

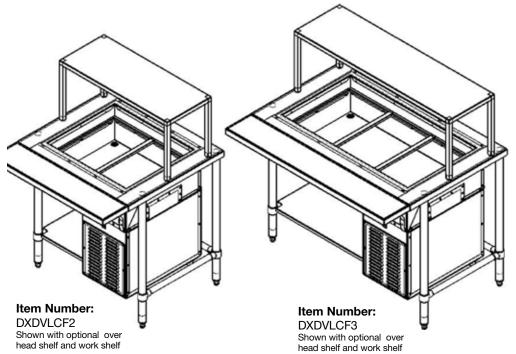
JOB _____ ITEM # ____

VALUE LINE COLD FOOD COUNTER

Valux press.

Item Numbers

- ☐ DXDVLCF2
- □ DXDVLCF3



Application

The ValuXpress Value Line Cold Food Counter offers an economical alternative to the way you present your food.

Construction

General: Units have a 16-gauge stainless steel top with 1-1/2" turn down on all sides. The legs are stainless steel. The Cold Food Counters have a 9-7/16" deep well and a 1" drain with a shut-off valve. The stainless steel pan is separated from the top by means of full perimeter plastic breaker strips.

Casters: The unit is mounted on adjustable feet as standard. Optional 5" diameter, heavy-duty, swivel casters two fitted with brakes are available.

Refrigeration System: The refrigeration system includes a 1/3 HP condensing unit. The refrigerant is type 134A. This design assures that food temperatures are always at the safe level.

Electrial: 120 volt, 1-phase with a 10' cord and NEMA 5-15P plug.

Options

- Overhead Shelf
- Work shelf
- Duplex Outlet
- Casters
- 3-Bar Tray slide
- Full Service Guard

Warranty

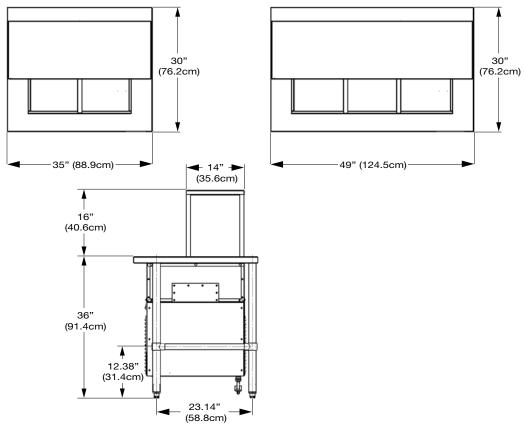
One year parts and labor.

DINEX

Building 2, Suite 106 628 Hebron Avenue Glastonbury, CT 06033 800.523.9752 Fax: 860.652.3135 www.dinex.com

VALUE LINE COLD FOOD COUNTER





Items and Dimensions

ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	НР	VOLTS	NEMA NUMBER	SHIP WEIGHT
DXDVLCF2	DVLCF/2	35" (88.9cm)	30" (76.2cm)	36" (91.4cm)	1/3	120v	5-15P	145 lb. (65.8kg)
DXDVLCF3	DVLCF/3	49" (124.5cm)	30" (76.2cm)	36" (91.4cm)	1/3	120v	5-15P	190 lb. (86.2kg)

PLUG CONFIGURATION





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.

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