



# 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.

# HEAT ON DEMAND IS YOUR MEAL DELIVERY SOLUTION



Advantage **Plus**  
ADV700



Advantage **RS+**  
ADV650+



Ultra **Plus**  
ULT600



**2 Plus**  
HOD250



TEMPERATURE  
HOLD TIME

**85+**  
MINUTES

**75+**  
MINUTES

**60+**  
MINUTES

**45+**  
MINUTES



BASE ACTIVATION  
CYCLE TIME

**12**  
SECONDS

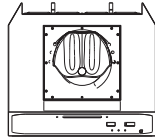
**15**  
SECONDS

**12**  
SECONDS

**19**  
SECONDS



DIMENSIONS



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



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

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POWER  
REQUIREMENTS

**208-240v (30A)**  
400v International  
3-Phase

**208-240v (20A)**  
3-Phase

**208-240v (20A)**  
3-Phase

**208-240v (20A)**  
Single Phase



BASE  
COMPATIBILITY

**Heat On Demand  
Advantage®**  
Bases

**Heat On Demand  
Advantage®**  
Bases

**Heat On Demand®  
Ultra**  
Bases

**Heat On Demand®  
Ultra**  
Bases

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

**Ultra Plus & HOD2 Plus:** Hold time with 11 oz. (311g) of food input at 165° F (74°C) with a heated 165° F (74°C) 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.*

# SYSTEMS DESIGNED AND ENGINEERED TO OUTPERFORM

## HEAT ON DEMAND®

### Reliability

Durable stainless-steel construction with solid-state electronic controls.

### Flexibility

Long hold-time performance.

### Safety

Cool touch bases and error prevention logic eliminate safety concerns.

### Efficiency

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

### Energy Savings

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



Maximize temperature holding performance on Heat On Demand® systems with our Radiance™ high-performance dome!



Heat On Demand keeps meals hot without compromising food quality.

| Color Options | Entrée Dome Sales Code |
|---------------|------------------------|
| Sea Mist      | ALRD200                |
| Black         | ALRD170                |
| Bronze        | ALRD120                |
| Sapphire      | ALRD500                |
| Tungsten      | ALRD510                |
| Case Quantity | 12                     |

*Radiance™*  
High-performance dome



800.888.8018 | [aladdintemprite.com](http://aladdintemprite.com) |

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**Aladdin Temp-Rite®**  
better by degrees

an Ali Group Company



The Spirit of Excellence