

INTERNATIONAL

ACTIVATORS



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.

INTERNATIONAL ACTIVATORS

HEAT ON DEMAND IS YOUR MEAL DELIVERY SOLUTION



Advantage **Plus**
ADV700E



Advantage **CV+**
ADV600E



2 Plus
HOD250



TEMPERATURE
HOLD TIME

73+
MINUTES

60+
MINUTES

45+
MINUTES



BASE ACTIVATION
CYCLE TIME

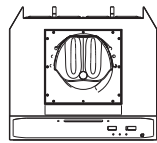
12
SECONDS

15
SECONDS

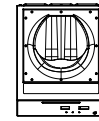
19
SECONDS



DIMENSIONS



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



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

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



POWER
REQUIREMENTS

400v
3-Phase

400v
3-Phase

208-240v (20A)
Single Phase
IEC / CISPR - 14



BASE
COMPATIBILITY

IHB26 Series
Bases

IHB26 Series
Bases

IHB24 Series
Bases

Advantage Systems:

Ultra Plus &
HOD 2 Plus:

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

Hold time with **311g** (11 oz.) of food input at **74°C** (165°) with a heated **74°C** (165°) 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.

aladdintemprite.com | 800.888.8018

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Aladdin Temp-Rite
better by degrees

