

**FoodSafe™**



DXPDME3PTSBH

Dinex Mobile Hot Tables are ideal when transport of hot food is desired within the institution for "point-of-service" or remote feeding applications. Available with an optional extended, continuous perimeter bumper, this unit is designed to survive the rigors of typically heavy institutional use. The rugged, all stainless design insures years of easy cleanability and low maintenance use.

Dinex equipment has the advantage of **FoodSafe** 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 40F-140F "DANGER-ZONE."

With **FoodSafe** 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

- 20-gauge stainless steel top
- Enclosed base with stainless steel bottom shelf and removable sliding doors
- Doors have recessed handles and ball bearing rollers
- Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6-1/2" deep with coved corners
- 1" insulation on sides and between wells, 1/4" ceramic fiber insulation on bottom
- 1000 watt tubular heating element for each well with infinite controls and a pilot light
- Each well contains a carbon steel heat dispersion plate for even heating
- 8" stainless steel cutting board operator's side
- Stainless steel tubular push bar on right end
- 5" diameter plate casters, 2 rigid and 2 swivel with brakes

### MODEL NUMBER

- DXPDME3PTS
- DXPDME4PTS
- DXPDME5PTS

### DIMENSIONS

- 34" height on all standard units
- 28" width
- 44", 58" and 72" lengths
- \*Full perimeter bumper adds 6" to overall lengths and 4-3/8" to overall width.

### ELECTRICAL

- Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three-phase
- Four and five well units are available in 208V or 240V, single- or three-phase
- Six foot electrical cord and plug and cord holder located on the right end from operator side

### HEAT-IN-BASE FEATURES

- Hinged doors
- Each base compartment is furnished with four sets of pan slides on 2-3/4" spacing
- Slides are fully removable
- Individual thermostat control located on electrical raceway below the drop-hinged shelf
- Three and four well units have 1500 watts in base, five well has 2000 watts

### WARRANTY

- One year parts and labor. Warranty is detailed on inside front cover of the price list.

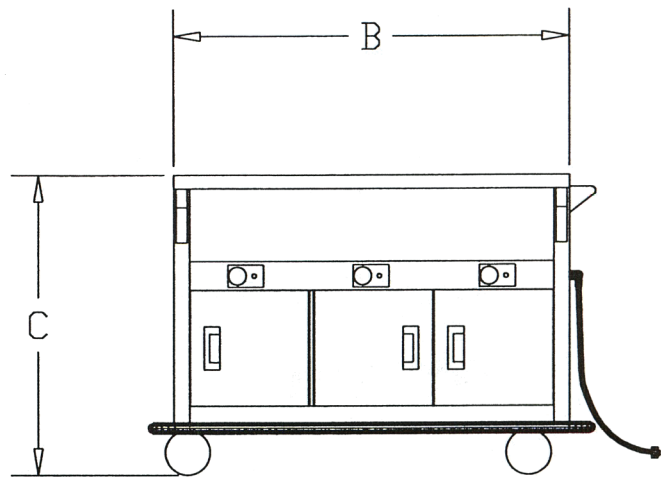
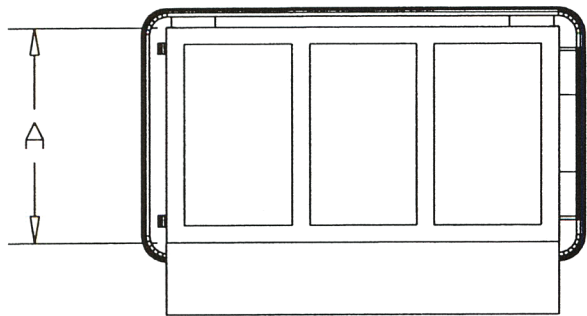
We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.

**DINEX**  
www.dinex.com

4711 E. Hefner Road  
Oklahoma City, OK 73131  
800.654.8210  
405.475.5600

**SPEC C-4**

# ServeXpress - Mobile Hot Food Table



Body Type	Model #	# of Wells	(A) Width	(B) Length	(C) Height	Total Wattage
Non Heat-in-Base	DXPDME3PTS*	3	23-7/8"	44"	34"	3000
	DXPDME3PTSB	3	28-1/4"	50"	34"	3000
	DXPDME4PTS*	4	23-7/8"	58"	34"	4000
	DXPDME4PTSB	4	28-1/4"	64"	34"	4000
	DXPDME5PTS*	5	23-7/8"	72"	34"	5000
	DXPDME5PTSB	5	28-1/4"	78"	34"	5000
Heat-in-Base	DXPDME3PTSH*	3	23-7/8"	44"	34"	4500
	DXPDME3PTSBH	3	28-1/4"	50"	34"	4500
	DXPDME4PTSH*	4	23-7/8"	58"	34"	5500
	DXPDME4PTSBH	4	28-1/4"	64"	34"	5500
	DXPDME5PTSH*	5	23-7/8"	72"	34"	7000
	DXPDME5PTSBH	5	28-1/4"	78"	34"	7000

## OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> DXPMB	8" maple cutting board
<input type="checkbox"/> DXPP3B	3-bar tray slide
<input type="checkbox"/> DXPPG	Protector guard (no heat or lights)
<input type="checkbox"/> DXPPGL	Protector guard with lights
<input type="checkbox"/> DXPPGH	Protector guard with heat
<input type="checkbox"/> DX PSS	Stainless steel serving shelf
<input type="checkbox"/> DX PSSH	Serving shelf with heat
<input type="checkbox"/> DX PDRN	Common drains and manifold

\*Without bumper.

	Single -Phase			3-Phase			Single-Phase			3-Phase		
	120	208	240	120	208	240	120	208	240	120	208	240
3-well	25	14.4	12.5	NA	8.3	7.2	5-50P	6-20P	6-20P	NA	15-20P	15-20P
4-well	33.3	19.2	16.7	NA	11	9.6	5-50P	6-30P	6-30P	NA	15-20P	15-20P
5-well	NA	24	20.8	NA	13.9	12	NA	6-30P	6-30P	NA	15-20P	15-20P
HEAT-IN-BASE												
3-well	37.5	21.6	18.8	NA	12.5	10.8	5-50P	6-30P	6-30P	NA	15-20P	15-20P
4-well	NA	26.4	22.9	NA	15.3	13.2	NA	6-50P	6-30P	NA	15-30P	15-30P
5-well	NA	33.7	29.2	NA	19.5	16.9	NA	6-50P	6-50P	NA	15-30P	15-30P

The above amperage and NEMA numbers are for units without overhead lights.

## C-4 SPEC

**DINEX**  
www.dinex.com

4711 E. Hefner Road  
Oklahoma City, OK 73131  
800.654.8210  
405.475.5600

**LIMITED WARRANTY:** DINEX warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build 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, and the 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.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.