

INTRODUCING

HEAT ON DEMAND

Advantage[®] Plus

MEAL
DELIVERY
SYSTEM



Improving
the technology
we invented.

Aladdin Temp-Rite[®]
better by degrees

GIVE YOUR OPERATION THE ADVANTAGE

PERFORMANCE

Holds Temperature

85+
MINUTES¹

When used with heated plates and Radiance® high performance domes.

QUALITY



Serve patients highest quality meals at ideal temperatures.

SPEED

Activates up to

5
Bases
PER MINUTE

12 second cycle time. Fastest premium induction base heater on the market!

INTELLIGENCE



New 4-color LED status light and automatic voltage calibration.

HEAT ON DEMAND

Advantage **Plus**

Reliability

Durable stainless-steel construction with solid-state electronic controls.

Flexibility

Long hold-time performance with¹ or without² heated plates.

Safety

Cool touch bases and error prevention logic eliminate safety concerns.

Efficiency

Save time with hassle-free base insertion, and clear visual and audible cycle alerts.

Energy Savings

Efficient induction technology and automatic power shut-off reduce energy expenses.



Models:

ADV700 (208-240 volt)

ADV700E (380-415 volt) International

¹ 85+ minutes hold-time with heated plate; 11-oz. (311 grams) of food input at 165°F (74°C) with a 165°F (74°C) heated plate, using an Aladdin Radiance™ dome.

² 66+ minutes hold-time without using a heated plate; 11-oz. (311 grams) of food input at 165°F (74°C) without a heated plate, using an Aladdin Radiance™ dome.