

40" Countertop Refrigerated Topping Rail

Model: PLM-PDX-40G



- Tested to NSF Standard 7 requirements for open food storage.
- Constructed from durable SUS304 stainless steel, both inside and out.
- Electronic thermostat with external digital LED display for accurate control and easy reading.
- Environmentally friendly R290 Hydrocarbon refrigerant.
- The integrated sneeze guard protects your offerings from contaminants, ensuring food safety while creating an irresistible, appetizing display.
- Accommodates up to (3) 1/3 size or (6) 1/6 size food pans (sold separately).
- Note: only the countertop refrigerated prep rail holds the ETL certification.

Toll Free: +1 (800) 373-8699
polarman@chefmindgroup.com
Address: 1189S Jellick Ave,
City of Industry, CA 91748



Polarman

www.polarmanusa.com

Toll Free: +1 (800) 373-8699

polarman@chefmindgroup.com

Address: 1189S Jellick Ave,
City of Industry, CA 91748

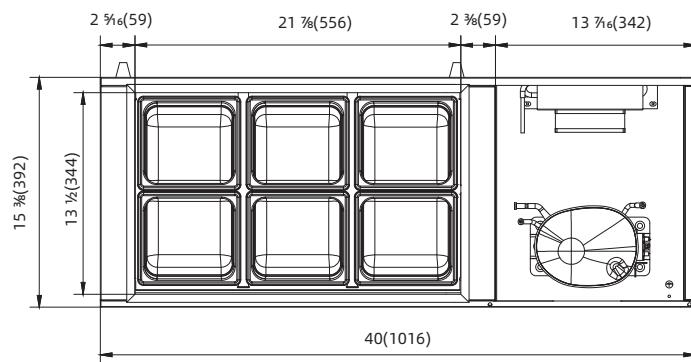
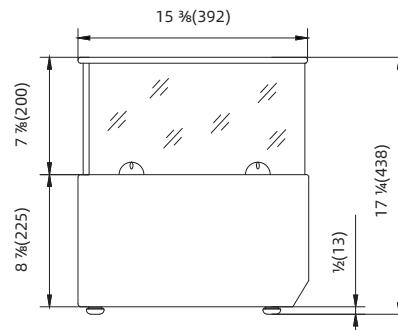
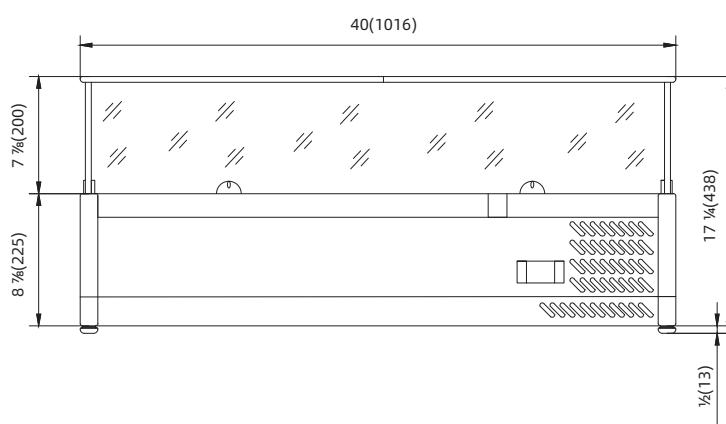
40" Countertop Refrigerated Topping Rail

Model: PLM-PDX-40G

•Certified to ANSI/NSF Standard 7



MODEL	EXTERNAL DIMENSION inch	V/Hz/Ph	STORAGE CAPACITY	HORSEPOWER	TEMPERATURE	REFRIGERANT	AMPS	COMPRESSOR LOCATION	NEMA PLUG	SHIPPING WEIGHT (lbs.)
PLM-PDX-40G	40 x 15 3/8 x 17 15/16	115V/60Hz/1	6 x GN 1/6	1/6 HP	33°F-41°F	R290	2	Side Mounted	5-15P	-



1 YEAR PARTS WARRANTY (Not for Residential Use)



CHEFMIND GROUP INC.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE