

## COLOSSUS PLATE AND WAX BASE HEATER AND DISPENSER



## \_ ITEM #

JOB

Compliant with NSF/ANSI Standard 2

Item Numbers DXPSBH2P DXPSBH3P DXPSBH2WB DXPSBH3WB DXPSBH2PWB

## Application

Dinex Colossus Plate and Wax Base Heaters and Dispensers are heat retentive devices used in tray make up systems. An adjustable digital thermostat makes the unit compatible for low and high heat applications.

## **Standard Features**

- Heavy-duty 304 high nickel 18-8 stainless steel construction
- 5" swivel plate casters
- · Corner bumpers standard
- 3200 watts of converted forced air heat for faster heat up (thermostatically controlled)
- · Field adjustable digital thermostat
- Gasketless lid seal design to maintain heat
- Self-leveling, field adjustable spring dispensing design allows easy access to bases and plates
- Two and three silo configurations
- · Soft-close hinges

## Construction

- The exterior is constructed of 304 high nickel 18-8 stainless steel and the frame is constructed of 18-gauge. The side and front panels are constructed of 18-gauge. The back panel is constructed of 18-gauge and the base is constructed of 14-gauge. Two (2) and three (3) silo models are available. Each tube holds approximately 45 plates or 60 bases.
- The fully insulated lids are constructed from 20-gauge stainless steel with a gasketless design.
- 5" polyurethane non-marking swivel casters (2 with brakes) are standard.
- The heating system is a forced air convection design that circulates thermostatically controlled super heated air evenly through the fully insulated cabinet. The dual voltage unit is designed to draw 3200 watts at 240 volts with 13.5 Amps and 3000 watts at 208 volts with 14.5 Amps. (4800 watts for 3 silo version)

#### **Control System**

Thermostatic controls to maintain plates at 180°F and bases at 300°F. The heating system recirculates the hot air horizontally to ensure rapid and efficient heating of the plates or bases. Full heating of the plates or bases is accomplished in 75 to 90 minutes.

Initial heat-up of a fully loaded is approximately 2 hours or less with reheat cycles to be 1-1/2 hours depending on wax base design.

### Warranty

One year parts and labor.

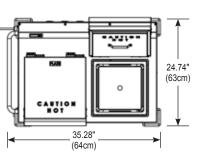


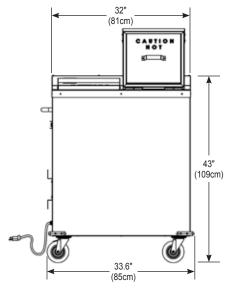
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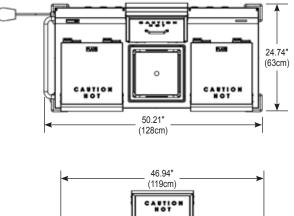
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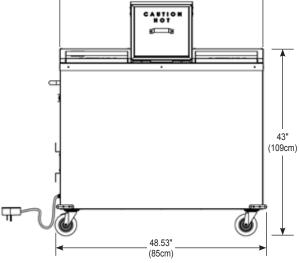






DXPSBH2





**DXPSBH3** 

ITEM NUMBER	OVERALL WIDTH	OVERALL DEPTH	OVERALL HEIGHT*	NO. OF TUBES	APPROX. CAPACITY EA TUBE / TOTAL	WATTS	AMPAGE 208V	AMPAGE 240V	Ship Weight	SHIP CUBE
DXPSBH2P	35.28" (64cm)	24.75" (63cm)	43" (109cm)	2	75 / 150	3200	15.3	13.3	300 lbs (136kg)	22.40
DXPSBH3P	50.21" (128cm)	24.75" (63cm)	43" (109cm)	3	75 / 135	4800	23	20	425 lbs (193kg)	31.11
DXPSBH2WB	35.28" (64cm)	24.75" (63cm)	43" (109cm)	2	60 / 120	3200	15.3	13.3	300 lbs (136kg)	22.40
DXPSBH3WB	50.21" (128cm)	24.75" (63cm)	43" (109cm)	3	75 / 225	4800	23	20	425 lbs (193kg)	31.11
DXPSBH2PWB	35.28" (64cm)	24.75" (63cm)	43" (109cm)	3	75P / 60WB / 105	3200	15.3	13.3	300 lbs (136kg)	21.77

\* Height includes casters

Items and Dimensions

#### 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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