

# DuraTherm™ Induction System

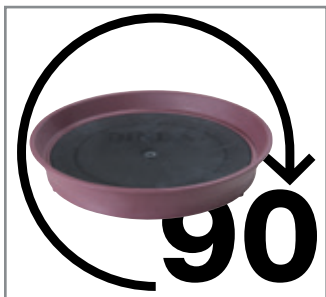


## Keep Food Hot Longer Without Compromising Food Quality

The DuraTherm induction solution offers industry-best holding times, ease of use and safety, generating superior operational benefits at a lower total cost of ownership.



## Benefits



### Long Hold Time

Base holds the food temperature up to 90 minutes above 140°F\*



### User Friendly

Simple to understand; charges in 15 seconds; automatic base detection



### Water Tight

Zero exposed electrical components



### Safe

Base remains cool to the touch even after charging

\*Requires a hot plate and food at 170°F once plated

Charge up to 4 bases per minute or 240 bases per hour on 208V 3-Phase

Built-in RFID tag relays information to the charger to get consistent and accurate temperatures every time—protects the base from over-heating

Internal phase changing material requires lower energy input to hold temperatures longer

Lightest & smallest induction unit available

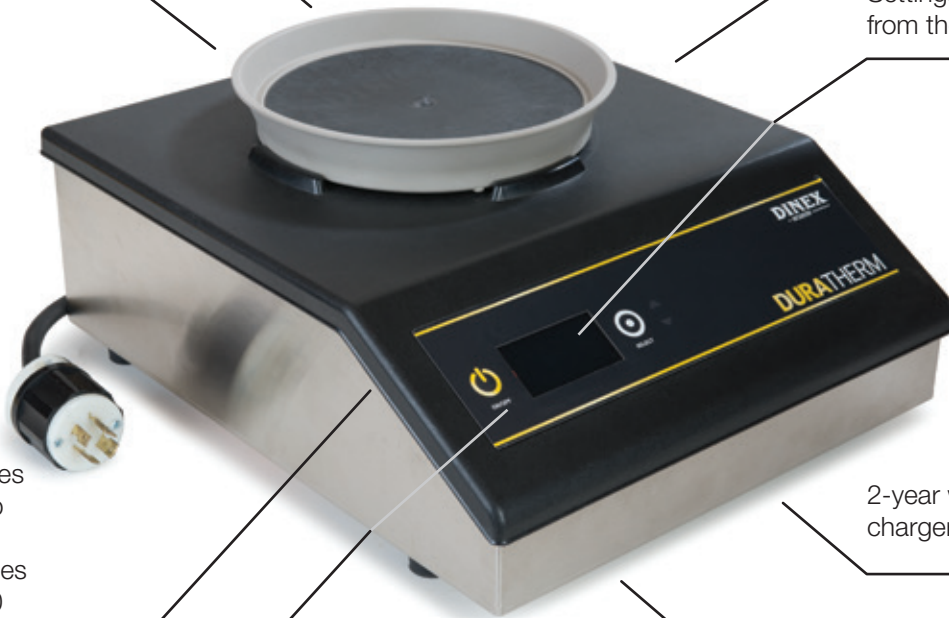
Settings can be adjusted from the menu display

Charges DX1411 bases in 15 seconds with up to a 90 minute hold time and DX8210 bases (Smart•Therm II) in 10 seconds for up to a 60 hold time

2-year warranty on charger and base

LCD display tracks charging progress

Completely sealed, watertight design with zero exposed electrical components



**Base Color Options**



Prod No	Description	Electrical	L x D x H	Pack
<b>DuraTherm Induction Chargers</b>				
DX2011208 <span style="color: blue;">▲</span>	DuraTherm Induction Charger	208v 3-Phase 20 Amps	15.26" x 18.3" x 7" / 38.8 x 46.5 x 17.8 cm	1 ea

Prod No	Description	Color	Pack
<b>Induction Bases</b>			
DX1411 <span style="color: blue;">▲</span>	Base for DuraTherm Induction Chargers	03, 31, 44, 50, 61, 84	12 ea

NSF Listed products are designated with a ▲ and may be prefixed with an N