

## Heat On Demand Advantage® Plus Induction Heating Activator International Model ADV700E

Aladdin's Heat On Demand Advantage® Plus induction heating activator revolutionizes kitchen operations, giving you features, performance and efficiencies other meal-delivery systems just can't deliver.

Achieve long hot food holding times with or without a heated plate.<sup>1,2</sup> Fast 12 second cycle delivers up to 5 trays per minute.



### HEAT ON DEMAND

#### Advantage Plus



### Heat On Demand Advantage® Plus Benefits

- Hot food for higher patient satisfaction scores.
- Time-tested design and component reliability.
- Less heating equipment for a cooler kitchen.
- Simple operation for greater employee satisfaction.
- Induction technology provides energy savings.

### Performance

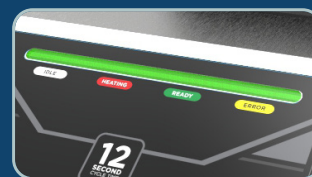
- When using a heated plate and Allure® insulated dome, Heat On Demand Advantage Plus maintains food temperatures at or above 60°C for 73+ minutes<sup>1</sup>, and for 60+ minutes<sup>2</sup> without using a heated plate.
- Consistent 12-second base heating cycle activates up to 5 bases per minute.
- Uses cool-to-the-touch Advantage bases that fit most standard 23 cm plates.
- No dish heater required for heating plates.<sup>2</sup>

### Construction

- Durable stainless steel countertop design.
- Solid-state electronic controls for enhanced reliability.
- Robust polymer centering guide for hassle-free base insertion and removal.

### Standard Features

- **LED status light** provides clear visual and audible cycle alerts: white / idle, red / base heating, green / base ready, yellow / error.
- **Automatic voltage calibration** adjusts for 380 to 440-volt power, so **voltage fluctuations will not affect base heating cycle time.**
- **Error prevention logic** eliminates the guesswork for easy operation.
- **Automatic power shut-off** conserves electricity when not in use.
- Internal fans keep electronics cool during heavy use.
- Base and activator diagnostics.
- Easy to remove washable air filter.



**No reading required!** The prominent **LED status light** displays a different vibrant color at every stage, glowing green when bases are ready, to make visual operation easy.

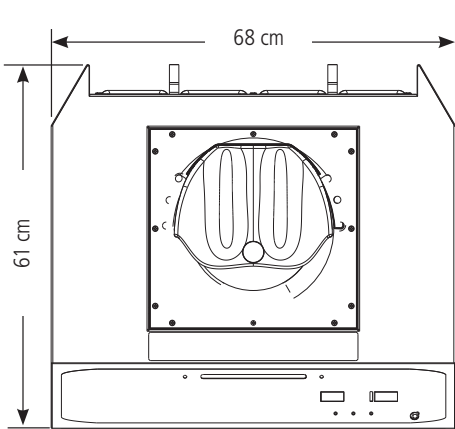


### Sustainability

Efficient induction technology provides significant energy savings.

- Energy-efficient induction technology.
- Automatic shut-off conserves electricity when not in use.

# Heat On Demand Advantage® Plus Induction Heating Activator International Model ADV700E



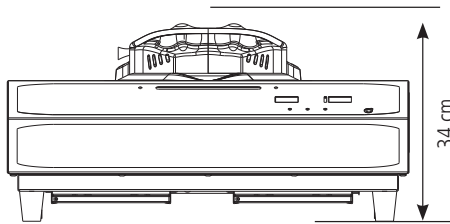
Plan View



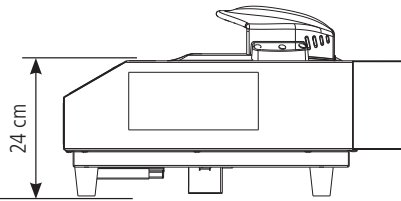
## Advantage Plus System

Advantage® Plus activators use Advantage bases which accommodate standard 23 cm dishware.

Visit [aladdintemprite.com](http://aladdintemprite.com) to view all color options for IHB26 Advantage bases.

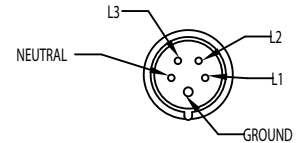


Front Elevation



Side Elevation

Type 33/IP44  
CEE16-6h<sup>2</sup>



Pin and Sleeve Plug  
5-Wire (3+N+G)<sup>3</sup>

## Heat on Demand Advantage® Plus Technical Specifications

Model Number	Electrical <sup>3</sup>	Cord Set/NEMA Plug <sup>3</sup>	Width	Depth	Height	Weight	Shipping Weight
<input type="checkbox"/> ADV700E 400v model	Volts: 400 Hertz: 50/60 Phase: Three Max amp draw: (13.5) Min. amp capacity: 16	16A-6h Type 33/IP44 5-Wire (3+N+G) <sup>3</sup> 167.6 cm cord with pin and sleeve plug	68 cm	61 cm	34 cm	28 kg	35 kg

<sup>1</sup>311 grams of food input at 74°C with a 74°C heated plate, 73+ minutes hold time with Allure® domes.

<sup>2</sup>311 grams of food input at 74°C without a heated plate, 60+ minutes hold time with Allure® domes.

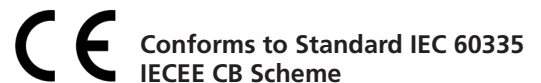
<sup>3</sup>Unit should be operated on a 16-amp dedicated circuit. Wall or raceway receptacle number Type 1385 (16A-6h), drop cord connector number Type 15A (16A-6h). **NORMAL OPERATION +10/-5% POWER SYSTEMS.**

<sup>4</sup>B-type RCD required (Non-linear Inductive Load).

<sup>5</sup>Facility to maintain stable power quality to include minimum circuit power factor of 80% under load.

<sup>6</sup>**TO PROTECT PRODUCT RELIABILITY:** Maintain electrical harmonic voltage THD (v) of 8% or less and harmonic current THD (I) of 15% or less under load.

Complies with CISPR 14/EN55014/EN6100.



Visit [aladdintemprite.com/patents](http://aladdintemprite.com/patents) for patent information.

250 E. Main St. | Hendersonville, TN 37075 | Customer Service: 800.888.8018 | Tech Service: 800.888.5426 | Fax: 888.812.9956 | [aladdintemprite.com](http://aladdintemprite.com)

©2023 Aladdin Temp-Rite.® All rights reserved. Note: Specifications are subject to change without notice.



S230310ADV700E Rev-2

