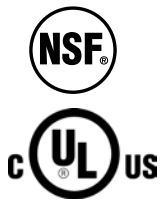


MEAT CARVING STATION COUNTER

DineXpress[®]

Item Numbers

DXDMC2



Application

The Dinex Hot Food unit is a must for the professional look of any line up and will help you present your food. The versatile modular design allows you to custom design either a cafeteria or a buffet line-up. All Dinex units are compatible and will interlock with other Dinex units.

Construction

General: The DineXpress Hot Food Units have a 16-gauge 300 series stainless steel top with 1-1/2" turn down on all sides. Front and end panels are constructed of 18-gauge stainless steel. The corner posts are constructed of 14-gauge stainless steel.

Heated Wells: The well is a deep drawn stainless steel 12" x 20" x 6 1/2" with coved corners. The well is thermostatically controlled with temperature adjustment knob. A signal light indicates the well temperature cycling. This well is insulated with high density fiberglass. Additional non-conductive heat barrier is also provided to seal and isolate heat well from top surface.

Casters: The DineXpress Hot Food Counters are provided with 5" diameter, heavy duty non-marking swivel casters 2 are fitted with brakes.

Heating System: Well is heated by means of a 120v/1200 watt heating system. Top mount infrared heat lamp shall be 250 watts mounted on adjustable flex arm. Unit is provided with a NEMA 5-15P plug and 10" cord .

Standard Features

- 8" Maple cutting board
- Heat lamp
- 12" x 20" x 2 1/2" Au Jus pan
- Perforated cover
- S/S Meat spike

Options

- Drains
- Tray slides
- Formica laminate panels
- Duplex outlets

Warranty

One year parts and labor.

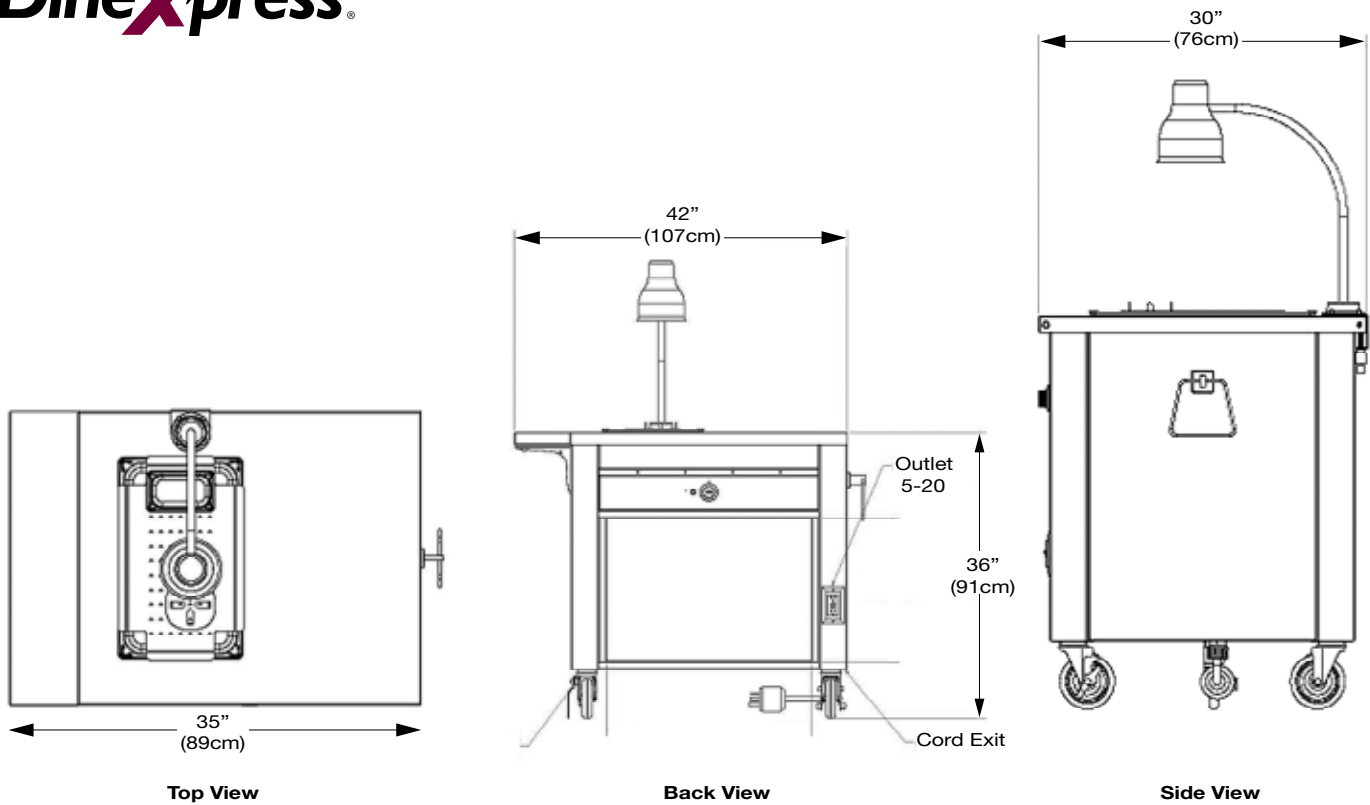
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414-REV 01/10

MEAT CARVING STATION COUNTER

DineXpress.



Items and Dimensions

ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	SHIP WEIGHT	WATTS	AMPS	NEMA 208v
DXDMC2	DMC/2	35" (88.9cm)	30" (76.2cm)	36" (91.4cm)	415 lb. (188kg)	1450	12.1	5-15P



Please confirm that you have the most current specification sheet by visiting www.dinex.com.
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.

Printed in USA

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