

||| C+S Solutions

Polar Temp

The Polar Temp condiment cold rail system is the foodservice industry's new standard of excellence in providing operational needs for open refrigerated food products. This unique system provides maximum flexibility to accommodate any pan configuration. Ergonomically, the flush set condiment pans allow easy product access and eliminate product spillage into the refrigerated cavity.

Polar Temp has been tested and approved by NSF to meet their NSF-7 standard of maintaining food product at 40° at an 86° ambient room temperature. Other patented features include easy access for serviceability of the coil chamber, single point electrical connection and bottom drain for ease of cleaning.



- NSF-7 Approved
- Patent Pending
- Guaranteed to hold up to 6" deep pans at 40°
- Can be designed in any configuration to fit the client's needs without confining dividing bars
- Can be designed either flat or sloped rail
- Interior coil design with easy access for maintenance
- Can be designed for remodel in existing counters
- Nationwide service representation