



Frigomax Series 47" Refrigerated Countertop Salad Bar with Glass Topping Rail, Holds 4 Pans, Stainless Steel, 1 Year Warranty

(Model: FRRT47G)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Warranty



SPECIAL FEATURES

- Flexible Pan Layout**
 The 3 GN 1/3 plus 1 GN 1/2 pan configuration across 4 compartments lets a chef organize multiple condiments and toppings in a single countertop footprint.
- Standard Outlet Ready**
 The 115V/60Hz, 1.4-ampere draw with a NEMA 5-15P plug connects to a standard commercial kitchen outlet without additional electrical work.
- Certified for Commercial Use**
 ETL Listed and ETL Sanitation Listed certifications confirm the unit meets established electrical safety and food-contact sanitation requirements for commercial kitchens.
- Safe Cold Holding**
 Electronic temperature control maintains 33°F to 41°F, keeping perishable condiments within the food-safe cold holding range throughout a full service shift.
- Eco-Conscious Refrigerant**
 R-290 refrigerant combined with CFC-free foam insulation aligns with current environmental standards for commercial refrigeration equipment.
- Covered After Purchase**
 The included 1 Year Warranty provides a defined coverage period for the unit from the date of purchase, supporting restaurants with post-sale service expectations.



PRODUCT OVERVIEW

The Frigomax Series Refrigerated Countertop Condiment Holder is a compact prep unit designed for commercial kitchens, delis, and restaurants that need consistent cold holding for condiments and toppings directly on the service line.

This unit measures 47 1/4" (L) x 15 1/2" (W) x 17 1/8" (H) and accommodates 3 GN 1/3 pans plus 1 GN 1/2 pan across its 4 compartments, giving chefs flexible configuration options for sauces, toppings, and garnishes without leaving the prep station. The stainless steel construction in a silver finish supports the hygiene standards expected in commercial food handling environments.

Electronic temperature control maintains an internal range of 33°F to 41°F, keeping perishable condiments within safe food-holding temperatures during service. The unit runs on 115V/60Hz single-phase power drawing 1.4 amperes through a standard NEMA 5-15P plug, and the 1/5 horsepower compressor uses R-290 refrigerant paired with CFC-free foam insulation.

The Frigomax Series Countertop Condiment Holder is ETL Listed and ETL Sanitation Listed, meeting recognized safety and sanitation standards for use in commercial kitchen settings. It is sold individually and backed by a 1 Year Warranty.

CERTIFICATIONS

- ETL Listed
- ETL Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Compartments	4 Compartments	Amps	1.4 ampere
Color	Silver	Lid Type	Glass
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	47.25 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	3
Insulation	CFC free foaming	Pan Capacity	3*GN1/3 + 1*GN1/2 Pans

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SALES & SUPPORT
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