

JOB ____

HOT TOP FOOD COUNTERS

Dinexpress.



Item Numbers

DXDHT2

DXDHT3

DXDHT4

DXDHT5

DXDHT6

Application

The DineXpress Hot Top 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 constructed of 18-gauge stainless steel. The corner posts are constructed of 14-gauge stainless steel. **Heated Top:** The Hot Top unit has a 14-gauge heating surface. The top is thermostatically controlled and has temperature adjustment knob. A signal light indicates top's temperature cycling. Additional non-conductive heat barrier is also provided to seal and isolate heat pan 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: The Hot Top is heated by means of a 120 volt heating system. Each unit is provided with a 10' cord and plug.

Options

- Tray slides
- Food protectors guards
- Drop down work shelf
- Formica laminate panels
- Duplex outlet
- Intermediate undershelf
- Hinged doors
- Skirting
- Over head shelf
- Acrylic tops
- Engineered stone tops
- Legs in lieu of casters

Warranty

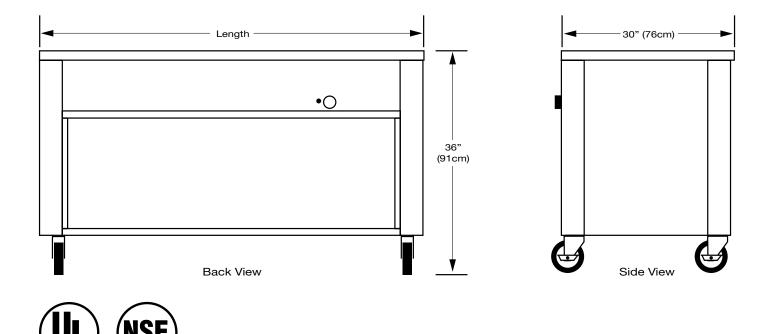
One year parts and labor.



409-REV 01/10

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Items and Dimensions

ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	WATTS 120v	AMPS 120v	NEMA NUMBER 120v
DXDHT2	DHT/2	35" (89cm)	30" (76cm)	36" (91cm)	145 watts	1.2	5-15P
DXDHT3	DHT/3	49" (125cm)	30" (76cm)	36" (91cm)	250 watts	2.1	5-15P
DXDHT4	DHT/4	63" (160cm)	30" (76cm)	36" (91cm)	350 watts	3.0	5-15P
DXDHT5	DHT/5	77" (196cm)	30" (76cm)	36" (91cm)	450 watts	3.8	5-15P
DXDHT6	DHT/6	91" (231cm)	30" (76cm)	36" (91cm)	550 watts	4.6	5-15P

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.

