INTRODUCING



Advantage **Plus**

MEAL DELIVERY SYSTEM



Improving the technology we invented.



GIVE YOUR OPERATION THE ADVANTAGE

PERFORMANCE



When used with heated plates and Radiance[®] high performance domes.

QUALITY



Serve patients highest quality meals at ideal temperatures.

ON DEMAND

HEAT

SPEED



12 second cycle time. Fastest premium induction base heater on the market!

INTELLIGENCE



New 4-color LED status light and automatic voltage calibration.



- Flexibility

Long hold-time performance with¹ or without² heated plates.

Safety Cool touch bases and error prevention logic eliminate safety concerns.

Energy Savings

Efficient induction technology and automatic power shut-off reduce energy expenses.

Efficiency

Reliability

Durable stainless-steel

construction with solid-

state electronic controls.

Save time with hassle-free base insertion, and clear visual and audible cycle alerts.

800.888.8018 | aladdintemprite.com | 🎉 帐 in 🛉 💆

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Models: ADV700 (208-240 volt) ADV700E (380-415 volt) International

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¹ 85+ minutes hold-time with heated plate; 11-oz. (311 grams) of food input at $165^{\circ}F$ (74°C) with a $165^{\circ}F$ (74°C) heated plate, using an Aladdin RadianceTM dome. ² 66+ minutes hold-time without using a heated plate; 11-oz. (311 grams) of food input at $165^{\circ}F$ (74°C) without a heated plate, using an Aladdin RadianceTM dome.



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