

QUICK•TEMP® INDUCTION HEATER AND STAND

ACTIVATOR AND CABINET/STAND



Application

The Quick•Temp® induction activator is designed to be used exclusively with the Quick•Temp® induction base. This unique meal delivery system which heats in 10 seconds on the Quick•Temp® induction activator is ideal for facilities using a hot tray makeup line for patient and resident meal service. The base design reduces the number of pieces to process in warewashing, providing efficiencies in both labor and equipment requirements. All this and a 60 minute hold time too!

The base is easily handled since its sides are cool to the touch and requires no suction cup or gloves, even when fully heated.

The Quick•Temp® induction activator is simple to use, no external switches to break and easily read visual monitor.

Double heating is prevented through patented sensors. A "form-fitting" loading system, along with light sensors, prevents wrong items from activating the system accidentally.

Safe, simple, easy to use and attractive, this is the latest in technology for traditional meal delivery systems.

Controls

Red light - power is on.

Red sequential lighting - power is being applied - Flashing red cycle is complete, remove base.

Green light - unit is ready for use.

Flashing yellow light - foreign object is sitting on the heating unit (no energy is being applied).

Steady yellow light - refer to service manual.

Model Number

- 4111436 208V
- 4111479 240V
- 4111436N 208V (for natural color)
- 4111479N 240V (for natural color)
- IQTEC Cabinet/Stand

Standard Features

- **Compact design** - small footprint, space saving
- **Energy efficient** - one heater takes the place of up to four convection heaters.
- **Rapid cycle** - heats the Quick•Temp® base in 10 seconds.
- **Stainless steel exterior** - easy to clean.
- Nonmetallic top
- UL listed.

Base

- **One base** - no underliner required, less to wash.
- **High-impact plastic** - durable, yet lightweight.
- **45 minute holding time** - ideal for even the longest delivery times.

Quick•Temp® Plastic 9" Bases

Packed 10/case

- 4111434 - Gray
- 4111379 - Ivory
- 4111478 - Natural
- 4111507 - Teal
- 4111508 - Cranberry
- 4111509 - Mauve
- 4111480 - Hotel/Natural (7" base)

Warranty

One year parts and labor.

DINEX® International, Inc.

Building 2, Suite 106
628 Hebron Avenue
Glastonbury, CT 06033-5006
(800) 523-9752 Fax: (860) 652-3135
<http://www.dinex.com>

QUICK•TEMP® INDUCTION HEATER AND STAND

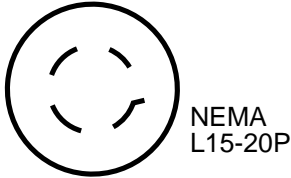
4111436 208V
4111479 240V

The Quick•Temp® induction activator is designed to be used exclusively with the Quick•Temp® induction base. This unique meal delivery system which heats in 10 seconds on the Quick•Temp® induction activator is ideal for facilities using a hot tray makeup line for patient and resident meal service. The system's "one base" design reduces the number of pieces to process in warewashing, providing efficiencies in both labor and equipment requirements.

IQTEC Cabinet/Stand

The all-welded stand alone cabinet base is fabricated of stainless steel with lower edges double folded and reinforced with heavy gauge stainless steel gusset plates at each corner. The unit features a double pan door, and four 4" heavy-duty nonmarking swivel casters are securely mounted to the base and a nonmarking corner bumper is attached at each corner.

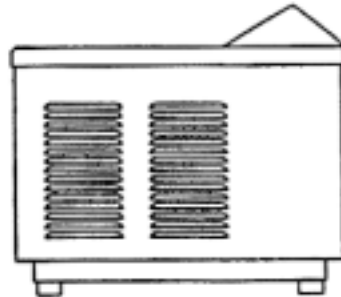
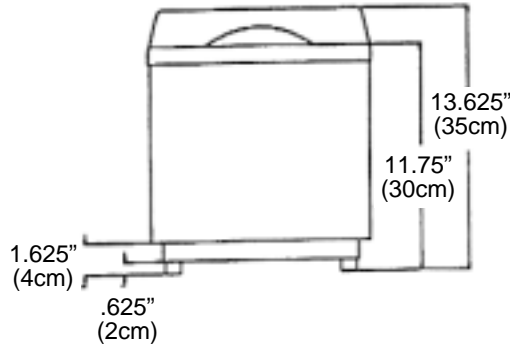
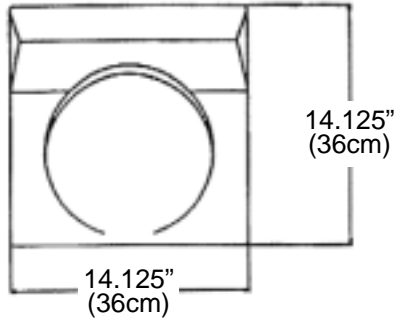
Plug Configuration



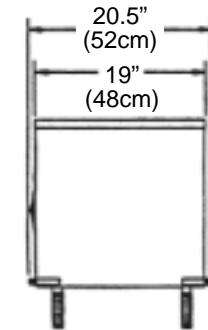
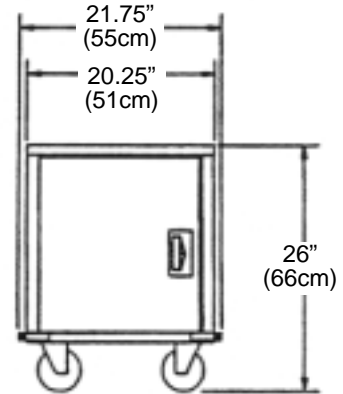
Items and Dimensions

Model Number	Height	Width	Depth	Electrical	Plug	Ship Weight	Base Weight	Maximum Base Size (in.)	Capacity
4111208 4111240	13.625" (35cm)	14.125" (36cm)	14.125" (36cm)	208V 3 Phase/ 20 Amp	NEMA L15-20P	50 lbs.	60 lbs.	NA	NA
4111208H 4111240H	13.625" (35cm)	14.125" (36cm)	14.125" (36cm)	240V 3 Phase/ 20 Amp	NEMA L15-20P	50 lbs.	60 lbs.	NA	NA
IQTEC Cabinet/ Stand	26" (66cm)	20.5" (52cm)	21.75" (55cm)	N/A	N/A	55 lbs.	NA	NA	NA

4111436 Quick•Temp®



IQTEC Cabinet/Stand



Dinex® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.