



Frigomax Series 15" Refrigerated Countertop Topping Unit, Holds (4) 1/6 Pans, Stainless Steel, 1 Year Warranty

(Model: FRRT15)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Warranty



SPECIAL FEATURES

- Four-Pan Layout**
 Accommodating 4 GN 1/6 pans in a single footprint lets a chef organize multiple toppings or condiments in one accessible station during service.
- Consistent Cold Range**
 Electronic temperature control holds the cabinet between 32°F and 50°F, keeping perishable condiments and fresh toppings within safe food-handling temperatures throughout a full service period.
- Dual ETL Certification**
 ETL Listed and ETL Sanitation Listed certifications confirm the unit meets recognized safety and sanitation standards, supporting health inspection compliance in a restaurant environment.
- Compact Countertop Fit**
 The 14 15/16" wide by 25 13/16" deep footprint sits on an existing counter, freeing the rest of the prep line for other equipment in a busy commercial kitchen.
- Standard Outlet Compatible**
 At 1.4 amperes on a 115V/60Hz NEMA 5-15P plug, the unit connects directly to a standard commercial kitchen circuit without requiring dedicated or upgraded electrical service.
- 1-Year Coverage Included**
 The included 1-year warranty provides a defined service period, giving restaurant operators a clear support window after placing the unit into daily commercial kitchen use.



PRODUCT OVERVIEW

The Frigomax Series refrigerated countertop condiment holder is a compact prep unit designed for sandwich stations, salad bars, and topping lines in commercial kitchens and restaurants that need accessible cold storage at the point of service.

The unit holds four GN 1/6 pans and maintains a temperature range of 32°F to 50°F, keeping condiments, toppings, and fresh ingredients at safe serving temperatures throughout a shift. Electronic temperature control gives kitchen staff straightforward, accurate adjustments without manual guesswork.

At 25 13/16" (L) x 14 15/16" (W) x 9 5/16" (H), the stainless steel cabinet fits on most countertops without consuming significant prep space. The silver finish is consistent with standard commercial kitchen surfaces and is straightforward to wipe down during service.

The unit runs on 115V/60Hz single-phase power with a NEMA 5-15P plug, drawing 1.4 amperes at 1/5 horsepower, so it connects to a standard commercial kitchen outlet without additional electrical work. R-600A refrigerant and CFC-free foaming insulation are used in the construction. The unit carries ETL Listed and ETL Sanitation Listed certifications, and it is covered by a 1-year warranty.

CERTIFICATIONS

- ETL Listed
- ETL Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	4 Compartments	1/6 Size Pan Capacity	4
Amps	1.4 ampere	Color	Silver
Phase	1	Plug Type	NEMA 5-15P
Refrigerant Type	R-600A	Temperature Control	Electronic
Temperature Range	32°F to 50°F	Voltage	115 volt
Hertz	60 hertz	Horsepower	1/5 horsepower
Country of Origin	China	Material	Stainless Steel
Selling Unit	1/Each	Product Width	14.94 inch
Product Depth	25.81 inch	Product Height	9.31 inch
Type	Refrigerated Counter-Top Prep Unit	Control Type	Electronic



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Series	Frigomax Series	Insulation	CFC free foaming
Pan Capacity	4*GN1/6 Pans		

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SALES & SUPPORT
(866) 446-7322

