

BASE & PLATE HEATERS

Dinex has unique features to get your trayline off to a great start. Flavorful hot food and a great patient experience start with a hot plate. Dinex has a variety of ways to heat plates to the proper temperature so the food stays hot and fresh.

All Convection Plate & Base Heaters Share These Common Features

- Convection heating ensures even temperatures
- Stainless steel exterior and corner bumpers for durability
- Convection plate heaters are perfect for back-of-house applications and assembly lines
- Available in 2 and 3 silo configurations—each with heavy duty casters
- NSF listed



HACCP Compliant – elevator is removable for easy access to the silo for cleaning.



Easy-to-use controller adjusts temperatures from 140°F to 330°F (60°C to 166°C).



Only Dinex offers a latchless hinged lid and safety open lid catch to prevent accidental lid closures.

Colossus Convection Plate Heater



- Colossus Heated Plate Dispenser is designed to heat china plates (from 7" to 10") to 180°F and wax bases at 300°F in less than two hours
- Unique Spring-Pak, self-leveling mechanism that lasts longer than the competition and is easier to adjust
- Holds up to 150 plates in the 2 silo and up to 225 plates in the 3 silo



Dinex China Plates
page 55

Prod No	Description	L x D x H	Watts/ Amp	Capacity	Pack
Colossus Convection Plate Heater - 208V 60Hz					
DXPSBH2P 	Plate Heater - 2 Silo for up to 10" Plates	35.36" x 23.68" x 42.96"	3200/15.4	150 Plates	1 ea
DXPSBH3P 	Plate Heater - 3 Silo for up to 10" Plates	45" x 23.75" x 42.96"	4800/23.1	225 Plates	1 ea

Dinex NSF listed products are designated with a  and may be prefixed with an N.

Note: Capacities may vary due to plate thickness.

Spring and temperature adjustments not covered under warranty.

Personal protection equipment should be worn when handling hot plates and bases from unit.