

HOT FOOD COUNTER WITH HEAT-IN-BASE

DINEXPRESS®



Heat-In-Base option for maximum efficiency.

Item Numbers

- DXDHF2HIB
- DXDHF3HIB
- DXDHF4HIB
- DXDHF5HIB
- DXDHF6HIB

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

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

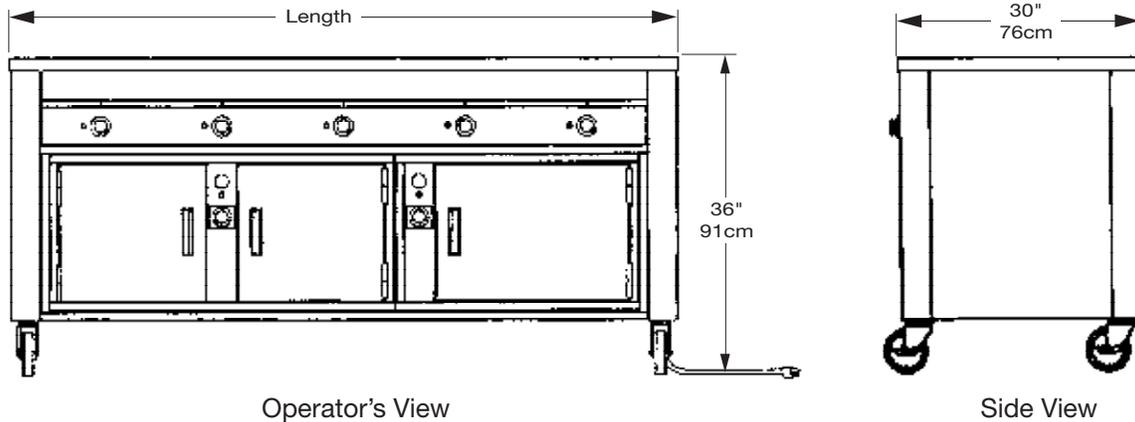
One year parts and labor.

We do not accept returns on any DineX equipment or DineX custom products. Please contact your local DineX rep to ensure order accuracy prior to ordering.

DINEX®
A CARLISLE COMPANY

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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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 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.