

JOB \_\_\_\_\_ ITEM # \_\_\_\_

# PERFECT•TEMP® TRAYS AND COVERS



## Item Numbers Classic Server

■ DXPTCLS42 - Ivory

## **Insulated Entrée Domes**

- □ DXPTCLED15 Teal
- □ DXPTCLED50 Midnight Blue
- DXPTCLED61 Cranberry

## **Insulated Soup Domes**

- □ DXPTCLSD15 Teal
- □ DXPTCLSD50 Midnight Blue
- □ DXPTCLSD61 Cranberry

## Classic II Server

□ DXPTCL2S42 - Ivory

#### Classic II Cover

- □ DXPTCL2C56 Mauve (full cover)
- DXPTCL2PC56 Mauve (partial cover)

#### **Application**

Insulated covers and servers with preformed compartments, unique to the Dinex Perfect•Temp Thermalization System. Trays are designed to correspond with one of three specific heating pad configurations. High impact, molded covers are insulated and stackable for transport. Individual compartments provide efficient temperature retention, and space for condiments.

#### Classic

The Classic Server provides traditional round plate-style dining with elegant, upscale meal presentation. It is a non-restrictive food service tray that is specifically designed for individual soup and entrée domes. Three compartments with two dedicated to soup and entrée dishes. The remainder of the tray is without restrictions and includes an area intended for silverware, napkins and condiments. Optional plain or decorative traycovers are available.

#### Classic II

The classic II provides the home-style appeal of round plate dining with the practicality of an insulated cover. This segmented food tray is designed for individual soup, entrée and side dishware. Six compartments with two dedicated to soup and entrée dishes. The remainder of the tray has two cold dish compartments, an area intended for silverware, napkin, condiments and an area for miscellaneous items. A full or partial cover is available which lends itself to satellite situations.

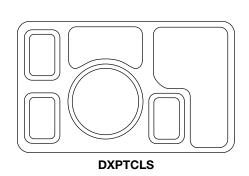
#### **Individual Insulated Domes**

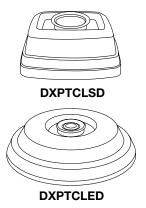
Perfect•Temp Classic features individual insulated domes for the round entrée and the rectangular soup compartments. Molded in one-piece, the polypropylene insulated domes have textured exteriors with smooth finish interiors and are injected with insulating urethane foam. The matching injection molded knob is hot platen bonded to the top recessed area of each dome.

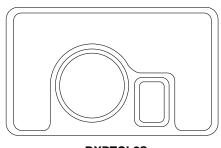
**DINEX**®

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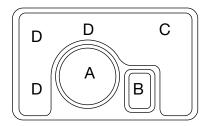


DXPTCL2S

# **Items and Dimensions**

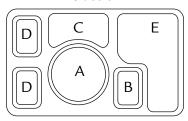
ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	DIAMETER	PACK	CASE WEIGHT	CUBE
DXPTCLSseries Classic Server	PTCLS	21.5625" (54.8cm)	12.9375" (32.9cm)	-	-	20	35.9 lb. (16.3kg)	2.4
DXPTCLEDseries Entrée Dome	PTCLED	-	-	2.5625" (6.5cm)	8.1875" (20.8cm)	20	14.0 lb. (6.4kg)	1.2
DXPTCLSDseries Soup Dome	PTCLSD	5.3125" (13.5cm)	4.75" (12.1cm)	2.0625" (5.2cm)	-	20	9.0 lb. (4.0kg)	0.5
DXPTCL2S Classic II Server	PTCL2S	-	-	-	-	20	38.7 lb. (17.6kg)	1.95
DXPTCL2C Classic II Full Cover	PTCL2C	-	-	-	-	10	28.0 lb. (14.9kg)	4.25
DXPTCL2PC Classic II Partial Cover	PTCL2PC	-	-	-	-	10	23.0 lb. (10.5kg)	3.8

### Classic



A: DXHHC10	B: DXHH1	C:DXHH1	DXTT40	D:DXTT1	DX119761
DXHH10	DXHH20	DXHH20	DXTT50	DXTT6	DX119723
	DXHH30	DXHH30	DX110556	DXTT40	DX119750
		DXHH5	DX110561	DXTT50	DX119715
		DX4T102	DX110550	DX4T102	DX11948714 (lid)
		DXTT1	DX110515	DX119769	
		DXTT6	DX11948714 (lid)	DX119756	

### Classic II



A: DXHH10	C:DXTT40	D: DX4T102	E: DX119769	DXTT1
DXHHC10	DXTT50	DXTT1	DX119756	DXTT6
	DXTT6	DXTT6	DX119761	DXTT40
B: DXHH20		DXTT40	DX119723	DXTT50
DXHH30		DXTT50	DX119750	DX4T102
			DX119715	
			DX11948714 (lic	i)
	l			



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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