

SERVEXPRESS MOBILE HOT FOOD TABLES

Compliant with
NSF/ANSI Standard 2



DXPDME3PTSBH

Item Numbers

DXPDME3PTSBH
DXPDME4PTSBH
DXPDME5PTSBH
DXPDME3PTSB
DXPDME4PTSB
DXPDME5PTSB

Dinex's ServeXpress Mobile Hot Tables are ideal when transport of hot food is desired within the institution for point-of-service or remote feeding applications. Available with an optional extended, continuous perimeter bumper, this unit is designed to survive the rigors of typically heavy institutional use. The rugged, all stainless design insures years of easy cleanability and low maintenance use.

Dinex equipment has the advantage of Food Save Technology and certification. This ensures that your food is kept out of the danger zone. Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40°F-140°F danger zone.

With Food Safe Technology, hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

Standard Features

- 20-gauge stainless steel top
- Enclosed base with stainless steel bottom shelf and removable sliding doors

- Doors have recessed handles and ball bearing rollers
- Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6-1/2" deep with coved corners
- Manifolded drains standard on all units
- 1" insulation on sides and between wells, 0.25" ceramic fiber insulation on bottom
- 1000 watt tubular heating element for each well with infinite controls and a pilot light
- Each well contains a carbon steel heat dispersion plate for even heating
- 8" stainless steel cutting board operator's side
- Stainless steel tubular push bar on right end
- 5" diameter plate casters, 2 rigid and 2 swivel with brakes

Dimensions

- 34" height on all standard units
- 31" width
- 44", 58" and 72" lengths available
- Full perimeter bumper adds 6" to overall lengths and 4.38" to overall width.

Electrical

- Three well units are available 208V or 240V, single-phase and 208V or 240V, three-phase
- Three well, unheated base also available in 120V single-phase
- Four and five well units are available in 208V or 240V, single- or three-phase
- Six foot electrical cord and plug and cord holder located on the right end from operator side

Heat-In-Base Features

- Hinged doors
- Each base compartment is furnished with four sets of pan slides on 2-3/4" spacing
- Slides are fully removable
- Individual thermostat control located on electrical raceway below the drop-hinged shelf
- Three and four well units have 1500 watts in base, five well has 2000 watts

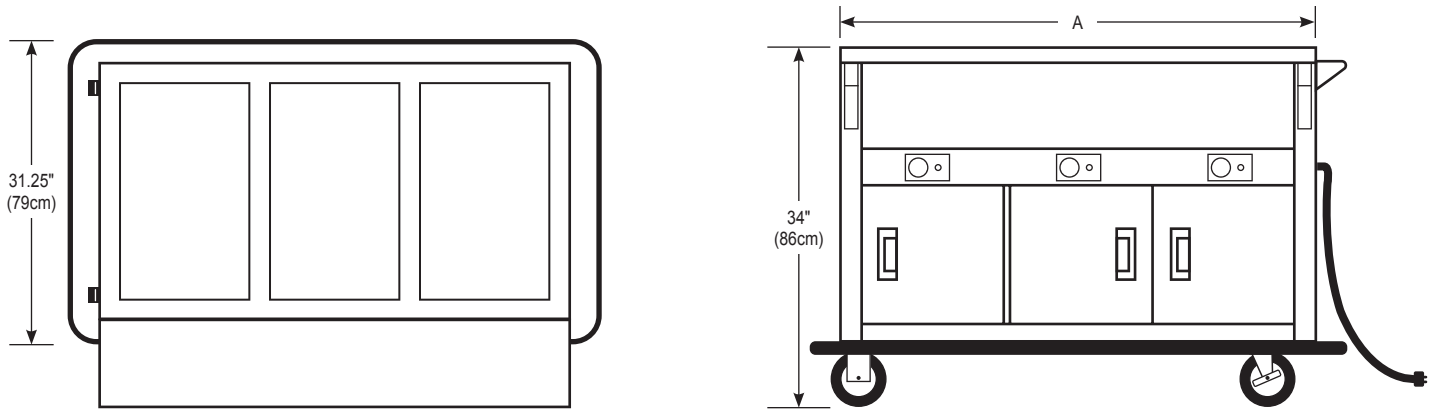
Warranty

One year parts and labor.

DINEX®

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Items and Dimensions

| ITEM NUMBER | BODY TYPE | WIDTH | HEIGHT | LENGTH (A) | NO. OF WELLS | TOTAL WATTAGE | SHIP WEIGHT | SHIP CUBE |
|---------------|------------------|---------------|------------|-------------|--------------|---------------|-----------------|-----------|
| DXPDME3PTSBBH | Heat in Base | 31.25" (79cm) | 34" (86cm) | 50" (127cm) | 3 | 4500W | 250 lbs (113kg) | 27.79 |
| DXPDME4PTSBBH | Heat in Base | 31.25" (79cm) | 34" (86cm) | 64" (163cm) | 4 | 5500W | 290 lbs (132kg) | 35.57 |
| DXPDME5PTSBBH | Heat in Base | 31.25" (79cm) | 34" (86cm) | 78" (198) | 5 | 7000W | 330 lbs (150kg) | 43.36 |
| DXPDME3PTSB | Non Heat in Base | 31.25" (79cm) | 34" (86cm) | 50" (127cm) | 3 | 3000W | 250 lbs (113kg) | 27.79 |
| DXPDME4PTSB | Non Heat in Base | 31.25" (79cm) | 34" (86cm) | 64" (163cm) | 4 | 4000W | 290 lbs (132kg) | 35.57 |
| DXPDME5PTSB | Non Heat in Base | 31.25" (79cm) | 34" (86cm) | 78" (198) | 5 | 5000W | 330 lbs (150kg) | 43.36 |

| | SINGLE-PHASE | | | 3-PHASE | | | SINGLE-PHASE | | | 3-PHASE | | |
|-------------------------|--------------|------|------|---------|------|------|--------------|-------|-------|---------|--------|--------|
| | 120V | 208V | 240V | 120V | 208V | 240V | 120V | 208V | 240V | 120V | 208V | 240V |
| HEAT-IN-BASE | | | | | | | | | | | | |
| 3-well | 25 | 21.6 | 18.8 | — | 12.5 | 10.8 | 5-50P | 6-30P | 6-30P | — | 15-20P | 15-20P |
| 4-well | 33.3 | 26.4 | 22.9 | — | 15.3 | 13.2 | — | 6-50P | 6-30P | — | 15-30P | 15-30P |
| 5-well | — | 33.7 | 29.2 | — | 19.5 | 16.9 | — | 6-50P | 6-50P | — | 15-30P | 15-30P |
| NON HEAT-IN-BASE | | | | | | | | | | | | |
| 3-well | 37.5 | 14.4 | 12.5 | — | 8.3 | 7.2 | 5-50P | 6-20P | 6-20P | — | 15-20P | 15-20P |
| 4-well | — | 19.2 | 16.7 | — | 11 | 9.6 | 5-50P | 6-30P | 6-30P | — | 15-20P | 15-20P |
| 5-well | — | 24 | 20.8 | — | 13.9 | 12 | — | 6-30P | 6-30P | — | 15-20P | 15-20P |

The above amperage and NEMA numbers are for units without overhead lights.

Options

| ITEM NO | DESCRIPTION |
|---------|-------------------------------------|
| DXPMB | 8" Maple Cutting Board |
| DXP3B | 3-Bar Tray Slide |
| DXPPG | Protector guard (no heat or lights) |
| DXPPGL | Protector guard with lights |

| ITEM NO | DESCRIPTION |
|---------|-------------------------------|
| DXPPGH | Protector guard with heat |
| DXPSS | Stainless steel serving shelf |
| DXPSSH | Serving shelf with heat |

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.

