

COLD FOOD COUNTER

DineXpress®



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

Application

These DineXpress 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 constructed of 18-gauge stainless steel. These panels can be removed without use of tools.

The Cold Food Counters have 5" deep 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.

Corner Posts: The corner posts are be constructed of 14-gauge stainless steel.

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

Cold Storage Optional System: The under-counter can include a 1/3 or 1/2 condensing unit. The refrigerant is type 134A. This design assures that food temperatures are always at the safe level.

Electrical: 120 volt, 1-phase with a 10' cord and NEMA 5-15P plug, on base unit only.

Item Numbers

Non Refrigerated Ice Wells

- ☐ DXDCF2NR
- ☐ DXDCF3NR
- ☐ DXDCF4NR
- ☐ DXDCF5NR
- ☐ DXDCF6NR

Mechanical Refrigeration

- ☐ DXDCF2
- ☐ DXDCF3
- ☐ DXDCF4
- ☐ DXDCF5
- ☐ DXDCF6

Options

- Tray slides
- Food protector guards
- Drop down work shelf
- In base cold storage system
- Formica laminate panels
- Duplex outlets
- Acrylic tops
- Engineered stone tops
- Hinged doors
- Intermediate undershelf
- Skirting
- Over head shelf
- Legs in lieu of casters

Warranty

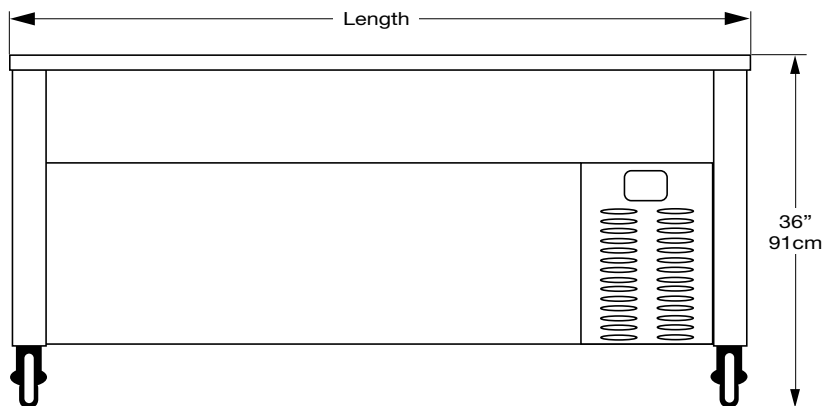
One year parts and labor.

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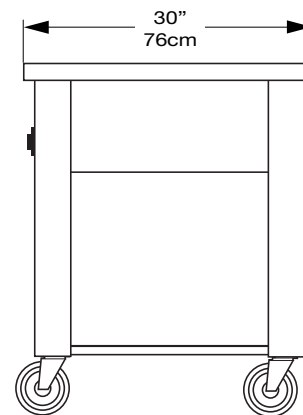
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Front View



Side View



Items and Dimensions

ITEM NUMBER	MODEL NUMBER	SHIP WEIGHT	SHIP CUBE	LENGTH	DEPTH	HEIGHT	HP	VOLTS	NEMA NUMBER
DXDCF2	DCF/2	390 lb. (177.1kg)	15.6	35" (89cm)	30" (76cm)	36" (91cm)	1/3	120v	5-15P
DXDCF2NR	DCF/2NR	290 lb. (131.7kg)					-	-	-
DXDCF3	DCF/3	430 lb. (195.2kg)	23.8	49" (125cm)	30" (76cm)	36" (91cm)	1/3	120v	5-15P
DXDCF3NR	DCF/3NR	330 lb. (149.8kg)					-	-	-
DXDCF4	DCF/4	470 lb. (213.4kg)	29.9	63" (160cm)	30" (76cm)	36" (91cm)	1/3	120v	5-15P
DXDCF4NR	DCF/4NR	370 lb. (168.0kg)					-	-	-
DXDCF5	DCF/5	510 lb. (231.5kg)	36.2	77" (196cm)	30" (76cm)	36" (91cm)	1/2	120v	5-15P
DXDCF5NR	DCF/5NR	410 lb. (186.1kg)					-	-	-
DXDCF6	DCF/6	555 lb. (252.0kg)	42.4	91" (231cm)	30" (76cm)	36" (91cm)	1/2	120v	5-15P
DXDCF6NR	DCF/6NR	450 lb. (204.3kg)					-	-	-

Note: Electrical specifications are for the base model only and subject to change pending options specified.

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INNOVATION FOR HEALTHCARE FOODSERVICE

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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