



Frigomax Series 59" Refrigerated Countertop Salad Bar with Solid Lid, Holds 6 Pans, Stainless Steel, 1 Year Warranty

(Model: FRRT59S)

★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Warranty



SPECIAL FEATURES

- ✓ Six-Pan Capacity**
 The 5 × GN 1/3 plus 1 × GN 1/2 pan configuration lets a chef keep multiple chilled ingredients staged and ready throughout a full service period.
- ✓ Consistent Cold Holding**
 Electronic temperature control holds the interior steadily between 33°F and 41°F, keeping perishable condiments and toppings within the safe temperature range required for food handling compliance.
- ✓ Dual ETL Certification**
 ETL Listed and ETL Sanitation Listed certifications confirm the unit meets recognized safety and food-zone sanitation standards applicable to commercial kitchen operations.
- ✓ Countertop Footprint**
 At 59 1/5" wide and only 15 1/2" deep, the unit fits along a prep counter without blocking movement or consuming floor space in a busy commercial kitchen.
- ✓ Standard Outlet Compatible**
 The NEMA 5-15P plug and 115V/60Hz single-phase power requirement mean the unit connects directly to a standard commercial kitchen outlet without additional electrical work.
- ✓ Included Warranty Coverage**
 Each unit comes with a 1-year warranty, providing a defined coverage period for a restaurant or foodservice operation investing in countertop refrigeration.



PRODUCT OVERVIEW

The Frigomax Series Refrigerated Countertop Condiment Holder is a compact prep unit designed for restaurants, delis, cafés, and other commercial kitchen operations that require chilled ingredient access at the service line or prep station.

The unit holds five GN 1/3 pans and one GN 1/2 pan simultaneously, giving prep staff quick access to portioned toppings, sauces, and garnishes without leaving the line. Its six-compartment layout spans a 59 1/5" (W) x 15 1/2" (D) x 17 1/8" (H) footprint, fitting neatly on most countertop surfaces without occupying significant workspace.

Temperature is managed through an electronic control system that maintains the interior between 33°F and 41°F, keeping perishable condiments and ingredients within safe holding ranges during service. The unit runs on 115V/60Hz single-phase power via a NEMA 5-15P plug, drawing 1.4 amperes at 1/5 horsepower — compatible with standard commercial kitchen outlets.

Constructed from stainless steel in a silver finish, the exterior is suited to the demands of a working kitchen environment. The unit uses R-290 refrigerant and CFC-free foaming insulation, and carries both ETL Listed and ETL Sanitation Listed certifications. A 1-year warranty is included with each unit sold individually.

CERTIFICATIONS

ETL Listed

ETL Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	6 Compartments	Amps	1.4 ampere
Color	Silver	Lid Type	Solid
Phase	1	Plug Type	NEMA 5-15P
Refrigerant Type	R-290	Temperature Control	Electronic
Temperature Range	33°F to 41°F	Voltage	115 volt
Hertz	60 hertz	Horsepower	1/5 horsepower
Country of Origin	China	Material	Stainless Steel
Selling Unit	1/Each	Product Width	59.2 inch
Product Depth	15.5 inch	Product Height	17.13 inch
Type	Refrigerated Counter-Top Prep Unit	Control Type	Electronic



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Series	Frigomax Series	1/3 Size Pan Capacity	5
Insulation	CFC free foaming	Pan Capacity	5*GN1/3 + 1*GN1/2 Pans

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