

## HOT FOOD COUNTER

### DineXpress®



Counter options and laminate panels available. Stainless steel panels standard.

#### Application

The DineXpress Hot Food Counter is a must for the professional look of any line up and will help you present your food. The versatile modular design allows you to custom design either a cafeteria or a buffet line-up. All DineXpress units are compatible and will interlock with other DineXpress units.

#### Construction

**General:** The DineXpress Hot Food Counter have a 16-gauge 300 series stainless steel top with 1-1/2" turn down on all sides.

Front and end panels are constructed of 18-gauge stainless steel. These panels can be removed without use of tools.

**Heated wells:** Individual wells are deep drawn stainless steel 12" x 20" x 6.5" deep with coved corners. Each well is thermostatically controlled with temperature adjustment knobs. A signal light indicates temperature cycling for each well. Wells are insulated with high density fiberglass. An additional non-conductive heat barrier is also provided to seal and isolate heat wells from top surface.

**Corner Posts:** The corner posts are constructed of 14-gauge stainless steel.

**Casters:** The DineXpress Hot Food Counters are provided with 5" diameter, heavy-duty, non-marking swivel casters, 2 are fitted with brakes.

**Heating System:** Each well is heated by means of a 240v/1200 watt or 208v/1000 watt heating system. The DineXpress Hot Food Counters are equipped with easy to service slide out heating elements. Each unit is provided with a 10' cord and plug.

#### Item Numbers

- DXDHF2
- DXDHF3
- DXDHF4
- DXDHF5
- DXDHF6

#### Options

- Manifold Drains
- Drop down work shelf
- Tray slides
- Formica laminate panels
- Food protector guards
- Duplex outlet
- Intermediate undershelf
- Hinged doors
- Acrylic tops
- Engineered stone tops
- Skirting
- Over head shelf
- Legs in lieu of casters

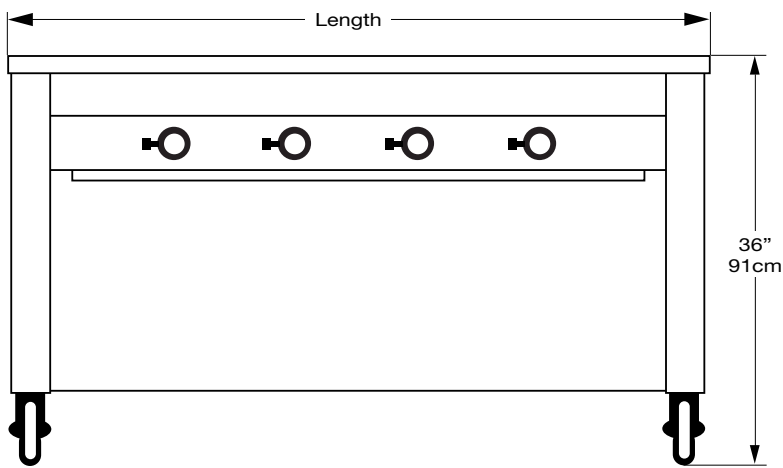
#### Warranty

One year parts and labor.

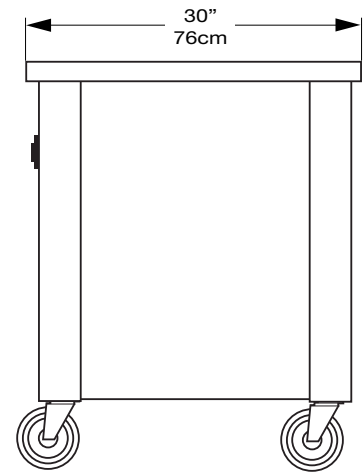
# DINEX®

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# HOT FOOD COUNTER



Back View



Side View



## Items and Dimensions

ITEM NUMBER	MODEL NUMBERS	LENGTH	DEPTH	HEIGHT	SHIP WEIGHT	SHIP CUBE	WATTS		AMPS		NEMA NUMBER	
							240v	208v	240v	208v	240v	208v
DXDHF2	DHF/2	35" (86cm)	30" (76cm)	36" (91cm)	415 lb. (188.4kg)	15.6	2400	2000	10	9.6	6-15P	6-15P
DXDHF3	DHF/3	49" (125cm)	30" (76cm)	36" (91cm)	505 lb. (229.3kg)	23.8	3600	3000	15	14.4	6-20P	6-20P
DXDHF4	DHF/4	63" (160cm)	30" (76cm)	36" (91cm)	590 lb. (267.9kg)	29.9	4800	4000	20	19.2	6-30P	6-30P
DXDHF5	DHF/5	77" (196cm)	30" (76cm)	36" (91cm)	655 lb. (301.9kg)	36.2	6000	5000	25	24	6-50P	6-30P
DXDHF6	DHF/6	91" (231cm)	30" (76cm)	36" (91cm)	755 lb. (342.8kg)	42.4	7200	6000	30	28.8	6-50P	6-50P

Note: Electrical specifications are for the base model only and subject to change pending options specified.



Please confirm that you have the most current specification sheet by visiting [www.dinex.com](http://www.dinex.com).  
Dinex® reserves the right to change specifications and product design without notice.  
Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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