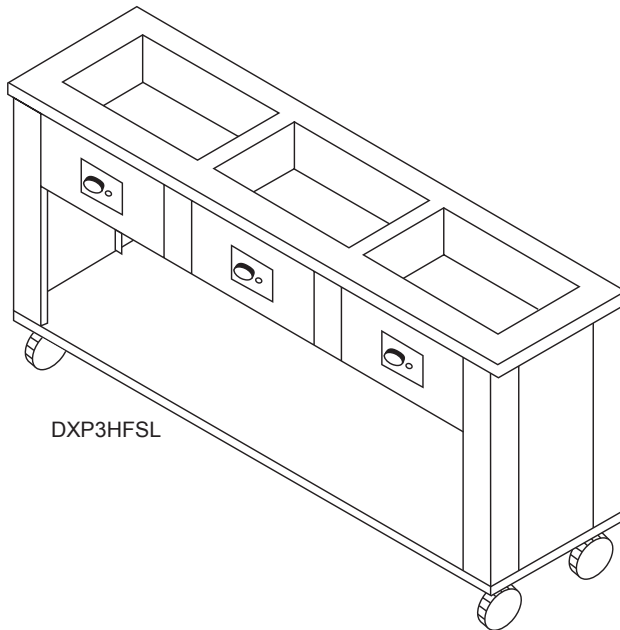


## DINEXPRESS SLIMLINE HOT FOOD COUNTERS

Compliant with  
NSF/ANSI Standard 2



### Item Numbers

DXP2HFSL  
DXP3HFSL

The versatile modular design of the DineXpress Slimline Hot Food units make them the perfect piece of equipment for tray make-up lines. This design allows the units to be moved for cleaning under the line. With DineXpress you choose only the options and accessories that you want and need for your line-up.

Dinex equipment has the advantage of Food Safe technology and certification. 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.

With Food Safe technology hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

### Standard Features

- 14 gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access

- Framing includes 14 gauge top fastened to 14 gauge corner posts fastened to 14 gauge caster channels fastened to 18 gauge stainless steel bottom shelf, open control side
- Open control side for additional storage capacity
- 20 gauge stainless steel end and front panels are attached to legs
- 20 gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners
- 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around
- 1000 watt tubular heating element for each well is individually and thermostatically controlled
- 5" diameter swivel plate casters, 2 with brakes

### Dimensions

- DXP2HFSL – 36"H x 19"D x 50"L
- DXP3HFSL – 36"H x 19"D x 72"L
- 36" height on all standard units
- 19" width
- 50" to 72" length in 22" increments

### Electrical

- Two and three well units are available in 120, 208, 240 volts, single phase standard
- Eight foot electrical cord and plug
- Some options or accessories may not be available on Slimline units

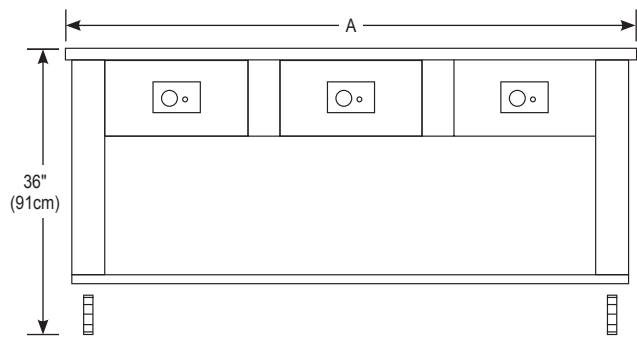
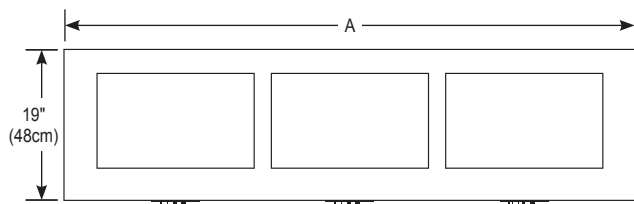
### Common Options

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

### Warranty

One year parts and labor.

# DINEXPRESS SLIMLINE HOT FOOD COUNTERS



## Items and Dimensions

ITEM NUMBER	NO. OF WELLS	LENGTH (A)	WIDTH	HEIGHT	WATTS	AMPS			NEMA CAP NUMBER			SHIP WEIGHT (LBS)
						120V	208V	240V	120V	208V	240V	
DXP2HFSL	2	50" (127cm)	19" (48cm)	36" (91cm)	2000	16.7	9.6	8.3	5-30P	6-15P	6-15P	300
DXP3HFSL	3	72" (183cm)	19" (48cm)	36" (91cm)	3000	25.0	14.4	12.5	5-50P	6-20P	6-20P	310

## Dimension Additions For Options

- 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
DXPHD	Hinged doors with solid bottom
DXPSD	Sliding doors with solid bottom
DXPDRN	Common drains and manifold – drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

ITEM NO	DESCRIPTION
DXPOHS	Overhead shelf less plexiglass
DXPSSL	Legs in lieu of casters
DXPDOUT	Duplex outlet (120V, 15 AMP)
DXPFRMA	Formica laminate finish
DXPFPB	Full Perimeter Bumper
DXPCP	Correctional package
DXPFF	Fill Faucet
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.



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