

HOT FOOD COUNTER w/HEAT-IN-BASE

DineXpress®



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



Heat-In-Base option for maximum efficiency.

Item Numbers

- ☐ DXDHF2HIB
- ☐ DXDHF3HIB
- ☐ DXDHF4HIB
- ☐ DXDHF5HIB
- ☐ DXDHF6HIB

Application

The DineXpress Hot Food 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 18-gauge stainless steel. The corner posts are 14-gauge stainless steel.

Heated Wells: Individual wells are deep drawn stainless steel 12" x 20" x 6 1/2" deep with coved corners. Each well is thermostatically controlled and temperature adjustment knobs. A signal light indicates each well's temperature cycling. Wells are insulated with high density fiberglass. Additional non-conductive heat barrier is also provided to seal and isolate heat wells 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: Each well is heated by means of a 208v/1000 watt heating system. The DineXpress Hot Food Counters are equipped with easy to service slide out heat elements. Heat-in Base units have a rack with 2 3/4" spacing giving 5-pan capacity per door. 1-door base units are heated by a 350 watt silicone heater pad. 2-door base units are heated by a 550 watt silicone heater pad. Each base unit is individually controlled. Each unit is provided with a 10' cord and plug.

Options

- Manifold drains
- Drop down work shelf
- Tray slides
- Formica laminate panels
- Food protectors guards
- Duplex outlets
- Acrylic tops
- Engineered stone tops
- Skirting
- Legs in lieu of casters

Warranty

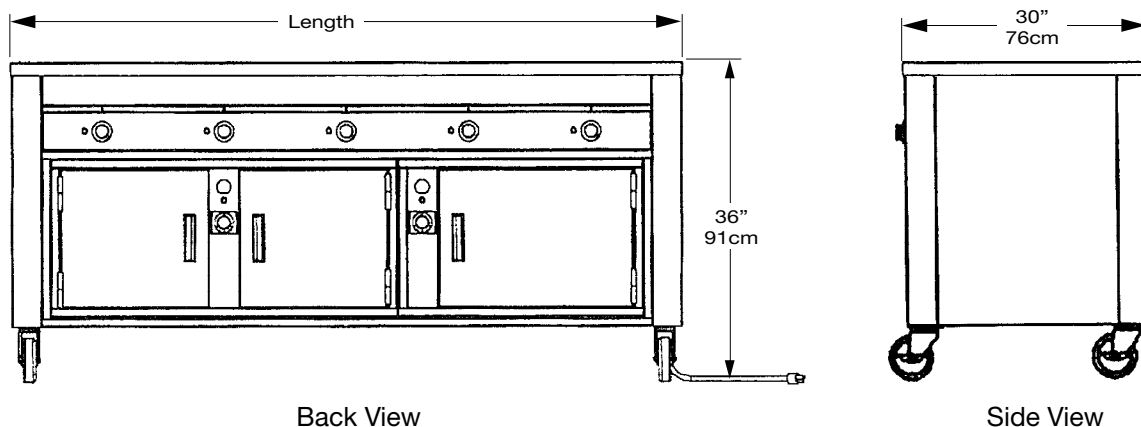
One year parts and labor.

DINEX®

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Items and Dimensions

ITEM NUMBER	MODEL NUMBERS	LENGTH	DEPTH	HEIGHT	SHIP WEIGHT	SHIP CUBE	WATTS 208v	AMPS 208v	NEMA NUMBER 208V
DXDHF2HIB	DHF/2HIB	35" (86cm)	30" (76cm)	36" (91cm)	395 lb. (180kg)	15.6	2150	10.3	6-15P
DXDHF3HIB	DHF/3HIB	49" (125cm)	30" (76cm)	36" (91cm)	500 lb. (227kg)	23.8	3250	15.6	6-30P
DXDHF4HIB	DHF/4HIB	63" (160cm)	30" (76cm)	36" (91cm)	580 lb. (264kg)	29.9	4300	20.7	6-30P
DXDHF5HIB	DHF/5HIB	77" (196cm)	30" (76cm)	36" (91cm)	675 lb. (307kg)	36.2	5400	26.0	6-50P
DXDHF6HIB	DHF/6HIB	91" (231cm)	30" (76cm)	36" (91cm)	755 lb. (343kg)	42.4	6500	31.2	6-50P

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.

Printed in USA

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412-REV 01/10