

WAX BASE



Item Numbers

- DX4731402* - 7.75" base
- DXTMP1097A - 9" base



Application

The Wax Base is designed for superior temperature retention and long-lasting durability.

Construction

Base shall be constructed of two, 20-gauge stainless steel shells, automatically seam welded and hermetically sealed. Interior of base shall consist of a wax core, which heats quickly but dissipates heat slowly for optimum temperature retention. Base shall have a footed bottom for stacking.

Base to accommodate 9" (23cm) or 7.75" (20cm) entree plates. Shall be NSF approved.

Features

- Keeps hot food hot for 90 minutes when used in conjunction with heated plate, Dinex® insulated domes and Dinex® underliner. Longer heat retention is enabled by a greater volume of wax in the base.
- Base is "footed" to provide rapid and even hot air circulation.
- Specialized wax compound ensures fast heat-up, even disbursement and longer heat retention.
- Initial heat-up takes approximately 1 hour 45 minutes to 2 hours. Reheat takes just 1 hour 30 minutes.
- For cold-plate service, simply chill the base in your freezer.
- Accommodates most 9"(23cm) or 7.75" (20cm) round narrow-rim china plates.

* Indicates discontinued item. Quantities may be limited; call for availability.

Caution:

Do **NOT** heat base over 300°F.

Do **NOT** heat base on open burner, stove top burner, exposed element burner, or on open flame burner.

Do **NOT** heat base in Microwave oven.

Heating of the product by any of the above methods or in excess of 300°F is considered to be misuse and can pose a hazard.

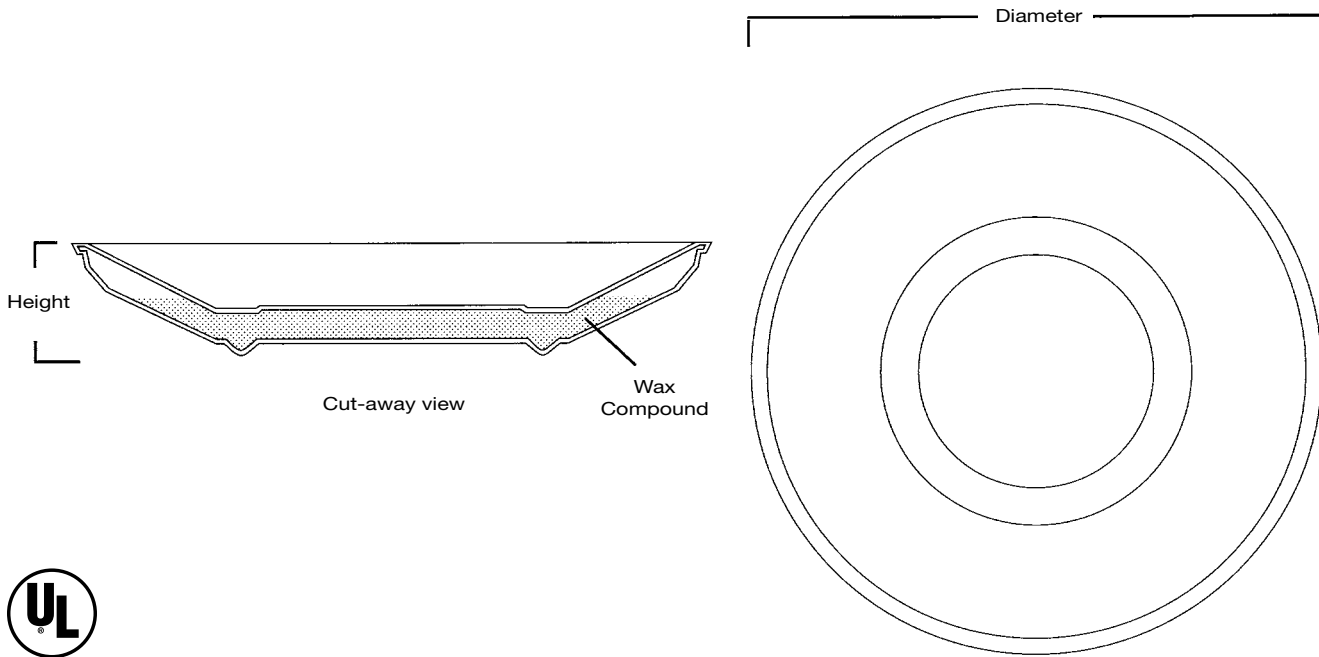
Warranty

One year parts and labor.

DINEX®

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Items and Dimensions

ITEM NUMBER	MODEL NUMBER	DIAMETER	HEIGHT	PACK	SHIP WEIGHT	SHIP CUBE
DX4731402*	4731402	7.75" (20cm)	1.5625" (4cm)	10 per case	12.4 lb. (5.6kg)	0.3
DXTMP1097A	TMP1097A	9.5" (24cm)	1.5625" (4cm)	12 per case	27.0 lb. (12.2kg)	0.6

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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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