



Frigomax Series 28" Refrigerated Countertop Topping Unit, Holds (8) 1/6 Pans, Stainless Steel, 1 Year Warranty

(Model: FRRT28)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Warranty



SPECIAL FEATURES

- Line-Ready Cooling**
 The 32°F to 50°F temperature range keeps all eight compartments within a safe zone for condiments and perishable toppings during a full service shift.
- Full Pan Capacity**
 Eight GN 1/6 pan slots allow a chef to stage a complete set of toppings or sauces in a single countertop unit, reducing back-and-forth to cold storage.
- Compact Footprint**
 At 27 1/2" wide and just 9 5/16" tall, the unit sits on a prep counter or pass-through without blocking workspace or sightlines in a busy commercial kitchen.
- Low Power Draw**
 Running at 1.4 amperes and 1/5 horsepower on a standard 115V NEMA 5-15P outlet, the unit fits into existing electrical setups without dedicated circuits.
- Certified for Food Service**
 ETL Listed and ETL Sanitation Listed certifications confirm independent testing against safety and sanitation standards relevant to commercial food handling.
- Included Warranty Coverage**
 The 1-year warranty provides a defined period of manufacturer support, giving buyers a clear service expectation for a commercial kitchen investment.



PRODUCT OVERVIEW

The Frigomax Series refrigerated countertop condiment holder is a compact prep unit designed for commercial kitchens, restaurants, and food service operations that need chilled condiment and ingredient access directly on the line.

The unit holds eight GN 1/6 pans across eight compartments, keeping portioned ingredients and condiments at a maintained temperature range of 32°F to 50°F — suitable for sauces, toppings, and other perishable prep items. Electronic temperature control allows kitchen staff to monitor and adjust settings with precision during service.

Measuring 25 13/16" (L) x 27 1/2" (W) x 9 5/16" (H), the unit fits on most countertops without claiming significant workspace. It operates on 115V/60Hz single-phase power at 1.4 amperes, drawing just 1/5 horsepower, and uses a NEMA 5-15P plug for standard outlet compatibility. The R-600A refrigerant and CFC-free foaming insulation reflect a design aligned with current environmental standards.

Constructed in stainless steel with a silver finish, this unit suits the hygienic demands of commercial food handling environments. ETL Listed and ETL Sanitation Listed certifications confirm that the unit has been independently tested against relevant safety and sanitation standards. A 1-year warranty is included with purchase.

CERTIFICATIONS

- ETL Listed
- ETL Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	8 Compartments	1/6 Size Pan Capacity	8
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	27.5 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	8*GN1/6 Pans		

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SALES & SUPPORT
(866) 446-7322

