

## DINEXPRESS EXTRA DEEP COLD PAN COUNTERS

Compliant with  
NSF/ANSI Standard 7



DXP3BCM

### Item Numbers

DXP2BCM  
DXP3BCM  
DXP4BCM  
DXP5BCM  
DXP6BCM

The Dinex mechanically refrigerated, extra deep well unit is listed NSF/ANSI Standard 7. Food is recessed on easily removable rails in the pan for maximum cooling efficiency without the use of ice and is ideal as a salad bar merchandiser. Extra Deep Well Refrigerated units are compatible and will interlock with other Dinex units.

### Standard Features

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- 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
- 20-gauge stainless steel fully welded 9-7/16" deep well
- Welded, watertight well has concealed continuous refrigerated coil bonded to the sides and is fully insulated
- Cold pan has a 1" drain with shut off valve located below the unit on operator's left side. Valve is 3/4" FTP.
- Sliding doors
- Louvered panels for ventilation of condensing unit
- End louver panel removable to access compressor
- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Dinex units

### Dimensions

- DXP2BCM – 36"H x 28"D x 32"L
- DXP3BCM – 36"H x 28"D x 46"L
- DXP4BCM – 36"H x 28"D x 60"L
- DXP5BCM – 36"H x 28"D x 74"L
- DXP6BCM – 36"H x 28"D x 88"L
- 36" height on all standard units
- 30" height is available on Petite Elite units
- 28" width
- 32" to 88" length in 14" increments

### Options

Pizzazz powder coating in lieu of stainless steel

### NSF/ANSI Standard 7

This unit complies with NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding a food-like media at or below 41°F without any freezing for four hours at 86°F ambient temperature.

### 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 unit's operator side

### Refrigeration System

- 1/3 horsepower compressor
- Fan-cooled condensing unit with an expansion valve pressure control switch
- Refrigerant coils shall be of copper tubing wrapped around the sides of the well

### Warranty

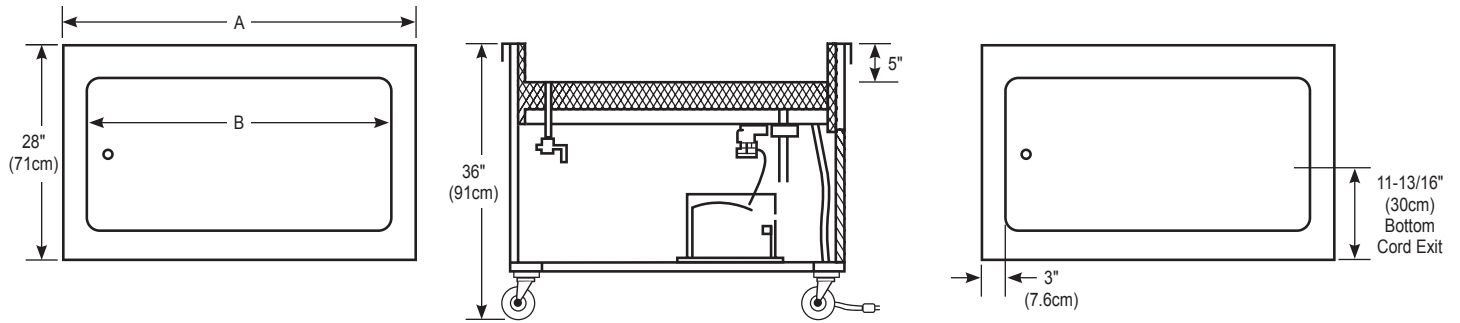
One year parts and labor.

***We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.***

# DINEX®

4711 E. Hefner Road  
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www.dinex.com

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## Items and Dimensions

ITEM NUMBER	12" X 20" PAN CAPACITY*	LENGTH (A)	LENGTH (B)	WIDTH	HEIGHT	AMPS (120V)	NEMA CAP NUMBER (120V)	SHIP WEIGHT (LBS)
DXP2BCM	2	32" (82.2cm)	36.25" (92.2cm)	28" (71cm)	36" (91cm)	6.3	5-15P	320
DXP3BCM	3	46" (116.8cm)	40.25" (102.2cm)	28" (71cm)	36" (91cm)	6.3	5-15P	360
DXP4BCM	4	60" (152.4cm)	54.25" (137.8cm)	28" (71cm)	36" (91cm)	6.3	5-15P	405
DXP5BCM	5	74" (188cm)	68.25" (173.4cm)	28" (71cm)	36" (91cm)	6.3	5-15P	440
DXP6BCM	6	88" (223.5cm)	82.25" (208.9cm)	28" (71cm)	36" (91cm)	6.3	5-15P	480

\*Amperage/NEMA plug type may vary with options.

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".

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Rev 11/19

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## 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
DXPCPGHL	Cafeteria protector guard with heat and lights
DXPCDD	Cafeteria double display (no heat or lights)
DXPCDDL	Cafeteria double display with fluorescent lights
DXPBPG1	Buffet single side protector guard (no heat or lights)
DXPBPG1IL	Buffet single side protector guard with incandescent lights
DXPBPG1FL	Buffet single side protector guard with fluorescent lights
DXPBPG	Buffet double side protector guard (no heat or lights)
DXPBPGIL	Buffet double side protector guard with incandescent lights
DXPBPGFL	Buffet double side protector guard with fluorescent lights

ITEM NO	DESCRIPTION
DXPBPGH	Buffet double side protector guard with heat strip
DXPBDD	Buffet double display two-sided protector guard
DXPBPGC	Buffet classic two-sided protector guards
DXPCPGC	Cafeteria Style Classic (1-5/8") protector guards
DXPCDDC	Cafeteria Style Classic Double Display protector guards
DXPBPG1C	Buffet Style Classic Single Sided protector guards
DXPSCPGC	Cafeteria Style Classic Single protector guards
DXPSSL	Legs in lieu of casters
DXPDOUT	Duplex outlet (120V, 15 AMP)
DXPFRMAD	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
DXPSKR	Skirting
DXPCEG	Cafeteria end guards, right or left
DXPHD	Hinged doors
DXPFB	False bottom
DXPSBT	Stainless steel salad bar template

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.



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