

SERVEXPRESS STATIONARY HOT FOOD TABLES

Compliant with
NSF/ANSI Standard 2



DXPDME3OS

Item Numbers

DXPDME3OS
DXPDME4OS
DXPDME5OS
DXPDME6OS
DXPDME3SS
DXPDME4SS
DXPDME5SS
DXPDME6SS
DXPDME3DS
DXPDME4DS
DXPDME5DS
DXPDME6DS

Dinex's ServeXpress Stationary Hot Food Tables are designed to hold and maintain the temperature of hot food in various size pans for use in meal assembly on tray lines and cafeterias. 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.

Only Dinex's equipment has the advantage of Food Safe 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
- Available in three body styles, open-base, semienclosed or enclosed with sliding doors
- DS models include enclosed base with stainless steel bottom shelf and removable sliding doors
- Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6.5" deep with coved corners
- Manifolled drains are standard on all models
- 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" maple cutting board operator's side
- 7.5" wide recessed plate shelf below cutting board
- Adjustable 6" legs

Dimensions

- 34" height on all standard units
- 32" width
- 44", 58", 72" and 86" lengths

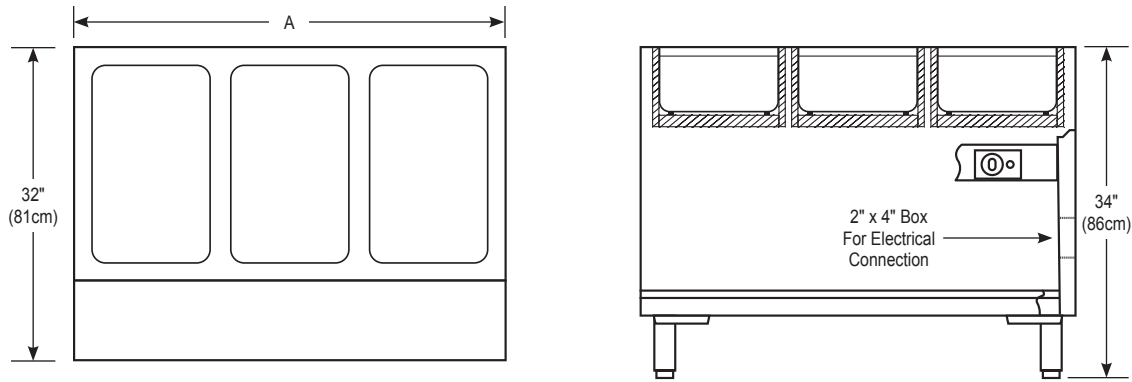
Electrical

- Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three phase
- Four, five and six well units are available in 208V or 240V, single- or three-phase
- Electrical hook-up junction box mounted on right end from control side
- Six foot electrical cord and plug included with mobile units.

Warranty

One year parts and labor.

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Items and Dimensions

ITEM NUMBER	BODY TYPE	WIDTH	HEIGHT	LENGTH (A)	NO. OF WELLS	TOTAL WATTAGE	SHIP WEIGHT	SHIP CUBE
DXPDME3OS	Open Base	32" (81cm)	34" (86cm)	44" (112cm)	3	3000W	265 lbs (120kg)	27.70
DXPDME4OS	Open Base	32" (81cm)	34" (86cm)	58" (147cm)	4	4000W	340 lbs (154kg)	36.52
DXPDME5OS	Open Base	32" (81cm)	34" (86cm)	72" (183cm)	5	5000W	410 lbs (186kg)	45.33
DXPDME6OS	Open Base	32" (81cm)	34" (86cm)	86" (218cm)	6	6000W	575 lbs (261kg)	54.15
DXPDME3SS	Semi-Enclosed Base	32" (81cm)	34" (86cm)	44" (112cm)	3	3000W	265 lbs (120kg)	27.70
DXPDME4SS	Semi-Enclosed Base	32" (81cm)	34" (86cm)	58" (147cm)	4	4000W	340 lbs (154kg)	36.52
DXPDME5SS	Semi-Enclosed Base	32" (81cm)	34" (86cm)	72" (183cm)	5	5000W	410 lbs (186kg)	45.33
DXPDME6SS	Semi-Enclosed Base	32" (81cm)	34" (86cm)	86" (218cm)	6	6000W	575 lbs (261kg)	54.15
DXPDME3DS	Enclosed Base	32" (81cm)	34" (86cm)	44" (112cm)	3	3000W	265 lbs (120kg)	27.70
DXPDME4DS	Enclosed Base	32" (81cm)	34" (86cm)	58" (147cm)	4	4000W	340 lbs (154kg)	36.52
DXPDME5DS	Enclosed Base	32" (81cm)	34" (86cm)	72" (183cm)	5	5000W	410 lbs (186kg)	45.33
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	SINGLE-PHASE			3-PHASE			SINGLE-PHASE			3-PHASE		
	120	208	240	120	208	240	120	208	240	120	208	240
3-well	25	14.4	12.5	—	8.3	7.2	5-50P	6-20P	6-20P	—	15-20P	15-20P
4-well	33.3	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
6-well	—	28.8	25	—	16.7	14.5	—	6-50P	6-50P	—	15-30P	15-20P

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

Options

ITEM NO	DESCRIPTION
DXPSB	8" stainless steel cutting board
DXPMB	8" maple cutting board
DXP3B	3-bar tray slide
DXPPG	Protector guard (no heat or lights)

ITEM NO	DESCRIPTION
DXPPGL	Protector guard with lights
DXPPGH	Protector guard with heat
DXPSS	Stainless steel serving shelf
DXPWB	Two locking casters: Includes six foot electrical cord & plug

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.

