

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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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.

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.

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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