

AIR CURTAIN REFRIGERATION SELF CONTAINED-BOTTOM MOUNTED SYSTEM



DOE 2017
COMPLIANT 10 CFR 431.66

Item Numbers
DXIRAC15DOERS
DXIRAC15DOELS

Application

The Bottom-mounted Air Curtain refrigerator unit is ideal for any tray assembly line, such as in hospitals, flight kitchens, cafeteria's, and fast food establishment.

This equipment is intended for "Industrial Use Only".

Construction

Straight line modular styling with all seams turned in to eliminate raw edges.

Base Frame

Base frame shall be constructed of 14 AZ gauge full depth bolsters with 1" x 1" 12 AZ gauge perimeter tube supports welded to bolsters.

Cabinet Material

Cabinet shall be constructed of 430 20 gauge polished exterior wall and 300 series 24 gauge interior wall.

Tray Slides

Heavy duty 18 gauge stainless steel angle slides fixed at 3" spacing. The tray slides incorporate the "NO TIP" feature. Accommodates 15 - 18" x 26" or 30 - 14" x 18" trays.

Door

Insulated stainless steel door is standard on this unit and has the feature of being able to field reverse if your requirements change. This door features a full 270° door swing. Door mounted vinyl gasket with cabinet mounted breaker strip. Hinges shall be 12 gauge butt type hinges with 3/8" fixed pin. The air curtain refrigeration unit has a 1" diameter stainless steel tubular push handle mounted on back with donut bumper.

Controller

Digital display controller set flush with control panel and displays cabinet operating temperatures.

Casters

Casters shall be 4-swivel 6" Colson Performa including 2 with brakes.

Refrigeration System

Self contained high efficiency evaporator coil and blower refrigerator system. The air curtain refrigeration unit includes 1 HP air cooled high torque condensing unit, horizontal air screen, 1/2 ton expansion valve, filter/ dehydrator and large capacity electrical condensate evaporator. All units use the environmentally safe 134A, refrigerant.

Electrical

It operates on 120v, 60 cycle, single phase, 8 max running amps and comes standard with 10' 3-wire rubber cord with 3 prong grounding plug. NEMA 5-15P plug. Unit should be operated on a 15-amp dedicated circuit.

Performance

This air curtain refrigeration unit is capable of cooling the cabinet to approximately 35°F to 40°F.

Approximate pull down time to 40°F is 30 minutes. Holding time between 34°F and 40°F door open up to 2 hours or longer when used as directed. Value Test based on 75°F / 45% RH / 120 V.

Standard Features

- Stainless steel door
- Field reversible doors
- Stainless steel heavy duty hinges
- Full 270° door swing
- One-piece self-adjusting magnetic gasket
- Digital temperature readout
- Removable stainless steel tray slide panel
- "No tip" tray slides
- 6" (15cm) diameter "Performa" casters, 2 with brakes
- Non-marking Perimeter bumpers
- NEMA 5-15P cord & plug
- Stainless steel construction
- Rear mounted push handle with rubber donut bumpers
- Condensation automatically evaporates
- Energy efficient expansion value refrigeration system
- Auto and manual defrost mode

Warranty

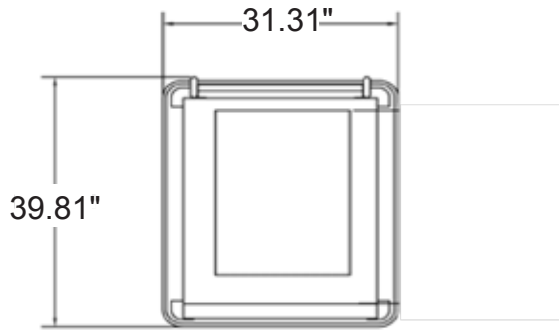
One year parts and labor.

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.

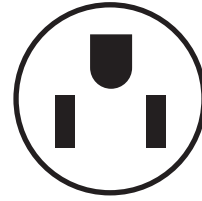
DINEX®

4711 E. Hefner Road
Oklahoma City, OK 73131
800.654.8210 | 405.475.5600
www.dinex.com

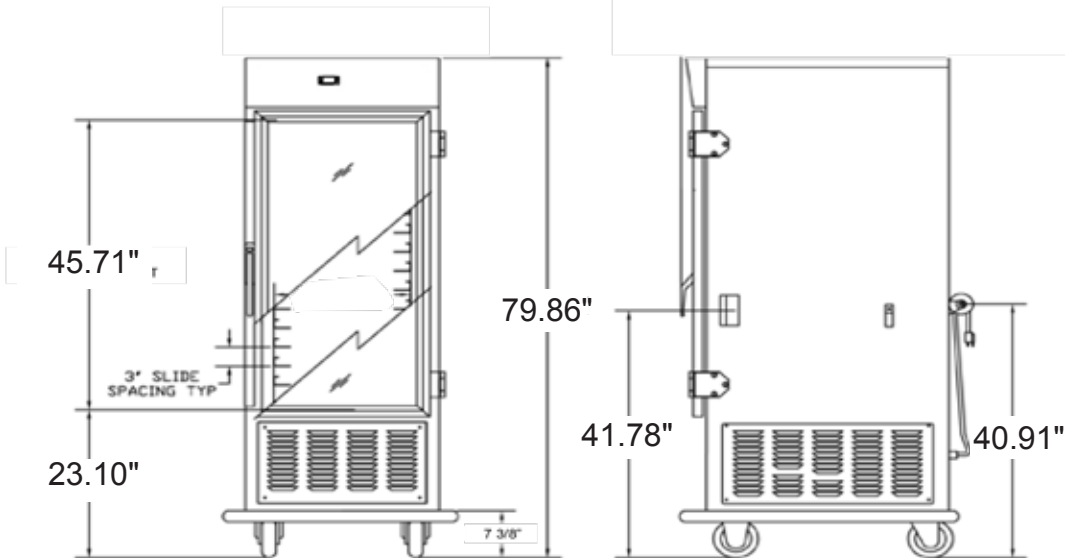
AIR CURTAIN REFRIGERATION SELF CONTAINED-BOTTOM MOUNTED SYSTEM



PLUG
CONFIGURATION



NEMA 5-15P



Items and Dimensions

ITEM NUMBER	LENGTH	DEPTH	HEIGHT	CASTERS		ELECTRICAL SPECIFICATIONS		SHIP WEIGHT	SHIP CUBE
				TYPE	DIAMETER	AMPS	VOLTS		
DXIRAC-15DOERS	31.31" (79.5 cm)	39.81" (101.1 cm)	79.86" (202.8 cm)	4 Swivel 2 w/brake	6" (15.0 cm)	8	120 50/60HZ-	598lb (271 kg)	63.4
DXIRAC-15DOELS	31.31" (79.5 cm)	39.81" (101.1 cm)	79.86" (202.8 cm)	4 Swivel 2 w/brake	6" (15.0 cm)	8	120 50/60HZ-	598lb (271 kg)	63.4

For optimum performance please follow these guidelines:

It is important to keep the temperature settings at the factory preset levels / The ambient room temperature should not exceed 80° F / Never place the air curtain next to steam tables, fryers or other heat producing equipment / Outside air flows such as fans and facility air ducts will greatly affect the performance of the air curtain / Food product being placed into the air curtain should be at or below 36° F / Remove food product starting with the top tray and work downward / Trays should be evenly spaced from top to bottom / Do not allow trays to extend outside of the air curtain / Never leave the door open longer than 2 hours / When using 14" x 18" trays, there must be 2 trays used per side / Allow the air curtain to cool down for 40 minutes with the door closed prior to placing trays of pre-cooled food inside it. Once the unit is loaded with food product, and prior to serving, keep the door closed again for 30 minutes / When using 14" x 18" trays, there must be 2 trays used per side.

DINEX®

4711 E. Hefner Road
Oklahoma City, OK 73131
800.654.8210 | 405.475.5600
www.dinex.com

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.

