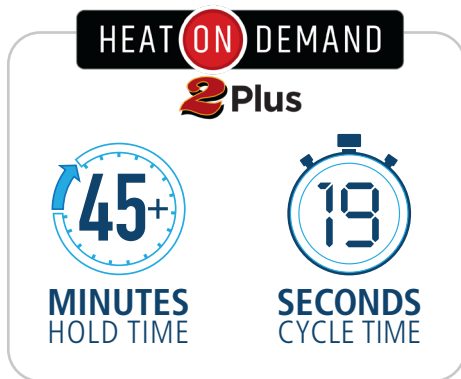


Heat On Demand® 2 Plus Induction Heating Activator Model HOD250

Heat On Demand® 2 Plus gives you a combination of quality, performance, features, and efficiencies that other induction meal delivery systems in its class can't offer. After a brief 19-second activation cycle, bases begin to thoroughly and consistently transfer heat, keeping food temperatures at or above 140°F (60°C) for 45+ minutes with a heated plate.¹



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



Heat On Demand 2 Plus Benefits

- Most economical Heat On Demand® system.
- Great for smaller hospitals & Senior living facilities.
- Hot food for higher patient satisfaction scores.
- Time-tested design and component reliability.

Performance

- Used with a heated plate, Heat On Demand® 2 Plus maintains food temperatures at or above 140°F (60°C) for 45+ minutes.¹
- 19-second heating cycle activates up to 3 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.²
- 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.



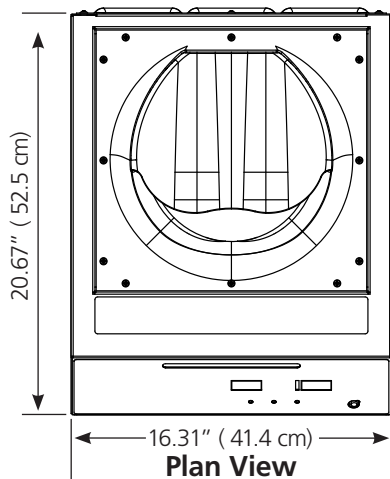
Sustainability

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

Heat On Demand® 2 Plus

Induction Heating Activator

Model HOD250



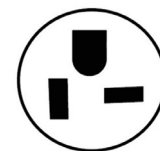
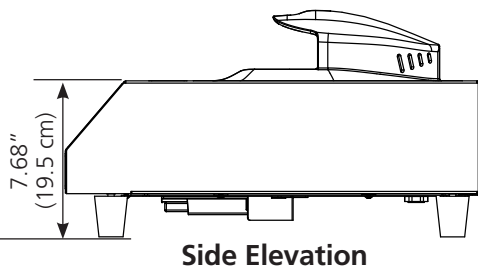
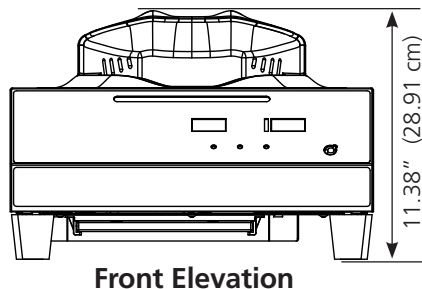
HOD 2 Plus System

Activates Ultra Bases (IHB24) or HOD bases (IHB21) which accommodate standard 9" (22.9 cm) dishware.

Visit aladdintemprite.com to see all color options for Ultra Bases and HOD bases.


Heat On Demand® 2 Plus 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® and HOD bases.



6-20P NEMA
Long Straight
Blade Plug

Heat on Demand 2® Plus Technical Specifications

Model Number	Electrical ³	Cord Set/ Plug	Width	Depth	Height	Weight	Shipping Weight
 HOD250	Volts: 208-240 Hertz: 50/60 Phase: One Max amp draw: 14 Min. amp capacity: 20	NEMA-6-20P (3-wire) 5' (152.4 cm) long with straight blade 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)

¹ 11-oz. (311 grams) of food input at 165°F (74°C) with a 165°F (74°C) heated plate and any Aladdin insulated dome.

² 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**

HOD250:
1 YEAR, Parts and Labor
Centering Guide:
2 YEARS, Parts



Visit aladdintemprite.com/patents for patent information.
250 E. Main St. | Hendersonville, TN 37075 | Customer Service: 800.888.8018 | Tech Service: 800.888.5426 | Fax: 888.812.9956 | aladdintemprite.com
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