press button 1 and release	Set	Hyl
Press button 1 and release	Set	10
Press buttons 3 or 4 repeatedly	▲ or ▼	+ or - value
1.7 Exit Procedure		
Press button 1 and release	Set	uSP
Press buttons 3 and release	▲	Par
1.8 Switch off unit to retain changes		
1.9 Switch on unit to commence operation		

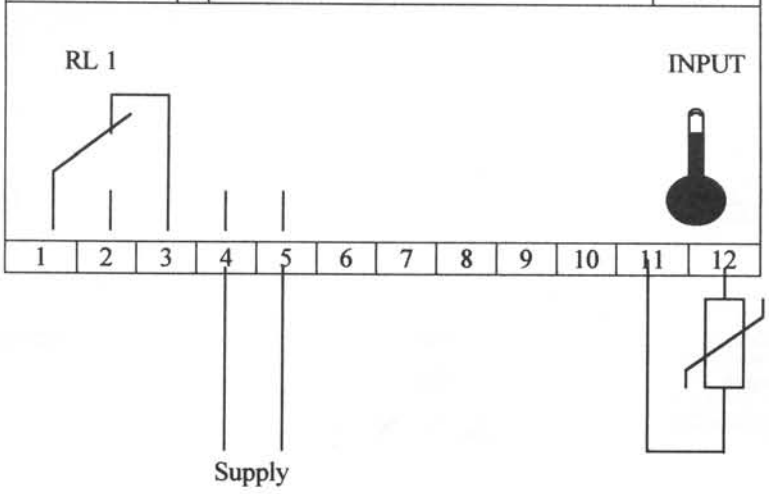
4. CONTROLLER SETTINGS

MTR 122 TEMPERATURE SETTINGS TO BE CHANGED FROM STANDARD

Parameter No.		1	2	3	4	5	6
MTR 122 Temperature Settings	**Set Point**	**Min Set Point**	**Max Set Point**	**Comp Min Off Time**	**Probe Failure**	**Display Offset**	**Temp Hysteresis**
Minemonic		v SP	^ sp	rtl	PF1	Adj	Hy1
Std. Settings	10	-50	+150	0	OFF	0	3
PREFIX							
GBM	**Banquetmaster Cabinets**						
GBM 1X	87	80	90	0	OFF	0	-2
GBM 2X	87	80	90	0	OFF	0	-2

5. ELECTRICAL CONNECTIONS MTR 122 TIRES

Model : MTR 122 T1RES – Foster No 00-554020			
INPUT		- 50 +150c	PTC
RL 1		8 (1) A 240 V ac	Cool
POWER		230 V + or – 10 %	2W



6. TECHNICAL DATA

Model Ref	Storage Temp	Net Storage cap litres	Ambient temp °C	Humidity RH	volts	phase	Hz	Power absorbed (W)	Run Amps	Heat output (W)
GBM 1X	85 to 87	285	16°C	80%	230	1	50	800	3.50	800
GBM 2X	85 to 87	506	16°C	80%	230	1	50	1000	4.40	1000

7. ACCESS

GBM 1X

(see page 10 for general arrangements)

The MTR 122 controller is accessible from the front of the unit for all programming functions.

IMPORTANT - all repairs must be carried out with the mains electrical supply disconnected and by a competent person.

Access to electrical connections.
To gain access to the electrical connections you must firstly remove the unit cover, this is achieved by removing the two rubber inserts found at each end of the cover. With a number 2 Pozi head screwdriver unscrew the screws securing it to the front of the electrical box cover. Once the cover is removed the terminal block and the overtemperature thermostat can be seen.

Controller replacement
Remove the unit cover as described previously. Disconnect the cables ensuring that all cables are correctly identified for correct refitting. Release the two retaining clips fitted to each side of the Controller and slide the part forward through the cut out in the unit cover. Remove it from the unit. Reverse the procedure for fitting the new Controller. Programme the controller using the information given in the setting up instructions.

Temperature probe replacement - *(see page 11 for details)*
Disconnect the probe from the Controller. Unclip the probe wire from the top of the unit. Inside the unit at the top there is a metal cover which should be removed. To remove the airduct remove the two rubber inserts in the cover at the top and release the retaining screws. Proceed to the bottom of the air duct and remove the two screws viewed through the 20mm perforations in the duct. Remove the duct. Remove the sensor located between the fan and the heater from it's clip and withdraw it from the unit. For fitting a replacement reverse the procedure ensuring that all covers are refitted correctly.

Red overtemperature light illuminated
With the cover removed as described reset the thermostat by depressing the green switch on the top right hand side above the temperature scale. If the unit starts immediately check if the fan is working, normally. If not disconnect the mains supply and check for free rotation of the fan motor and test the windings for open circuit condition. If satisfactory reconnect to the electrical supply and check connections. If the fan is working check that the air ducts are not obstructed. If the overtemperature thermostat can not be reset it is possible it will need replacing.

Overtemperature thermostat replacement
Remove the unit cover as described previously. Unscrew the two screws above and below the temperature scale attaching the thermostat to its bracket. Unclip the thermostat capillary from the top of the unit. Remove the metal cover and air duct as described previously. Remove the sensor located between the fan and the heater from its clip and withdraw it from the unit. For fitting the replacement reverse the procedure ensuring all covers are fitted correctly.

Heater replacement
Remove the rear airduct as previously described. Remove the heater from it retainers. Fit replacement heater to retainer. If reconnection is being made close to the heater and not in the external terminal block ensure the correct connectors are used and that the joints are sealed using a heat shrink sleeve or an approved alternative.

Fan motor replacement
The fan motor cover is located externally at the rear of the machine. Release the tension on the screws located in each corner but do not remove them. Slide the cover upwards to engage the keyhole slots and remove cover exposing the fan motor and the electrical connections. Disconnect the cables. Proceed to the inside of the cabinet and remove the airduct as previously described. Unscrew the three screws holding the fan assembly in place and remove it from the housing. Fit replacement assembly into the housing ensuring that the electrical connections are at the bottom, remake the electrical connections and replace all covers securely.

GBM 1X

(see page 12 for general arrangements)

The MTR 122 controller is accessible from the front of the unit for all programming functions.

IMPORTANT - all repairs must be carried out with the mains electrical supply disconnected and by a competent person.

To gain access to the electrical connections you must firstly remove the perforated panel at the top of the machine, this is achieved by removing the two screws securing the panel to the front unit cover and at the rear of the machine removing the two screws securing the panel to the cabinet. Remove the rubber grommet from the panel and slide the mains cable through the slot allowing the panel to be removed. For refitting reverse the procedure ensuring the mains cable and grommet are fitted correctly. The electrical connections are located on the right hand side viewed from the rear. Remove the four screws securing the lid to access the terminal block and overtemperature thermostat.

Controller replacement
Remove the unit cover as described previously. Disconnect the cables ensuring that all cables are correctly identified for correct refitting. Release the two retaining clips fitted to each side of the Controller and slide the part forward through the cutout in the unit cover. Remove it from the unit. Reverse the procedure for fitting the new Controller. Programme the controller using the information given in the setting up instructions.

Temperature probe replacement - *(see page 13 for details)*
Disconnect the probe from the Controller. Unclip the probe wire from the top of the unit. Inside the unit at the top there is a fan housing unscrew the three screws along the front edge and remove. Remove the airduct with a sharp forward motion releasing the spring clips from the retainers. Remove the duct. The sensor is fitted to the air deflector located between the fan and the heater. Remove it from its retaining clips and withdraw it from the unit. For fitting a replacement reverse the procedure ensuring that all the covers are refitted correctly.

Red overtemperature light illuminated

With the top perforated panel removed as described reset the thermostat by depressing the green switch on the top right hand side above the temperature scale. If the unit starts immediately check if the fan is working, normally. If not disconnect the mains supply and check for free rotation of the fan motor and test the windings for open circuit conditions. If satisfactory reconnect to the electrical supply and check connections. If the fan is working check that the air ducts are not obstructed. If the overtemperature thermostat can not be reset it is possible it will need replacing.

Overtemperature stat replacement

Remove the top perforated panel and cover as described previously. Unscrew the two screws above and below the temperature scale attaching the stat to its bracket. Unclip the stat capillary from the top of the unit. Inside the unit at the top there is a fan housing unsrew the three screws along the front edge and remove. Remove the duct. The stat sensor is fitted to the air deflector plate located between the fan and the heater. Remove it from its retaining clip and withdraw it from the unit. For fitting of a replacement reverse the procedure ensuring that all covers are refitted correctly.

Heater replacement

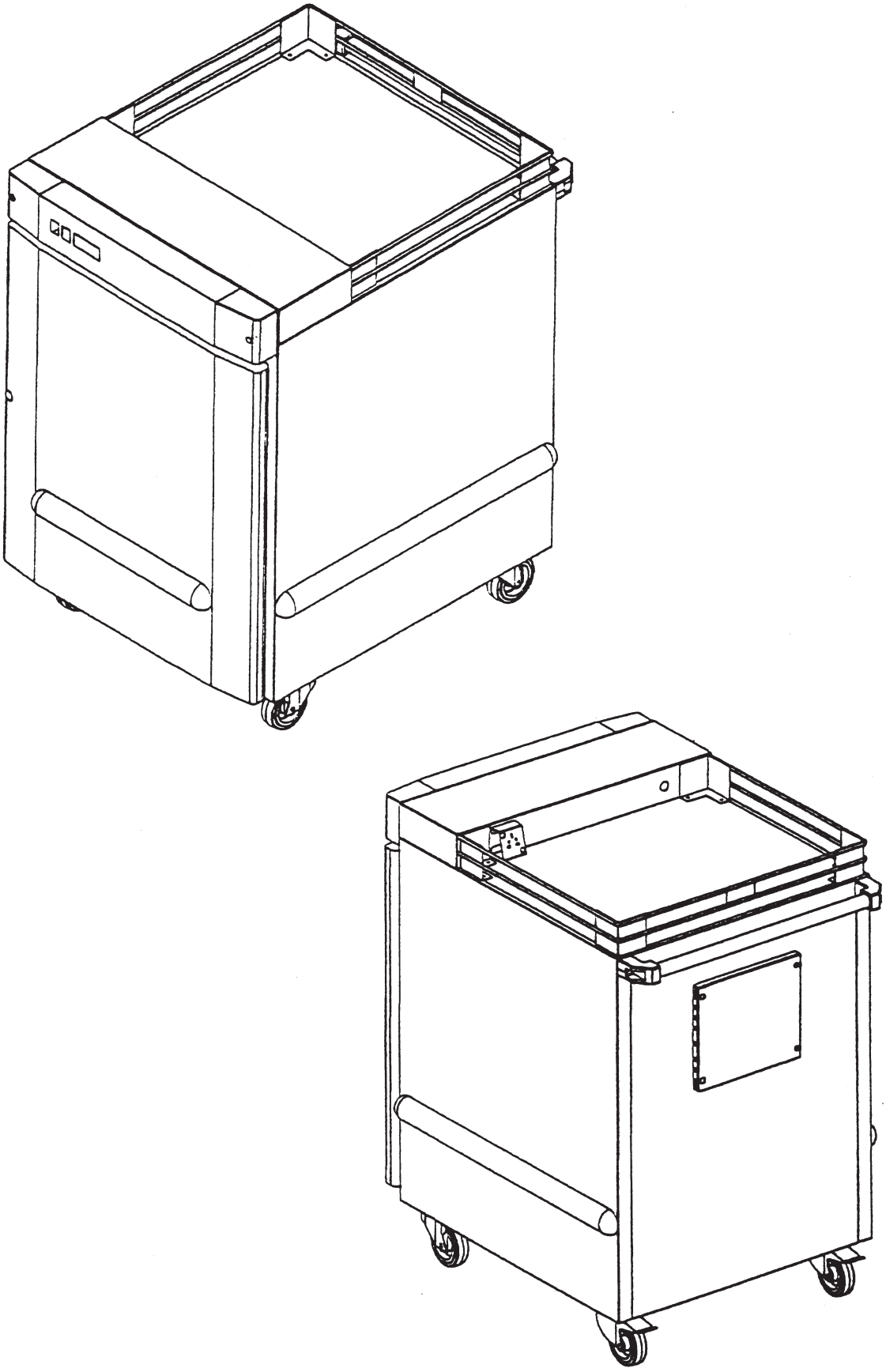
Remove the rear airduct as previously described. Remove the heater from its retainers. Fit replacement heater to retainer. If reconnection is being made close to the heater and not in the external terminal block ensure the correct connectors are used and that the joints are sealed using a heat shrink sleeve or an approved alternative.

Fan motor replacement

Remove the top perforated panel as described previously. Located externally on the top of the machine is the fan motor cover. Remove the cover exposing the fan motor and electrical connections. Disconnect the cables. Proceed to the inside of the cabinet and remove the fan housing as previously described. Unscrew the three screws holding the fan assembly in place and remove it from the housing ensuring that the electrical connections are at the rear with the V shape pointing forward. Remake the electrical connections and replace all covers securely.

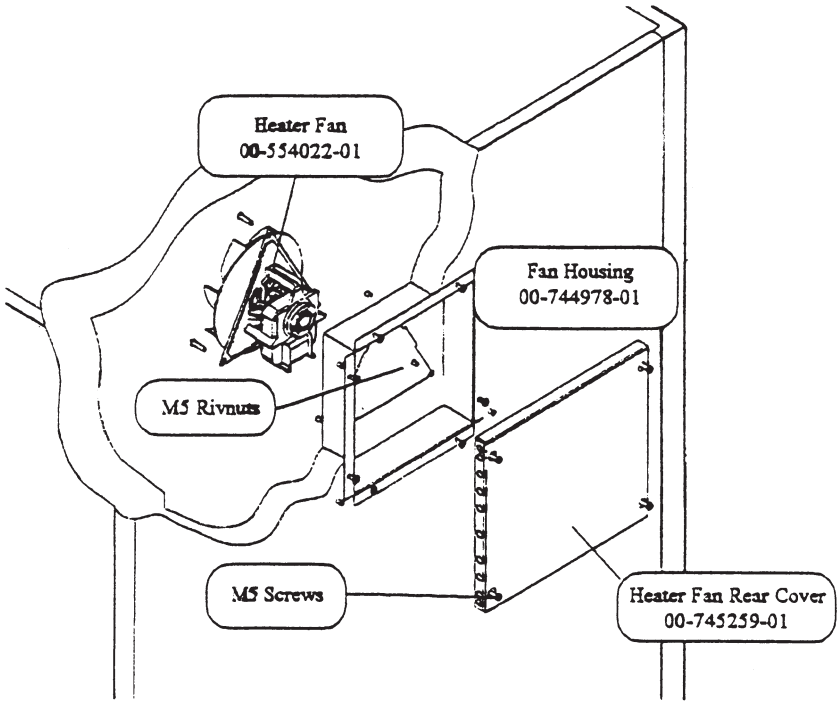
General Arrangement

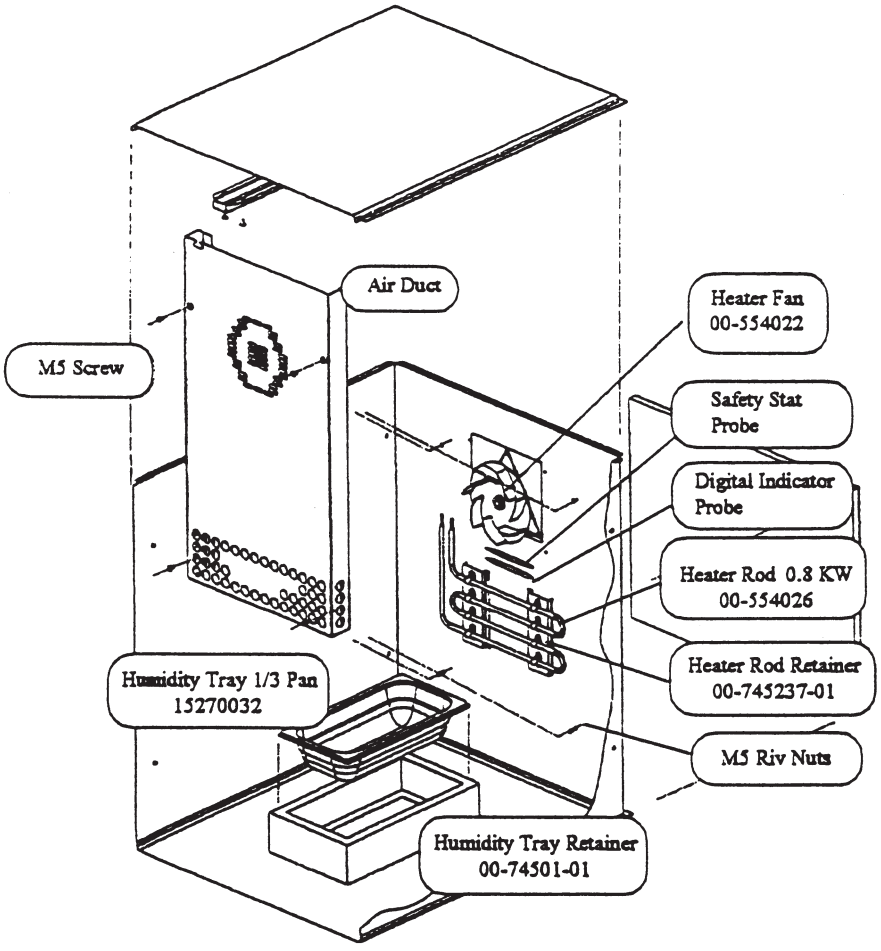
ISOMETRIC VIEW - GBM 1X



Blower Housing

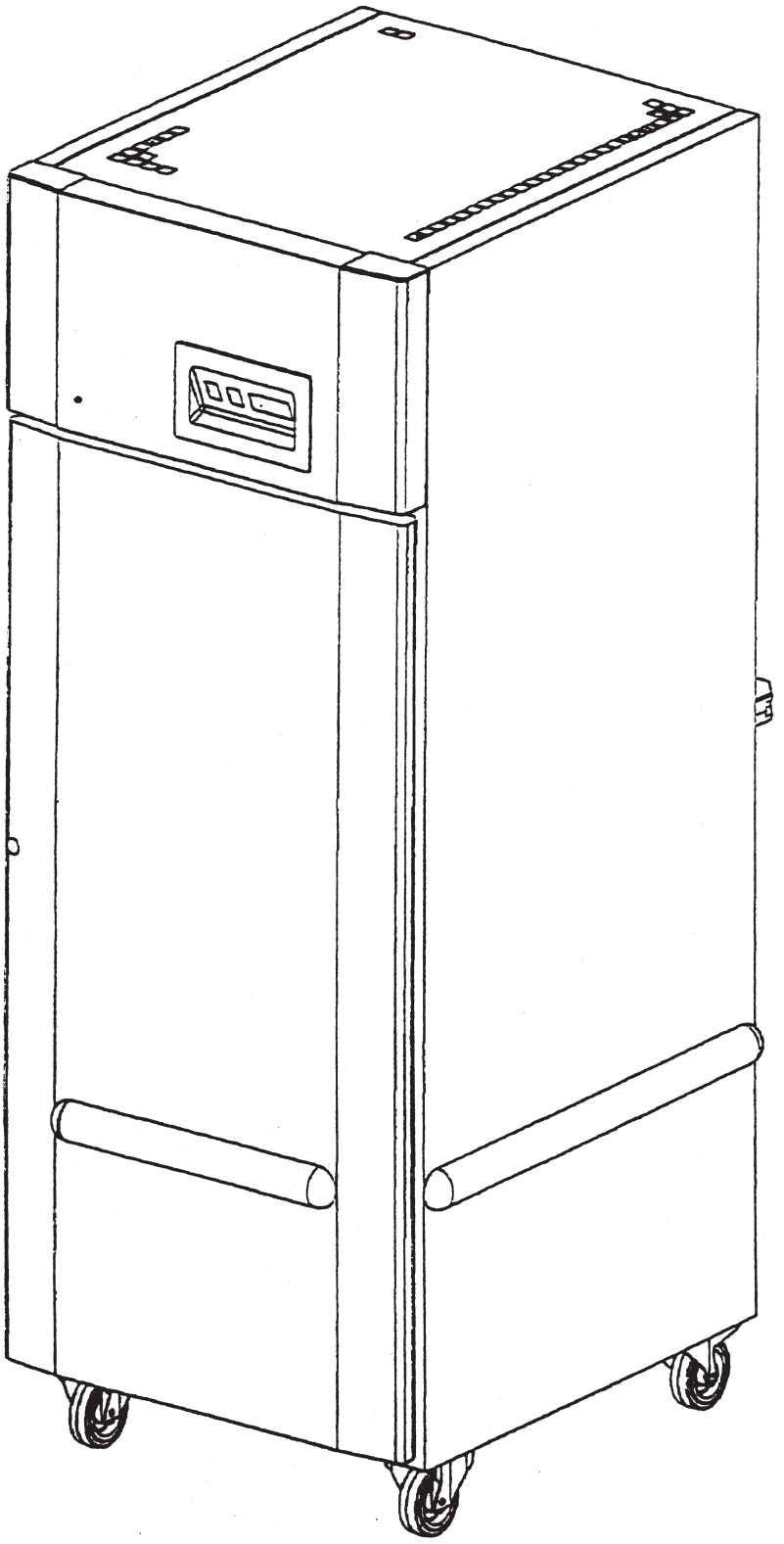
AIR DUCT AND HUMIDITY TRAY - GBM 1X





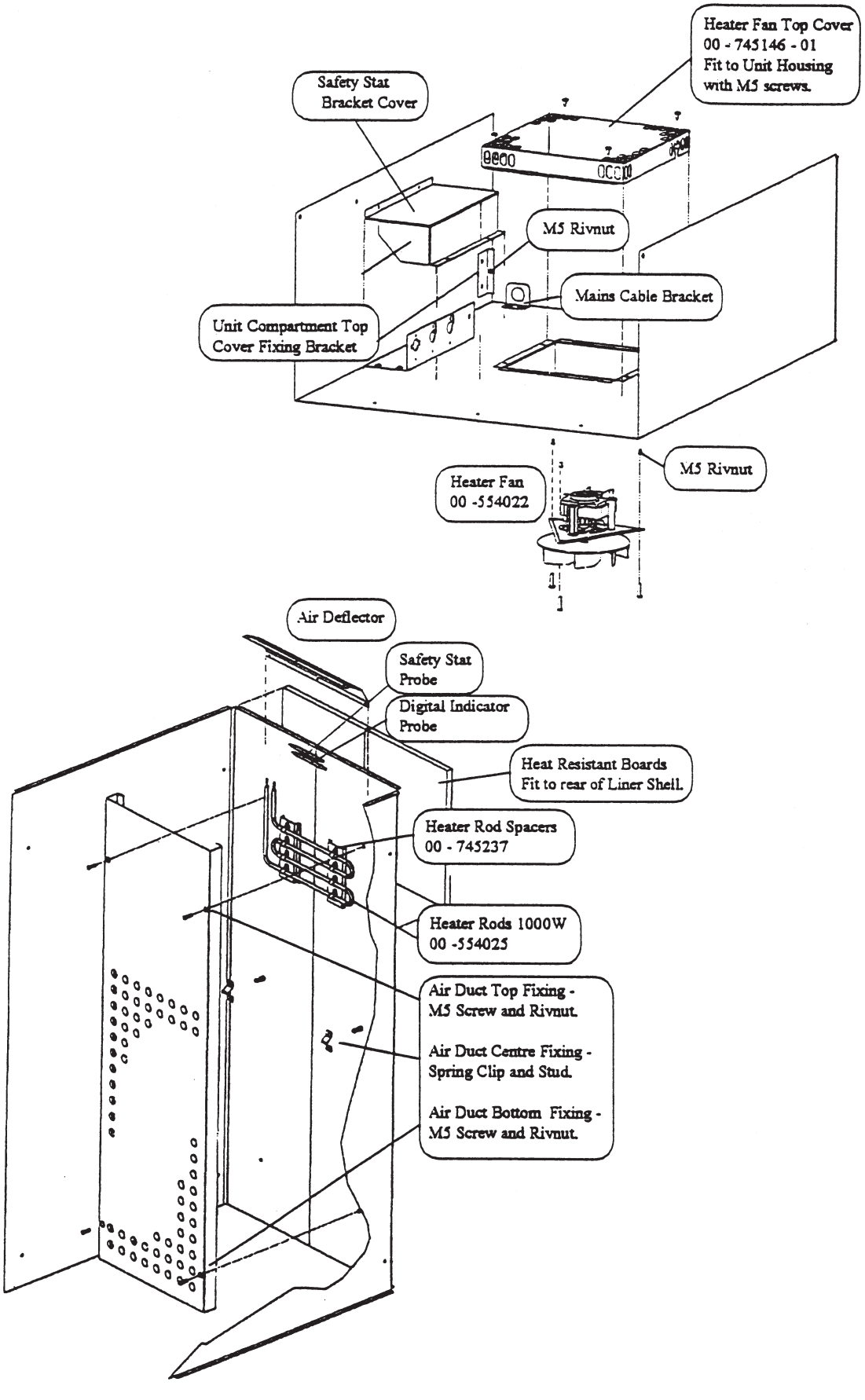
General Arrangement

ISOMETRIC VIEW - GBM 2X

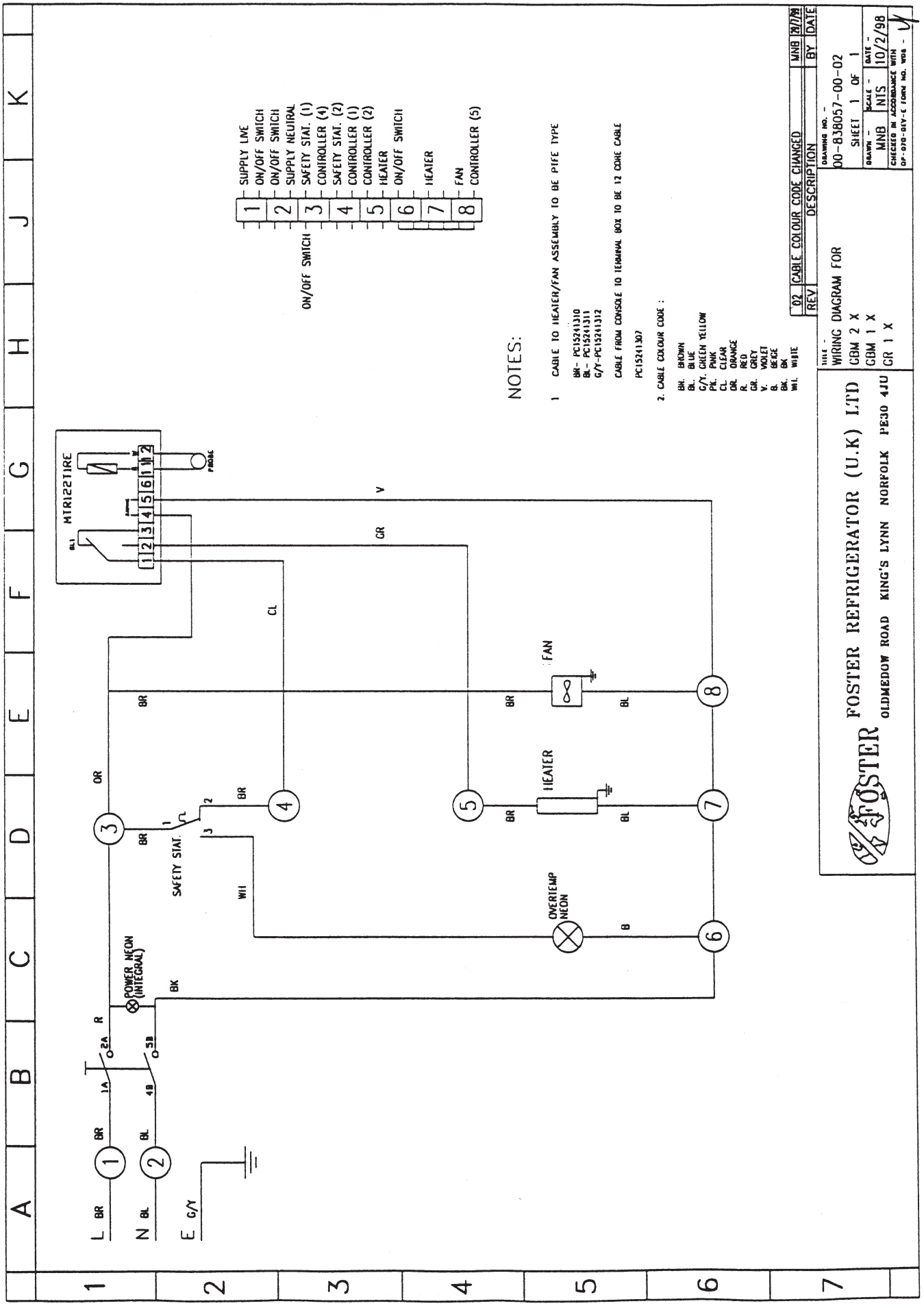


General Arrangement

HEATER FAN ASSEMBLY AND HEATER RODS - GBM 2X



8. WIRING DIAGRAM



9.

ILLUSTRATED

SPARE

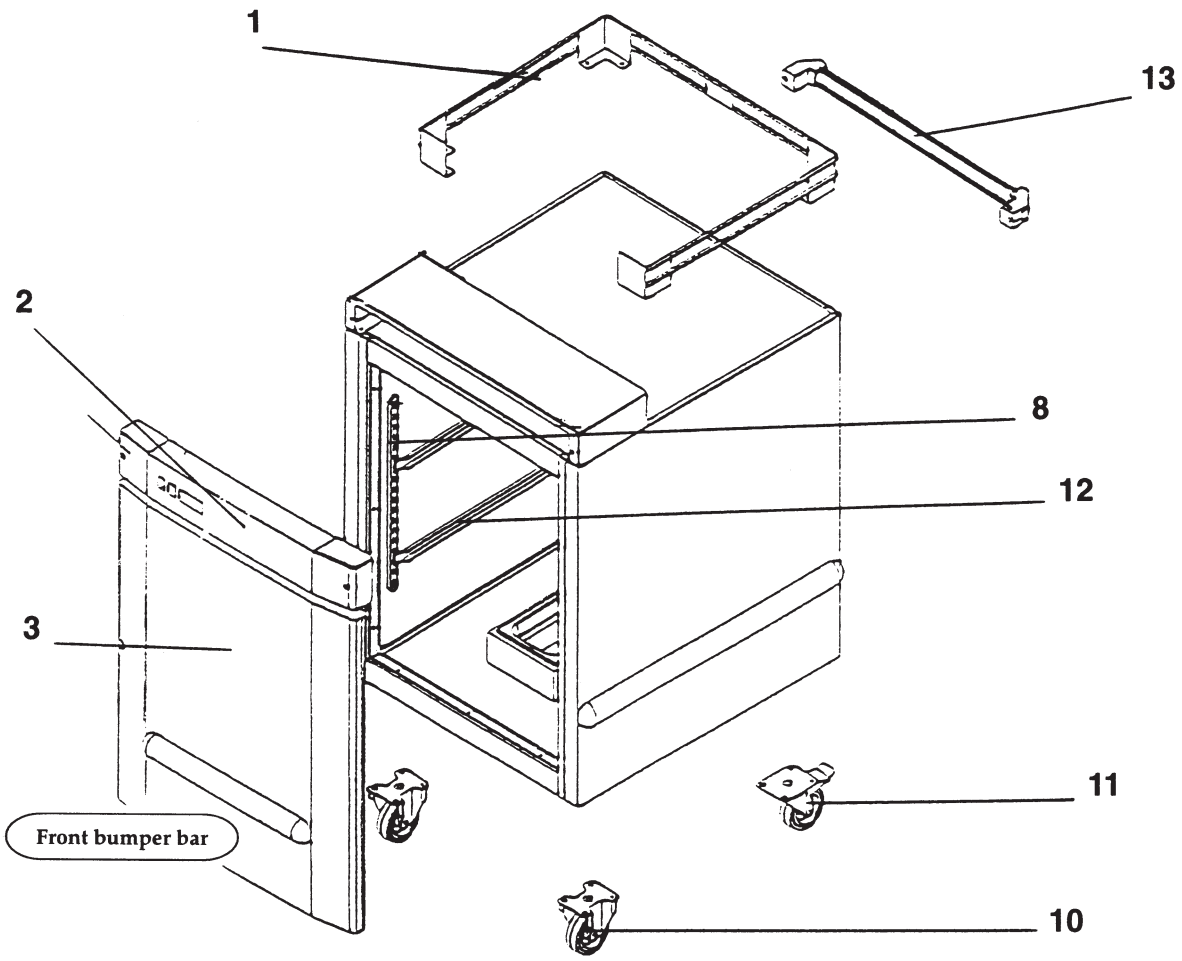
PARTS LIST

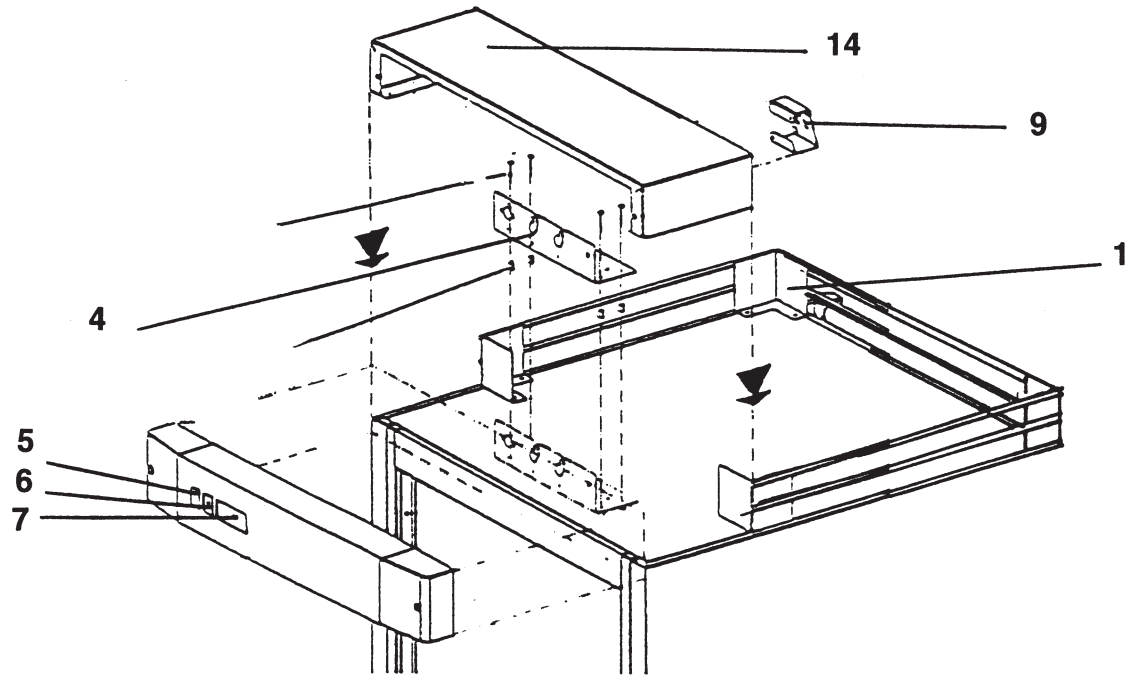
GBM 1X

No.	Item	Description	Part Number	GBM 1X
1	Anti Spillage Rail		00-554027	1
2	Unit Cover		ML-120046	1
3	Door		ML-120044	1
4	Temperature Stat Bracket		14200291	1
5	On / Off Switch	Green	F15243565	1
6	Overtemperature Neon	Red	F15244680	1
NI	Safety Stat	EMF 4UR3	F15452405	1
NI	As of October 1999 Heat Limit Stat Replaces safety stat F15452405	Range +60 to +150	00-554288	1
7	Digital Controller	MTR 122 T1RES	00-554020	1
8	Ladderack	521mm	F15233014	4
NI	Ladderack Thumb Screws	M5 Stainless Steel	F15560312	8
NI	Ladderack End Caps	Plastic	F15263020	8
9	Plug Retainer		00-745147	1
10	Castor	100mm Fixed	00-554024	2
11	Castor	100mm Swivel + Brake	00-554023	2
12	Trayslide	Supra Style	F15681050	16
13	Grab Handle		00-554019	1
14	Controller Housing Rear		00-745017	1
NI	Shelf	2/1 Stainless Steel French Spec		

NI = NOT ILLUSTRATED

General Arrangement
GBM 1X





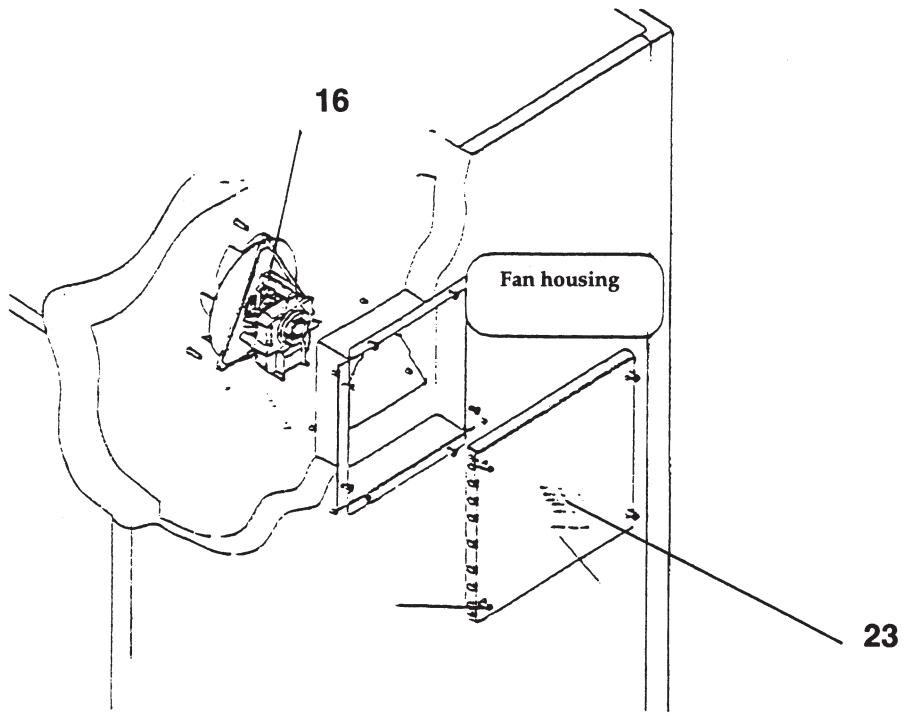
GBM 1X

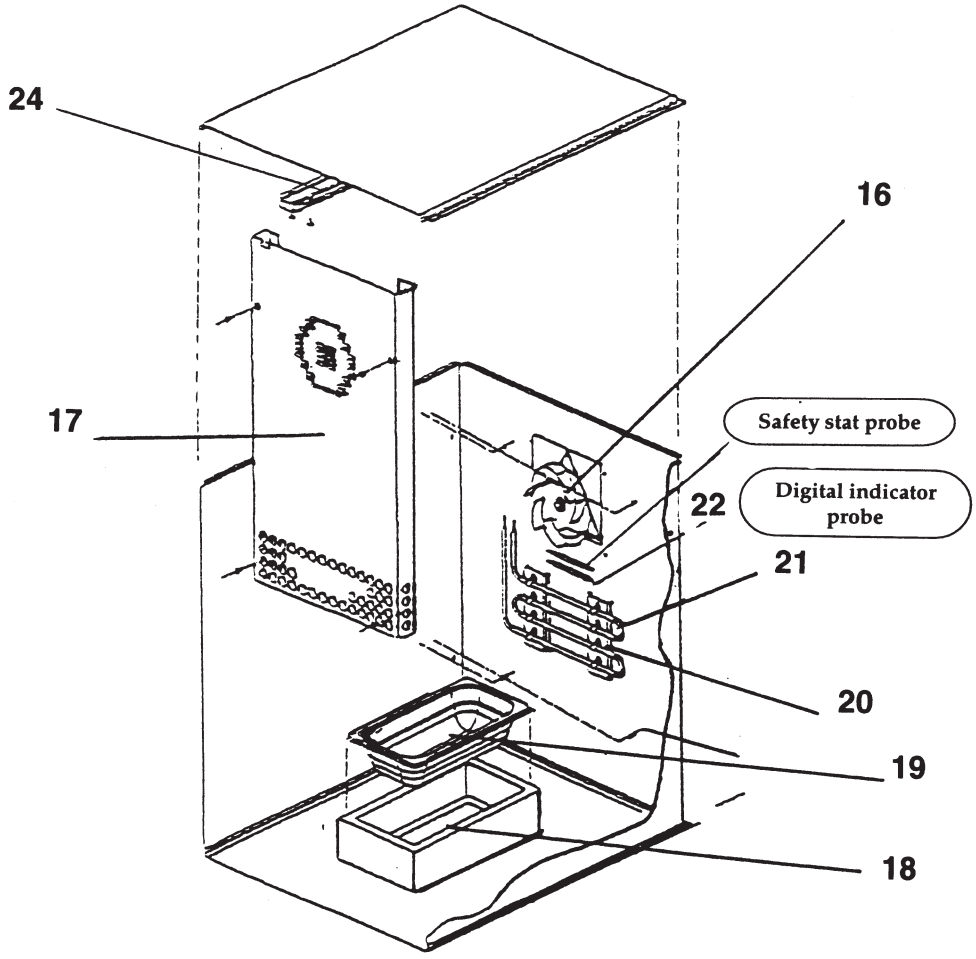
No.	Item	Description	Part Number	GBM 1X
16	Heater Fan	Oven Fan 240/50	00-554022	1
17	Air Duct		00-745231	1
18	Humidity Tray Retainer		00-745101	1
19	Humidity Tray Pan	1/3 Pan	F15270032	1
20	Heater Rod Retainer		00-745237	2
21	Heater Rod	0.8 KW	00-554026	1
22	Digital Indicator Probe		F15246144	1
23	Heater Fan Rear Cover		00-745259	1
24	Cable Trunking		00-745125	1

NI = NOT ILLUSTRATED

General Arrangement

BLOWER HOUSING, AIR DUCT AND HUMIDITY TRAY - GBM 1X





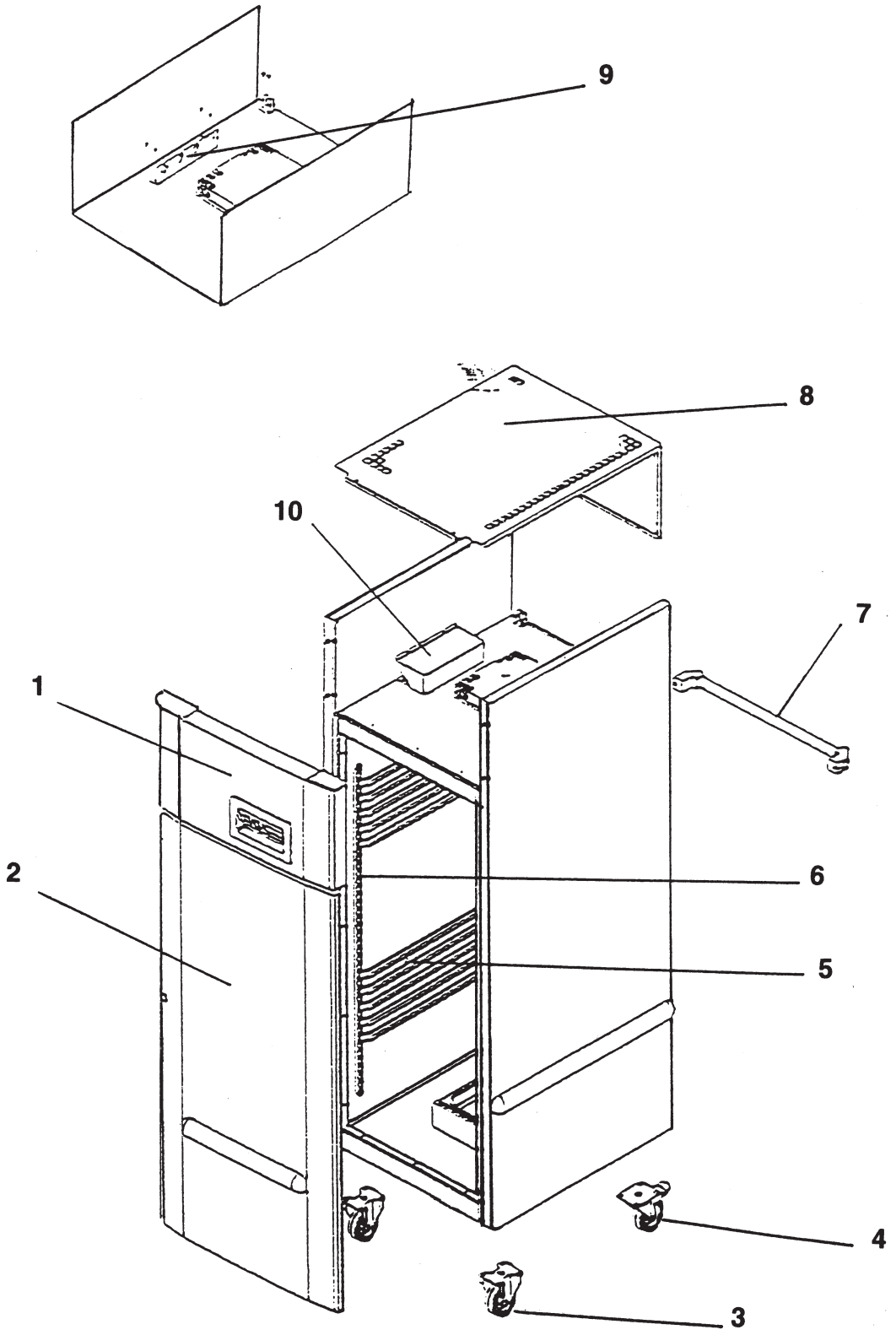
GBM 2X

No.	Item	Description	Part Number	GBM 2X
1	Unit Cover		00-745154	1
2	Door	Door S/S with bumper bar	ML-120045	1
NI	Door Gasket	3/4 Door Black	F15211732	1
3	Castor	100mm Fixed	00-554024	2
4	Castor	100mm Swivel + Brake	00-554023	2
5	Trayslide	Supra Style	F15681050	34
6	Ladderack	1196mm	F15233022	4
NI	Ladderack Thumb Screws	M5 Stainless Steel	F15560312	8
NI	Ladderack End Caps	Plastic	F15263020	8
7	Grab Handle		00-554019	1
NI	Plug Retainer	304 S/S	00-745147	1
8	Unit Compartment Cover	304 S/S	00-745007	1
9	Temperature Stat Bracket		F14200291	1
10	Temperature Stat Cover	Aluminium	00-745393	1

NI = NOT ILLUSTRATED

General Arrangement

EXPLODED VIEW - GBM 2X



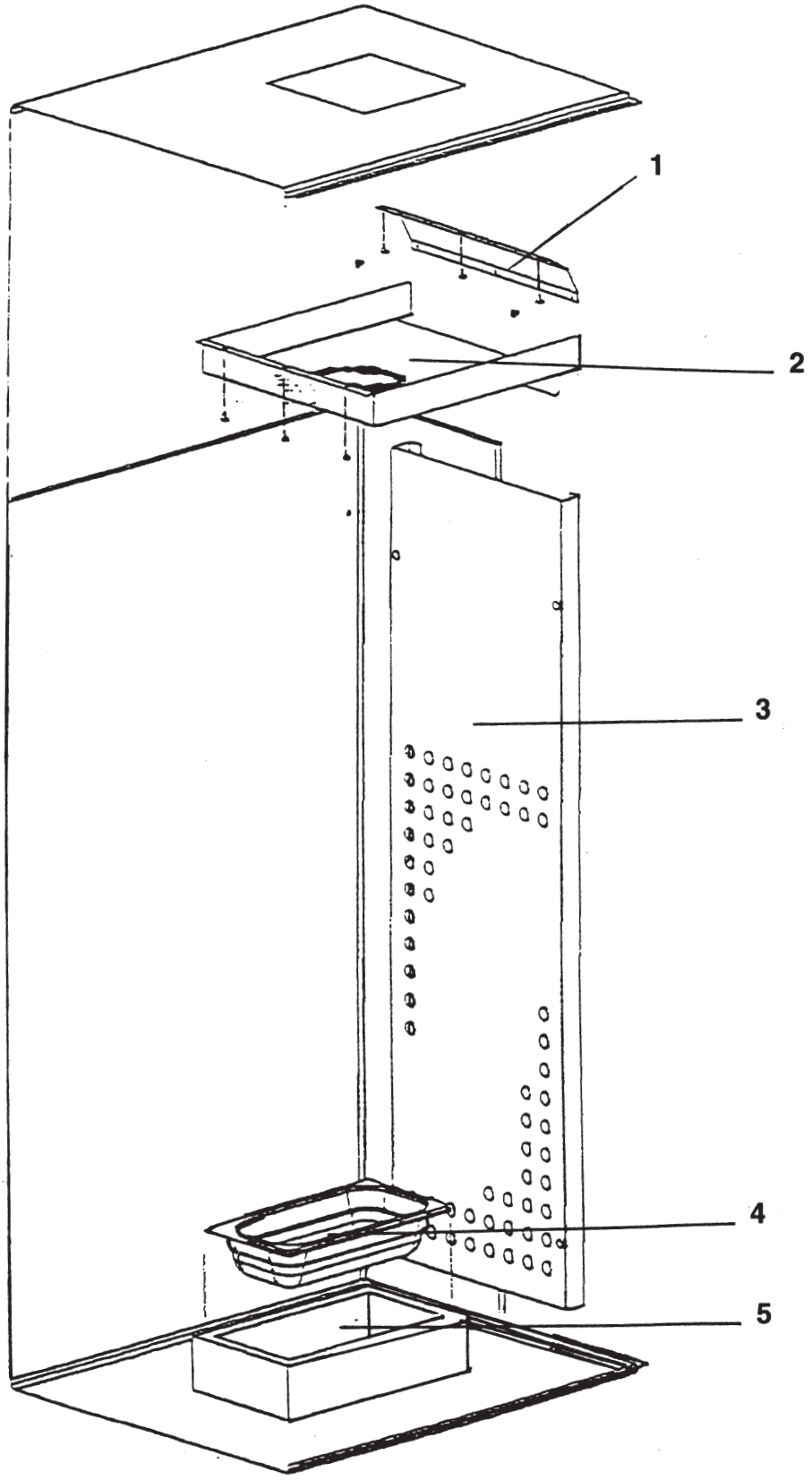
GBM 2X

No.	Item	Description	Part Number	GBM 2X
1	Air Deflector	Aluminium	00-838619	1
2	Top Air Return Duct	S/S	00-744930	1
3	Air Duct	S/S	00744936	1
4	Humidity Tray	1/3 Stainless Steel pan 65mm Deep	F15270032	1
5	Humidity Tray Retainer	S/S	00-745101	1

NI = NOT ILLUSTRATED

General Arrangement

BLOWER HOUSING, AIR DUCT AND HUMIDITY TRAY - GBM 2X



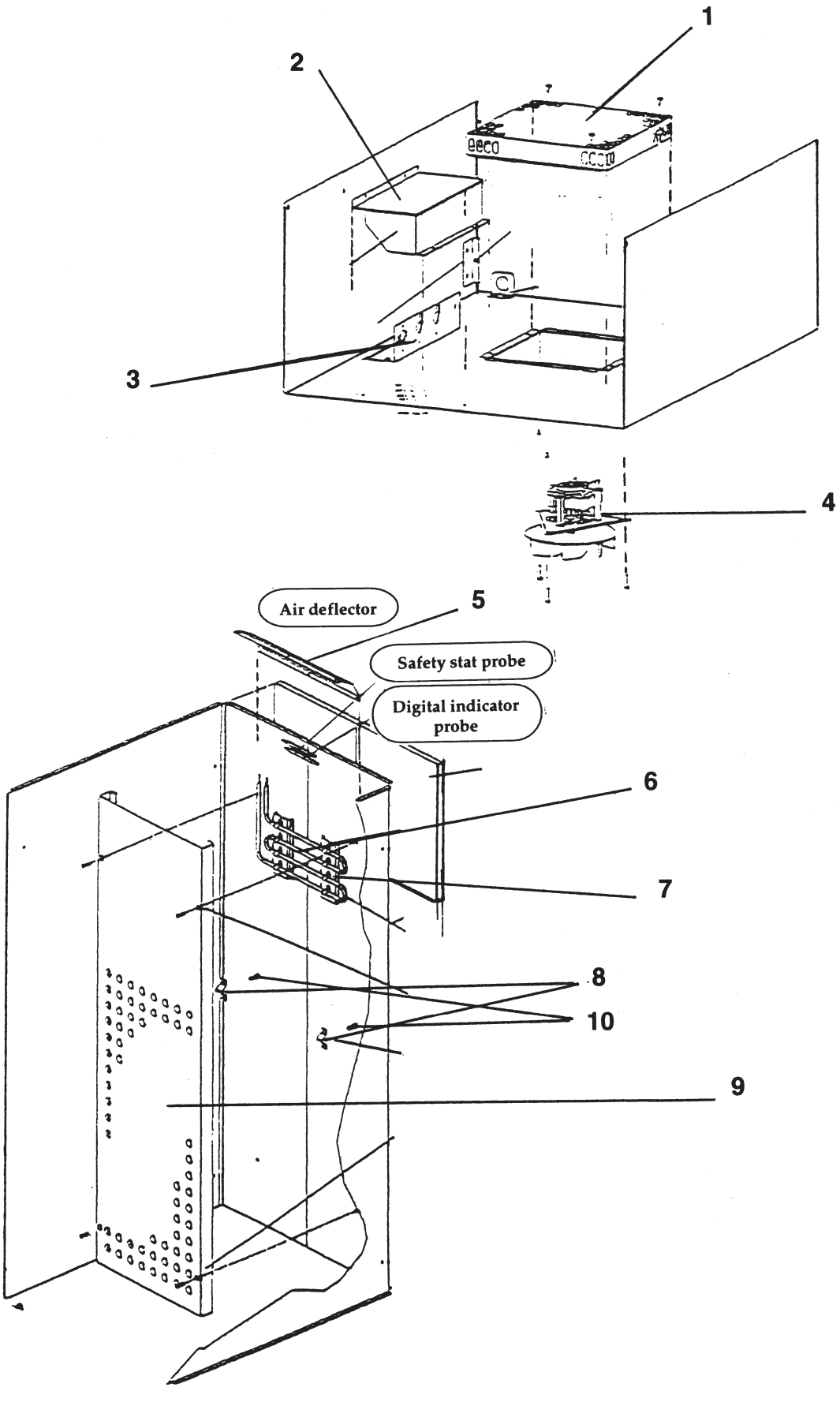
GBM 2X

No.	Item	Description	Part Number	GBM 2X
1	Heater Fan Top Cover	Aluminium	00-745146	1
2	Temperature Stat Bracket Cover	Aluminium	00-745393	1
3	Temperature Stat Bracket		F14200291	1
4	Heater Fan	Oven Fan 240/50	00-554022	1
5	Air Deflector		00-745507	1
6	Heater Rod	1000W	00-554025	1
7	Heater Rod Spacer		00-745237	2
8	Spring Clip		F15590004	2
9	Air Duct	S/S	00-744936	2
10	Studs	SRV 1691	F15590005	2
NI	Safety Stat	EMF 4U R3	F15452405	1
NI	As of October 1999 Heat Limit Stat replaces safety stat F15452405	Range +60 to +150	00-554288	1

NI = NOT ILLUSTRATED

General Arrangement

HEATER FAN ASSEMBLY AND HEATER RODS - GBM 2X



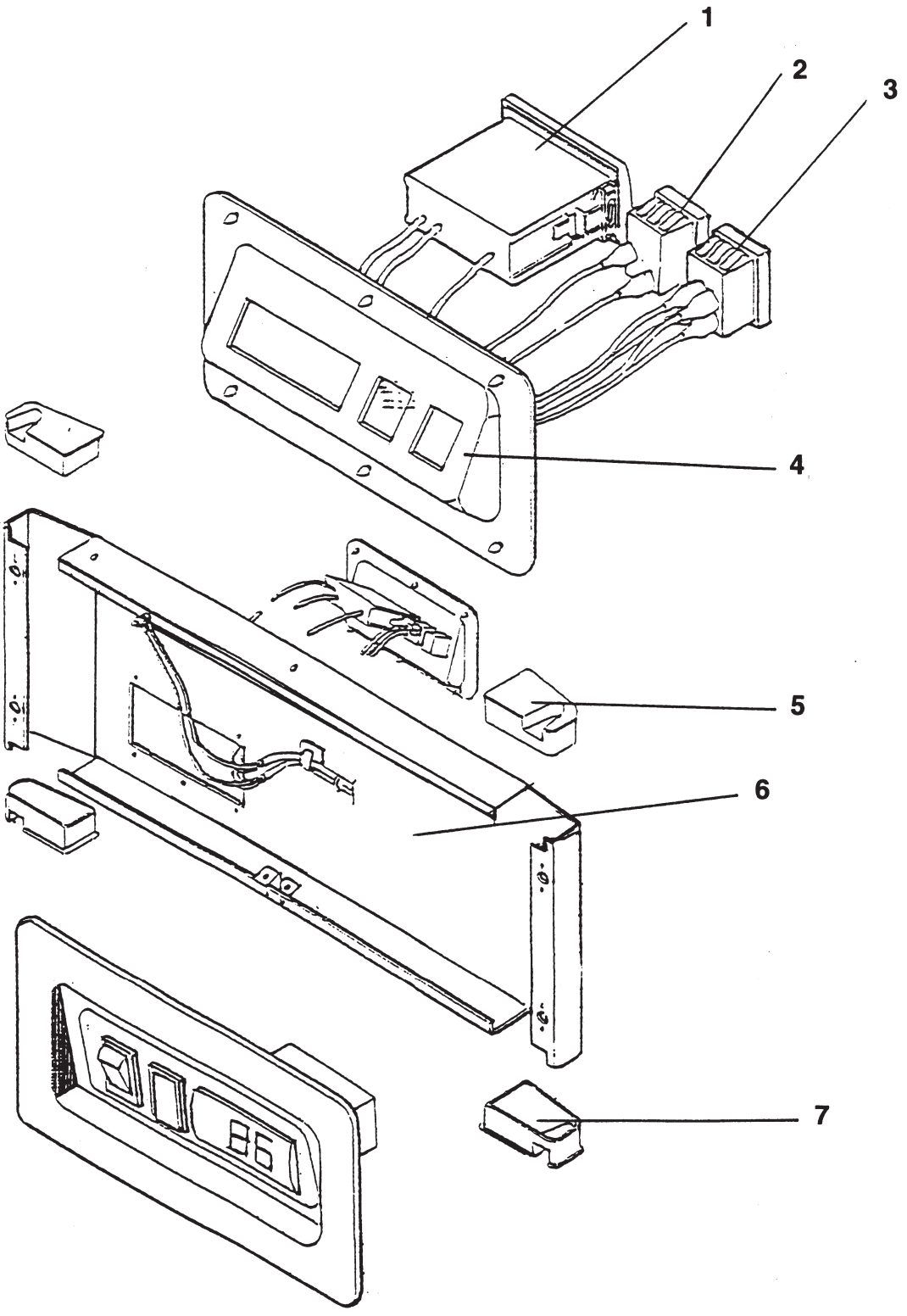
GBM 2X

No.	Item	Description	Part Number	GBM 2X
1	Digital Controller	MTR 122 T1RES	00-554020	1
2	Overtemperature Neon	Red	F15244680	1
3	On / Off Switch	Green	F15243565	1
4	Control Panel Recess	With Double Switch Position	F15680261	1
5	Unit Cover Endcap	Top Left Bottom Right	F15263027	2
6	Unit Cover		ML-120047	1
7	Unit Cover Endcap	Top Right Bottom Left	F15263026	2

NI = NOT ILLUSTRATED

General Arrangement

UNIT COVER ASSEMBLY - GBM 2X



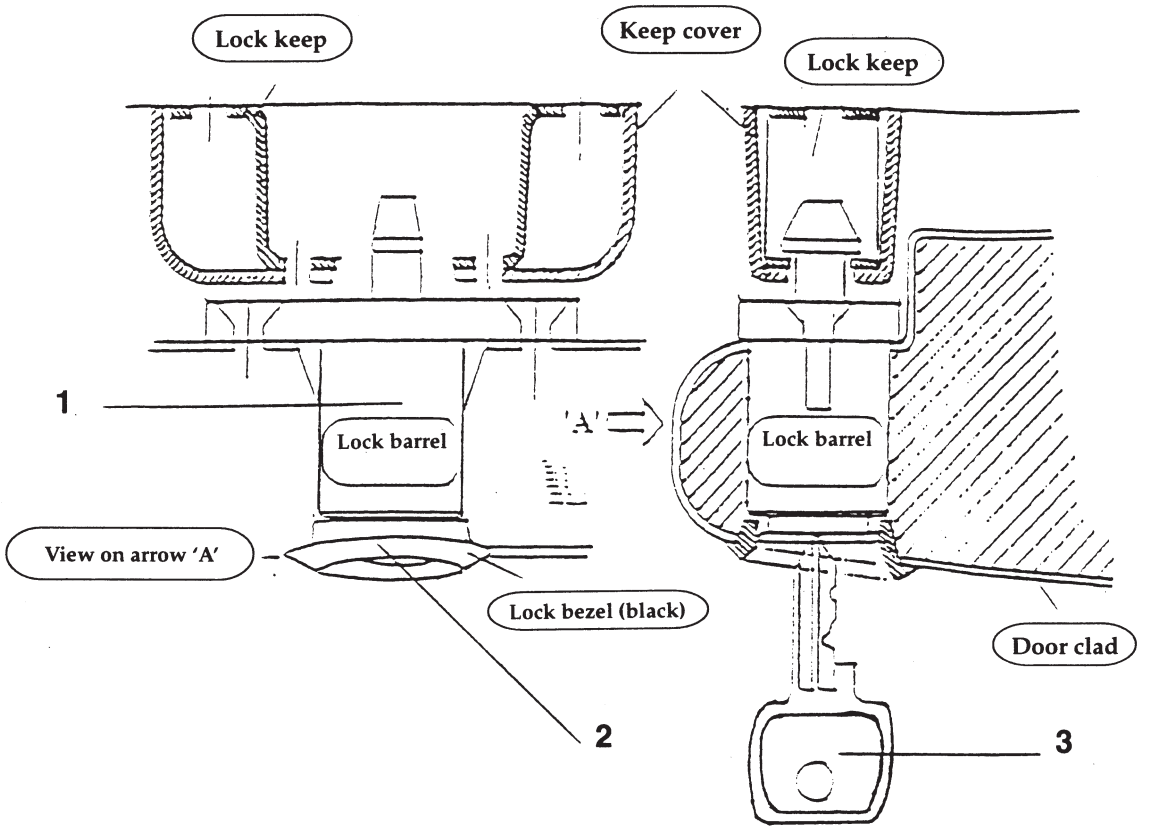
GBM 1X and GBM 2X

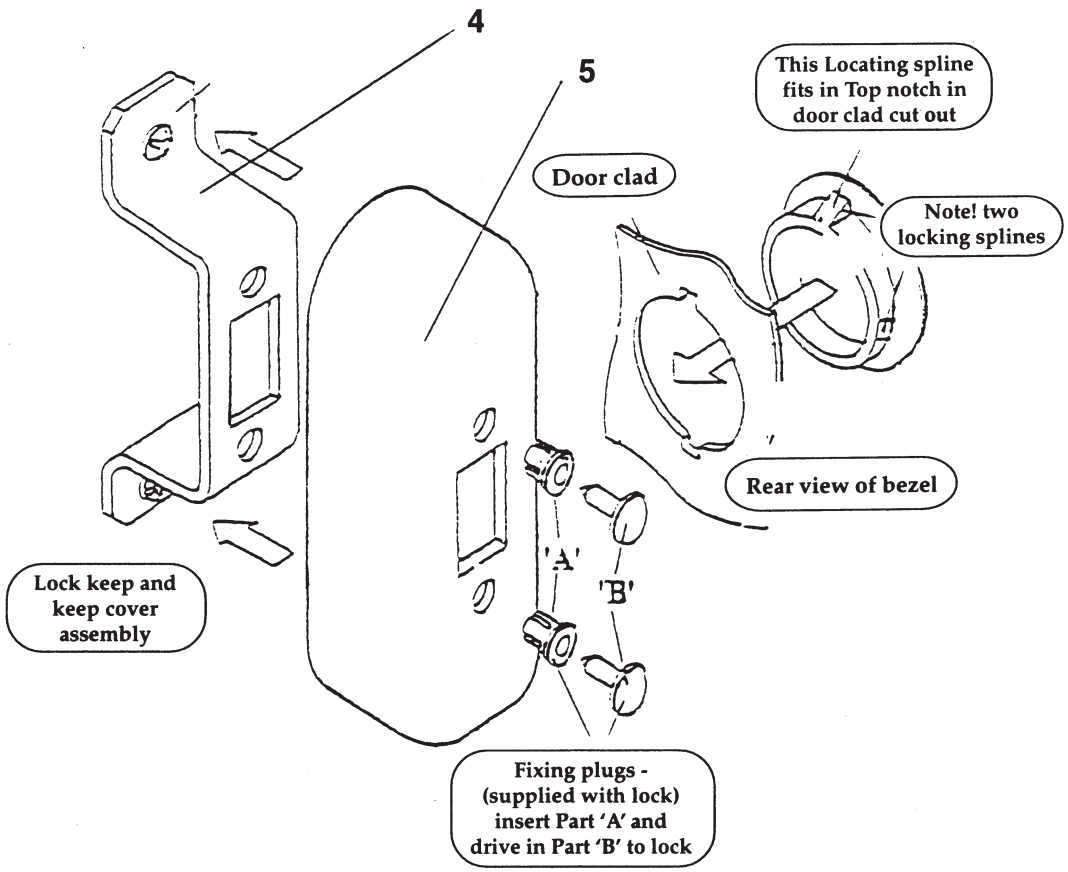
No.	Item	Description	Part Number	GBM 1X	GBM 2X
1	Lock Barrel	Supra Cabinet Style	F15230366	1	1
2	Lock Bezel	Black	F15230369	1	1
3	Key	No. 92235	F15230364	1	1
4	Lock Keep	Supra Cabinet Style	F15230367	1	1
5	Keep Cover	Supra Cabinet Style	F15230368	1	1

NI = NOT ILLUSTRATED

General Arrangement

LOCK KEEP AND BODY ASSEMBLY - ALL MODELS





GBM 1X and GBM 2X

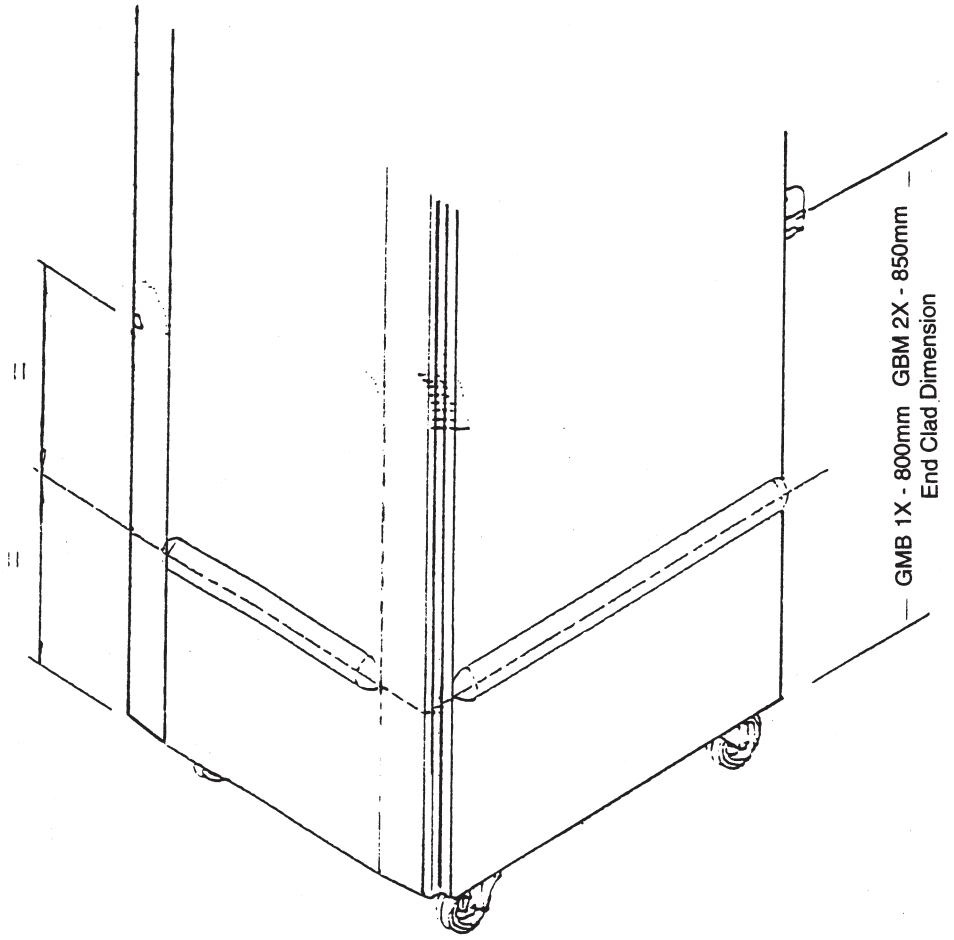
Part Numbers Changed

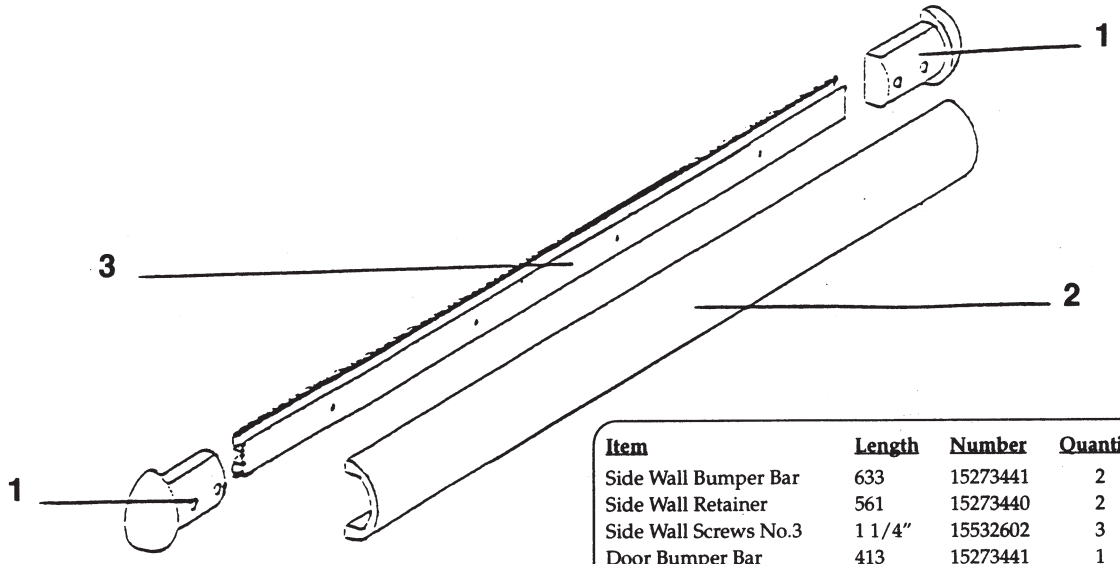
No.	Item	Description	Part Number	GBM 1X	GBM 2X
1	Bumper Bar End Caps		F15273442	See List	See List
2	Bumper Bar		F15273441	See List	See List
3	Bumper Bar Retainer		F15273440	See List	See List

NI = NOT ILLUSTRATED

General Arrangement

BUMPER BAR ASSEMBLY - GBM 1X & 2X





Item	Length	Number	Quantity
Side Wall Bumper Bar	633	15273441	2
Side Wall Retainer	561	15273440	2
Side Wall Screws No.3	1 1/4"	15532602	3
Door Bumper Bar	413	15273441	1
Door Retainer	236	15273440	1
Door Screws No.3	1 1/4"	15532602	7
Bumper Bar End Caps	NA	15273442	6

NOTES

Foster European Operations

France
Foster Refrigerator France SA
Tel: 33 (01) 34 302222. Fax: 33 (01) 30 376874.

Germany
Foster Refrigerator GmbH
Tel: 49 (202) 64780. Fax: 49 (202) 643044.

Austria
Foster Refrigerator Austria
Tel: 43 (1) 815 1511. Fax: 43 (1) 813 29 36.

Spain/Portugal
Foster Refrigerator (Iberica)
Tel: 34 (43) 463222. Fax: 34 (43) 463246.

Holland
Hobart Foster Holland BV
Tel: 31 (348) 433 331. Fax: 31 (348) 430 117.

Belgium
Hobart Foster Belgium NV
Tel: 32 (16) 606040. Fax: 32 (16) 605988.

Denmark
Hobart Foster Danmark A/S
Tel: 45 (98) 141199. Fax: 45 (98) 141703.

Norway
Hobart Foster Norge A/S
Tel: 47 (67) 533878. Fax: 47 (67) 536742.

Sweden
Hobart Foster Sverige AB
Tel: 46 (86) 280030. Fax: 46 (86) 280024.

PMI FEG Offices

Asia/Pacific
PMI Food Equipment Group (Hong Kong) Ltd
Tel: (852) 3419315. Fax: (852) 3413914.

Middle East
PMI Food Equipment Group (Dubai)
Tel: 971 (4) 497393. Fax: 971 (4) 448232.

Japan
PMI Food Equipment Group (Japan) Inc
Tel: 81 (3) 37443511. Fax: 81 (3) 37444011.

Malaysia
PMI Food Equipment Group (Malaysia) Inc
Tel: 603 780 6779. Fax: 603 781 4535.

Singapore
PMI Food Equipment Group (Singapore) Inc
Tel: 65 665 0487. Fax: 65 665 0487.

Foster Refrigerator Group of Companies,
Oldmedow Road, King's Lynn,
Norfolk, PE30 4JU
England

Tel: 01553 691122
Fax: 01553 691447

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