

DINEXPRESS COLD FOOD COUNTERS – MECHANICALLY OR ICE REFRIGERATED

Compliant with
NSF/ANSI Standard 2



DXP3CM-STC
(shown with options)

Item Numbers

Mechanically Cooled	Ice Cooled
DXP2CM	DXP2CI
DXP3CM	DXP3CI
DXP4CM	DXP4CI
DXP5CM	DXP5CI
DXP6CM	DXP6CI

DineXpress Cold Food Counters are available mechanically cooled (CM) or ice only (CI). The versatile modular design allows you to customize your cafeteria or buffet line-up, choosing only the options and accessories that you want and need. DineXpress features EZ-Connect latching system. This allows the units to be disconnected for ease in cleaning.

Standard features

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- 14-gauge stainless steel legs fastened to 18-gauge stainless steel bottom shelf
- 20-gauge stainless steel end and front panels are attached to legs
- 20-gauge stainless steel fully welded 5" deep well with drain
- Well is enclosed with insulation on sides, end and bottom
- 1" drain with shut off valve shall exit operator's left side as standard. Drain valve is 3/4" FPT.
- Open control side for additional storage capacity on DineXpress units
- Sliding doors standard on Mechanical (CM) unit only.

- Louvered panels for ventilation of condensing unit on CM units
- End louver panel removable to access compressor on CM units
- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other DineXpress 500 units

Dimensions

- DXP2CM/DXP2CI – 36"H x 28"D x 32"L
- DXP23CM/DXP3CI – 36"H x 28"D x 46"L
- DXP4CM/DXP4CI – 36"H x 28"D x 60"L
- DXP5CM/DXP5CI – 36"H x 28"D x 74"L
- DXP6CM/DXP6CI – 36"H x 28"D x 88"L
- 36" height on all standard units
- 30" height is available
- 28" width
- 32" to 88" length in 14" increments

Electrical – CM Units Only

- 120 volts single-phase
- Eight foot electrical cord with NEMA 5-15P plug
- On/Off switch and pilot light mounted on control panel of unit's operator side

Refrigeration System – CM Units Only

- 1/3 horsepower compressor
- Fan-cooled condensing unit with an expansion valve pressure control switch
- Refrigerant coils shall be of copper tubing attached to the bottom of the well

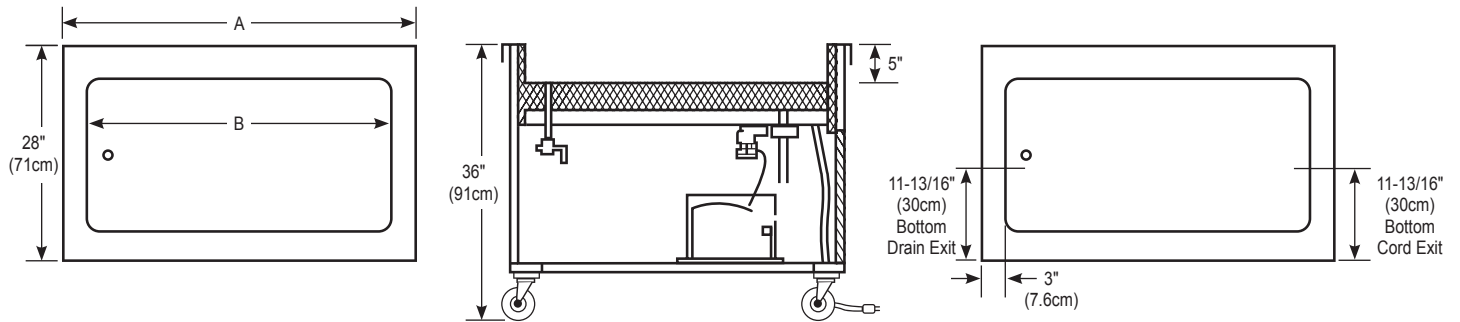
Common Options

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

Warranty

One year parts and labor.

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Items and Dimensions

ITEM NUMBER	12" X 20" PAN CAPACITY*	LENGTH (A)	LENGTH (B)	WIDTH	HEIGHT	AMPS (120V)	NEMA CAP NUMBER (120V)	SHIP WEIGHT (LBS)	ITEM NUMBER	SHIP WEIGHT (LBS)
DXP2CM	2	32" (32.2cm)	36.25" (92cm)	28" (71cm)	36" (91cm)	6.3	5-15P	320	DXP2CI	225
DXP3CM	3	46" (116.8cm)	40.25" (102.2cm)	28" (71cm)	36" (91cm)	6.3	5-15P	360	DXP3CI	265
DXP4CM	4	60" (152.4cm)	54.25" (137.8cm)	28" (71cm)	36" (91cm)	6.3	5-15P	405	DXP4CI	305
DXP5CM	5	74" (188cm)	68.25" (173.4cm)	28" (71cm)	36" (91cm)	6.3	5-15P	440	DXP5CI	345
DXP6CM	6	88" (223.5cm)	82.25" (208.9cm)	28" (71cm)	36" (91cm)	6.3	5-15P	480	DXP6CI	385

*Amperage/NEMA plug type may vary with options.

Spacing between wells is 2". Floor clearance of unit is 6-1/4". Clearance height of open under storage is 17-3/4". Open under storage widths are 22-3/16", 36-3/16", 50-3/16", 64-3/16" and 78-3/16".

DINEX®

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**We do not accept returns on any Dinex equipment or Dinex custom products.
Please contact your local Dinex rep to ensure order accuracy prior to ordering.**

Rev 11/19

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Dimension Additions For Options

- Add 23-3/4" to height for buffet protector guard
- Add 14" to height for cafeteria protector guard
- Add 22-3/4" to height for double display shelf
- 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
DXPMBS	18" maple end bread shelf, left, right - flush with top
DXPSBS	18" stainless steel end bread shelf, left, right - flush with top
DXPHD/DXPSD	Hinged or sliding doors on Ice (CI) units
DXPFR-MAD	Formica laminate finish with doors
DXPCPG	Cafeteria protector guard (no heat or lights)
DXPCPGL	Cafeteria protector guard with incandescent lights
DXPCPGFL	Cafeteria protector guard with fluorescent lights
DXPCEG	Cafeteria end guards, right or left
DXPCDD	Cafeteria double display (no heat or lights)
DXPCDDL	Cafeteria double display with fluorescent lights
DXPBPG1	Buffet single side protector guard (no heat or lights)
DXPBPG1IL	Buffet single side protector guard with incandescent lights
DXPBPG1FL	Buffet single side protector guard with fluorescent lights
DXPBPG	Buffet double side protector guard (no heat or lights)

ITEM NO	DESCRIPTION
DXPBPGIL	Buffet double side protector guard with incandescent lights
DXPBPGFL	Buffet double side protector guard with fluorescent lights
DXPBEG	Buffet end guards, right or left
DXPBDD	Buffet double display two-sided protector guard
DXPBPGC	Classic protector guards
DXPCDDC	Cafeteria Style Classic Double Display protector guards
DXPBPG1C	Buffet style classic single sided protector guard
DXPSCPGC	Cafeteria style classic single protector guards
DXPSSL	Legs in lieu of casters
DXPDOUT	Duplex outlet (120v, 15 amp)
DXPFB	False bottom
DXPSBT	Stainless steel salad bar template.
DXPUCR-1	Refrigerated storage base with doors and pan slides on units 60" or longer
DXPUCR-2	Refrigerated storage base with doors and pan slides on units 74" or longer
DXPSKR	Skirting
DXPFF	Fill faucet
DXPSKR	Skirting

Please confirm that you have the most current specification sheet by visiting 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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