

## Heat On Demand Ultra® Plus Induction Heating Activator Model ULT600

**Heat On Demand Ultra® Plus** offers an impressive combination of quality, performance, features, and efficiencies not offered by other induction meal delivery systems in its class. After a quick 12-second activation cycle, bases begin to thoroughly and consistently transfer, keeping food temperatures at or above 140°F (60°C) for 60+ minutes with a heated plate.<sup>1</sup>



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

**HEAT ON DEMAND**

Ultra **Plus**

**60**  
MINUTES  
HOLD TIME

**12**  
SECONDS  
CYCLE TIME

### Heat On Demand Ultra Plus Benefits

- Short cycle time for fast tray assembly.
- Hot food for higher patient satisfaction scores.
- Time-tested design and component reliability.
- Simple operation for greater employee satisfaction.

### Performance

- Used with a heated plate, Ultra® Plus maintains food temperatures at or above 140°F (60°C) for 60+ minutes.<sup>1</sup>
- 12-second heating cycle activates up to 5 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.



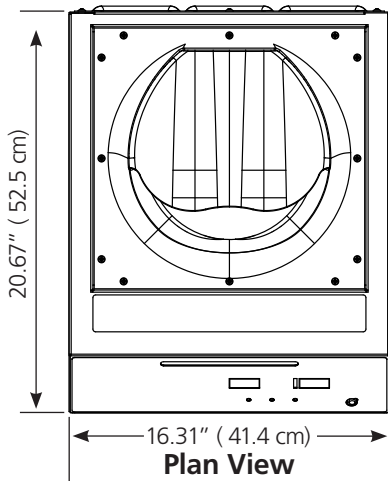
### Sustainability

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

# Heat On Demand Ultra® Plus

## Induction Heating Activator

### Model ULT600



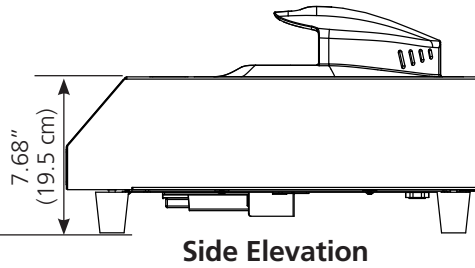
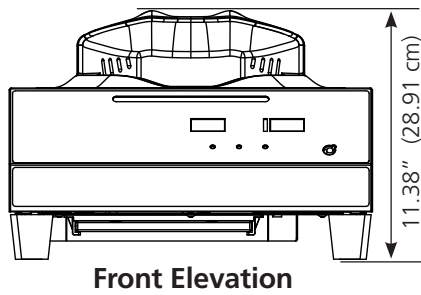
### Ultra Plus System

Activates Ultra Bases (IHB24) which accommodate standard 9" (22.9 cm) dishware.

Visit [aladdintemprite.com](http://aladdintemprite.com) to see all Ultra base color options.


Heat On Demand® Ultra 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® bases.*



L15-20P NEMA  
Twist-Lock Plug

### Heat on Demand Ultra® Plus Technical Specifications

Model Number	Electrical <sup>3</sup>	Cord Set/ Plug	Width	Depth	Height	Weight	Shipping Weight
 ULT600	Volts: 208-240 Hertz: 50/60 Phase: Three Max amp draw: 15 Min. amp capacity: 20	L15-20P (4-wire) 5' (152.4 cm) cord with twist-lock 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 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**

**ULT600:**  
1 YEAR, Parts and Labor  
**Centering Guide:**  
2 YEARS, Parts

