



Model # IND7003 Heat On Demand® Advantage Activator

FEATURES:

- **Designed to be used with a room temperature (unheated) plate for ease of operation**
- Base transfers heat to plate after food is loaded and dome is applied
- 12 second activation cycle
- Keeps food at or above 140° F for one hour*
- Energy savings achieved by not heating plate
- 78% - 82% energy savings as compared to a system requiring a convection heated base and plate depending on the number of meals served per serving period
- 57% energy savings as compared to a system requiring a convection heated plate and an induction heated base
- Consistent heating - each base is thoroughly and consistently heated to the same temperature with each activation cycle during a given meal period
- Plate is thoroughly and consistently heated by the base
- Eliminates heat in the working environment
- Improved hot food temperatures
- Great for room service and late tray applications
- Digital LED display
- Audible alert when base is ready
- Solid state electronic controls for enhanced reliability
- Easy to clean
- User friendly diagnostics for activator and base interface
- Complies with: Title 47, section 18, FCC; and Title 29, section 1910.97, OSHA
- **Heating cycle time unaffected by voltage fluctuations**

Heat On Demand® Advantage from Aladdin is a revolutionary innovation. Its breakthrough technology gives you features, performance and efficiencies no other meal delivery system can offer. For those food service operations that have longer holding time requirements, Aladdin offers Heat On Demand® Advantage, a system that keeps food hot up to one full hour without the need for a heated plate. Of course, should you decide to continue heating your plate, your food would stay hot longer or your serving temperature would be higher.

The Heat On Demand® Advantage Activator individually heats each base in 12 seconds providing instant heat with virtually no wait. Energy is literally transferred from the Activator directly into the core of the Heat On Demand® Advantage base. And with Heat On Demand® Advantage, consistent heat activation means every base and therefore every plate is consistently heated every time. Because the side walls of the base are not heated, the base is safe to handle without gloves or base lifter.

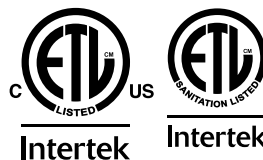
The Heat On Demand® Advantage Activator comes equipped with a solid state control system. It also incorporates a user-friendly digital LED display and audible alarm system so that the operator knows when the bases have been activated.

Heat On Demand® U.S. Patent 5,603,858, 5,786,643, 6,005,233 & 6,188,053. Japanese patent #3362855. Other U.S. and foreign Patents Pending

Heat On Demand Advantage Base features listed on the back page.

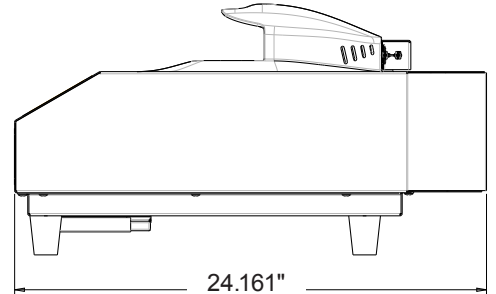
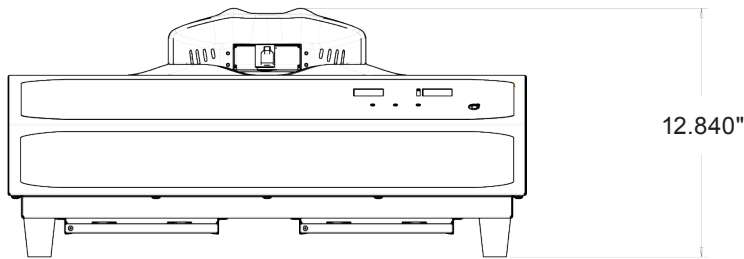
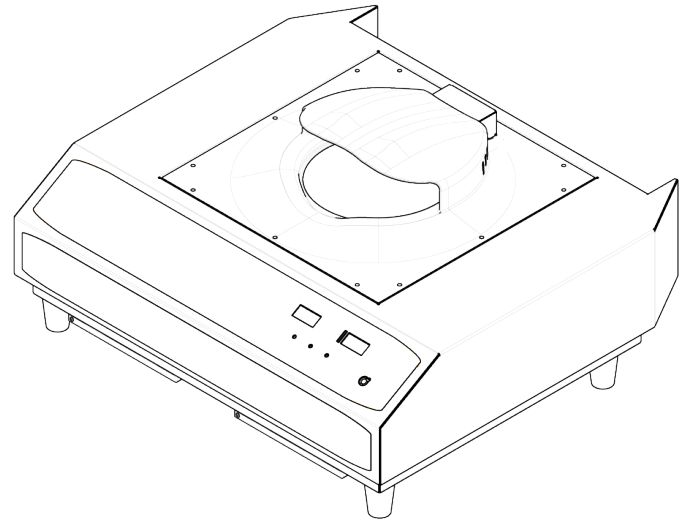
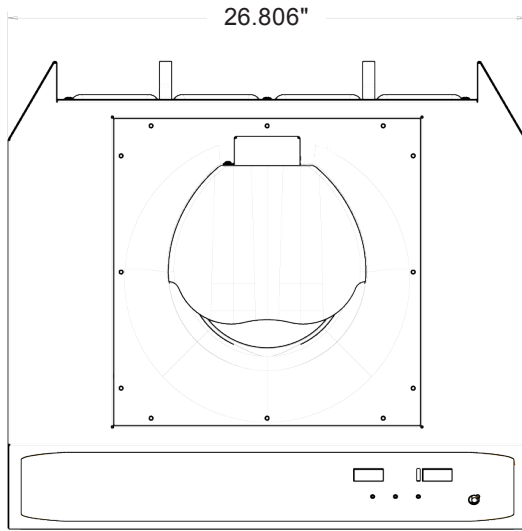
*11 oz. of food at 165° F - Plate Temperature at 75° F
Aladdin J700 Bright White Plate

Specifications subject to change without notice



July 31, 2013
Printed in U.S.A.

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Heat on Demand® Advantage Activator			
Dimensions, Weight & Electrical Data			
Height	12.840" 32.613 (cm)	Voltage	IND7003 (208 VAC)
Width	26.806" 68.087 (cm)	Amperage	3 Phase, 60 Hz, 23.5 amps
Depth	24.161" 61.368 (cm)	Plug	430P9W
Weight	61 lbs. 27.67 (kg)	Receptacle for wall or raceway	430R9W
Shipping Weight	78 lbs. 35.38 (kg)	Connector for Drop Cord	430C9W
		Circuit Required	30 amp (Dedicated circuit)
		Cord Set	5' 6" long with pin and sleeve plug

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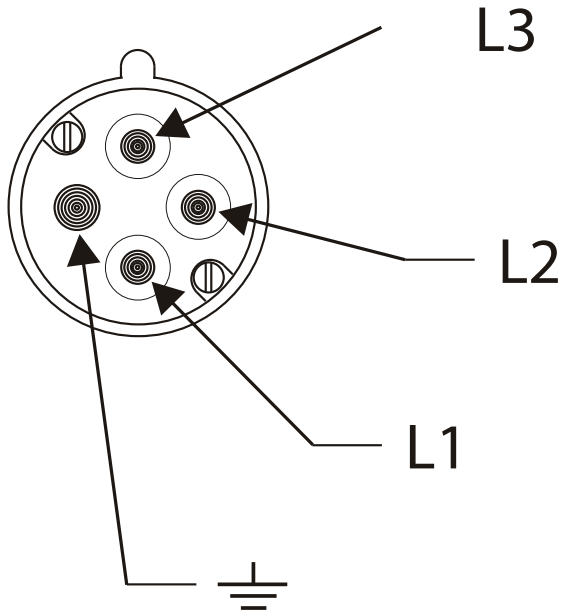
Aladdin Temp-Rite



P. O. Box 2978 Hendersonville, TN 37077-2978
Toll Free 1-800-888-8018 | Fax 615-338-3621
www.aladdintemprite.com

...better by degrees.

Item#: _____



430P9W
Plug

Heat on Demand® Advantage Base			
FEATURES: <ul style="list-style-type: none"> • 9" base accommodates standard 9" dishware and domes • Durable high impact/high temperature plastic • Base is safe to handle on edge and bottom without gloves or base lifter • "Active heat source" located inside the bottom of the base • Insulation around enclosed heat source keeps heat within the base • Extends holding time of food because of thermal efficient design • Modern design, shape and styling • No underliner required, fewer components to clean and maintain • NSF listed 	Weight	34.7 oz. (.98 kg)	
	Height	1.76" (4.47 cm)	
	Diameter	9.59" (24.36 cm)	
	Quantity Per Case:	12	
		Black - IHB26K Evening Blue - IHB26E Burgundy - IHB26B Sage - IHB26S Sea Mist - IHB26M	
	Note: Suggested quantity of bases needed = 1.2 x number of beds.		

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