DineXpress®

MODULAR SERVING LINES

DINEX®

WHY DINEXPRESS® MODULAR SERVING COUNTERS?

DineXpress is a customizable and modular serving system that will boost your retail sales. Create an enhanced dining experience for front-of-house while increasing efficiency and productivity in back-of-house.

Key applications include, but are not limited to:

- Healthcare Cafeteria and All Day Dining
- Education K-12 and University
- Hospitality
- Employee Break-Room

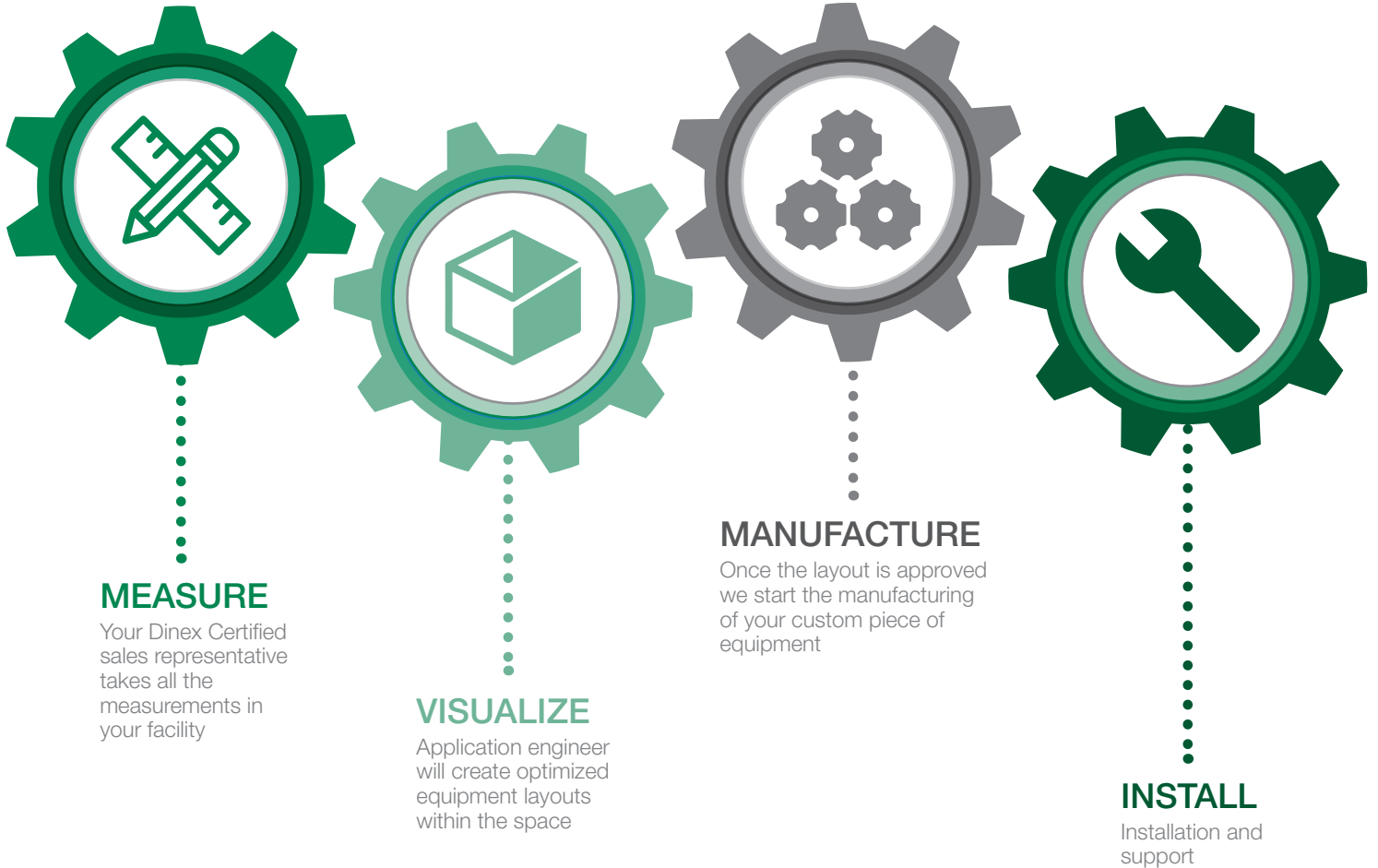## DINEX Dinex Healthcare Solutions App

Download the companion app to explore easy-to-use interactive environments. Access product videos and sales literature within the app or email it while viewing all the product solutions.

Download for free from the App Store or Google Play

OUR DINEX CONSULTATIVE TEAM SUPPORT APPROACH THROUGHOUT THE PROJECT

will assist with upgrading your front-of-house serving line by collaborating with you and your team to come up with efficient layouts for optimizing traffic flow, experience, food temperature and service needs.

MEASURE
Your Dinex Certified sales representative takes all the measurements in your facility

VISUALIZE
Application engineer will create optimized equipment layouts within the space

MANUFACTURE
Once the layout is approved we start the manufacturing of your custom piece of equipment

INSTALL
Installation and support

DINEXPRESS®

The perfect solution for front-of-house dining areas or back-of-house prep stations.

Stainless Steel Construction

DineXpress' most powerful attribute is its stainless steel construction. 14 gauge corner posts sit on a rugged foundation of 14 gauge aluminized steel caster channels with an 18 gauge stainless steel bottom shelf. The top is constructed of 14 gauge stainless as well with body panels of 20 gauge stainless.

Design Flexibility

The modular design of DineXpress allows for complete flexibility. Units can be made to any length up to 114", any height, or any depth, ensuring a perfect fit for your cafeteria or back-of-house setting.

Customization

DineXpress is designed to delight your guests with a large selection of contemporary counter surfaces and panel graphics.

Made In USA

DineXpress product line is compliant to NSF/ANSI Standard 2.

Stainless Steel Construction

DineXpress counters give construction features you won't find anywhere else. Our standard stainless steel top is 14 gauge, while most others offer 16 gauge.

Food Wells

Hot food stays hot with DineXpress standard 1000 watt elements. Wells run wet or dry. Built-in drains allow for easy cleaning.

Interlocking Connector

Bullet interlocks lock units together providing a seamless look while securing your lineup. All units are designed for modular installation - Mix and match cold or hot units to precisely fit the serving line you need.

Protector Guards

Available in a variety of configurations. Cafeteria guards allow you to service customers with ease. Buffet guards allow for self service. *Optional*

Solid Surfaces

Solid Surface counter tops are available in several contemporary finishes giving you the performance of stone and the elegance of marble, with the everyday practicality, durability and easy care stain resistance. *Optional*

Full Skirt

Hide those casters! Add skirting for a smooth, even, to-the-floor look to greet your customers, without unsightly casters or under the unit paraphernalia. *Optional*

Adjustable Height

DineXpress units can be made with either manual crank or mechanical lift system to change height on the fly. *Optional*

Tray Slides & Cutting Boards

Choose between 3-bar, solid, ribbed trayslides and cutting boards. Hinged and removable for easy transport and cleaning. Tray Slides comply with American Disabilities Act (ADA) and can be mounted at any height. *Optional*

Locking Understorage

Store your products securely with locking cabinet doors. *Optional*

Heat Lamps

Units can be fitted with heat lamps to help maintain food temperatures. *Optional*

Domed Heat Lights

Units can be fitted with domed lights. *Optional*

HOT FOOD STAYS HOT

Only Dinex equipment has the advantage of FoodSafe technology. 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.

Hot food tables hold product at the minimum temperature of 150°F (65°C) required by safety standards.

Dinex tray make-up equipment provides maximum food protection and meets sanitation requirements for materials, design, construction and performance of commercial cooking and powered hot food holding; compliant to NSF/ANSI Std 4.

FoodSafe™

DXP7HF With Built-In Dispensers and solid surface counter

For item number, please see back of brochure.

WELL-BUILT PRACTICALITY

We build products that fit your plan with details that deliver reliable, trouble-free performance and simplify your upkeep and maintenance.

DineXpress Hot Food Counters are available in standard sizes from 2 to 6 wells and offer a wide variety of options and accessories.

- Stainless steel drop down work shelves are available for all configurations
- Intermediate under-shelf and open under counter storage are available for all hot food counters

DineXpress product line is compliant to NSF/ANSI Standard 2.

DXP3ST with Soup Wells and Bowl Dispensers

Bloomington Cold Mechanicals (BCM) utilize extra deep wells with recessed, adjustable rails so pans sit beneath the surface of the counter. This allows a blanket of cool air to float above the food, keeping the food fresher, longer.
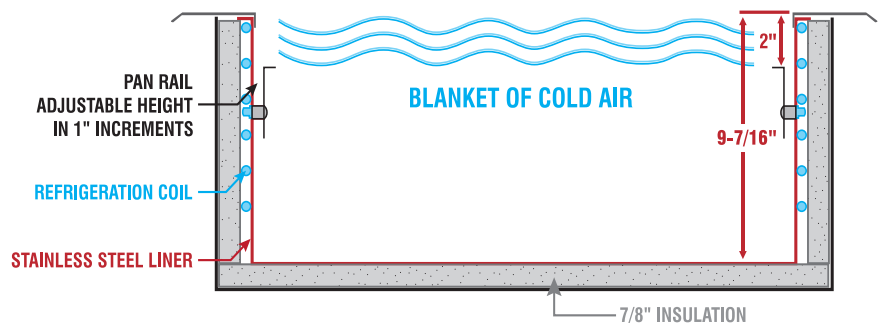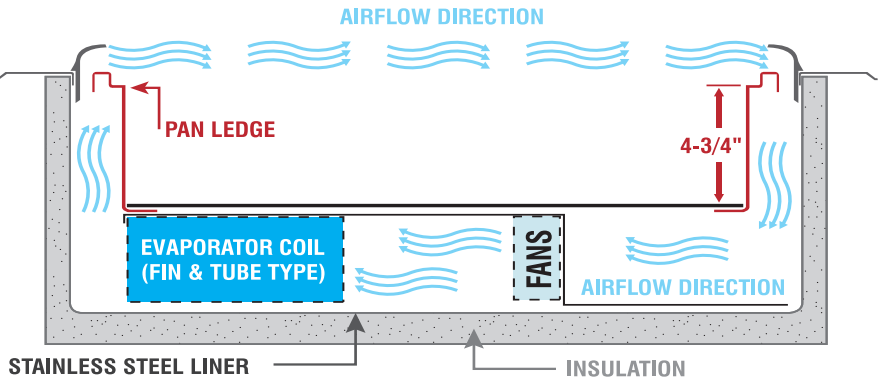

COLD FOOD UNITS

Bloomington Cold Wells | ANSI/NSF 7

Bloomington units are compliant to NSF/ANSI Standard 7 for design and construction and have been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding food at or below 40°F, without any freezing, for four hours at 86°F ambient room temperature.

DineXpress cold food units are also available in an ice pan version. See page 30 for more details.


PAN RAIL ADJUSTABLE HEIGHT IN 1" INCREMENTS

BLANKET OF COLD AIR

2"

9-7/16"

REFRIGERATION COIL

STAINLESS STEEL LINER

7/8" INSULATION

FoodSafe™

COOL BREEZE

AIRFLOW DIRECTION

PAN LEDGE

4-3/4"

EVAPORATOR COIL
(FIN & TUBE TYPE)

FANS

AIRFLOW DIRECTION

STAINLESS STEEL LINER

INSULATION

An innovative air curtain keeps product at 41°F or less without ice or water. The cascade of cool air maintains correct temperature without drying or freezer burn.

Adjustable adapter bars can be custom configured for many pan sizes and salad bar layouts
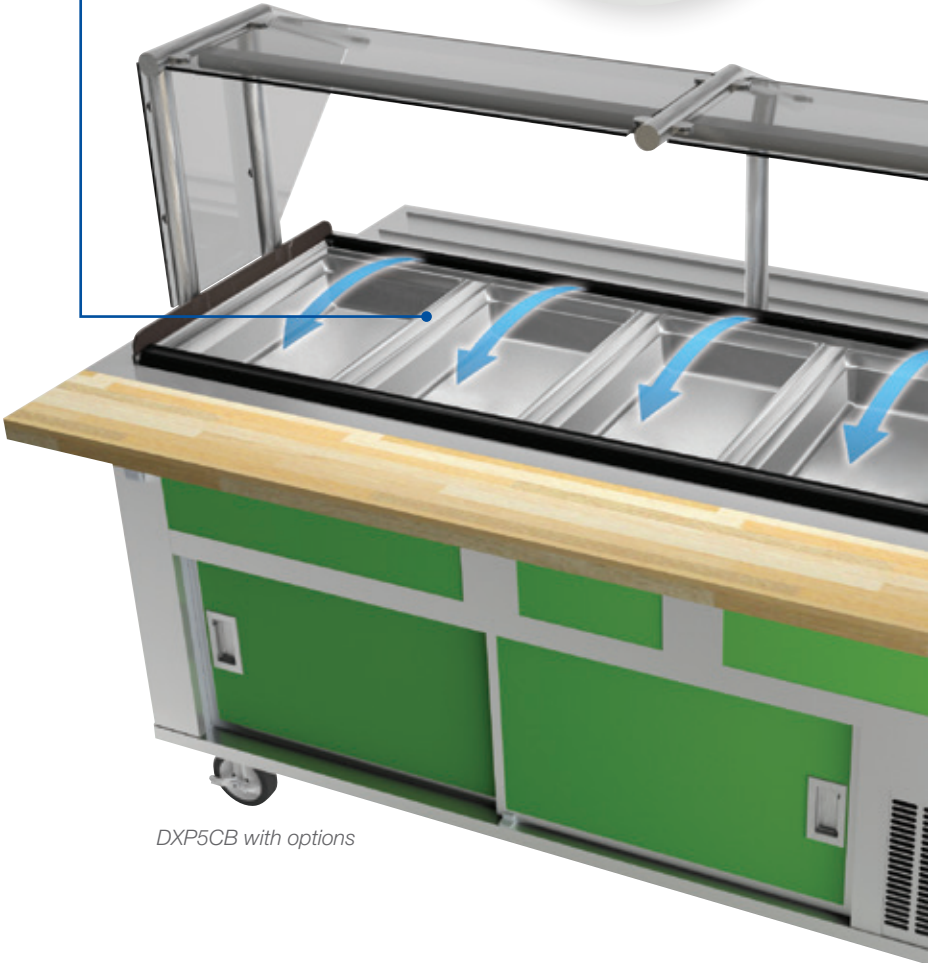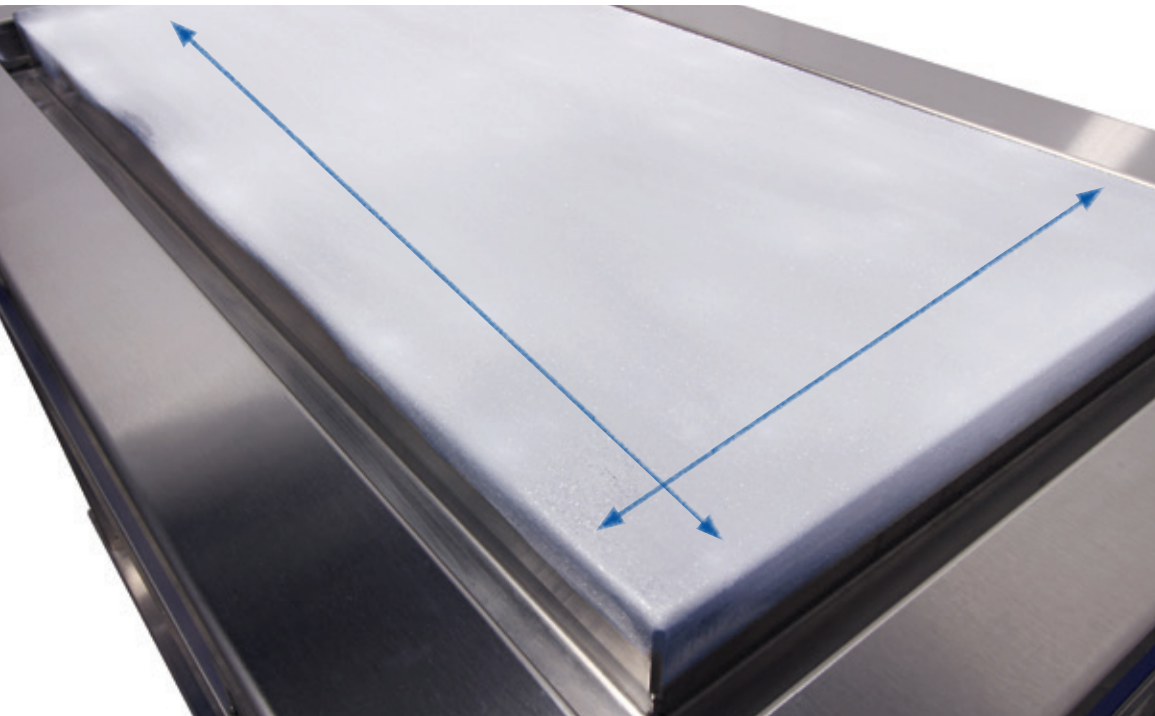
DXP5CB with options

FROST TOP™ UNIT

Ideal for parfaits, pastries, gelatins and a variety of other dessert and salad dishes, these units combine excellent display and appeal with efficient cooling.

FoodSafe™

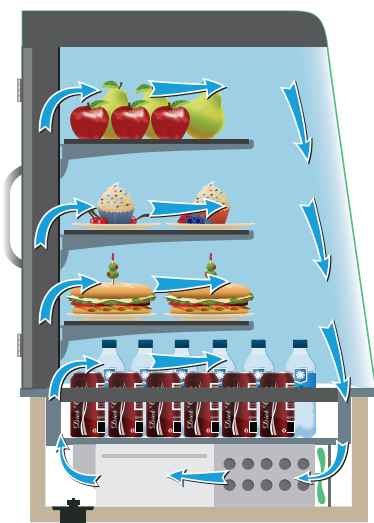*DineXpress Frost Top with laminated panels and SFTS tray slide*

Full Coverage

Our Frost Top gives you the maximum amount of chilled display area by frosting all the way to the edge.
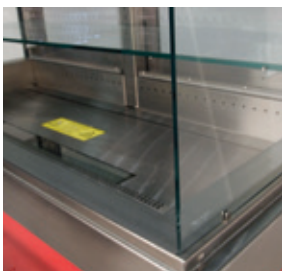
GRAB-N-GO AIR CURTAIN DISPLAY CASE

Exceeds the HACCP Refrigeration Standard. Load your product once and focus on selling.

- Keeps food below 41°F for 24 hours at 75°F ambient temperature with 55% relative humidity
- Never have to unload product
- Low temperature controlled defrost

FoodSafe™

Large Storage Capacity

Adjustable Shelves

LED Lighting

Easy Cleaning

DXPOTR with Powder Coat Finish

DineXpress - STAND AND BEVERAGE URNS

Solid Top and Corner Counters

- Solid Top Counters are available from 32" to 88" in length with a wide choice of optional top surfaces and virtually unlimited selection of panel laminates

- DineXpress Corner Counters are the perfect complement for completing complex counter system layouts

- Corner counters come in 45º and 90º configurations and will interlock with other DineXpress counters

- Optional tray slides and shelves can be added to complete this unit

- These counters come standard with heavy-duty 5" casters (two locking)

Cashier Stand/Solid Top Counters

- Cashier's stand with open storage compartment and optional drawer

Urn Stands/Beverage Counter

- DineXpress Urn Stands are built to hold any configuration of fountain machines, ice makers and coffee bars

- Available with under-counter storage for supplies and custom "bag and box," along with any configuration of tray slides and skirting

- Feature the unique EZ-Connect latching system

ValuXpress - ECONOMICAL MODULAR COUNTERS

Value Line Hot Food Counters

- Available in 2 to 5 well sizes, ValuXpress Hot Food Counters offer a wide variety of options and accessories
- Counters are stationary or mobile with optional heavy-duty 5" casters (two locking)
- Stainless steel drop-shelves are available for all configurations
- Stainless steel protector guards (sneeze guards)
- Over-shelf and under-shelf available
- Easy access electrical service panel
- Compliant to NSF/ANSI Standard 2

Value Line Cold Food Counters (NSF 7)

- Available in 2 to 5 well sizes
- Cold Food Counters are the most versatile and adaptable accessory on the serving line
- Counters are stationary or mobile with optional heavy-duty 5" casters (two locking)
- Stainless drop-shelves and tray slides available for all configurations
- Undershelf standard on all models
- Units feature 9.44" deep wells (NSF 7)
- Counters ensure that food temperatures are always at safe levels
- Over-shelf and under-shelf options available
- Compliant to NSF/ANSI Standard 2

Value Line Solid Top Counters

- ValuXpress Solid Top Counters are available in 30" to 72" in length
- Optional work shelf, tray slide, full-service guard, under-shelf and overhead shelf available
- Conpliant to NSF/ANSI Standard 2

WHERE CUSTOM SOLUTIONS
ARE STANDARD

Open Understorage

Standard on DineXpress, an open understorage gives complete access to the lower shelf and drain valves without any doors.

Hinged Doors (DXPHD)

Double-paneled stainless steel hinged doors are great for concealing unsightly materials from view. They open 180° for full access to the understorage and include a magnetic door catch. This DXP4HF is shown with a durable powder coated finish.

Sliding Doors (DXPSD)

Our sliding doors are mounted on easy-glide rollers for quick access to storage below.
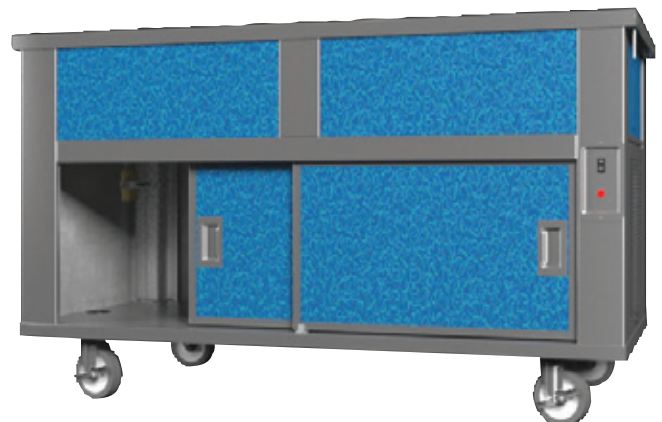
Refrigerated Base (DXPUCR1)

Refrigerated Storage Compartments are available in unheated or chilled units. 3- and 4-well counters use a UCR-1 single-door model, where 5- and 6-well counters incorporate a DXPUCR2 double door model. DXPUCR bases are available as 120V only.

Heat-In-Base (DXPHIB)

DineXpress Heat-In-Base keeps prepared food in the safety zone (above 140°F) while waiting to be served. The base is thermostatically controlled and holds stainless steel racks with 3" spacing for up to 3 steam table pans per rack.

Intermediate Shelf (DXPINT)

Add an intermediate undershelf and instantly double your shelf space. Can also be installed with hinged or sliding doors.
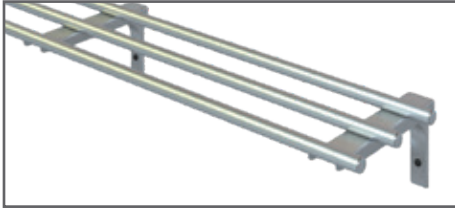
U-Shaped Bottom

DineXpress units can be ordered with a U-Shape bottom in order to house under-counter equipment while still providing ample work space above. The apron on this Solid Top unit has been deleted to allow for even more space. Shown with DXPA3618268 aluminum rack.
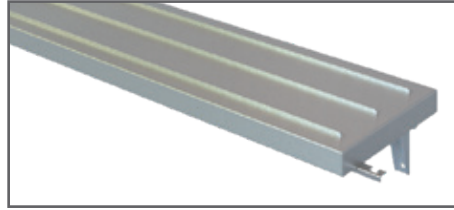
# DineXpress - TRAYSLIDES AND CUTTING BOARDS

3 Bar Tray Slide (DXP3BTS)

Our most economical tray slide option is the DXP3BTS. 1" diameter stainless steel bars welded to support brackets make up our 3-Bar Tray Slide. They are mounted on fold-down brackets and include leveling inserts for alignment of multiple slides.

Solid Ribbed Tray Slide (DXPSRTS)

This 14 gauge stainless steel tray slide has 3 embossed ribs to minimize surface scratches and aid in sliding trays. Connector brackets are included to ensure adjacent tray slides in lineups remain level with each other.
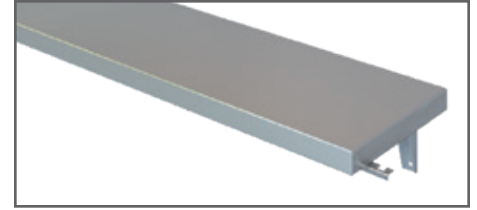
Solid, Flat Tray Slide (DXPSFTS)

Identical in construction to the DXPSRTS without the gliding ribs, the DXPSFTS is an economical solution to solid tray slide requirements.
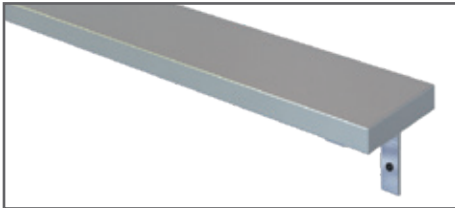
Stainless Cutting Board (DXPSCB)

Our stainless steel cutting board is 8" wide and made of 18 gauge stainless steel. It comes mounted flush with the counter top on drop-down hinges.

Maple Cutting Board (DXPMCB)

The DXPMCB is an 8" wide Maple Cutting Board mounted flush with the counter top and uses identical fold-down brackets as our stainless steel cutting board (DXPSCB). It is gentle on knives while still providing a solid workspace for slicing and dicing.
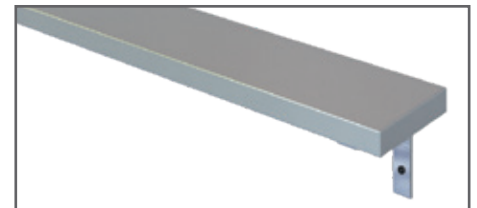
Plate Shelf

Our 8" wide plate shelf is identical in construction to our DXPSCB but mounted 10" below the counter for extra plate storage.

Solid Surface Tray Slide

For more upscale designs, our solid surface tray slides can be ordered in any color to match your décor and can be ordered with or without stainless steel glide inserts (shown).
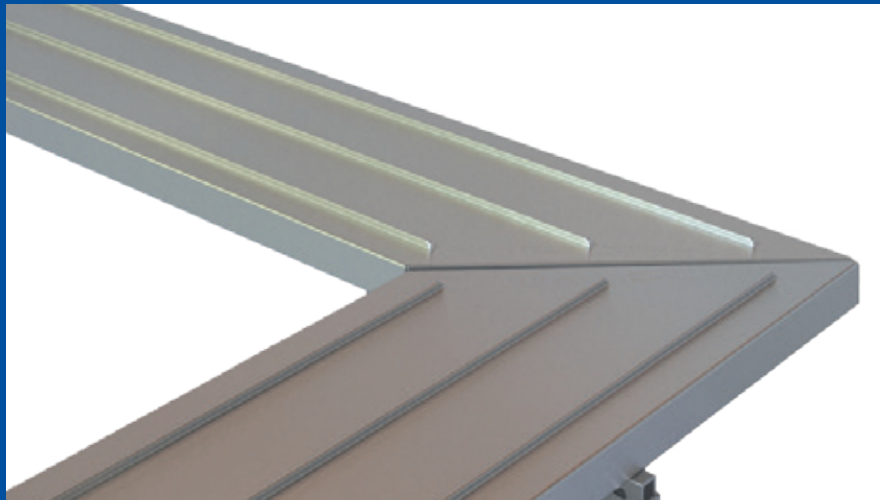
Mitered Ends on Any Tray Slide or Cutting Board

Mitered ends are perfect for T-shape or L-shape lineups, providing a more cohesive design or a more comfortable transition to the dining area.

Poly Cutting Board (DXPPCB)

Add a 1/2" thick poly board to our stainless cutting board to improve blade longevity. It is double-sided and easily cleaned.

STANDARD AND CLASSIC PROTECTOR GUARDS

DXPCDD

Our standard double-display protector guard includes 2 acrylic shelves with flip-up guards on the customer side and open access on the operator side. Tempered glass shelves and guards are optional.

DXPCPG

The DXPCPG is Dinex's standard Cafeteria Protector Guard for full-service operations. An 18 gauge stainless steel shelf is standard and flip-up front glass is optional for self-service meals and easier cleaning.
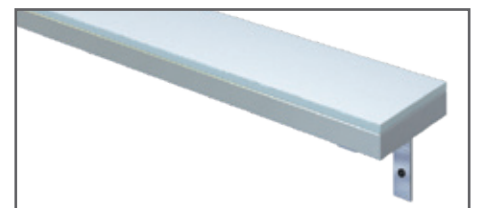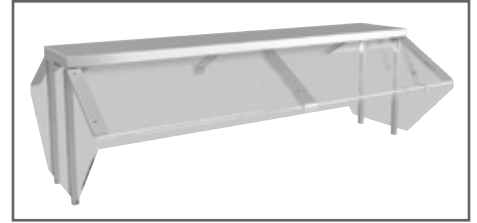

DXPBPG

The DXPBPG is our double-sided buffet guard. It comes standard with an 18 gauge stainless steel shelf and acrylic guards. Flip up guards are optional, as well as tempered glass panels and adjustable height.
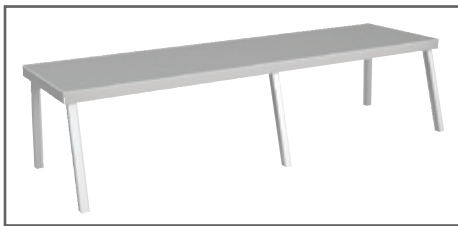
DXPOHS

The overhead shelf is identical to our DXPCPG without the acrylic panels. Perfect for extra storage of plates and utensils above the service counter.

DXPBPG-1

This is the single-sided version of our DXPBPG, with the same features and options available.
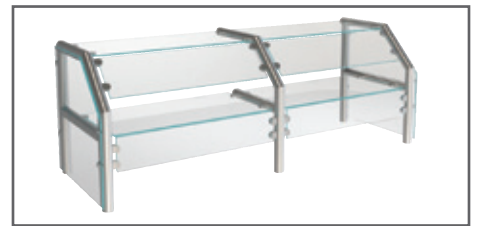
DXPCDD-C

The DXPCDD-C is our classic-style double display for use with single-sided buffet or cafe lines. Standard features include tempered glass panels and stainless steel frames. For double-sided buffet lines, order the DXPBDD-C.

DXPBPG-1C

The single-sided, classic style buffet protector guard is perfect for self-service lines, but is also appropriate in full-service operations and comes standard with tempered glass all around.
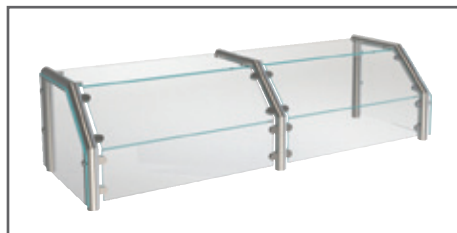
DXPCPG-C

The DXPCPG-C is meant for full-service operations and comes standard with tempered glass and heavy-duty, fully welded stainless steel frames.
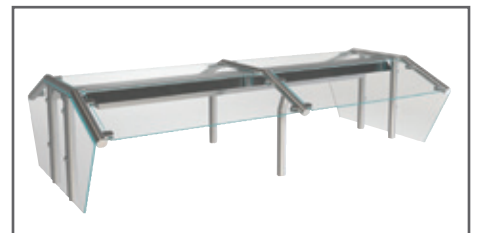
DXPBPG-C

Dinex's DXPBPG-C is the perfect solution for your double-sided buffet lineups.

DineXpress - LIGHTS, HEATING LAMPS

LED Lights (DXPLED)

LED Lights are a great way to illuminate the food below while using very little energy.

Fluorescent Lights (DXPFL)

Fluorescent lights provide a nice even glow over the countertop without producing a lot of heat. They are perfect over cold wells like our Bloomington Cold Mechanical or Cool Breeze models, but work just as well over steam tables and solid tops.

Heat Strip (DXPH)

Full-length infrared heat strips are available for an additional heat source from above.

Heat and Lights (DXPHL)

Infrared heaters in combination with incandescent light strips can be added to evenly distribute overhead heat and simultaneously light the serving area.

Bullet-Style Heat Lamps (DXPBL)

Bullet-style heat lamps are a more traditional alternative to full-length heaters. Each lamp provides 125 watts and can be individually switched for maximum flexibility.
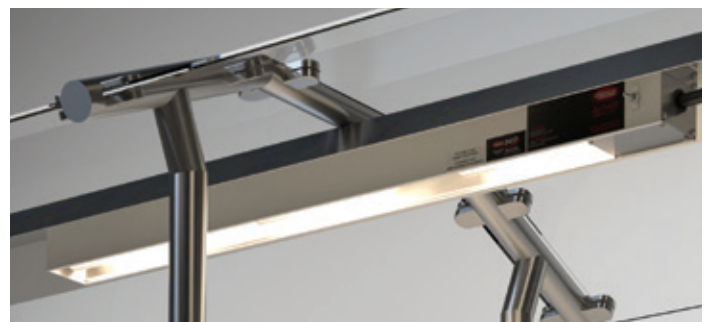
Incandescent Light Strip (DXPIL)

Incandescent light strips can be installed on any guard, for any length unit. They come standard with shatter-proof bulbs for added safety.

GUARD SELECTIONS

Hinged Guards

Guards can be hinged for easier cleaning and better access to food. This DXP4HF utilizes a hinged DXPCPG with tempered glass and laminated panels in Red Ellipse - Formica®* 1913. Buffet guards are available hinged as well.

Canopy

Canvas Canopies can be ordered with straight or scalloped edges, with or without lights, and in coordinating colors to match your lineup. A fully welded aluminum frame gives shape to a heavy-duty canvas cover that can be easily removed for cleaning. Add 6" to the length for models with protector guards.

Powder Coated Guards (DXPPPC)

Add some flair to your cafeteria by powder coating the protector guards to coordinate with the base.

* Formica is a registered trademark. Dinex is not associated in any way with Formica.

19

DineXpress - COSMETIC OPTIONS

Skirting (DXPSKR)

Our 4-sided stainless steel skirting mounts easily to the underside of the bottom panel and is 5-1/2" tall to conceal the casters or legs. This 60" unit is shown with charcoal gray powder coated skirting with 6" stainless steel legs and hinged doors.

Laminated Panels (DXPFRMA)

Design possibilities are endless when choosing laminated panels. Choose any NSF Approved laminate color or pattern from any manufacturer and our installers will create a look that is truly unique to your operation. This DXP4-ST with hinged doors and stainless steel legs is shown in Wilsonart* #4913 - Eggplant.

Wilsonart is a registered trademark. Dinex is not associated in any way with Wilsonart.

Powder Coated Panels (DXPPPC)

Choose any color in the spectrum to create the look you want. Paint the entire unit or just the panels for a nice contrast with the stainless steel. It's up to you!

LED Tray Slides

Add drama with LED lights under the tray slides. It enhances the finish, whether fiberglass, stainless or powder coated and is perfect for highlighting logos or other graphics.

Adapter Bars

Adapter bars give you the freedom to use various size pans simultaneously in your cold wells. They are easily removed for cleaning and can be rearranged for different displays.
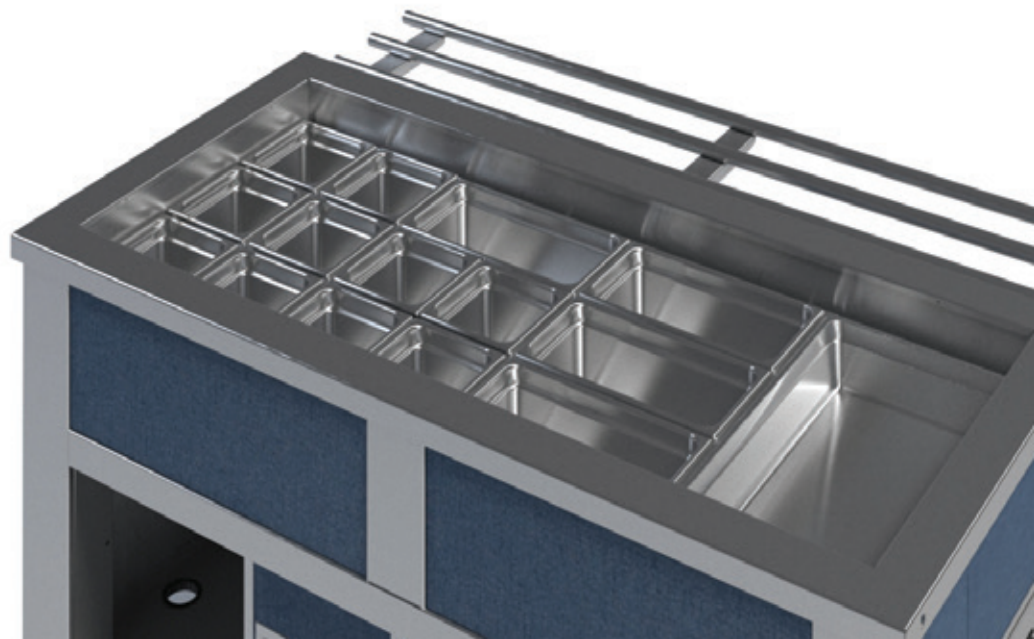
Graphics/Logos

Vinyl Graphics add another dimension to your design. Add logos, stripes, photos or a sexy swoosh to enhance the look. "Reflections" units can even be completely wrapped with vinyl graphics for a truly unique expression.

Solid Surface Countertops

Beautiful solid surface countertops are available in hundreds of colors and patterns to enhance the design and add an element of sophistication to the buffet experience. Contact Dinex for the most current color offerings and trends.
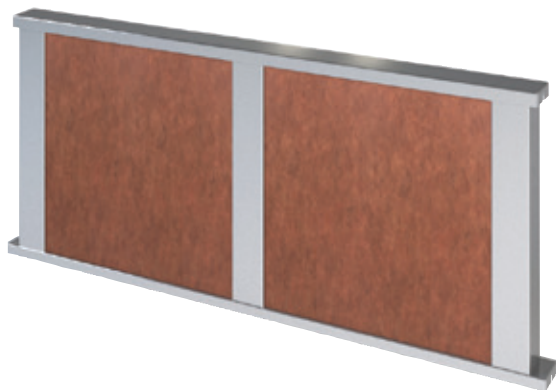
False Front

False fronts are a great way of incorporating other miscellaneous equipment into your lineup without interrupting the design integrity on the customer side.

Backsplash

Backsplashes can be added to any DineXpress unit and are available in 4", 5" and 6" heights. This DineXpress DXP5-CU is shown with a 4" backsplash, sliding doors and 2-1/2" round cutout with bushing for cords and wires.

Filler Strips (DXPFLP)

For a seamless built-in look, add filler strips. Simple magnetic strips mount between the units to create the illusion of one continuous counter. They come standard in stainless steel but may also be powder coated to match.
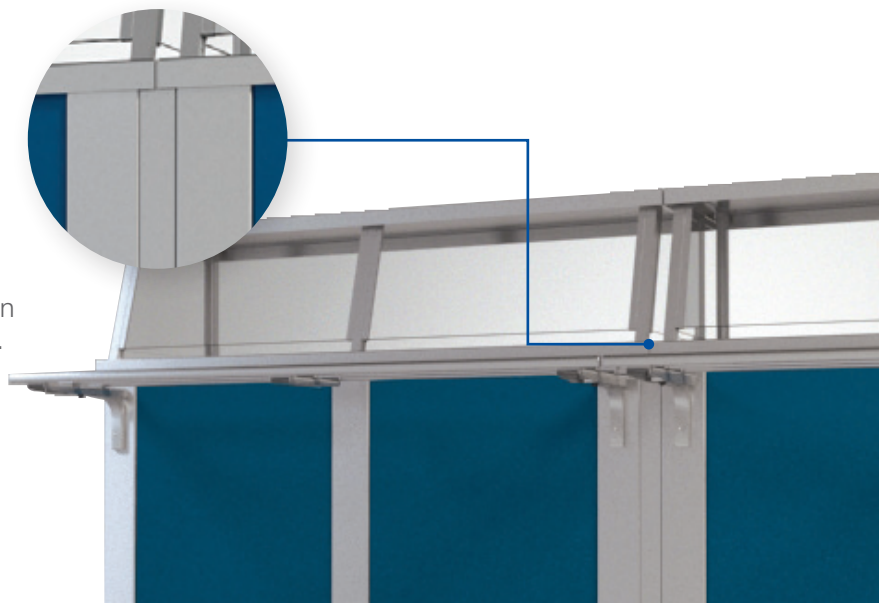
DineXpress - CONVENIENCE OPTIONS

Duplex Outlet (DXPDOUT)

Computers, monitors, printers, bar code scanners, the list goes on and on. They all need to be plugged in. Gain more power by adding a duplex outlet to each unit. They free up valuable wall/floor outlets and eliminate the need for extension cords that are potential trip hazards.

J-Channel

Having all of the cords under a lineup can be an unsightly mess and difficult to clean around. J-Channel gets those cords off the floor and out of the way so you can spend less time cleaning and more time focusing on the food.

Stainless Steel Legs (DXPSSL)

6" stainless steel legs are available in lieu of casters. They include adjustable feet to help keep things level on uneven floors. Flanged feet with floor-mounting holes are also available for more permanent installations.

Polyurethane Casters

Polyurethane casters are a great alternative to our standard casters. They offer a high weight capacity, are non-marking and easy-rolling. Other benefits include noise reduction and corrosion resistance.

Adjustable Height (DXPAHM)

An innovative way to serve a wide range of ages is to include adjustable height counters in your lineup. Popular with elementary schools, a simple turn of a handle can raise a table from a petite height of 30" to any increment up to 36". electric models are also available for easy transformation at the push of a button.

Salad Bar Template (DXPSBT)

Available for cold mechanicals, "Bloomington" Cold Wells, and Cool Breeze models, the DXPSBT can be configured to hold any combination of bowls and pans to keep your salad bar organized and clean.
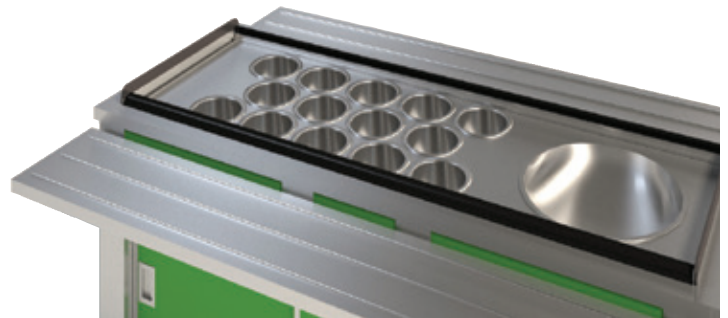
Tubular Foot Rest (DXPTFR)

The stainless steel tubular foot rest is available as an option on DineXpress.

Removable Undershelf (DXPRUS)

Removable bottom panels can be included to give you the choice of having a full bottom shelf or an open bottom, allowing complete flexibility in your storage options.

DineXpress - CONVENIENCE OPTIONS

Load Center (DXPICW)

Individual items in a lineup can be inter-connected by extending the cord to a single power source located in the base of a centralized unit.

Door Locks

Locks can be added to hinged or sliding doors to keep things safe and secure.

Fill Faucet

Fill faucets simplify the task of filling steam wells. Requires 1/2" NPT hot water connection.

Autofill

Ensure your water is always at peak level in your steam tables. Autofill measures the level of water in the steam table and automatically fills the wells accordingly.
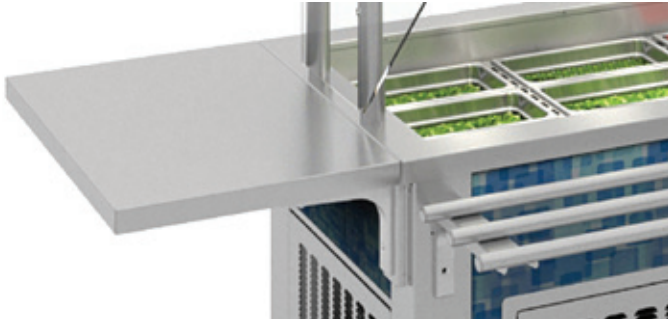
Bread Shelf (DXPSBS)

The SBS is an 18" wide stainless steel shelf mounted on drop-down hinges on either the left or right side of any unit. Perfect for mobile units that require occasional extra work surface. Just drop it down when you are on the move.

Dual-Use Tops (DXPDUT)

Our 1" recessed tops allow you to use 18" x 26" sheet pans over the existing wells without the use of adapter collars. It helps keep trays in their place and increases display possibilities. Full-size sheet pan capacity will be one less than the steam pan capacity of the unit.
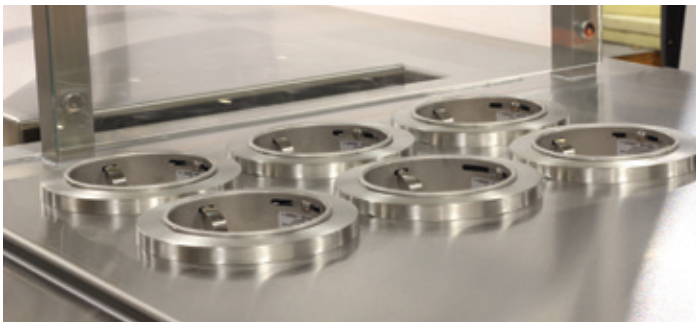
Cup and Plate Dispensers

Units can be modified to include drop-in cup, tray or plate dispensers or soup wells.

Individual Drains (DXPIND)

Fill or drain each well individually as needed without affecting the other wells.

THREE DISTINCT WAYS TO MAKE IT YOUR OWN

Classic Guards

Fill Faucet

LED Light Strips

Laminated Panels

Solid Ribbed Tray Slides

Drop-Down Tops
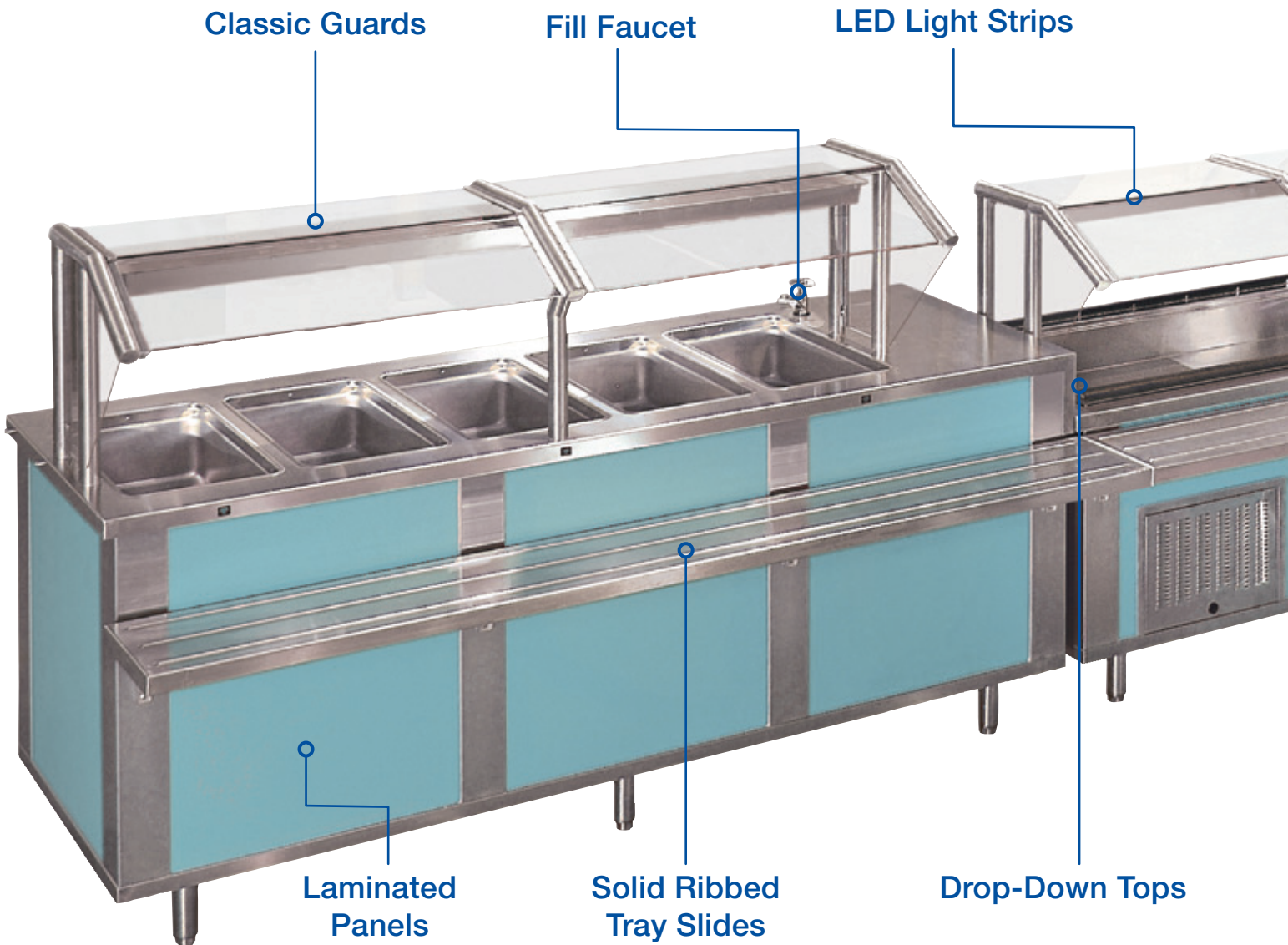
| Dimensions | Hot Food | Cold Mechanical | Cold Ice | Frost Top | Solid Top | Protector Guards | Tray Slides | Doors | Duplex Outlets | Lighting |

SIZE

DineXpress units can be custom configured to any length, width or height.* Lineups can be made with multiple heights and still interlock when you include optional drop-down tops.

Up to 114" long, 36" tall and 42" deep.

PURPOSE

Choose between hot food wells, cold food pans (ice or mechanically chilled), solid top display tables and cashier stands, frost tops, hot tops or any combination of the above. The possibilities are endless.

OPTIONS

An array of options and accessories are available to choose from to complete your lineup. From protector guards and tray slides to doors and duplex outlets, you'll find just what you're looking for to add that finishing touch to your decor.

Petite Height
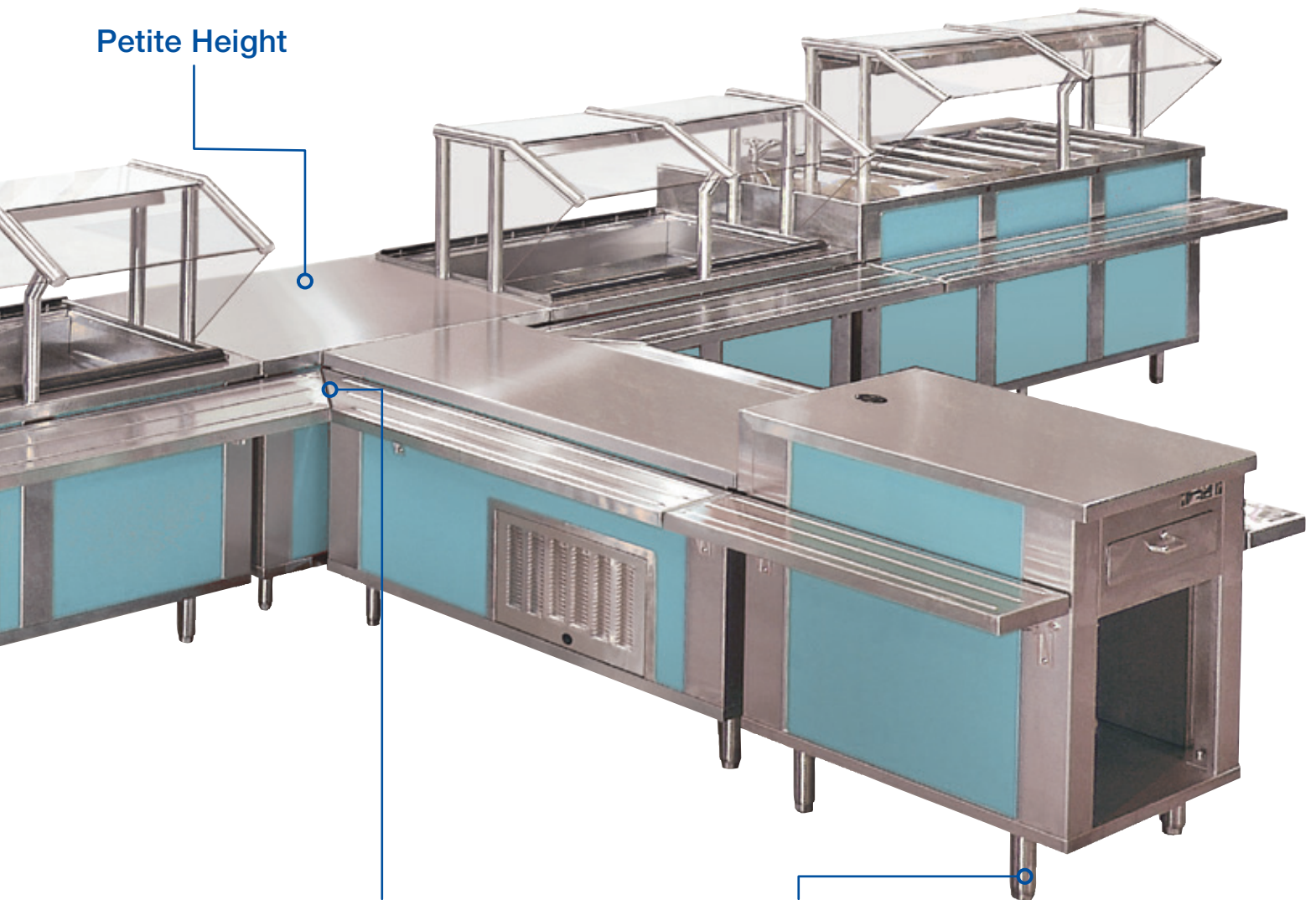
Mitered Tray Slides　　**Stainless Legs**

27

HOW TO ORDER YOUR CUSTOM LINE UP:

Designing your custom line-up is easy. Simply follow these 3 steps and you are on your way to building a top of the line buffet.

Stainless Steel DineXpress Units

- Durable stainless steel construction
- Provides maximum "line-up" flexibility
- Stainless, laminate or powder coated finish options

1

Select Your DineXpress Units

- Hot Food
- Cold Food
- Solid Tops
- Cash/Corner
- Beverage Units
- Tray Stands
- Slim Line

2

Select Your Options

- Tray Slides & Shelves
- Guards
- Buffet Guards

3

Select Your Finish

- Colors
- Laminates
- Fiberglass Tubs
- Powder Coating
- Custom Decals

1. SELECT YOUR DINEXPRESS UNITS

DINEXPRESS HOT FOOD UNIT - UNHEATED BASE

Model #	Description	Watts	Dimensions L x W x H	Ship Wt.
DXP2HF	2-Well	2000	32" x 28" x 36"	285 Lbs.
DXP2HF	3-Well	3000	46" x 28" x 36"	310 Lbs.
DXP4HF	4-Well	4000	60" x 28" x 36"	335 Lbs.
DXP5HF	5-Well	5000	74" x 28" x 36"	375 Lbs.
DXP6HF	6-Well	6000	88" x 28" x 36"	400 Lbs.

NOTE: Specify voltage when ordering. | Auto fill optional | Bottom accessible element optional
NOTE: Manifold drains standard

DXP4HF

DINEXPRESS HOT FOOD UNIT - HEAT IN BASE

Model #	Description	Watts	Dimensions L x W x H	Ship Wt.
DXP2HFHIB	2-Well	3000	32" x 28" x 36"	285 Lbs.
DXP3HFHIB	3-Well	4500	46" x 28" x 36"	310 Lbs.
DXP4HFHIB	4-Well	5500	60" x 28" x 36"	335 Lbs.
DXP5HFHIB	5-Well	7000	74" x 28" x 36"	375 Lbs.
DXP6HFHIB	6-Well	8000	88" x 28" x 36"	400 Lbs.

Includes pan racks. Each rack includes 6 sides, 2-3/4" spacing. | 2-Well: 1 Rack, 3, 4 & 5-Well: 2 Racks, 6-Well: 3 Racks
NOTE: Specify voltage when ordering. | Auto fill optional | Bottom accessible element optional
NOTE: Manifold drains standard

DXP4HFHIB

DINEXPRESS HOT FOOD UNIT - SLIM-LINE

Model #	Description	Watts	Dimensions L x W x H	Ship Wt.
DXP2HFSL	2-Well	2000	50" x 19" x 36"	285 Lbs.
DXP3HFSL	3-Well	3000	72" x 19" x 36"	310 Lbs.

NOTE: Manifold drains standard
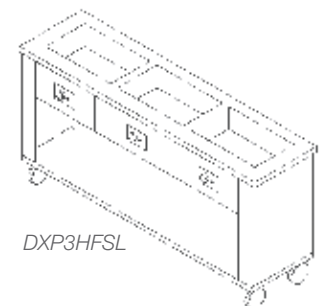
DXP3HFSL

DINEXPRESS HOT/COLD UNIT - DUAL FUNCTION

DXP4HCM

Model #	Description	Dimensions L x W x H	Ship Wt.
Ice Pan/Hot			
DXP3HCI	3-Pan	46" x 28" x 36"	380 Lbs.
DXP4HCI	4-Pan	60" x 28" x 36"	405 Lbs.
DXP5HCI	5-Pan	74" x 28" x 36"	440 Lbs.
Refrigerated/Hot			
DXP3HCM	3-Pan	46" x 28" x 36"	380 Lbs.
DXP4HCM	4-Pan	60" x 28" x 36"	405 Lbs.
DXP5HCM	5-Pan	74" x 28" x 36""	440 Lbs.

Depth of pan: 7-1/2" │ Refrigerated units available in 115V only.
NOTE: Open understorage available on 4-6 units at no additional charge.

DINEXPRESS COLD UNIT - ICE PAN

DXP2CI

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2CI	2, 12 x 20 Pan Capacity	32" x 28" x 36"	225 Lbs.
DXP3CI	3, 12 x 20 Pan Capacity	46" x 28" x 36"	265 Lbs.
DXP4CI	4, 12 x 20 Pan Capacity	60" x 28" x 36"	305 Lbs.
DXP5CI	5, 12 x 20 Pan Capacity	74" x 28" x 36"	345 Lbs.
DXP6CI	6, 12 x 20 Pan Capacity	88" x 28" x 36"	385 Lbs.

Depth of cold pan: 5" │ Units standard with stainless steel panels. │ For cold pan Adapter Bars (3113622), see options.
Salad bar templates available, see options.

DINEXPRESS COLD MECHANICAL UNIT - REFRIGERATED

DXP4CM

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2CM	2, 12 x 20 Pan Capacity	32" x 28" x 36"	225 Lbs.
DXP3CM	3, 12 x 20 Pan Capacity	46" x 28" x 36"	265 Lbs.
DXP4CM	4, 12 x 20 Pan Capacity	60" x 28" x 36"	305 Lbs.
DXP5CM	5, 12 x 20 Pan Capacity	74" x 28" x 36"	345 Lbs.
DXP6CM	6, 12 x 20 Pan Capacity	88" x 28" x 36"	385 Lbs.

Depth of cold pan: 5" │ Units standard with stainless steel panels. │ For cold pan Adapter Bars (3113622), see options.
For 220/240, contact factory for pricing. │ Salad bar templates available, see options. │ NOTE: Open understorage available
on 4-6 units at no additional charge.

DINEXPRESS COLD UNIT - SLIM-LINE ICE PAN & REFRIGERATED

Model #	Description	Dimensions L x W x H	Ship Wt.
Ice Pan			
DXP2CISL	2, 12 x 20 Pan Capacity	50" x 19" x 36"	225 Lbs.
DXP3CISL	3, 12 x 20 Pan Capacity	72" x 19" x 36"	265 Lbs.
Refrigerated			
DXP2CMSL	2, 12 x 20 Pan Capacity	50" x 19" x 36"	225 Lbs.
DXP3CMSL	3, 12 x 20 Pan Capacity	72" x 19" x 36"	265 Lbs.
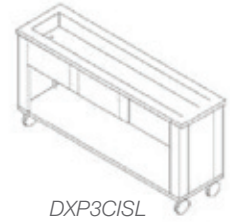
Depth of cold pan: 5" | Unit standard with stainless steel panels. | For cold pan Adapter Bars (3113622), see options. For 220/240, contact factory for pricing. | NOTE: Salad bar templates available, see options.

DXP3CISL

DINEXPRESS EXTRA DEEP BLOOMINGTON REFRIGERATED COLD UNIT
LISTED NSF/ANSI STANDARD 7

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2BCM	2, 12 x 20 Pan Capacity	32" x 28" x 36"	320 Lbs.
DXP3BCM	3, 12 x 20 Pan Capacity	46" x 28" x 36"	360 Lbs.
DXP4BCM	4, 12 x 20 Pan Capacity	60" x 28" x 36"	405 Lbs.
DXP5BCM	5, 12 x 20 Pan Capacity	74" x 28" x 36"	440 Lbs.
DXP6BCM	6, 12 x 20 Pan Capacity	88" x 28" x 36"	480 Lbs.

Unit furnished mechanically refrigerated only (requires no ice). | Standard with drain, sliding doors and stainless steel panels. Depth of Cold Pan: 9-7/16" | For 220/240, contact factory for pricing. | NOTE: Open understorage available on 4-6 units at no additional charge.

DXP4BCM

DINEXPRESS "COOL BREEZE" FORCED AIR COLD PAN
LISTED NSF/ANSI STANDARD 7

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP3CB	3-Pan	46" x 28" x 36"	405 Lbs.
DXP4CB	4-Pan	60" x 28" x 36"	445 Lbs.
DXP5CB	5-Pan	74" x 28" x 36"	485 Lbs.
DXP6CB	6-Pan	88" x 28" x 36"	530 Lbs.

Depth of Cold Pan: 4-5/8" | Standard with drain and sliding door(s). Requires no ice. | NOTE: Open understorage available on 4-6 units at no additional charge.

DXP4CB

DINEXPRESS OTR

Model #	Dimensions L x W x H
DXP3OTR1	46" x 28" x 65-7/8"
DXP4OTR2	60" x 28" x 65-7/8"
DXP5OTR3	74" x 28" x 65-7/8"

DINEXPRESS OTR OPTIONS
Front roll down night cover
Enclosed front
LED Lights
Glass shelves, included with stainless steel end stop

DXP4OTR2

DINEXPRESS FROST TOP UNIT

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP3FT	46"	46" x 28" x 36"	370 Lbs.
DXP4FT	60"	60" x 28" x 36"	410 Lbs.
DXP5FT	74"	74" x 28" x 36"	455 Lbs.
DXP6FT	88"	88" x 28" x 36"	500 Lbs.

DXP4FT

Standard with drain, sliding door(s) and stainless steel panels. | For 220/240, contact factory for pricing. | NOTE: open understorage available on 4-6 units at no additional charge.

DINEXPRESS SOLID TOP UNIT

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2ST	32"	32" x 28" x 36"	225 Lbs.
DXP3ST	46"	46" x 28" x 36"	265 Lbs.
DXP4ST	60"	60" x 28" x 36"	302 Lbs.
DXP5ST	74"	74" x 28" x 36"	345 Lbs.
DXP6ST	88"	88" x 28" x 36"	385 Lbs.

DXP4ST

Units standard stainless steel panels.

DINEXPRESS SOLID TOP UNIT - SLIMLINE

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2STSL	50"	50" x 19" x 36"	225 Lbs.
DXP3STSL	72"	72" x 19" x 36"	265 Lbs.

Units standard with stainless steel panels.

DINEXPRESS BEVERAGE COUNTER UNIT

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2CU	32"	32" x 28" x 36"	225 Lbs.
DXP3CU	46"	46" x 28" x 36"	265 Lbs.
DXP4CU	60"	60" x 28" x 36"	305 Lbs.
DXP5CU	74"	74" x 28" x 36"	345 Lbs.
DXP6CU	88"	88" x 28" x 36"	385 Lbs.

DXP4CU

NOTE: Specify location of drip trough. | Units standard with stainless steel panels.

DINEXPRESS CASHIER/CORNER UNIT

Model #	Description	Dimensions L x W x H	Ship Wt.
DXP2CD	Cashier with Locking Drawer	30" x 28" x 36"	165 Lbs.
DXP2CR	Corner Unit	28" x 28" x 36"	160 Lbs.
DXP2MCU	Mitered Corner Unit	28" x 36"	140 Lbs.

DXP2CD

Unit standard with stainless steel panels. | NOTE: Cashier stands standard with solid bottom cutout with bushing.

DINEXPRESS REFRIGERATED BASE

Model #	Description	Dimensions L x W x H	Capacity
DXPUCR1	1 Door model fits a 4 Cl, CM, BCM or ST	50" x 27" x 18"	5.6 cu. ft.
DXPUCR2	3, 12 x 20 Pan Capacity	64" x 27" x 18"	8.3 cu. ft.

DXPUCR1

DINEXPRESS ICE CREAM COUNTER

Model #	Description	Dimensions L x W x H	AMPS	H.P.	Ship Wt.
DXP2ICF	6 gal. Ice Cream Freezer, 2 doors	32" x 28" x 36"	5	1/4	300 Lbs.
DXP4ICF	12 gal. Ice Cream Freezer, 4 doors	32" x 28" x 36"	5	1/4	600 Lbs.
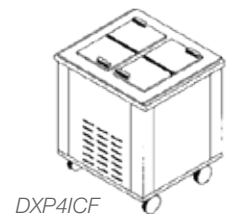
DXP4ICF

Optional locking device without lock.

DXPCTS

DINEXPRESS TRAY STANDS - BUFFET & CAFETERIA

Model #	Description	Dimensions L x W x H	Ship Wt.
DXPBPS	Buffet Style	39" x 28" x 36"	160 Lbs.
DXPCTS	Cafeteria Tray Stand	32" x 28" x 36"	160 Lbs.

Units standard with stainless steel panels. | Silverware inserts included. | Optional napkin dispenser sizes:
Model # 0098241: 6-1/2" x 4-1/4" to 6-1/2" x 5-1/4"
Model # 0098240: 6-1/2" x 3-1/2" (for DXPCTS units only)

DINEXPRESS FALSE FRONT

DXPC1FF

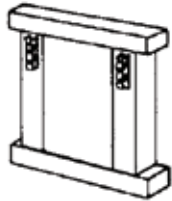| Model #	Description	Dimensions L x W x H	Ship Wt.
DXPC1FF	1-Foot	12" x 4" x 30"	14 Lbs.
DXPC2FF	2-Foot	24" x 4" x 30"	28 Lbs.
DXPC3FF	3-Foot	36" x 4" x 30"	42 Lbs.
DXPC4FF	4-Foot	48" x 4" x 30"	55 Lbs.
DXPC5FF	5-Foot	60" x 4" x 30"	69 Lbs.

2. SELECT YOUR DINEXPRESS OPTIONS

GUARDS: CAFETERIA

DXPCPG

DXPCPGC

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPCPG	Protector Guard	250	24	28	34	40	46
DXPCPGL	Protector Guard w/ Lights	250	28	31	38	45	51
DXPCPGHL	Protector Guard w/ Heat & Lights	250	29	38	47	56	65
DXPCPGFL	Protector Guard w/ Flor. Lights	250	28	31	38	45	51
DXPCPGH	Protector Guard w/ Heat	250	28	50	37	44	50
DXPSCPGC	Classic Single	250	22	26	32	38	44
DXPCPGC	Classic (1 5/8)	250	40	44	50	56	62

Hinged guards available on DXPCPG | Guards listed above are designed specifically for DineXpress units. For other applications, consult factory.

GUARDS: DOUBLE DISPLAY

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPCDD	Double Display	250	34	44	54	64	75
DXPCDDL	Double Display w/ Lights	250	36	47	58	69	81
DXPCDDC	Classic Double Display	250	50	60	70	80	90

DXPCDD

Guards listed above are designed specifically for DineXpress units. For other applications, consult factory.

GUARDS: OVERHEAD SHELF

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPOHS	Overhead Shelf Less Plexiglass	250	15	21	28	38	48

Guards listed above are designed specifically for DineXpress units. For other applications, consult factory.

GUARDS: END GUARD

Model #	Description	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPCEG	End Guard (pr.)	—	—	—	—	—

BUFFET GUARDS: SINGLE SIDED

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPBPG1	Single Sided Protector Guard	250	45	52	64	74	86
DXPCBPG1L	Single Sided w/ Guards	250	48	55	66	77	88
DXPBPG1FL	Single Sided w/ Flor. Lights	250	49	56	68	79	90
DXPBPG1C	Classic Single Sided	250	60	68	80	90	102

DXPBPG1

DXPBPG1C

Hinged guards available on DXPBPG1 and DXPBPG | Guards listed above are designed specifically for DineXpress units. For other applications, consult factory.

BUFFET GUARDS: DOUBLE SIDED

DXPBPG

DXPBPGC

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPBPG	Double Sided Protector Guard	250	53	60	72	82	94
DXPBPGIL	Protector Guard w/ Incan. Lights	250	56	63	75	86	98
DXPBPGFL	Protector Guard w/ Flor. Lights	250	56	63	75	86	98
DXPBPGH	Protector Guard w/ Infrared Lights	250	56	63	75	86	98
DXPBPGC	Classic Two Sided	250	70	80	96	110	125

BUFFET GUARDS: DOUBLE DISPLAY

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPBDD	Double Display Two Sided PG	250	44	54	64	74	85
DXPBDDL	Double Display Two Sided w/ Lights	250	46	58	68	80	94

BUFFET GUARDS: END GUARDS

Model #	Description	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPBEG	End Guard (pr.)	—	—	—	—	—

BUFFET GUARDS: GUARD OPTIONS

Model #	Description	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPBGAH	Protector Guard Adjustable Height	—	—	—	—	—

TRAY SLIDES & CUTTING BOARDS

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPS-FTS10	Solid Flat 10" Tray Slide	–	14	16	20	25	40
DXPSFB10	Solid Flat 10" Cutting Board	–	14	16	20	25	40
DXPS-FTS12	Solid Flat 12" Tray Slide	70	22	28	30	35	50
DXP3BTS	3-Bar Removable Tray Slide	70	16	18	21	23	26
DXPSRTS	12" Solid Ribbed 16-gauge Tray Slide	70	20	25	30	35	40
DXPSCB	8" Stainless Cutting Board	70	8	12	16	20	25
DXPMCB	8" Maple Cutting Board	70	17	21	25	29	35
DXPME	Mitered End for Tray Slide	–	–	–	–	–	–

DXP3BTS
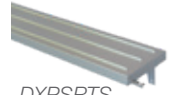
DXPSRTS
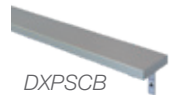
DXPSCB
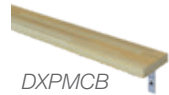
DXPMCB

SHELVES

Model #	Description	Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPINT	Intermediate Undershelf	–	45	60	75	90	105
DXPSBS	S/S 18" Bread Shelf	70	10	10	10	10	10
DXPMBS	8" Bread Shelf Maple	70	15	15	15	15	15

DOORS

Model #	Description	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPHD or DXPSD	Hinged or Sliding Doors	20	30	40	50	60
DXPLD	Locks for Doors	–	–	–	–	–
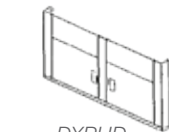
DXPHD
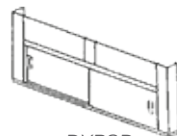
DXPSD

TOP OPTIONS

Model #	Description Ship Class	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPDUT	Dual Use Top	—	—	—	—	—
DXPSBT	Stainless Salad Bar Template	14	16	20	22	24
DXPRT	Reinforced Top	8	11	14	20	26
DXPFF	Fill Faucet	—	—	—	—	—
DXPCUT	Cut-Out for Drop-In Dispensers	—	—	—	—	—

Dual use top: add 6" to the length of 2-4 well units. Add 10" to the length of 5-6 well units.

BODY OPTIONS

DXPFB
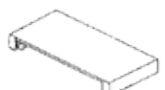
DXPSKR

Model #	Description	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPRUS	Removable Bottom	30	35	40	45	50
DXPFB	False Bottom (Cold Unit)	5	7	10	12	15
DXPSKR	Skirting	20	25	30	35	40
DXPFLP	Filer Strips	3	3	3	3	3
DXPFPB	Full Perimeter Bumper	18	23	28	33	38

ADDITIONAL OPTIONS

Model #	Description	2 Opening 32" Ship Wt.	3 Opening 46" Ship Wt.	4 Opening 60" Ship Wt.	5 Opening 74" Ship Wt.	6 Opening 88" Ship Wt.
DXPSSL	Legs in lieu of casters	—	—	—	—	—
DXPMRCE	Mechanical Refrig. Compressor - Extended Warranty	—	—	—	—	—
DXPTFR	Tubular Foot Rest - Cashier unit	7	7	7	7	7
DXPDOUT	Duplex Outlet	—	—	—	—	—
DXPAHM	Adjustable Height, Manual*	—	—	—	—	—
DXPAHE	Adjustable Height, Electric**	—	—	—	—	—

*Not available on milk units, ice cream units, tray stands or false fronts. | **Units are not provided with interlocks if adjustable height option is added.

3. SELECT YOUR DINEXPRESS FINISH

STAINLESS STEEL - STANDARD

The extreme durability and easy cleaning of stainless steel makes it the first choice for strict hygiene conditions such as, hospitals, kitchens, and other food processing environments, while providing a modern and attractive appearance.

LAMINATE

Laminate offers a wide range of patterns and colors. Surfaces can mimic everything from wood grains and stone to subtle textures and solids. Laminate is made of plastic-coated synthetics with a smooth surface that's easy to clean.

Model #	Description
FRMA	Formica Laminate without Doors
FRMAD	Formica Laminate with Doors

PIZZAZZ POWDER COAT

Color selection is virtually unlimited with flat, satin, gloss, high gloss, metallic, candies, clear, iridescent, fluorescent, wrinkle, hammer tone and glitter finishes available. Powder coated surfaces are resistant to chipping, scratching, fading and wearing.

ALSO LOOKING TO UPGRADE YOUR PATIENT TRAY MAKE-UP OPERATION?

Ask your local Dinex representative for a FREE layout

DINEX®