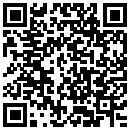


Induction Base, Heat On Demand Advantage® 9", Tungsten Gray (12 per case) - IHB26U



Product Images



Description

The essential component of the Heat on Demand Advantage system, the Advantage Induction Base is engineered to elevate your meal tray assembly. Extending temperature hold times through its thermal efficient design, this base is crafted from durable high impact/high temperature plastic, offering both durability and functionality.

- **Consistent Heating Performance:** Equipped with an insulated 'active heat source' located inside the bottom of the base, ensuring every base is heated to the same consistent and safe temperature with each use.
- **Superior Temperature Retention:** When used in conjunction with Heat on Demand Advantage Plus induction activator, keeps food temperatures at or above 140°F for over 85 minutes with a preheated plate and our Radiance dome, ensuring your dishes stay hot all the way to the patient.
- **Cool-Side Technology:** The base's sides remain cool to the touch, eliminating the need for gloves during handling and enhancing safety in the kitchen environment.
- **Durable Construction:** Crafted from high-quality materials, this base is built to withstand the rigors of commercial kitchen use, ensuring long-lasting performance and reliability.
- **Seamless Compatibility:** Designed to accommodate standard 9" dishware and domes. Coordinates with any Aladdin insulated dome designs, Radiance, Allure, and Essence.
- **Wide Color Selection:** Available in a wide selection of colors, allowing you to choose the option that best complements your facility's aesthetic and branding.

Additional Information

Sales Code	IHB26U
Function	Base
Type	Reusable
Style	Advantage
Color	Gray
Color Swatch	Tungsten Gray
Product Size	9" Dia
System	Heat On Demand Advantage® Systems
Carton CF	0.8784
Carton Weight/Lbs	26.400000
Country of Manufacture	United States
Literature	Flyer