

JOB _

Item Numbers

DXP3CB DXP4CB DXP5CB DXP6CB ITEM #

DINEXPRESS COOL BREEZE FOOD COUNTER

Compliant with NSF/ANSI Standard 7



The innovative "Cool Breeze" technology allows you to maintain product at 41°F or less yet requires no ice. The unit cascades a "Cool Breeze" of air over the product without drying it out or causing freezer burn.

Standard Features

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- 14-gauge stainless steel legs fastened to 18-gauge stainless steel bottom shelf
- 20-gauge stainless steel end and front panels are attached to legs
- 4-3/4" deep well with interior stainless steel parts easily removed for cleaning
- Well is enclosed with insulation on sides, end and bottom
- 1" drain with shutoff valve is located on operator's left side. Valve is 3/4" FPT. Drain valve is 3/4" FPT.
- · Sliding doors
- Louvered panels for ventilation of condensing unit
- End louver panel removable to access compressor
- 5" diameter swivel plate casters, 2 with brakes

Electrical

- 120 volts single-phase
- Eight foot electrical cord with NEMA-5-15P plug
- On/Off switch and pilot light mounted on control panel of units operator side

Dimensions

DXP3CB – 36"H x 28"D x 46"L

DXP4CB - 36"H x 28"D x 60"L

- DXP5CB 36"H x 28"D x 74"L
- DXP6CB 36"H x 28"D x 88"L
- 36" height on all standard units
- 30" height is available on Petite Elite units 28" width
- 46" to 88" length in 14" increments

NSF/ANSI Standard 7

This unit is listed with CSA in NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding a food-like media at or below 41°F without any freezing for four hours at 86°F ambient temperature.

Refrigeration System

- 1/3 horsepower compressor
- Fan-cooled condensing unit with a capillary tube expansion device
- · Thermostat for better temperature control
- · Environmentally safe 134A refrigerant

Common Options

- Pizzazz powder coating in lieu of stainless steel
- Tray slides
- · Protector guards
- · See reverse side for additional options

Warranty

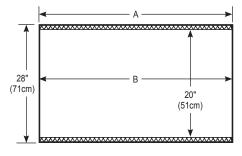
One year parts and labor.

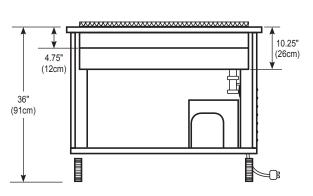


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DINEXPRESS COOL BREEZE FOOD COUNTER





Items and Dimensions

ITEM NUMBER	COOL BREEZE AREA (B)	LENGTH (A)	WIDTH	HEIGHT	AMPERAGE* (120V)	NEMA CAP NO.*	SHIP WEIGHT (LBS)
DXP3ST	40" x 20.063 (102cm x 51cm)	46" (116.8cm)	28" (71cm)	36" (91cm)	8.0	5-15P	405
DXP4ST	54" x 20.063 (137cm x 51cm)	60" (152.4cm)	28" (71cm)	36" (91cm)	8.0	5-15P	445
DXP5ST	68" x 20.063 (173cm x 51cm)	74" (188cm)	28" (71cm)	36" (91cm)	8.0	5-15P	485
DXP6ST	82" x 20.063 (208cm x 51cm)	88" (223.5cm)	28" (71cm)	36" (91cm)	8.0	5-15P	530

*Amperage/NEMA plug type may vary with options.

Dimension Additions For Options

- · Add 23-3/4" to height for buffet protector guard
- · Add 14" to height for cafeteria protector guard
- · Add 22-3/4" to height for double display shelf
- · Add 8" to width for cutting board

ITEM NO	DESCRIPTION
DXPPPC	Pizzazz Powder Coating
DXPSCB	8" stainless steel cutting board, flush with top
DXPMCB	8" maple cutting board, flush with top
DXPSRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
DXP3BTS	3-bar tray slide
DXPMBS	18" maple end bread shelf; left, right - flush with top
DXPSBS	18" stainless steel end bread shelf; left, right - flush with top
DXPCPG	Cafeteria protector guard (no heat or lights)
DXPCPGL	Cafeteria protector guard with incandescent lights
DXPCPGFL	Cafeteria protector guard with fluorescent lights
DXPCPGHL	Cafeteria protector guard with heat and lights
DXPCDD	Cafeteria double display (no heat or lights)
DXPCDDL	Cafeteria double display with fluorescent lights
DXPBPG1	Buffet single side protector guard (no heat or lights)
DXPBPG1IL	Buffet single side protector guard with incandescent lights
DXPBPG1FL	Buffet single side protector guard with fluorescent lights
DXPBPG	Buffet double side protector guard (no heat or lights)
DXPBPGIL	Buffet double side protector guard with incandescent lights

· Add 12-3/4" to width for solid ribbed tray slide

• Add 12-1/2" to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

ITEM NO	DESCRIPTION
DXPBPGFL	Buffet double side protector guard with fluorescent lights
DXPBPGH	Buffet double side protector guard with heat strip
DXPBDD	Buffet double display two-sided protector guard
DXPBPGC	Buffet classic two-sided protector guards
DXPCPGC	Cafeteria Style Classic (1-5/8) protector guards
DXPCDDC	Cafeteria Style Classic Double Display protector guards
DXPBPG1C	Buffet Style Classic Single Sided protector guards
DXPSCPGC	Cafeteria Style Classic Single protector guards
DXPSSL	Legs in lieu of casters
DXPDOUT	Duplex outlet (120V, 15 AMP)
DXPFRMA	Formica laminate finish without doors
DXPCUT	Cut out for drop in dispensers.
DXPUCR-1	Refrigerated storage base with doors and pan slides 60" or larger
DXPUCR-2	Refrigerated storage base 74" or larger
DXPSKR	Skirting
DXPBEG	Buffet guards, right or left
DXPCEG	Cafeteria end guards, right or left

Please confirm that you have the most current specification sheet by visiting www.dinex.com.

It is Dinex's policy to offer 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, Edison Testing Laboratories and 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.

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