

MEALS ON COMMAND™ Hot/Cold Cart - Meal Delivery System



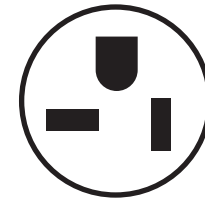
Item Numbers

- DXMOC10
- DXMOC20

Optional Accessories

- DX1089MOC23 - Tray
- DX5323J - Tray Cover
- DX9000Bseries - Tropez Mug
- DX9200Bseries - Tropez 5 oz. Bowl
- DX9300Bseries - Tropez 9 oz. Bowl
- DX9407Bseries - Tropez 7-3/4" Dome
- DX9400Bseries - Tropez 9" Dome
- DX9000B7000 - Mug & 5 oz. Bowl Lid
- DX9300B7000 - 9 oz. Bowl Lid

PLUG CONFIGURATION



NEMA 5-20P

Application

Designed for hospital and health care food service operations that use cookserve meal preparation. Allows operators to operate tray line in advance, load trays into cart and hold meals wherever it's convenient. Hot, cold and HACCP safe until ready to serve.

This equipment is intended for "Industrial Use Only".

Construction

Cart is formed, welded and riveted stainless steel with a .090 aluminum base. Formed stainless steel angles inside cart hold twenty 23" x 13.5" trays on 3-3/4" spacing. Field removable refrigeration assembly and heater/blower box are powered by 120 volt, 20 amp electrical service. Interior cart divided into hot and cold side by thermal dividers with silicone gaskets. Two stainless steel doors, swinging 270 degrees, held open via magnets. Six 6" casters - four swivel, two stationary, with two containing conductive wheels.

Electrical

This unit is 120 volts Single Phase, 20 Amp service with a NEMA 5-20P Plug. The heating system shall be convection via fan and heat strip, contained inside a removable heater box.

Refrigeration

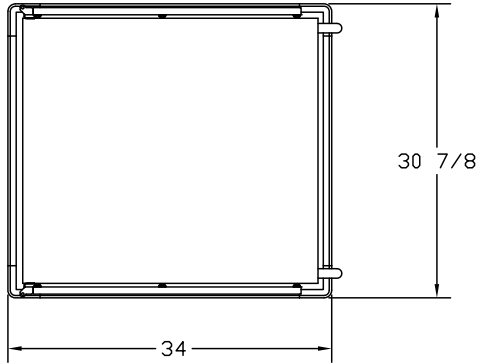
Modular refrigeration units use R134A refrigerant.

Warranty

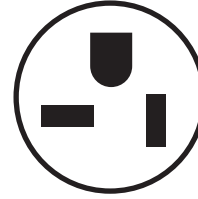
One year parts and labor.

MEALS ON COMMAND™

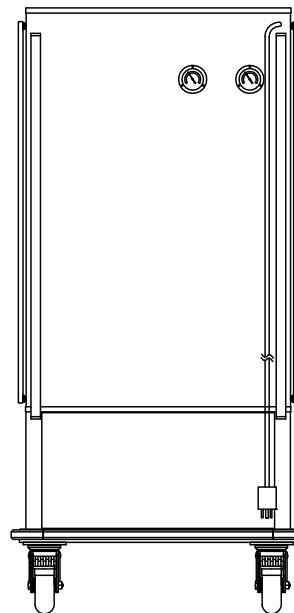
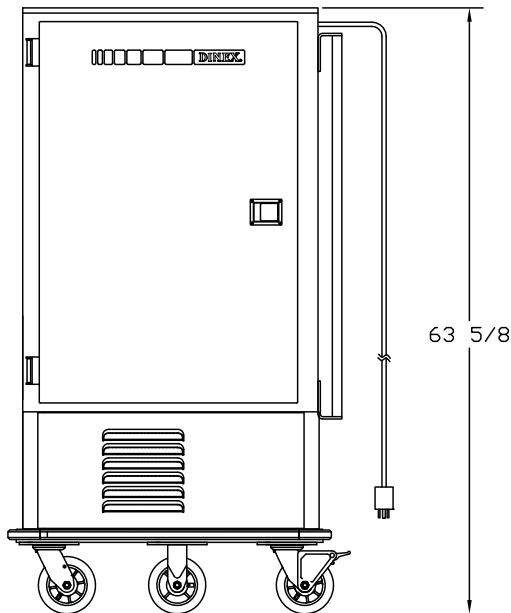
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Items and Dimensions

| ITEM NUMBER | MODEL NUMBER | TRAY CAPACITY | TRAY SIZE | LENGTH | DEPTH | HEIGHT | SHIP WEIGHT |
|-------------|--------------|---------------|------------------------------------|------------------|----------------------|-----------------------|----------------------|
| DXMOC10 | MOC10 | 10 | 23" X 13.5" (58.5 cm x 34.5 cm) | 34" (84.6 cm) | 30.875" (78.4 cm) | 47.02" (119.4 cm) | 325 lb. (147.4kg) |
| DXMOC20 | MOC20 | 20 | 23" X 13.5" (58.5 cm x 34.5 cm) | 34" (84.6 cm) | 30.875" (78.4 cm) | 63.625" (161.6 cm) | 367 lb. (166.5kg) |

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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