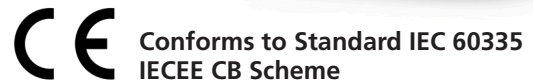


Heat On Demand Advantage® Plus Induction Heating Activator International Model ADV700E

Aladdin's Heat On Demand Advantage® Plus induction heating activator revolutionizes kitchen operations, giving you features, performance and efficiencies other meal-delivery systems just can't deliver.

Achieve long hot food holding times with or without a heated plate.^{1,2} Fast 12 second cycle delivers up to 5 trays per minute.



Heat On Demand Advantage® Plus Benefits

- Hot food for higher patient satisfaction scores.
- Time-tested design and component reliability.
- Less heating equipment for a cooler kitchen.
- Simple operation for greater employee satisfaction.
- Induction technology provides energy savings.

Performance

- When using a heated plate, Heat On Demand Advantage Plus maintains food temperatures at or above 60°C for 73+ minutes¹, and for 60+ minutes² without using a heated plate.
- 12-second heating cycle activates up to 5 bases per minute.
- Bases stay cool to the touch and fit standard 23 cm entrée plates.
- No dish heater required for heating plates.²



Construction

- Durable stainless steel countertop design.
- Solid-state electronic controls for enhanced reliability.
- 4-color LED status light for clear visual alerts.
- Robust polymer centering guide for hassle-free base insertion and removal.
- Designed for use in commercial kitchens.

Standard Features

- New LED status light signals cycle change (white / idle; red / heating; green / ready; yellow / error).
- Automatic voltage calibration adjusts activator settings for 380 to 415 volt power.
- 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.
- Internal fans keep electronics cool during heavy use.
- Base and activator diagnostics.
- Easy to remove washable air filters.
- Easy to clean.



No reading required! The prominent **LED status light** displays a different vibrant color at every stage, glowing green when bases are ready, to make visual operation easy.

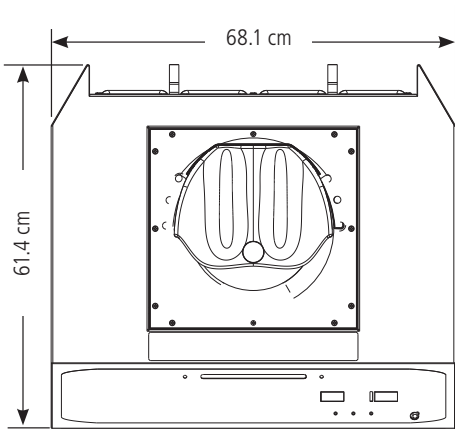


Sustainability

Efficient induction technology provides significant energy savings.

- 78% - 82% energy savings³ as compared to a system requiring a convection heated base and plate, depending on the number of meals served per serving period.
- 57% energy savings³ as compared to a system requiring a convection heated plate and an induction heated base.

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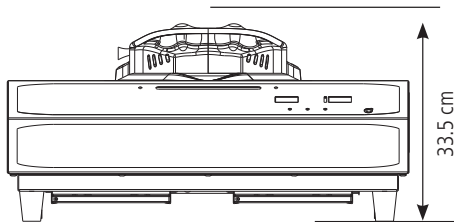
Plan View



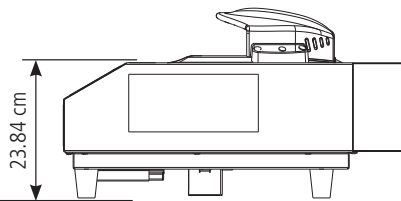
Advantage Plus System

Advantage® Plus activators use Advantage bases which accommodate standard 23 cm dishware.

Visit aladdintemprite.com to view all color options for IHB26 Advantage bases.

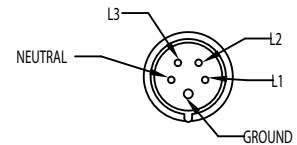


Front Elevation



Side Elevation

Type 33/IP44
CEE16-6h²



Pin and Sleeve Plug
5-Wire (3+N+G)³

Heat on Demand Advantage® Plus Technical Specifications

Model Number	Electrical ⁴	Cord Set/NEMA Plug ⁴	Width	Depth	Height	Weight	Shipping Weight
<input type="checkbox"/> ADV700E 400v model	Volts: 400 (380-415v) Hertz: 50/60 Phase: Three Max amp draw: 13.5 (9.5) Min. amp capacity: 16	16A-6h Type 33/IP44 5-Wire (3+N+G) ³ 167.6 cm cord with pin and sleeve plug	68.1cm	61.4 cm	33.5 cm	27.7 kg	35.4 kg

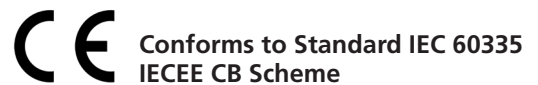
¹311 grams of food input at 74°C with a 74°C heated plate, Allure or Essence™ dome 85+ minutes hold time with Radiance™ domes.

²311 grams of food input at 74°C without a heated plate, Aladdin Radiance™ dome 66+ minutes hold time with Radiance™ domes.

³Energy savings calculations will vary based on exact equipment mix and local energy rates. Percentage savings based on using an ambient plate.

⁴Unit should be operated on a 16-amp dedicated circuit. Wall or raceway receptacle number Type 1385 (16A-6h), drop cord connector number Type 15A (16A-6h).

Complies with CISPR 14/EN55014/EN6100.



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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