

MealtimeXpress Delivery Cart



Item Numbers MealtimeXpress Delivery Cart

- DXCMTXHH
- DXCMTXHR

Shown with optional tray slide & black laminate panels





Application

The MealtimeXpress Delivery Cart is a versatile bulk service unit to help maintain HACCP hot and cold temperatures.

Two models are available. One with one hot and one refrigerated compartment and the other with two hot compartments for under storage. Active compartments provide from 33°F to 165°F. Each oven or refrigerator accepts up to 8 full size pans/shelves (or with a combination of half and third size pans) to a pan depth of 2.5 inches.

The MealtimeXpress Delivery Cart is ideal for hospital special units, nursing homes, assisted living, personal care homes, senior citizen centers, and hospice care. Serves up to 40 meals depending on portion size and meal variety.

Construction

Fully welded cabinet construction to meet institutional requirements. Constructed primarily of 16 and 18 gauge, 304 Stainless Steel. Exterior panels come standard with stainless steel panels. Design emphasis is based on function, ergonomics, cleanability, dependability, and flexibility.

Standard Features

Digital LCD Control Panel that displays temperature readings in both F and C. Hardened Polycarbonate protector guard with manually controlled LED lamps, two individually controlled aluminum hot top surfaces with breaker strips to prevent heat transfer to adjacent parts. Hot tops and lamps controlled manually. Four, 6-inch caster configuration, (4) swivels located at corners, allow zero turning radius. Sliding internal cassettes suitable for simple placement on transfer dolly (optional), easily accessible interior service components, smooth coved food cavities to provide easy cleaning. Full perimeter bumpers and push handle included.

Convection heat elements coupled with high efficiency fan utilizing thermal profiling technology, providing equally distributed temperature throughout compartments. All components operate on 120v.

Additional Options & Accessories

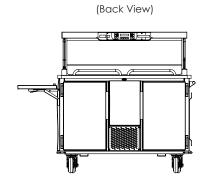
- Folding end shelf (Limited to 1 per cart)
- Folding 3 bar tray slide
- Additional sliding internal cassettes for transfer dolly
- Transfer dolly
- · Vinyl cover for transfer dolly
- · Laminate panels
- · Tracking casters

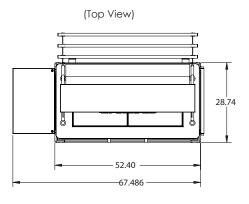
Warranty

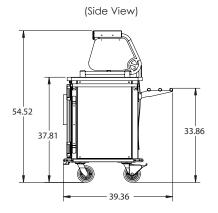
One year parts and labor.



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Specifications

ITEM NUMBER	MODEL NUMBER	FEATURES	AMPS	SHIP WEIGHT	SHIP CUBE
DXCMTXHR	MTXHR	One (8 full size or 16 half size pans) Hot Compartment and One (8 full size or 16 half size pans) Refrigerated Compartment	15.5	600 lb. (272 kg)	105.56
DXCMTXHH	MTXHH	Two (8 full size or 16 half size pans) Hot Compartments	19.0	600 lb. (272 kg)	105.56

Options

ITEM NUMBER	MODEL NUMBER	DESCRIPTION
DXMTXFLP	MTXFLP	Laminate Panels
DXMTXTS	MTXTS	3 Bar Fold Down Tray Slide
DXMTXDDES	MTXDDES	Drop down end shelf for tray prep
DXDLCA62	DLCA62	Directional Tracking Casters (set of 2)

PLUG CONFIGURATIONS







Shown with optional end shelf and tray slide

Accessories

ITEM NUMBER	MODEL NUMBER	DESCRIPTION
DXMTXTD	MTXTD	Standard Transfer Dolly
DXMTX8C	MTX8C	Additional Cassettes
DXMTXTDVC33U▼	MTXTDVC33U	Vinyl Cover

WARNING: Products identified on this page with the following symbol ▼ contain chemicals, including one or more phthalates, known to the State of California to cause cancer and birth defects and other reproductive harm.

Note: Pan references are for full size steam pans, 12" X 20" X 2.5" - Half size pans recommended for menu flexibility

8 full size pan capacity cassettes are standard on all units.

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