

KEEP HOT FOOD HOT - INDUCTION

GOOD

SmartTherm with DX821 bases

Your smart and affordable induction solution



Nursing Homes serving less than 100 trays or Hospitals with less than 250 beds

45 to 60 minutes holding time over 140F with **hot plate (170F)**
Base Boost capability
Stackable
16-20 seconds to charge base
208V 1 Phase – 16-20s charging

BETTER

Duratherm with DX821 bases

Greater Speed Efficiency
Upgrade by phase



Large Nursing Homes serving over 100 trays or Hospitals with less than 250 beds looking to charge bases faster

45 to 60 minutes holding time over 140F with **hot plate (170F)**
No Boost Capability
Stackable
14 seconds to charge base
208V 3 phase – 14s charging

BEST

DuraTherm with DX14110 bases

Longer holding time



Nursing Homes that have over 1 hour delivery time of trays and Hospitals with more than 250 beds

Up to 90 minutes holding time over 140F with **hot plate (170F)**
No Boost Capability
Not Stackable after Charge
15 seconds to charge base
208V 3 phase – 15s charging

SMART THERM



Keep Hot Food Hot With Its unique Boosting capability

Holding time

Between 45 and 60 minutes

Boosting capability

Base can remain on charger in slow times and will automatically boost every 30 seconds to optimum temperature or boost pre-charged bases before and/or after plating

Other Key Features

- 2 year warranty
- Base life status – charger will show the life of the base at each charge so that operators can plan for base replacement
- Maintenance alert indicating when filter needs to be cleaned improving the life of the charger
- Induction charger with the smallest footprint & weight
- One Piece Construction Base– Fully Watertight
- RFID Microchip in each base for consistent & accurate temps
- Lightest weight base on the market
- LCD Display showing clear instruction
- Phase changing material for a base cool to the touch

DURATHERM



*Keep Hot Food Hot Longer
Without Compromising Food Quality*

Longer holding time

Up to 90 minutes with a hot plate

Hotter Base

250° F Peak temperature – Base still cool to the touch

Other Key Features

- 2 year warranty
- Food friendly -No carry over cooking drying out food
- Maintenance alert indicating when filter needs to be cleaned improving the life of the charger
- Induction charger with the smallest footprint & weight
- One Piece Construction Base– Fully Watertight
- RFID Microchip in each base for consistent & accurate temps
- Lightest weight base on the market
- LCD Display showing clear instruction
- Phase changing material for a base cool to the touch

Why DINEX Induction?

SMART

- **Electronic chip embedded in each base**
 - Consistent heat
 - Individual identification
 - Eliminates double heating
 - SMART THERM (only) base can be pre-charged for more efficiency and boosted back to the max temp
 - Base life tracking (Smart Therm only)
 - Maintenance Alerts to help extend the life of the charger



USER FRIENDLY

- **LCD display with clear instruction and audible alert for precise user feedback**
 - Easy to use
- **Light weight bases and simple process to charge a base**
 - User Friendly
 - Dinex has the lightest weight base on the market 1.43# vs competitors 2.6#
- **Base is cool to the touch**
 - No burn risk during handling
- **No change needed in the menu**
 - No risk of re-cooking or drying of food

Why DINEX Induction?

Robust and Durable

- **One piece base**
 - Fully watertight for a perfect HACCP compliance
 - No safety risk of burning from steam due to water retention in base
 - No electrical components in base



DESIGN

- **Compact size built with stainless steel and composite induction materials**
 - Small footprint and space savings; ½ the size of Aladdin or Cambro unit
- **Light weight Charger**
 - Easy to handle, relocate and clean; Smart Therm is 1/3 the weight of some competitor chargers/activators
- **Ergonomic Design**
 - Easy on and off of bases for a quick and smooth transition during charging

Competitor Analysis - Chargers

DINEX



SMART•THERM



DURATHERM

ALADDIN TEMP-RITE



Heat on Demand
Advantage
RS+ Activator



Heat on Demand
Advantage Induction
Heating Activator



CAMDUCTION

	DINEX		ALADDIN TEMP-RITE		CAMBRO
DIMENSIONS*	15.5" X 20.5" X 6.5" ✓	15.5" X 20.5" X 6.5" ✓	16.31" X 20.67" X 11.38"	26.81" X 24.16" X 12.84"	30" X 18.87" X 34.62"
WEIGHT	23.6 LBS ✓	29.8 LBS ✓	49 LBS	61 LBS	108 LBS
VOLTAGE	208V 1-PHASE	208V 3-PHASE	208-240V 3-PHASE	208V 3-PHASE, 4 WIRE	208V 1-PHASE
AMPERAGE	20A SERVICE 15.9A DRAW	20A SERVICE	20A SERVICE 15A DRAW	30A SERVICE 23.4A DRAW	30A SERVICE 19A DRAW
WATTS	3300W	6700W	-	8300W	170W PER BASE 3400W FOR 20 BASES
CHARGING TIME	16-19 SECONDS	15 SECONDS	15 SECONDS	12 SECONDS	14 SECONDS
WARRANTY	2 YEARS ✓	2 YEARS ✓	1 YEAR	1 YEAR	1 YEAR

*Dimensions = W X D X H

Competitor Analysis - Bases

DINEX

				
			ALADDIN	CAMBRO
WEIGHT	1.43 LBS	1.63 LBS	2.18 LBS	2.68 LBS
ACCOMMODATES	9" CHINA PLATES	9" CHINA PLATES	9" CHINA PLATES	9" CHINA PLATES
AUTOMATIC BASE DETECTION	✓	✓	X	X
HOT BASE DETECTION	✓	✓	X	X
CONSTRUCTION	COMPLETELY SEALED, BUILT IN ONE PIECE	COMPLETELY SEALED	RELIEF VALVE	BUILT-IN HEATING COIL
TYPICAL PEAK SURFACE TEMP	185° F AVERAGE	250° F AVERAGE	325° F*	190° F - 335° F*
WARRANTY	2 YEARS	2 YEARS	1 YEAR	1 YEAR

*Based on internal testing.