

HOT FOOD COUNTER w/HEAT-IN-BASE

DineXpress®



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



Heat-In-Base option for maximum efficiency.

Application

The DineXpress Hot Food unit 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 Units have a 16-gauge 300 series stainless steel top with 1-1/2" turn down on all sides. Front and end panels are 18-gauge stainless steel. The corner posts are 14-gauge stainless steel.

Heated Wells: Individual wells are deep drawn stainless steel 12" x 20" x 6 1/2" deep with coved corners. Each well is thermostatically controlled and temperature adjustment knobs. A signal light indicates each well's temperature cycling. Wells are insulated with high density fiberglass. Additional non-conductive heat barrier is also provided to seal and isolate heat wells from top surface.

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 208v/1000 watt heating system. The DineXpress Hot Food Counters are equipped with easy to service slide out heat elements. Heat-in Base units have a rack with 2 3/4" spacing giving 5-pan capacity per door. 1-door base units are heated by a 350 watt silicone heater pad. 2-door base units are heated by a 550 watt silicone heater pad. Each base unit is individually controlled. Each unit is provided with a 10' cord and plug.

Item Numbers

- DXDHF2HIB
- DXDHF3HIB
- DXDHF4HIB
- DXDHF5HIB
- DXDHF6HIB

Options

- Manifold drains
- Drop down work shelf
- Tray slides
- Formica laminate panels
- Food protectors guards
- Duplex outlets
- Acrylic tops
- Engineered stone tops
- Skirting
- Legs in lieu of casters

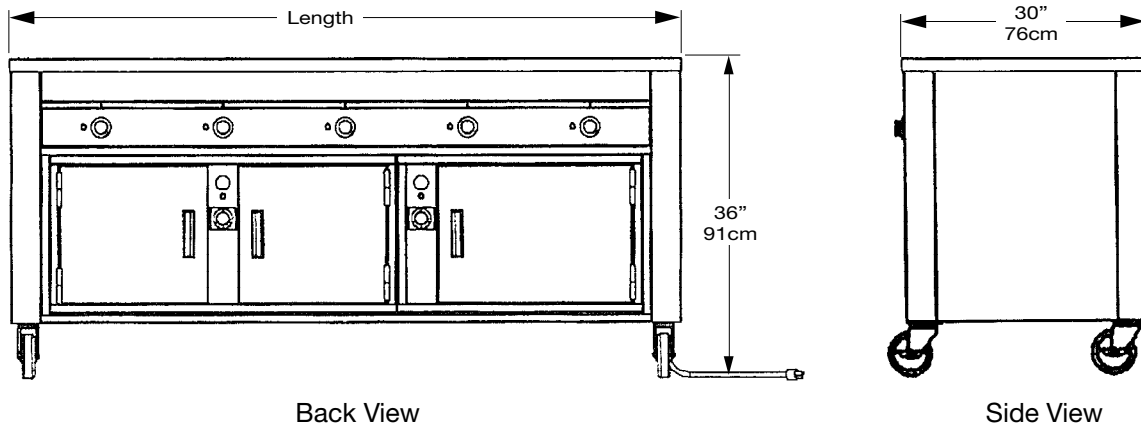
Warranty

One year parts and labor.

DINEX®

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Items and Dimensions

ITEM NUMBER	MODEL NUMBERS	LENGTH	DEPTH	HEIGHT	SHIP WEIGHT	SHIP CUBE	WATTS 208v	AMPS 208v	NEMA NUMBER 208V
DXDHF2HIB	DHF/2HIB	35" (86cm)	30" (76cm)	36" (91cm)	395 lb. (180kg)	15.6	2150	10.3	6-15P
DXDHF3HIB	DHF/3HIB	49" (125cm)	30" (76cm)	36" (91cm)	500 lb. (227kg)	23.8	3250	15.6	6-30P
DXDHF4HIB	DHF/4HIB	63" (160cm)	30" (76cm)	36" (91cm)	580 lb. (264kg)	29.9	4300	20.7	6-30P
DXDHF5HIB	DHF/5HIB	77" (196cm)	30" (76cm)	36" (91cm)	675 lb. (307kg)	36.2	5400	26.0	6-50P
DXDHF6HIB	DHF/6HIB	91" (231cm)	30" (76cm)	36" (91cm)	755 lb. (343kg)	42.4	6500	31.2	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.
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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