

WAX BASE



Application

The Wax Base is designed for superior temperature retention and long-lasting durability.

Construction

Base shall be constructed of two, 20-gauge stainless steel shells, automatically seam welded and hermetically sealed. Interior of base shall consist of a wax core, which heats quickly but dissipates heat slowly for optimum temperature retention. Base shall have a footed bottom for stacking.

Base to accommodate 9"(23cm) or 7.75"(20cm) entree plates. Shall be NSF approved.

Features

- Keeps hot food hot for 90 minutes when used in conjunction with heated plate, Dinex® insulated domes and Dinex® underliner. Longer heat retention is enabled by a greater volume of wax in the base.
- Base is "footed" to provide rapid and even hot air circulation.
- Specialized wax compound ensures fast heat-up, even disbursement and longer heat retention.
- Initial heat-up takes approximately 1 hour 45 minutes to 2 hours. Reheat takes just 1 hour 30 minutes.
- For cold-plate service, simply chill the base in your freezer.
- Accommodates most 9"(23cm) or 7.75"(20cm) round narrow-rim china plates.

Item Numbers

- ☐ TMP1097A - 9.625" Base
- ☐ 4731402 - System 7 - 7.75" Base

Accessories

- ☐ TMP1097/LIFTER - Lifter
- ☐ TMP1097/HNDLIFT - Handlifter
- ☐ K335C9 - Heat Resistant Gloves

Caution:

Do **NOT** heat base over 300°F.

Do **NOT** heat base on open burner, stove top burner, exposed element burner, or on open flame burner.

Do **NOT** heat base in Microwave oven.

Heating of the product by any of the above method or in excess of 300°F is considered to be misuse and can pose a hazard.

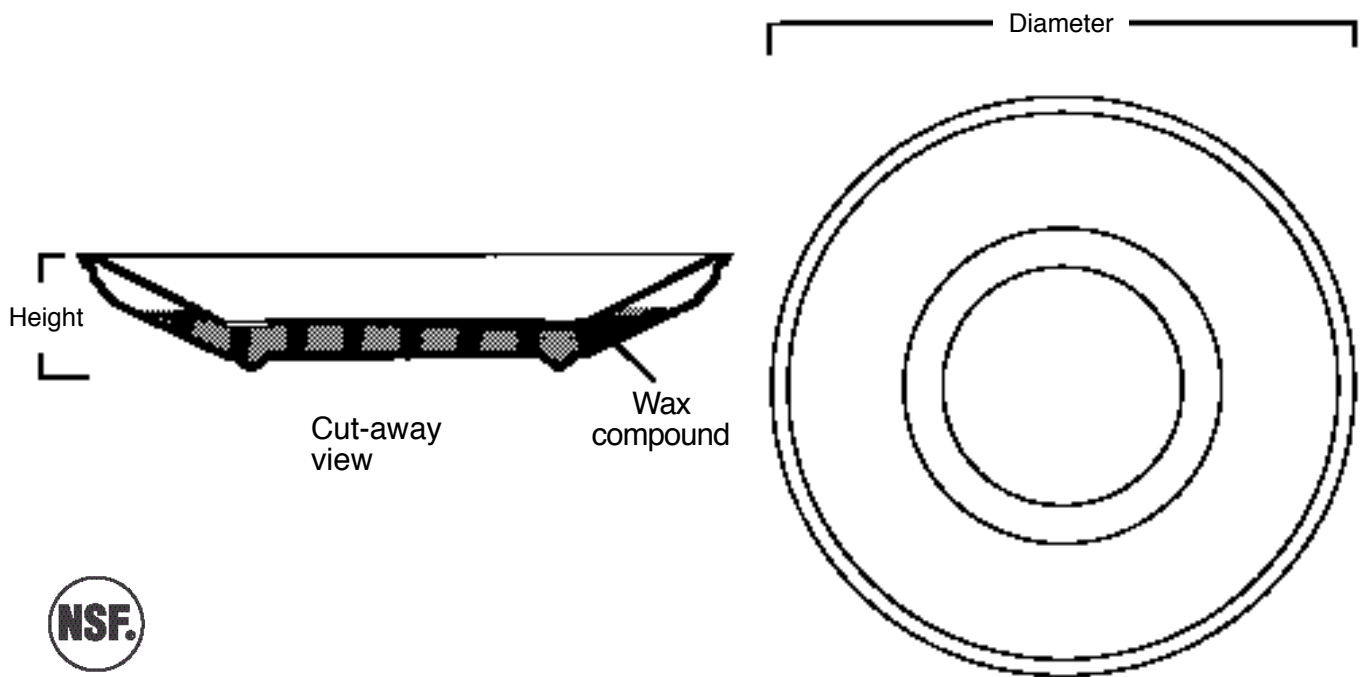
Warranty

One year parts and labor.

DINEX® International, Inc.

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Item and Dimensions

MODEL NUMBER	DIAMETER	HEIGHT	PACK	SHIP WEIGHT	SHIP CUBE
TMP1097A	9.625" (24cm)	1.5625" (4cm)	12 per case	27 lbs. (12.3kg)	.60
4731402	7.75" (20cm)	1.5625" (4cm)	10 per case	12.4 lbs. (5.6kg)	.34

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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