



## Platinum Frost Series 30" Ice Storage Bin, 440 lb Capacity

(Model: PPIB440)



★★★★★ (4.7/5)

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**WARRANTY**

1 Year Limited Warranty

### SPECIAL FEATURES

- ✓ **Large Capacity**  
Holds up to 440 lb of ice for restaurant beverage stations and continuous commercial kitchen service.
- ✓ **Freestanding Setup**  
Freestanding installation allows placement beside ice machines or prep areas in food handling zones.
- ✓ **Sanitation Rated**  
NSF Listed certification aligns with sanitation standards used in restaurant and catering operations.
- ✓ **Foam Insulation**  
High-density foam layer with insulated construction supports ice retention for up to 24 hours.
- ✓ **Adjustable Support**  
Four adjustable legs provide leveling and stable positioning on typical commercial kitchen floors.
- ✓ **Warranty Coverage**  
Includes a 1-year limited warranty by the manufacturer for specified parts and service support.



## PRODUCT OVERVIEW

The Platinum Frost Series ice storage bin is designed for restaurants, cafés, and commercial kitchen beverage stations that require organized bulk ice holding. This freestanding unit uses a stainless steel exterior suited for routine food handling areas and daily back-of-house use. The interior is constructed from polyethylene to provide a smooth contact surface for stored ice and simplified cleaning during regular kitchen maintenance tasks.

This model offers a bin storage capacity of 440 lb, supporting steady service for bars, prep counters, and self-serve beverage areas. Insulated foam construction supports ice retention for up to 24 hours, helping maintain stored supply during service gaps. The insulation uses a high-density foam layer that surrounds the cabinet walls to slow temperature change and support consistent holding conditions in commercial environments.

The cabinet measures 30" (L) x 34" (W) x 45.3" (H), providing a compact footprint while allowing substantial internal volume. The freestanding installation type supports flexible placement beside ice machines or prep lines. Four adjustable legs allow height leveling on uneven floors, and the unit includes four total legs for stable positioning within busy restaurant and food handling spaces.

The structure aligns with NSF Listed certification, supporting sanitation standards commonly required in commercial kitchen operations. The stainless steel body supports repeated cleaning cycles and daily contact use. This ice storage bin belongs to the Platinum Frost Series for matching equipment layouts. It includes a 1-year limited warranty by the manufacturer for specified coverage on parts and workmanship.

## CERTIFICATIONS

NSF Approved

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
<b>24 Hour Ice Production</b>	440 pound	<b>Features</b>	Up to 24 hours with insulated foam Ice Retention
<b>Material</b>	Stainless Steel	<b>Type</b>	Ice Storage Bin
<b>Installation Type</b>	Freestanding	<b>Country of Origin</b>	China
<b>Selling Unit</b>	1/Each	<b>Insulation Type</b>	High-Density Foam Layer
<b>Legs</b>	Adjustable Legs	<b>Product Width</b>	34 inch
<b>Product Height</b>	45.3 inch	<b>Product length</b>	30 inch
<b>Series</b>	Platinum Frost Series	<b>Bin Storage Capacity</b>	440 pound
<b>Number of Legs</b>	4 Legs	<b>Interior Material</b>	Polyethylene