



Versatile, Dinex ArticXpress is a necessary addition for meal preparation in cook-serve and cook-chill applications providing multiple benefits in a single unit.

Food Quality

Dinex ArticXpress rapid shock freezing process reduces the temperature from 160°F to 0°F in less than 240 minutes, forming smaller microcrystals to help preserve food quality and consistency and limit product shrinkage. Flash freezing capabilities allows you to safely have a wider menu selection on hand.

Savings

Prepare 2 – 3 times the food portions in the same time frame while reducing prep time and production cost. Facilities that have a blast chiller/shock freezer have the option of buying foods in bulk to help lower cost. Unused foods can also be frozen and saved for later service without reducing quality.

Safety

Dinex ArticXpress quickly cools cooked food by decreasing product temperature from 160°F to below 40°F in 90 minutes, limiting bacteria growth and keeping your food safe.

Blast Chilling. Shock Freezing. **ArticXpress.**

High Performance

- 90 minutes to reduce the food core temperature from 160°F to below 40°F
- 240 minutes to bring your food temperature from 160°F to 0°F
- Indirect air flow allows even cooling for every tray and keeps the dehydration process to a minimum

HACCP Compliant

- Heated food probe to control the automatic mode depending on the core temperature of the food
- Optional printer system for temperature log
- Ultraviolet light to sterilize the metal surfaces within the cabinet

User Friendly

- Easy to use with an automatic and manual mode
- Pre-programmed with 150 standard recipe menu choices and the option of storing up to 250 menu choices
- Multiple alarms including: door alarm, pressure alarm, and high temperature probe alarm

Heavy-Duty

- 304 stainless steel construction with mirror finish interior panels; bottom interior corners are rounded for easy cleaning

Capacities

30 lb
DXDBC30
Holds 3 pans 12" x 20" x 2.5"

45 lb
DXDBC45
Holds 5 pans 12" x 20" x 2.5"

70 lb
DXDBC70
Holds 14 12" x 20" x 2.5" pans
or 7 18" x 26" x 2.5" pans

100lb
DXDBC110
Holds 24 12" x 20" x 2.5" pans
or 12 18" x 26" x 2.5" pans

200 lb
DXDBC175
Holds 20 12" x 20" x 2.5" pans
or 10 18" x 26" x 2.5" pans

For more information please contact your local sales representative

Prod No	Description	L x D x H	Electrical/ Amps	NEMA (Plug)	Capacity*	Pack	Cs Wt/Cube
Blaster Chiller/Shock Freezer							
DXDBC30	Reach-in Blast Chiller	25.25" x 25.88" x 34" / 64.1 x 65.7 x 86.4 cm	120v, 60 Hz, 1-Phase/10	5-15P	30 lb/14 kg	1 ea	192.00/12.90
DXDBC45	Reach-in Blast Chiller	29.5" x 28.25" x 35.5" / 74.9 x 71.8 x 90.2 cm	208v, 60 Hz, 1-Phase/7	6-15P	45 lb/20 kg	1 ea	254.00/17.20
DXDBC70	Reach-in Blast Chiller	32.25" x 36" x 53" / 81.9 x 91.4 x 134.6 cm	208v, 60 Hz, 1-Phase/12	L6-20P	70 lb/32 kg	1 ea	400.00/35.60
DXDBC110	Reach-in Blast Chiller	32.25" x 36" x 74" / 81.9 x 91.4 x 188 cm	208v, 60 Hz, 3-Phase/10	L15-20P	110 lb/50 kg	1 ea	540.00/49.70
DXDBC175	Roll-in Blast Chiller	47.25" x 42" x 93" / 120 x 106.7 x 236.2 cm	208v, 60 Hz, 3-Phase/19.5	L15-30P	200 lb/90.7 kg	1 ea	915.00/106.80

*Capacities are listed if unit is used for blast chilling. If used for shock freezing capacities are as follows:
DXDBC30: 18 lb/8 kg, DXDBC45: 27 lb/12 kg, DXDBC70: 42 lb/19 kg, DXDBC110: 66 lb/29 kg, DXDBC175: 120 lb/54 kg