



traditional  
pellet systems



# traditional™ pellet systems

Because we have continued to evolve our technology to meet the ever-changing challenges of meal delivery, Aladdin's traditional pellet systems remain the market leaders in cook-serve food service applications.



With the recent advances in our patented Heat On Demand® technology and Insul-Max™, our clients are able to keep meals hotter, longer, than ever before, and serve them with the aesthetic appeal of a home-cooked meal.

We know every facility's requirements are different. That's why Aladdin Temp-Rite has developed a full range of traditional cook-serve systems. We also have a dedicated sales staff of food service equipment experts that can configure a system to meet your specific needs; whether your facility is a large acute care hospital or a small nursing home, or anything in-between.

***Aladdin Temp-Rite***®

**...better by degrees.**



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# Heat On Demand®

With Aladdin Temp-Rite's Heat On Demand system, you can assemble more than 700 meals in the same amount of time it takes a traditional pellet system to just heat the bases!

This exceptional system features a unique heat induction process that requires just one Activator. The Activator is ready to go with a flip of the switch and transfers heat in 10 seconds into the core of the Heat On Demand base. While the exterior of the base remains cool to the touch, the interior holds meals at the desired temperature until they are served.

Heat On Demand is the uncompromising solution to your meal service challenges. And, when used with our Allure® with Nice-Touch™ grip domes and tableware, you have a system that's unmatched for quality, efficiency, reliability, and beauty.

### The Heat On Demand System

- Instant heating – 10 seconds
- Better space utilization
- Energy savings
- Safer to use – won't burn
- Less maintenance
- Less heat in the kitchen
- Consistent performance



### Sales Code Item

IHA500	Heat On Demand® Activator
IHA250	Heat On Demand® 2 Activator

AVAILABLE COLOURS OF HEAT ON DEMAND BASES:  
PACKED 12 PER CARTON. PLEASE SPECIFY CODE.

IHB21M	IHB21G	IHB21E	IHB21T	IHB21B	IHB21H	IHB21K
Mauve	Gray	Evening Blue	Teal	Burgundy	Harvest Green	Black

## Heat On Demand® 2

Now smaller hospitals and nursing homes can enjoy all the advantages of our patented induction heat process with Heat On Demand 2. One Activator heats three bases per minute, eliminating the need for conventional pellet base heaters. Simplify your meal delivery with the advanced technology of Heat On Demand 2.

### The Heat On Demand 2 System

- Instant heating – 19 seconds
- Simple to manage
- Improved food quality
- Longer holding time
- Consistent performance



## Heat On Demand® Base Storage and Transport Rack

- 304 stainless steel tubing construction
- Designed for easy, efficient removal of bases during tray assembly
- Four chrome-plated wire racks for storage
- Welded frame construction for strength and durability
- Lightweight for ease of transporting
- Two locking casters and 2 swivel casters: 127mm diameter
- Durable, easy to clean
- Extremely stable when transporting
- Corner bumpers
- 104 base capacity, 26 per rack
- Used with all Heat On Demand® bases

### Sales Code

### Size

IHBR98

1000mm L x 778mm W x 1335mm H

## Heat On Demand® Base Storage and Transport Cart

- All stainless steel construction
- Ergonomically designed for ease of use, featuring user-friendly stack height and cushioned push handle
- 180 Base capacity – three stacks of 30 on each side
- Four divider rods with clear plastic coating to protect and support stacked bases
- Occupies only 0.72m<sup>2</sup> of floor space
- Two wear-strips at the base of each stack to protect base edges
- Contains 3 weep holes on each side to aid drainage of stacked bases
- Two 203mm fixed non-marking urethane wheels and two 127mm non-marking urethane swivel casters for ease of transport
- Used with all Heat On Demand® bases



### Sales Code

### Size

IHBC95

1053mm L x 675mm W x 1165mm H

# Heat On Demand<sup>®</sup> Activator Table

- Table surface will accommodate the Heat On Demand Activator and two stacks of bases
- Table surface adjustable to 775mm maximum height, minimum height 750mm
- Table surface fully underbraced for strength
- Top platform 14 gauge stainless steel with full marine edge
- Legs and cross rails 41mm O.D. 16 gauge stainless steel fully welded on IHAT98 model
- 25mm adjustable bullet feet
- 18 gauge undershelf
- Undershelf height 255mm from floor
- 127mm casters and top rail on IHAT98M model



## Sales Code

IHAT98  
750mm L x 610mm W  
x 710mm H



## Sales Code

IHAT98M (mobile)  
927mm L x 610mm W  
x 710mm H



TC-1418

# Self-Leveling Tray Dispensers

The Aladdin Tray Dispensers are designed to efficiently store, transport and dispense trays at convenient counter height. These dispensers will accommodate tray sizes from 305mm x 406mm to 380mm x 508mm.

- Stainless steel sides and frame
- Four 100mm extra load swivel casters, 2 with locking brakes
- Completely field adjustable for proper dispensing
- 92 tray capacity (J89) or up to 150 tray capacity (TC-1418 & TC-1520)
- Max stacking height for J89 is 710mm (100mm above frame)
- Max stacking height for TC-1418 & TC-1520 is 762mm
- Polyolefin casters



J89

Sales Codes	Item	Overall Dimensions	Shipping Weight
J89	Self-Leveling Style	605mm L x 505mm W x 918mm H	24 kgs.
TC-1418	Cantilever Style	380mm L x 708mm W x 940mm H	54 kgs.
TC-1520	Cantilever Style	438mm L x 708mm W x 940mm H	59 kgs.



## Dome Storage Caddy and Racks

Aladdin Temp-Rite's Insulated Base and Dome Storage Caddy is designed to efficiently dry, store and transport insulated dome covers and bases. The frame construction is made of durable stainless steel tubing with four chrome plated wire racks. The unit is supplied with four swivel stem casters, two with locking brakes. Designed for easy, efficient removal of domes during tray assembly.

- Lightweight construction
- Reduces kitchen noise level
- Maximized storage capacity

Sales Codes	Size	Dome Capacity
Y104S J88	955mm L x 625 W x 1524 H 4 Wire Rack Inserts (sold separately)	Max. 160

## Dome Storage Cart with Wash Racks

The Aladdin Temp-Rite® dome storage cart comes with the universal wash rack and wire insert. Although designed specifically for Aladdin Temp-Rite® domes and bases, these units will accept most other manufacturer's products as well.

- All stainless steel construction
- NSF listed
- Shipped fully assembled for "out-of-the-box" convenience
- Accommodates most insulated domes, bases, and underliners
- Mobile
- Variety of capacities

Sales Codes	Dome Capacity
DSR 50	50
DSR 100	100
DSR 150	150

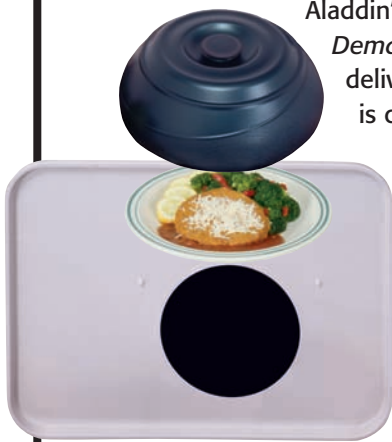


# HEAT ON DEMAND®

## On Tray

### Less hospital. More hospitality.

Today, food service departments face increased challenges. Patients expect hot meals – on time – and any meal resembling “hospital food” is no longer acceptable.



Aladdin's new *Heat On Demand On Tray* meal delivery system is created to meet these challenges and more. Because there are fewer tray components to handle, it streamlines your meal deliveries. By activating a heat source within the tray,

plates sit directly on the serving tray – not on a pellet base – making meal presentation more appealing to your patients. Aladdin's system's contoured insulated dome make meals even more inviting. The look is less institutional – and closer to eating at home or in a nice restaurant. And best of all, new *Heat On Demand On Tray* keeps meals hot and HACCP-safe for up to an hour, virtually ending cold food complaints forever.



### Room service made easy.

You'll find new *Heat On Demand On Tray* is not only the unmatched solution for everyday meal service, it's the perfect answer for room service, late trays, and any other unscheduled meal.

Less is more. Simpler is better. *Heat On Demand On Tray*. In just ten seconds you'll change the way you think about meal delivery.



- ✓ Tray heats in ten seconds
- ✓ Food stays hot for an hour
- ✓ No pellet bases or underliners to handle or wash
- ✓ Room Service ready

- ✓ Advanced induction heat technology
- ✓ Reduces warewashing cost
- ✓ More attractive presentation
- ✓ Higher patient satisfaction



# Heat On Demand® On Tray Heat Activator

Heat On Demand On Tray is a revolutionary innovation. Its breakthrough technology gives you features and performance no other meal delivery system can offer.

The Heat On Demand On Tray Heat Activator individually heats each tray in 10 seconds providing instant heat with virtually no wait. Heat is inductively transferred from the Heat Activator directly into the core of the Heat On Demand On Tray. And with Heat On Demand On Tray, consistent heat activation means every On Tray is heated to the exact same temperature every time.

- Easy to use
- Small compact design saves space
- Only one heat activation unit required
- Solid state electronic controls for enhanced reliability
- Uses 75% less electricity to heat each On Tray when compared to a conventional base heater heating 90 bases for a two hour period
- Great for late tray or room service applications
- Easy to clean
- User-friendly tray locators
- ETL listed for safety and sanitation

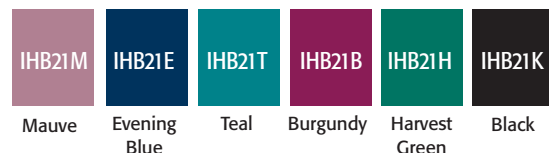


## Sales Code Item

IHTA50 Heat on Demand® On Tray Activator



AVAILABLE COLOURS OF HEAT ON DEMAND TRAY DOMES:



# Heat On Demand® On Tray

- User-friendly dome locators
- Durable high impact/high temperature plastic
- On Tray is safe to handle without gloves
- Active heat source designed into the tray – eliminates the need for heated pellet base
- Reduces the number of pieces for warewashing
- Insulation around enclosed heat source helps maintain food temperature for an hour
- Modern design, shape and styling
- NSF listed
- Sales Code: IHT25V



# Heat On Demand® On Tray Dome

- Contoured design – the dome has a contrasting smooth top surface with a textured lower surface for beauty and durability
- Dome Grip – is over molded with a Nice-Touch™ Cushion Grip – which is soft to touch, and easier to grip
- On Tray Dome accommodates most standard 228mm dishware
- Recessed handle helps prevent damage
- Superior insulation – contains 111% more foam insulation volume than the current Allure® dome to maintain hot food for an hour
- Sales Codes listed above in colour chart



# Tray Storage Rack for Heat On Demand® On Tray

Aladdin Temp-Rite's® Tray Storage Transport Rack for Heat On Demand® On Tray system facilitates proper drying of Heat On Demand® On Tray and cooling to room temperature after ware-washing. The frame is constructed of stainless steel tubing with three chrome plated wire racks which hold the trays. The unit has four swivel casters, two with locking brakes.

- 304 stainless steel tubing construction
- Designed for easy removal of trays during tray assembly
- Welded frame construction for strength and durability
- Lightweight for ease of transporting
- Four 127mm diameter swivel casters – two with brakes
- Durable, easy to clean

## Capacity

Capacity per rack – 19

Total Capacity – 57

## Dimensions

883mm L x 584mm W x 1372mm H

## Shipping Weight

38 kgs.

## Sales Code

IHTDR25



# Self-Leveling Tray Dispenser for Heat On Demand® On Tray

This unit is designed to efficiently store, transport and dispense On Trays at convenient counter height. This dispenser should be used exclusively with the Heat On Demand® On Trays (IHT25V).

- Stainless steel sides and frame
- Four 100mm extra load swivel casters, 2 with locking brakes
- 30 tray capacity for Aladdin model IHT25V Heat On Demand® On Trays
- Max stacking height 710mm (100mm above frame)

## Sales Code

J92

## Dimensions

605mm L x 505mm H x 918mm W

## Shipping Weight

24 kgs.



# Dome Storage Rack for Heat On Demand® On Tray System

Aladdin Temp-Rite's® insulated dome storage rack is designed to efficiently dry, store and transport insulated domes for the Heat On Demand® On Tray system. The frame construction is of durable stainless steel tubing and holds four chrome plated wire racks sold separately. The unit is supplied with four 127mm swivel stem casters, two with locking brakes.

## Standard Features:

- 304 stainless steel tubing construction
- Light weight for easy transport
- Maximized storage capacity
- Designed for easy, efficient removal of domes during tray assembly
- Four 127mm polyurethane swivel stem casters – 2 with brakes

Complete cart consists of: One Y104S Stainless Steel Frame and Four J82 Wire Racks (sold separately).



## Capacity

Domes per rack	22
Number of racks required	4
Total capacity	88

## Sales Codes

Y104S Stainless Steel Frame  
J82 Wire Racks [4]

## Dimensions

955mm L x 625mm W x 1524mm H  
955mm L x 625mm W

## Shipping Weight

30 kgs.  
8 kgs.

## SMART FILE

### PROBLEM:

Late trays are such an ordeal for us. Is there a simple pellet system that is more streamlined than the system we have?

### SOLUTION:

Yes. Aladdin's new Heat On Demand On Tray system is the most streamlined system available. The Heat On Demand base is integrated right into the tray, so there is no base, no base lifter, and no underliner. It's perfect for late trays as well as room service.

Simpler is better, and Heat On Demand On Tray is our simplest induction heating system yet!



MD20SLS

## Tray Delivery Carts

- Durable and attractive all stainless steel cabinet construction
- Available in seven tray capacities from 10 to 36
- Field adjustable and removable, tray slides to accommodate tray lengths from 406 to 514mm long and up to 380mm wide
- Floor drains and plug to facilitate cleaning. (Two on double bay carts and one on single bay carts.)
- Louvered vents to assist heat dissipation
- 50mm wide stainless steel tray slides
- 114mm tray spacing
- Door mullion with recessed door bumpers
- 270° door swing with positive latching in open or closed positions
- Trays side loaded, two trays per shelf
- Magnetic latch to hold door in open position
- Sound dampening material on tray slide ladders and inside doors to reduce noise and vibration
- Full perimeter bumper with non-marking vinyl insert
- Four 152mm diameter balloon casters with sealed roller bearings, two swivel with brakes and two fixed
- Casters offset 25mm for a "wheel ahead" configuration to permit easy elevator entry or exit
- NSF listed
- Available with aluminum (A) or stainless steel (S) base.

### Sales Code

### Size

### Tray Capacity Doors

Sales Code	Size	Tray Capacity	Doors
MD10SLA	978mm L x 745mm W x 1029mm H	10	1
MD10SLS	978mm L x 745mm W x 1029mm H	10	1
MD16SLA	978mm L x 745mm W x 1194mm H	16	1
MD16SLS	978mm L x 745mm W x 1194mm H	16	1
MD20SLA	978mm L x 745mm W x 1422mm H	20	1
MD20SLS	978mm L x 745mm W x 1422mm H	20	1
MD24SLA	1365mm L x 978mm W x 972mm H	24	2
MD24SLS	1365mm L x 978mm W x 972mm H	24	2
MD28SLA	1365mm L x 978mm W x 1084mm H	28	2
MD28SLS	1365mm L x 978mm W x 1084mm H	28	2
MD32SLA	1365mm L x 978mm W x 1200mm H	32	2
MD32SLS	1365mm L x 978mm W x 1200mm H	32	2
MD36SLA	1365mm L x 978mm W x 1313mm H	36	2
MD36SLS	1365mm L x 978mm W x 1313mm H	36	2



MD24SLS



MD18ELS

## Tray Delivery Cart

- Durable and attractive all stainless steel cabinet construction
- Available in four tray capacities from 14 to 27
- Field adjustable and removable, tray slides to accommodate 380 x 508 or 356 x 457mm trays
- Floor drains and plug to facilitate cleaning. (Two on double bay carts and three on triple bay carts.)
- Louvered vents to assist heat dissipation
- Trays end loaded, one tray per shelf
- 50mm wide stainless steel tray slides
- 114mm tray spacing
- Door mullion with recessed door bumpers
- 270° door swing with positive latching in open or closed positions (2 door models)
- Magnetic latch to hold door in open position
- 3 door models have 270° door swing except center door which is 180°
- Sound dampening material on tray slide ladders and inside doors to reduce noise and vibration
- Full perimeter bumper with non-marking vinyl insert
- Four 152mm diameter balloon casters with sealed roller bearings, two swivel with brakes and two fixed
- Casters offset 25mm for a "wheel ahead" configuration to permit easy elevator entry or exit
- NSF listed
- Available with aluminum (A) or stainless steel (S) base.

Sales Code	Size	Tray Capacity	Doors
MD14ELA	1108mm L x 699mm W x 1111mm H	14	2
MD14ELS	1108mm L x 699mm W x 1111mm H	14	2
MD18ELA	1108mm L x 699mm W x 1314mm H	18	2
MD18ELS	1108mm L x 699mm W x 1314mm H	18	2
MD24ELA	1588mm L x 699mm W x 1199mm H	24	3
MD24ELS	1588mm L x 699mm W x 1199mm H	24	3
MD27ELA	1588mm L x 699mm W x 1314mm H	27	3
MD27ELS	1588mm L x 699mm W x 1314mm H	27	3

## SMART FILE

**PROBLEM:** Preparing meals is one thing. Delivering them to our patients is another. Our old carts are too small for our normal meal service, and too big for room service and late meals. Plus they're cumbersome and hard to maneuver. Can you recommend a solution?

**SOLUTION:** Aladdin has a new series of tray delivery carts designed to meet the changing needs of food service operations of all sizes. Our MD series comes in three models, with a choice of seven different tray capacities varying from 10 to 36. These come complete with big 152mm balloon casters for maneuverability, 114mm tray spacing and 270° door swings for ease of use, and are easy to clean and maintain.

Our room service carts were designed from the ground up for room service and late trays. They're compact, and tray are easy to load and remove.

Whatever your delivery needs, Aladdin has a new cart designed for you.

# Allure®

Convenience and efficiency with a stylish appearance. Durable. Sturdy. Well-made. Long-lasting. Totally different in the way it looks, the way it feels, the improved service it provides, and the efficient way it stacks. Allure tableware is fully foam insulated to keep foods hotter or colder longer. And best of all, Allure is designed to fit all Aladdin Traditional Meal Delivery Systems.



- The new shape of the Allure dome has more food clearance than our previous domes, but still lets you stack more domes in less space. Great for storing or handling
- Allure domes and mugs feature Nice-Touch™ cushion grips for comfort as well as plenty of finger room for ease-of-use
- An asymmetrical design line separates a smooth top surface from the contrasting textured lower surface
- Coordinating mugs and bowls are available (see below)



With NICE-TOUCH™ Cushion Grips

AVAILABLE COLOURS OF ALLURE DOME:  
PACKED 12 PER CARTON. PLEASE SPECIFY CODE.

ALD210	ALD220	ALD230	ALD240	ALD250	ALD260	ALD270
Mauve	Gray	Evening Blue	Teal	Burgundy	Harvest Green	Black



**Allure 8 oz. Soup Bowl**

Sales Codes	Colour
ALB210	Mauve
ALB220	Gray
ALB230	Evening Blue
ALB240	Teal
ALB250	Burgundy
ALB260	Harvest Green
ALB270	Black

Packed 48 per carton.



**Allure 5 oz. Bowl**

Sales Codes	Colour
LC310	Mauve
ALC320	Gray
ALC330	Evening Blue
ALC340	Teal
ALC350	Burgundy
ALC360	Harvest Green
ALC370	Black

Packed 48 per carton.



**Allure 8 oz. Mug**

Sales Codes	Colour
LM210	Mauve
ALM220	Gray
ALM230	Evening Blue
ALM240	Teal
ALM250	Burgundy
ALM260	Harvest Green
ALM270	Black

Packed 48 per carton.



AVAILABLE COLOURS OF PELLET BASES:  
PACKED 12 PER CARTON. *PLEASE SPECIFY CODE.*

S87B	S95B	S80B	S97B	S98B
Mauve	Evening Blue	Burgundy	Teal	Harvest Green


AVAILABLE COLOURS OF PELLET DOMES:  
PACKED 12 PER CARTON. *PLEASE SPECIFY CODE.*

T86B	T87B	T90B	T99B	T97B	T98B
Mauve	Gray	Evening Blue	Teal	Burgundy	Harvest Green

## Traditional Insulated Domes and Bases

Versatile, lightweight, and durable. Aladdin Temp-Rite's domes fit all standard 230mm pellet bases, including the Aladdin Temp-Rite Insul-Max and Insulated Base. Domes are fully foam insulated to enhance temperature holding times. They feature a recessed handle for easy use and a high clearance for higher profile food items. Both insulated bases and domes feature durable seamless construction.


Superior insulation provides greater heat retention. Aladdin Temp-Rite's Insulated Pellet System has a full foam insulated base which maintains food temperatures without heating the base. It is lightweight and costs less than many stainless steel bases. The system is offered in a variety of colours with matching insulated mugs and bowls.



**Insul-Max Bases are to be used with the Insul-Max Base heater.**

↔

**Heater is specially designed to heat Insul-Max Bases.**



# Insul-Max™ System

Aladdin Temp-Rite's Insul-Max is a pellet base system consisting of a plastic pellet base that is heated in a specially designed convected air base heater. When the base is heated for two hours and used in conjunction with a heated dish and insulated dome, hot food temperatures will be maintained for over an hour.

Insul-Max's advanced heat-retention capability is the result of a temperature storage material inside the pellet base, which can be heated to a hotter temperature than conventional bases.

In addition to increased hot food holding time, Insul-Max's design also provides several other key benefits. Unlike stainless steel bases, no underliner is required, which reduces the number of parts to wash, handle and store. Insul-Max bases are much lighter than stainless steel pellet bases, will work with most 230mm domes, and come in an assortment of colours. Insul-Max is also safer than steel, with less risk of burns to patients.



AVAILABLE COLOURS OF INSUL-MAX:  
PACKED 12 PER CARTON. PLEASE SPECIFY CODE.



## INSUL-MAX Features:

- Accommodates most 230mm round entree plates and insulated domes
- Insul-Max provides a heat retentive core to maintain hot food temperatures
- Maintains hot food temperature for over an hour
- Durable high impact plastic with reinforced seam binding
- Preheated in Aladdin Temp-Rite Insul-Max Base Heater

# Insul-Max™ Base Heater

- Durable and attractive stainless steel cabinet
- Quick and efficient convected air heating system
- Four swivel 127mm casters (two with brakes)
- Self-leveling mechanisms that are easily removable
- Insulated lids
- Non-marking corner bumpers
- UL, NSF listed for electrical and sanitation

## Sales Codes Size

Sales Codes	Size	Capacity
IMX200 2-Well	848mm L x 605mm W x 1087mm H	Max. 66
IMX300 3-Well	1186mm L X 605mm W X 1087mm H	Max. 99

\* Note: Heater designed to heat Insul-Max Bases only.  
Not for use in heating dishware.





## Room Service Carts



RS10



- Continuous door hinge for added strength and stability
- Magnetic door hold open device located on base of cart to hold door in open position during tray delivery
- Rubber coated vertical push/pull handles (2) rear mounted with reinforcing internal SS plate
- Black corner bumpers attached to base of cart and extend past push/pull handles
- Casters: standard with four 127mm polyurethane tread, two fixed, two swivel
- Stainless steel gravity latch is easy to use and holds door securely during transport
- NSF listed
- Accommodates 380mm x 508mm cafeteria tray or 394mm x 546mm x 50mm Room Service Tray
- Trays end loaded, one tray per shelf

### Sales Codes

### Dimensions

### Tray Capacity

RS7	H 1372mm x W 660mm x D 656mm	7
RS10	H 1575mm x W 660mm D 656mm	10

- Two door "pass through" design for easy loading and removal of trays
- Continuous door hinges for added strength and stability
- Magnetic door hold open devices located on base of cart to hold doors in open position during tray delivery
- Black corner bumpers attached to base of cart
- Casters: standard with four 152mm polyurethane tread, two fixed, two swivel, with brakes
- Stainless steel gravity latches are easy to use and hold doors securely during transport
- NSF listed
- 3-sided top rail
- Removable tray slides
- Trays side loaded, two trays per shelf



RSPT20

### Sales Codes

### Dimensions

### Tray Capacity

RSPT20	H 1118mm x W 775mm x D 940mm	12 (380mm x 508mm)
RSPT21	H 1118mm x W 775mm x D 940mm	12 (394mm x 546mm)





DH07

## Dish Heater

Aladdin's convected air Dish Heaters are available in two capacity sizes, and are designed specifically for use with a wide variety of 230mm china and Alacite® dishware. *(Not to be used for heating stainless steel pellet bases.)*

- Durable and attractive stainless steel cabinet
- Quick and efficient convected air heating system
- Fully insulated heater compartment
- Individual field adjustable, self leveling stainless steel mechanisms, easily removable for cleaning
- Four swivel 127mm casters, two with brakes
- Designed to heat china or Alacite®
- Corner bumpers
- Tight fitting lid design seals without gasket
- Removable service panel for easy access to temperature controls

Sales Codes	Dimensions	Dish Type
DH07 (two well)	848mm L x 605mm W x 1087mm H	Round
DH08 (three well)	1186mm L x 605mm W x 1087mm H	Round
DH02	760mm L x 572mm W x 1016mm H	Rectangular
DH04	1008mm L x 572mm W x 1016mm H	Rectangular

## High Performance Air Curtain Refrigerator

The Aladdin Temp-Rite® High Performance Air Curtain Refrigerator is designed to maintain the temperature of refrigerated pre-plated food products during tray assembly. The horizontal and vertical flow of chilled air across the front of the refrigerator permits the door to be open during assembly. Available in two models: ADL24R (with right hand door swing), and ADL24L (with left hand door swing).

- Stainless steel exterior and interior
- Automatic condensate evaporator
- R404-A refrigeration system
- Automatic and manual defrost cycles
- Non-marking casters, (4) swivel with locks
- Full 270° door swing with magnetic door hold open catch in open position
- Flush recessed side grip handles for easy positioning/cabinet maneuvering
- Tubular E-Z Grip rear handle for ease of transport, with bumpers
- 10 Adjustable, removable stainless steel tray slides for standard 457mm x 660mm sheet pans with slanted positioning option
- Removable interior panels and brackets for easy cleaning
- Easy to read exterior digital thermometer (controller setting of either Fahrenheit or Centigrade)
- Bottom mounted compressor for stability
- UL and NSF listed



### Sales Codes

ADL24R (shown)  
ADL24L

# From systems to supplies, with insight and innovation, Aladdin delivers better meals.

## Aladdin's secret to success: listening to customers.

Aladdin's customer-driven innovations and improvements have always led healthcare food service to new heights of quality, efficiency, safety and patient satisfaction. For over 35 years, Aladdin has developed innovative technologies that make meal delivery more efficient for food service operations, and mealtime more enjoyable for everyone.

Aladdin invented the insulated tray, and now with Power•Disc™ has expanded the application range of its round-dish systems. Keeping meals hot longer for patients in long-term and acute care facilities is now a reality.

In 1978, Aladdin introduced Temp-Rite®II, the first rethermalization system designed to heat meals in a refrigerated environment. The food service operations that adopted this system were able to reap the economic benefits of advanced production, while improving food quality and patient satisfaction.

In 1988, after extensive research and development, Aladdin created Temp-Rite®II Excel, a radically new conduction system that successfully addressed the continued need for cost control and improved food quality with a round-dish meal service. Excel is still the most popular cook-chill system because it has proven to be durable and dependable – whether the meal delivery carts are being rolled down the hall or satellited across town. And, as is true for all Aladdin products, meal quality is never compromised; and patient satisfaction scores consistently improve.

In 1995, Aladdin revolutionized meal assembly traylines with its patented Heat On Demand® induction technology. Almost ten years after its introduction, food service directors are discovering that it's the perfect system for late-tray and room-service applications. Over a million meals a day are served using Heat On Demand meal delivery systems. Now Aladdin has introduced Heat On Demand Ultra, a new system that keeps food hot for up to one full hour.

In 2003, Aladdin's continued focus on listening to customers led to the development of Convect-Rite™ III. With this convection rethermalization system, a “docking station” and a meal delivery cart are engaged for meal refrigeration. During rethermalization, on each individual tray precision convection heat raises hot food temperatures to the optimum serving level, while cold food temperatures are maintained or reduced. Next-generation air flow technology enhances food quality, and lets food service directors expand menu choices beyond the standard fare. An optional HACCP monitoring, controls and recording system is available.

To answer the increasing demand for better choices in meal presentation, Aladdin has developed supply solutions for every food service application, including cook-serve,

cook-chill conduction and convection, and insulated trays. With this array of meal delivery choices, Aladdin is in a position to offer the best solution. It is this history of providing “what's best for the customer” that has been the cornerstone of the Aladdin Temp-Rite philosophy. All products are backed with Aladdin's uncompromising customer service and are increasingly available from local distributors and hospitals' prime vendors.

So, why is Aladdin always at the creative forefront of the innovations that drive the food service industry? Aladdin attributes its success to one significant advantage that most of its competitors do not have. In addition to traditional sales distribution channels, Aladdin maintains a direct, dedicated sales force that stays in touch with its customers, listening to what they say, and learning from their daily meal delivery experiences.

This day-to-day contact with the people that use our products provides an invaluable understanding of customer needs. This is passed along to Aladdin's R&D department, and eventually takes the form of a new product, an improvement to an existing product – even a new technology!

Convection, conduction, induction, insulation, supply solutions – the innovation that is a tradition at Aladdin helps you make every meal ... better by degrees.

Patient satisfaction scores consistently improve,



Convect-Rite™ III



Insulated Trays



Temp-Rite® II Excel

**MOFFAT®**



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