

MEALS ON COMMAND II™ Hot/Cold Cart - Meal Delivery System

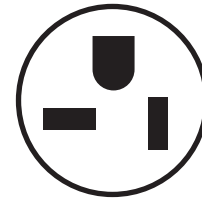


Item Number
DXMOCII20

Optional Accessories

- DXSC1531002 – Tray
- DX9000Bseries – Tropez Mug
- DX9200Bseries – Tropez 5 oz. Bowl
- DX9300Bseries – Tropez 9 oz. Bowl
- DX9407Bseries – Tropez 7–3/4" Dome
- DX9400Bseries – Tropez 9" Dome
- DX9000B7000 – Mug & 5 oz. Bowl Lid
- DX9300B7000 – 9 oz. Bowl Lid
- DX9CP02 – Dinet® Entree Plate 9" (12/cs) - White

**PLUG
CONFIGURATION**



NEMA 5-20P

Application

Designed for hospital and health care food service operations that are in cookserve. Allows foodservice teams to operate tray assembly in advance, load trays into cart and hold hot and cold meals wherever it's convenient at HACCP safe temperature until ready to serve.

This equipment is intended for "Industrial Use Only".

Standard Features

- Inside outside structure is in stainless steel.
- Front panels are made from thermoformed ABS.
- 4 insulated doors with colored door handles to identify hot and cold sides. Door opening at 180° for 2 doors and 270° for the 2 others. Doors feature removable gaskets.

- Divided hot and cold chambers with insulated middle wall, automatic Aire Dams™ and 2 removable tray racks
- Convection heating system via 2 fans and heating elements
- Forced cold air in the cold chamber.
- Six casters, two 8" stationary casters with central braking system and four 6" swivel casters
- Control panel with digital display including on/off switch, lights to inform cycle status, holding and boosting mode
- Embossed top with top rail profile
- Full perimeter bumper
- 2 large vertical handles
- Removable condensation pan
- ETL Certified

Electrical

This unit is 120 volts Single Phase, 20 Amp service with a NEMA 5-20P Plug.

Refrigeration

Modular refrigeration units uses R404A refrigerant.

Warranty

One years parts and labor.

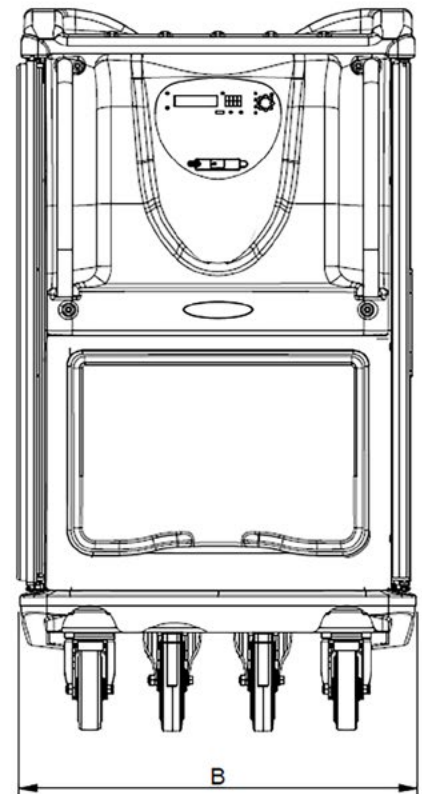
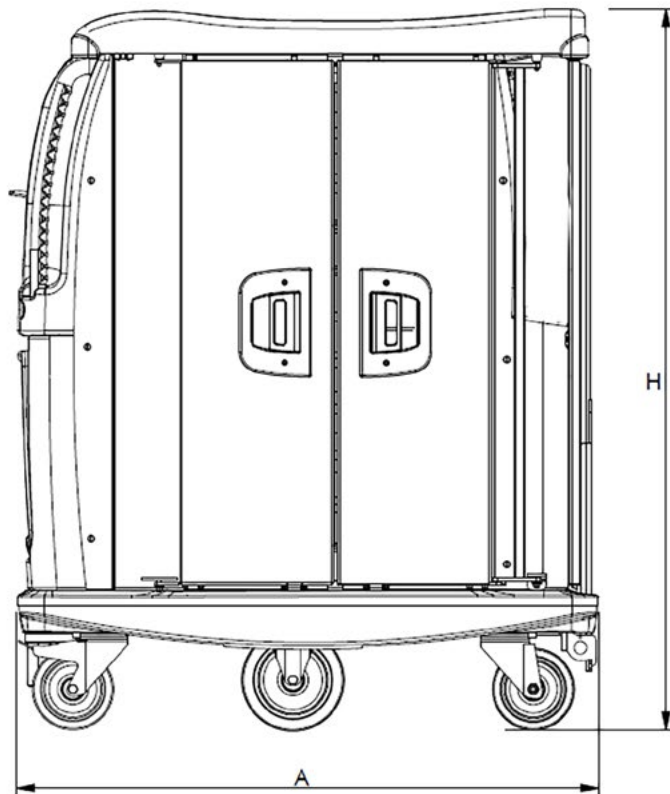
We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.

DINEX®

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www.dinex.com

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Items and Dimensions

ITEM NUMBER	MODEL NUMBER	TRAY CAPACITY	TRAY SIZE	TRAY SPACING	LENGTH (A)	DEPTH (B)	HEIGHT (H)	SHIP WEIGHT	Shipping dimensions LxDxH
DXMOCII20	MOCII20	20	13" x 21" (32.5 cm x 53 cm)	3.5" (9 cm)	44.6" (113.5 cm)	30.5" (77.5 cm)	55.6" (141.3 cm)	485 lbs (220kg)	47.2"x33.4"x60.7"

Electrical Specifications

ITEM NUMBER	MODEL NUMBER	VOLTAGE	WATT	AMPS	HEAT OUTPUT
DXMOCII20	MOCII20	120V - Single Phase - 20 Amps	2050W	16Amps	700 Watt per hour

Recommendations for optimal temperature retention:

- Plug the cart in and start the holding cycle for a minimum of 30 minutes before tray loading operation
- If possible, leave the cart running during tray loading operation
- Cold food items need to be loaded at 36F or below to optimize temperature retention
- Hot food items need to be loaded at 165F or above to optimize temperature retention
- China plate needs to be at a minimum of 165F, ideally 180F
- After loading, close the cart's doors and allow cart to recover on hot and cold sides for 30 minutes
- Once the cart is on the point of service, plug it back and start a holding or boosting cycle if needed
- If cold food temperatures reach 41F or above, food must be consumed within the 2 hours.
- Refer to recommended tray diagram for temperature optimization

[Watch our videos](#) to learn more about operational instructions

Contact your Sales Representative for more information on the available standard options.

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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