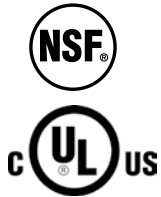


## HOT/COLD FOOD COUNTER

### DineXpress®



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

#### Item Numbers

- DXDHC2
- DXDHC3
- DXDHC4
- DXDHC5
- DXDHC6

#### Application

The DineX Hot/Cold Food Counters will help you present your food. The versatile modular design allows you to custom design either a cafeteria or a buffet unit to fit your line-up choosing only the options and accessories that you want and need. DineXpress units are compatible and will interlock with other DineXpress units.

#### Construction

**General:** 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 legs are 14-gauge stainless steel. The Hot/Cold Food Counters have 5" well and a 1" drain with a shut-off valve. The stainless steel pan is separated from the top by means of full perimeter plastic breaker strips.

**Casters:** The unit is mounted on 5" diameter, heavy duty, non-marking swivel casters, 2 are fitted with brakes.

**Refrigeration System:** The refrigeration system includes a 1/3 condensing unit. The refrigerant is type 134A. This design assures that food temperatures are always at the safe level.

**Heated System:** 1000 watts per well controlled with a single control knob. This unit comes standard with adaptors to handle full size 12 x 20 pans.

**Electrical:** 120/208 volt, 1-phase with a 10' cord see chart for NEMA plug number.

#### Options

- Tray slide
- Food protector
- Work shelf
- Refrigerated Base
- Formica laminate panels
- Outlet

#### Warranty

One year parts and labor.

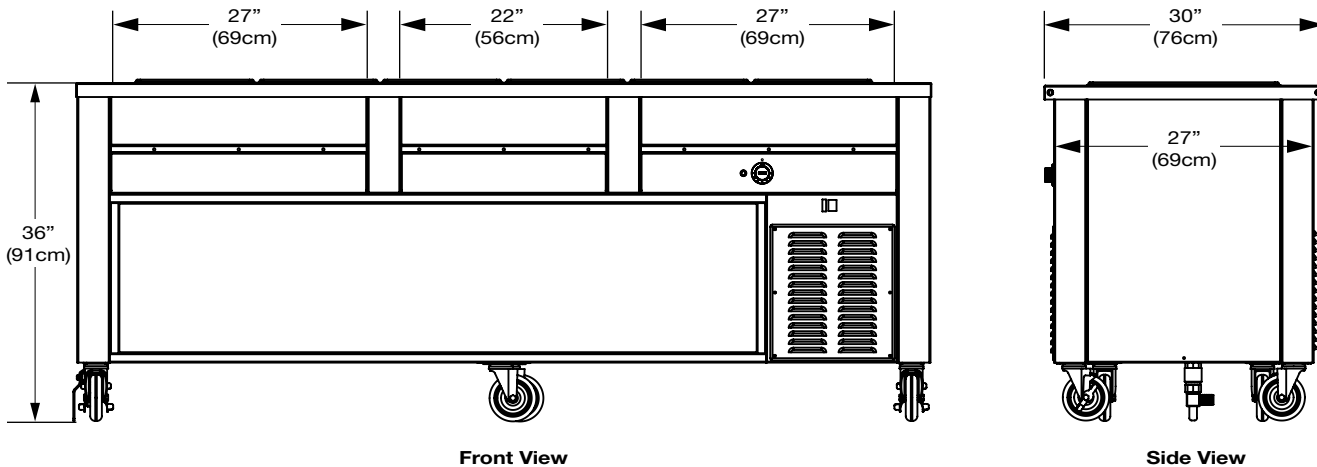
# DINEX®

Building 2, Suite 106  
628 Hebron Avenue  
Glastonbury, CT 06033  
800.523.9752 Fax: 860.652.3135  
www.dinex.com

415-REV 10/09

# HOT/COLD FOOD COUNTER

## DineXpress.



### Items and Dimensions

ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	SHIP WEIGHT	HP	VOLTS	AMPS COLD	AMPS HOT	NEMA NUMBER
DXDHC2	DHC/2	35" (88.9cm)	30" (76.2cm)	36" (91.4cm)	390 lb. (177kg)	1/3	120v / 208v	7.2	9.6	14-20P
DXDHC3	DHC/3	49" (124.5cm)	30" (76.2cm)	36" (91.4cm)	430 lb. (195kg)	1/3	120v / 208v	7.2	14.4	14-20P
DXDHC4	DHC/4	63" (160.0cm)	30" (76.2cm)	36" (91.4cm)	470 lb. (213kg)	1/3	120v / 208v	7.2	19.2	14-30P
DXDHC5	DHC/5	77" (195.6cm)	30" (76.2cm)	36" (91.4cm)	510 lb. (231kg)	1/2	120v / 208v	8.8	24.0	14-30P
DXDHC6	DHC/6	91" (231.1cm)	30" (76.2cm)	36" (91.4cm)	555 lb. (252kg)	1/2	120v / 208v	8.8	28.8	14-50P

**DINEX** | **CARLISLE**  
INNOVATION FOR HEALTHCARE FOODSERVICE

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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