

ValuXpress Hot Food Units

Item Numbers: DXPDB2HF, DXPDB3HF, DXPDB4HF, DXPDB5HF

Dinex Hot Food Tables are designed to hold and maintain the temperature of hot food for use in meal assembly on tray lines. The ValuXpress line is constructed of stainless steel tops, bodies, legs, and base.

Standard Features

- Die stamped 20-gauge stainless steel top
- 14-gauge stainless steel legs fastened to 20-gauge stainless steel base with 14-gauge aluminized caster channels
- 20-gauge stainless steel wrapper
- 20-gauge stainless steel bottom-mounted wells, 6-1/2 in deep with coved corners and drains
- 1 in insulation on bottom of wells and 1/4 in fiber frax all around
- 750 watt tubular heating element for each well is individually and infinitely controlled
- Wells can be run wet or dry
- Heating elements are bottom accessible
- 18-gauge stainless steel cutting board with 1/2" poly board
- Adjustable stainless steel bullet legs

Dimensions

- DXPDB2HF - 34 x 31 x 30 in
- DXPDB3HF - 34 x 31 x 44 in
- DXPDB4HF - 34 x 31 x 58 in
- DXPDB5HF - 34 x 31 x 72 in
- 34 in height on all standard units
- 31 in width (includes cutting board)

Electrical

- All units are available in 120, 208, and 240 volts
- All units available in 208 or 240 volt, single-phase or three-phase
- Six foot electrical cord and plug

Common Options

- Tray slides
- Protector guards
- Manifolded drains
- See reverse side for additional options

Warranty

- One year parts and labor

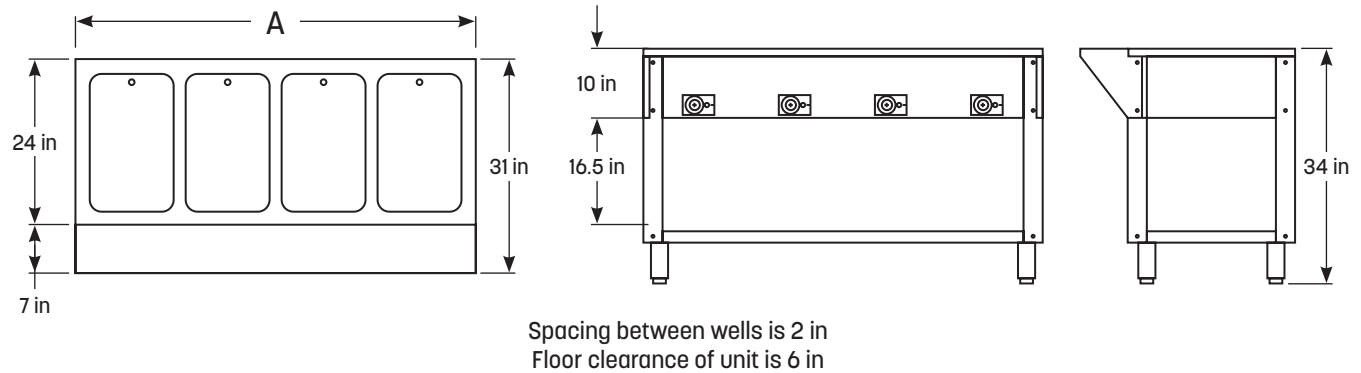


DXPDB4HF



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Items & Dimensions

Item Number	# of Wells	Width "A"	Wattage	Amperage			NEMA Cap Number			Ship Wt. (lbs)
				120V	208V	240V	120V	208V	240V	
DXPDB2HF	2	30 in	1500	12.5	7.2	6.25	5-20P	6-15P	6-15P	204
DXPDB3HF	3	44 in	2250	18.75	10.8	9.375	5-30P	6-15P	6-15P	229
DXPDB4HF	4	58 in	3000	25	14.42	12.5	5-50P	6-20P	6-20P	254
DXPDB5HF	5	72 in	3750	31.25	18.02	15.63	5-50P	6-30P	6-20P	279

Options & Accessories

DXPDBMCB	8 in Maple Cutting Board in lieu of Poly Cutting Board
DXPDBSRTS	Solid 3-Ribbed Tray Slide, 18-gauge Stainless Steel
DXPDBDRN	Common Drains and Manifold
DXPSDB	Dish Shelf
DXPDBOHS	Overhead Shelf
DXPDBCPG	Cafeteria Protector Guard
DXPDBBPG1	Buffet Single Side Protector Guard
DXPDBBPG	Buffet Double Side Protector Guard
DXPDBCS	Casters in lieu of Legs

LIMITED WARRANTY: DINEX warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.