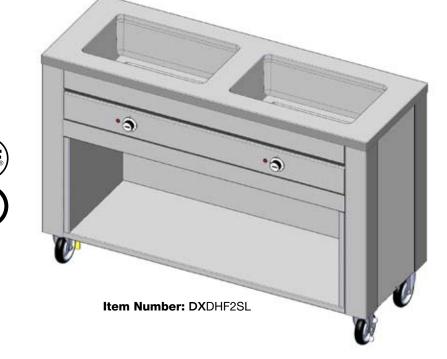


## **SLIM LINE HOT FOOD COUNTER**

Dinexpress.

DXDHF2SL



#### Application

The slim line hot food counter provides easy access to both the hot food and the tray line for tray assembly workers.

#### Construction

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

**Front and End Panels:** 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 and has temperature adjustment knobs. A signal light indicates the cycling temperature of each well. Wells are insulated with high density fiberglass. An additional nonconductive 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 Slim Line Hot Food Counters are provided with 4- 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 Slim Line Hot Food Counters are equipped with an easy to service slide out heating elements. Each unit is provided with a 10' cord and plug.

#### Options

- Manifold drains
- Drop down work shelf
- Duplex outlet
- Over head shelf
- Legs in lieu of casters

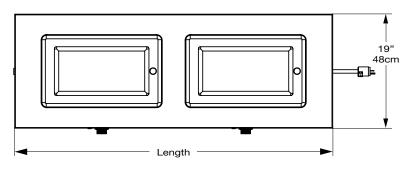
#### Warranty

One year parts and labor.

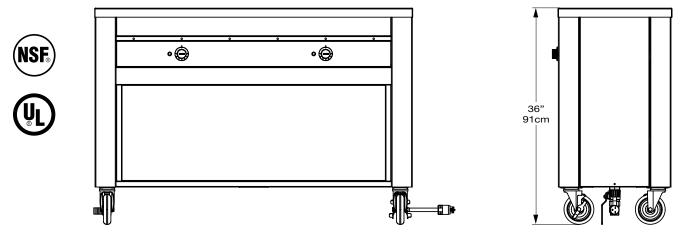


# SLIM LINE HOT FOOD COUNTER





Top View



**Back View** 

Side View

### **Items and Dimensions**

ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	SHIP WEIGHT	SHIP CUBE	WATTS		AMPS		NEMA
							240v	208v	240v	208v	NUMBERS
DXDHF2SL	DHF/2SL	53" (134.7cm)	19" (48cm)	36" (91cm)	350 lb. (158.9kg)	24.1	2400	2000	10	9.6	6-15P
DXDHF3SL	DHF/3SL	77" (195.6cm)	19" (48cm)	36" (91cm)	375 lb. (170.3kg)	35.9	3600	3000	15	14.4	6-20P

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. Dinex<sup>®</sup> 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.



400-REV 01/10