

## DINEXPRESS FROST TOP COLD FOOD COUNTER

Compliant with  
NSF/ANSI Standard 2



DXP3FT  
(shown with sliding doors)

### Item Numbers

DXP3FT  
DXP4FT  
DXP5FT  
DXP6FT

The DineXpress Frost Top Units are perfect for dessert or salad merchandising such as parfaits, pastry, jello and a variety of salads. They come in 3- to 6-well units. DineXpress features EZ-Connect latching system. This allows the units to be disconnected for cleaning under the serving line. The modular design of DineXpress allows you to design either a cafeteria or buffet line-up and choose only the options and accessories that you want and need.

### Standard Features

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- Top has raised one-piece 14-gauge cold plate with drip trough on all sides, 1/2" drain and valve on one end of trough
- 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
- Sliding doors
- Louvered panels for ventilation of condensing unit in the bottom of the front panel and end panel opposite the drain
- End louver panel removable to access compressor

- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Elite 500 units
- Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

### Dimensions

DXP3FT – 36"H x 28"D x 46"L

DXP4FT – 36"H x 28"D x 60"L

DXP5FT – 36"H x 28"D x 74"L

DXP6FT – 36"H x 28"D x 88"L

36" height on all standard units

30" height is available

28" width

46" to 88" length in 14" increments

### 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

### Refrigeration System

- Fan-cooled condensing unit with an expansion valve and control pressure switch
- Copper tubing refrigerant coils attached to the bottom of the cold plate and fully insulated

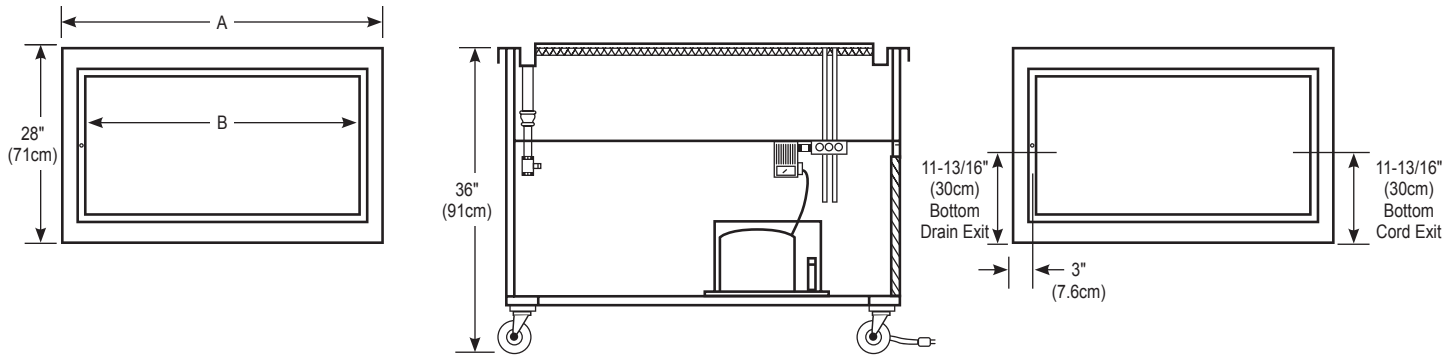
### Common Options

- Pizzazz powder coating in lieu of stainless steel
- Tray slides
- Protector guards
- Duplex outlet
- See reverse side for additional options

### Warranty

One year parts and labor.

# DINEXPRESS FROST TOP COLD FOOD COUNTER



## Items and Dimensions

ITEM NUMBER	FROST AREA	LENGTH (A)	LENGTH (B)	WIDTH	HEIGHT	COMPRESSOR HP	AMPS (120V)	NEMA CAP NUMBER (120V)	SHIP WEIGHT (LBS)
DXP3F	18-5/8" x 38-5/8" (47.3cm x 99.1cm)	46" (116.8cm)	40.25" (102.2cm)	28" (71cm)	36" (91cm)	1/4	6.0	5-15P	370
DXP4FT	18-5/8" x 52-5/8" (47.3cm x 133.7cm)	60" (152.4cm)	54.25" (137.8cm)	28" (71cm)	36" (91cm)	1/3	6.0	5-15P	410
DXP5FT	18-5/8" x 66-5/8" (47.3cm x 169.2cm)	74" (188cm)	68.25" (173.4cm)	28" (71cm)	36" (91cm)	1/3	6.0	5-15P	455
DXP6FT	18-5/8" x 80-5/8" (47.3cm x 204.8cm)	88" (223.5cm)	82.25" (208.9cm)	28" (71cm)	36" (91cm)	1/2	7.9	5-15P	500

\*Amperage/NEMA plug type may vary with options. Units available in 120 volt single phase only.

Spacing between wells is 2". Floor clearance of unit is 6-1/4". Clearance height of open under storage is 17-3/4". Open under storage widths are 22-3/16", 36-3/16", 50-3/16", 64-3/16" and 78-3/16".

## 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

- 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
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
DXCPGHL	Cafeteria protector guard with heat and lights
DXPCDD	Cafeteria double display (no heat or lights)
DXPCDDL	Cafeteria double display with fluorescent lights
DXPBG1	Buffet single side protector guard (no heat or lights)
DXPBG1IL	Buffet single side protector guard with incandescent lights
DXPBG1FL	Buffet single side protector guard with fluorescent lights
DXPBG	Buffet double side protector guard (no heat or lights)

ITEM NO	DESCRIPTION
DXPBGIL	Buffet double side protector guard with incandescent lights
DXPBGFL	Buffet double side protector guard with fluorescent lights
DXPBGH	Buffet double side protector guard with heat strip
DXPBDD	Buffet double display two-sided protector guard
DXPBGPC	Classic protector guards
DXPCDDC	Cafeteria Style Classic Double Display protector guards
DXPBG1C	Buffet style classic single sided protector guard
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
DXPCEG	Cafeteria end guards, right or left
DXPSKR	Skirting

Please confirm that you have the most current specification sheet by visiting [www.dinex.com](http://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.

