

HEAT **ON** DEMAND

Advantage[®]



- *Meals stay hotter.*
- *Patients are happier.*
- *No dish heater needed.*

WHAT IS THE ADVANTAGE?



Get the longest hot-food holding time of any induction-heating meal-delivery system

Aladdin's Heat On Demand Advantage® induction heating activator revolutionizes kitchen operations, giving you features, performance and efficiencies most other meal-delivery systems just can't deliver. Bases are activated in just 12 seconds and maintain food temperatures at or above 140°F for 60+ minutes without a preheated plate, and 73 minutes when using a preheated plate.*



It eliminates the dish heater!

Heat On Demand Advantage® saves time and energy while increasing hot-food holding time and improving food quality. Fast, efficient and easy to use, it simplifies foodservice operations.

- No preheating plates!
- Base transfers heat to room-temperature plates for consistency in plated food temperatures during meal delivery.
- Base sides stay cool, so no gloves, base lifters or underliners are needed.
- Uses standard 9" entrée plates.

Advantage® features

- Maintains hot food temperatures at or above 140°F for 60+ minutes without a preheated plate, and 73+ minutes when using a preheated plate.*
- A short, 12-second heating cycle that's not affected by voltage fluctuations.
- Simple to operate: Visual and audible cycle indicators alert when base is ready.
- Durable stainless steel cabinet; sturdy polymer guide for easy base placement and removal.
- Solid-state electronic controls for enhanced reliability.
- Base and activator diagnostics.

Advantage® benefits

- Hot food means happy patients and residents, and higher satisfaction scores!
- Simple to operate, clean and maintain for greater employee satisfaction.
- Virtually no wait time allows faster tray assembly.
- Less risk of burns from handling hot dishes.
- Kitchen stays cooler without a dish heater.
- Substantial energy savings with less heating equipment needed.
- Save money with fewer pieces of equipment to maintain, service and store.

*11-oz. of food input at 165°F; Heat On Demand® U.S. Patent No. 5,603,858; 5,786,643; 6,005,233; 6,188,0583; 6,670,589; Japanese Patent No. 3362855.
Other U.S. and foreign patents pending.

Aladdin Temp-Rite®
better by degrees

Toll free 1300 268 798
www.moffat.com.au

VIC/TAS/SA vsales@moffat.com.au, NSW/ACT nswsales@moffat.com.au,
QLD qldsals@moffat.com.au, WA wasaals@moffat.com.au

