

# DINEX® ServeXpress - Stationary Hot Food Table

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**FoodSafe™**



Dinex Stationary Hot Food Tables are designed to hold and maintain the temperature of hot food in various size pans for use in meal assembly on tray lines and cafeterias. 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.

Only Dinex's 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.

## MODEL NUMBER

- DXPDME3
- DXPDME4
- DXPDME5
- DXPDME6
- OPEN BASE
- SEMI-ENCLOSED BASE
- ENCLOSED BASE

## STANDARD FEATURES

- 20-gauge stainless steel top
- Available in three body styles, open-base, semienclosed or enclosed with sliding doors
- DS models include enclosed base with stainless steel bottom shelf and removable sliding doors
- 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" maple cutting board operator's side
- 7-1/2" wide recessed plate shelf below cutting board
- Adjustable 6" legs

## DIMENSIONS

- 34" height on all standard units
- 32" width
- 44", 58", 72" and 86" lengths

## ELECTRICAL

- Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three phase
- Four, five and six well units are available in 208V or 240V, single- or three-phase
- Electrical hook-up junction box mounted on right end from control side
- Six foot electrical cord and plug included with mobile units.

## WARRANTY

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

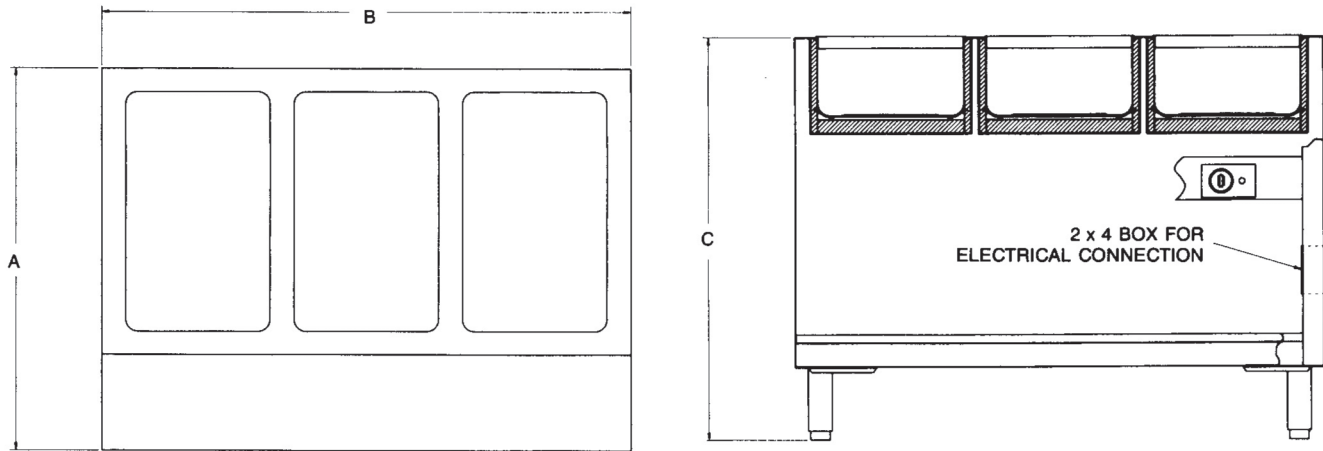
We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.

**SPEC C-5**

**DINEX®**  
www.dinex.com

4711 E. Hefner Road  
Oklahoma City, OK 73131  
800.654.8210  
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# of Wells	(A) Width	(B) Length	(C) Height	Open Base	Semi-Enclosed	Enclosed	Total Wattage
3	32"	44"	34"	DME3OS	DME3SS	DME3DS	3000
4	32"	58"	34"	DME4OS	DME4SS	DME4DS	4000
5	32"	72"	34"	DME5OS	DME5SS	DME5DS	5000
6	32"	86"	34"	DME6OS	DME6SS	DME6DS	6000

	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
6-well	NA	28.8	25	NA	16.7	14.5	NA	6-50P	6-50P	NA	15-30P	15-20P

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

## OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> DXPSB	8" stainless steel cutting board
<input type="checkbox"/> DXPMB	8" maple cutting board
<input type="checkbox"/> DXP3B	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 PDRN	Common drains and manifold
<input type="checkbox"/> DX PWB	Two locking casters: Includes six foot electrical cord & plug

## C-5 | SPEC

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**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.