



# HEAT ON DEMAND®

PATIENT MEAL DELIVERY SYSTEMS

## Setting the standard for quality and performance.

More than 25 years ago, we pioneered the use of induction heating technology for delivering patient meals with our original Heat on Demand® system. Today, we continue to raise the bar by providing healthcare facilities around the world with meal delivery systems that set the standard for quality and performance.

# HEAT ON DEMAND IS YOUR MEAL DELIVERY SOLUTION



Advantage **Plus**  
ADV700



Advantage **RS+**  
ADV650+



Ultra **Plus**  
ULT600



**2 Plus**  
HOD250



TEMPERATURE  
HOLD TIME

**85+**  
MINUTES

**75+**  
MINUTES

**60+**  
MINUTES

**45+**  
MINUTES



BASE ACTIVATION  
CYCLE TIME

**12**  
SECONDS

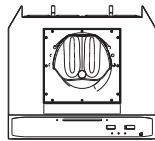
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SECONDS

**12**  
SECONDS

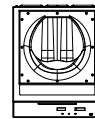
**19**  
SECONDS



DIMENSIONS



**27" x 24" x 13"**  
68cm x 61cm x 33cm  
W x L x H



**16" x 21" x 11"**  
41cm x 53cm x 29cm  
W x L x H

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POWER  
REQUIREMENTS

**208-240v (30A)**  
400v International  
3-Phase

**208-240v (20A)**  
3-Phase

**208-240v (20A)**  
3-Phase

**208-240v (20A)**  
Single Phase



BASE  
COMPATIBILITY

**Heat On Demand  
Advantage®**  
Bases

**Heat On Demand  
Advantage®**  
Bases

**Heat On Demand®  
Ultra**  
Bases

**Heat On Demand®  
Ultra**  
Bases

**Advantage Systems:** Hold time with 11 oz. (311g) of food input at 165° F (74°C) with a heated 165° F (74°C) China plate and Aladdin Radiance insulated dome.

**Ultra Plus & HOD2 Plus:** Hold time with 11 oz. (311g) of food input at 165° F (74°C) with a heated 165° F (74°C) China plate and any Aladdin 9" insulated dome.

*Use of heated china and specified Aladdin insulated dome required to achieve hold time performances stated above. See spec sheets for details.*

# SYSTEMS DESIGNED AND ENGINEERED TO OUTPERFORM

## HEAT ON DEMAND®

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

**Flexibility**  
Long hold-time performance.

**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.



Maximize temperature holding performance on Heat On Demand® systems with our Radiance™ high-performance dome!



Heat On Demand keeps meals hot without compromising food quality.

Color Options	Entrée Dome Sales Code
Sea Mist	ALRD200
Black	ALRD170
Bronze	ALRD120
Sapphire	ALRD500
Tungsten	ALRD510
Case Quantity	12

*Radiance*  
High-performance dome

