

## Heat On Demand® 2 Plus Induction Heating Activator Model HOD250

Heat On Demand® 2 Plus gives you a combination of quality, performance, features, and efficiencies that other induction meal delivery systems in its class can't offer. After a brief 19-second activation cycle, bases begin to thoroughly and consistently transfer heat, keeping food temperatures at or above 140°F (60°C) for 45+ minutes with a heated plate.<sup>1</sup>



The prominent **LED status light** displays a different vibrant color at every stage.

**HEAT ON DEMAND**  
**2 Plus**

**45+**  
**MINUTES**  
HOLD TIME

**19**  
**SECONDS**  
CYCLE TIME

### Heat On Demand 2 Plus Benefits

- Most economical Heat On Demand® system.
- Great for smaller hospitals & Senior living facilities.
- Hot food for higher patient satisfaction scores.
- Time-tested design and component reliability.

### Performance

- Used with a heated plate, Heat On Demand® 2 Plus maintains food temperatures at or above 140°F (60°C) for 45+ minutes.<sup>1</sup>
- 19-second heating cycle activates up to 3 bases per minute.
- Bases stay cool to the touch and fit standard 9" entrée plates.

### Construction

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

### Standard Features

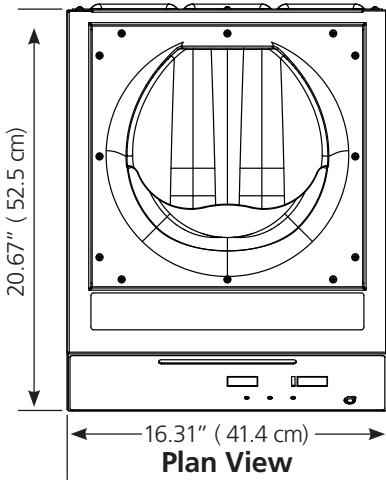
- **LED status light** signals cycle change (white / idle; red / heating; green / ready; yellow / error).
- **Compact, low-profile design.**
- **Automatic voltage calibration** adjusts activator settings for 208 to 240 volt power.<sup>2</sup>
- Cycle time not affected by voltage fluctuations.
- Error prevention logic eliminates the guesswork.
- Visual and audible indicators alert when the base is ready.
- Energy saving automatic shut-off.
- An automatic holding cycle keeps bases ready for use during breaks in the action.
- Internal fans keep electronics cool during heavy use.
- Base and activator diagnostics.
- Easy to remove washable air filter.
- Easy to clean.



### Sustainability

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

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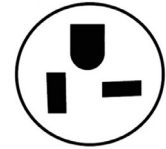
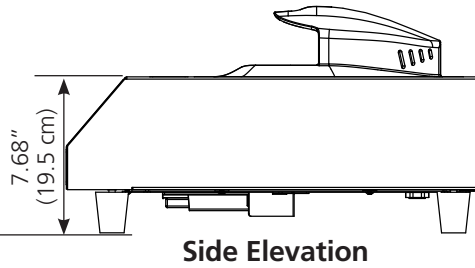
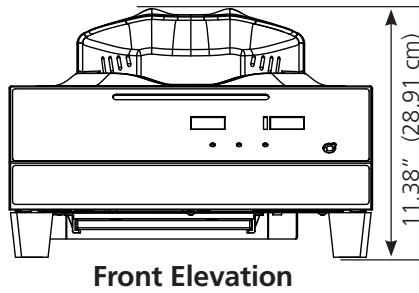
## HOD 2 Plus System

Activates Ultra Bases (IHB24) or HOD bases (IHB21) which accommodate standard 9" (22.9 cm) dishware.

Visit [aladdintemprite.com](http://aladdintemprite.com) to see all color options for Ultra Bases and HOD bases.

Heat On Demand® 2 Plus bases stay cool on the sides, so they're safe to handle without gloves or a base lifter, and they're safer for patients and residents too.

*Use only with Aladdin Heat On Demand Ultra® and HOD bases.*



**6-20P NEMA  
Long Straight  
Blade Plug**

## Heat on Demand 2® Plus Technical Specifications

Model Number	Electrical <sup>3</sup>	Cord Set/ Plug	Width	Depth	Height	Weight	Shipping Weight
<input type="checkbox"/> HOD250	Volts: 208-240 Hertz: 50/60 Phase: One Max amp draw: 14 Min. amp capacity: 20	NEMA-6-20P (3-wire) 5' (152.4 cm) long with straight blade plug	16.31" (41.4 cm)	20.67" (52.5 cm)	11.38" (28.91 cm)	34 lbs. (15.4 kg)	49 lbs. (22.2 kg)

<sup>1</sup> 11-oz. (311 grams) of food input at 165°F (74°C) with a 165°F (74°C) heated plate and any Aladdin insulated dome.

<sup>2</sup> Auto-shift voltage feature automatically calibrates activator settings for 208-240 volt power. Unit should be operated on a 20-amp dedicated circuit.

Complies with CISPR 14/EN55014/EN6100.



**FOR SERVICE AND  
WARRANTY  
INFORMATION**

**HOD250:**  
1 YEAR, Parts and Labor  
**Centering Guide:**  
2 YEARS, Parts



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

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