## **Colossus Plate & Base Heater**



## Hot Plates. Hot Food.

The Colossus Heated Plate Dispenser is designed for heating china plates to 180°F and wax bases at 300°F in less than two hours. It's ideal for heating plates and bases to maintain hot food temperatures during delivery in conjunction with the Dinex Induction Heating System.



## **Benefits**



**Convection** Quick plate and base heating with even temperatures



**Temperature Control** Clear temperature readout for better temperature control



**Self Leveling** Field adjustable spring dispensing design allows easy access to bases and plates



**Durability** Stainless steel exterior and corner bumpers





Prod No	Description	Dimensions W x D x H*	Approx. Capacity Ea Tube / Total	Pack
Colossus Plate & Base Heaters				
DXPSBH2P	2 Silo Heater for 10.25" Plates, Stainless Steel	35.28" x 24.75" x 43"	75 / 150	1 ea
DXPSBH3P	3 Silo Heater for 10.25" Plates, Stainless Steel	50.21" x 24.75" x 43"	75 / 135	1 ea
DXPSBH2WB	2 Silo Heater for Wax Bases, Stainless Steel	35.28" x 24.75" x 43"	60 / 120	1 ea
DXPSBH3WB	3 Silo Heater for Wax Bases, Stainless Steel	50.21" x 24.75" x 43"	75 / 225	1 ea
DXPSBH2PWB	2 Silo Heater for 10.25" Plates and Wax Bases, Stainless Steel	35.28" x 24.75" x 43"	75P / 60WB / 105	1 ea

\*Height includes casters

For more information visit www.carlislefsp.com/dispensers-and-heaters/convection-plate-heaters ©2020 Carlisle FoodService Products | Oklahoma City, OK 73131 | www.carlislefsp.com | 800.654.8210

## DINEX.