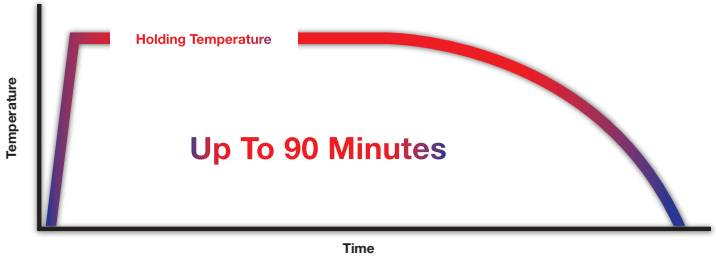
Dinex® DuraTherm™ Induction

Keep hot food hot longer without compromising food quality.

DuraTherm offers improved holding times, which provide superior operational benefits at a lower total cost of ownership. Efficient capabilities, smart technology and a user-friendly interface make this induction system unmatched in the industry.



Designed With The End-User In Mind

We have worked directly with end-users to develop the most user-friendly and easy-to-use induction solution.

- Longer temperature holding
- Clear instructions located on the charger
- Lightest and smallest induction unit available
- Cool-to-the-touch bases
- Fully watertight & NSF Listed

Smart Technology

Embedded microchip provides proximity detection and individual identification to ensure consistent heat without overheating.

Chargers can be placed anywhere along the room-service line to create a "lean" environment and improve the efficiency of any operation.

Quick charging times and consistent heat allows operators to heat 240 bases per hour (4 per minute).

Longer hold times give foodservice directors increased flexibility, helping them increase patient satisfaction scores with premium-quality meals.

NEW

Onyx (03) | Latté (31) | Graphite (44) | Midnight Blue (50) | Cranberry (61) | Sage (84)

Prod No	Description	Color	Pack
DuraTherm Induction Charger			
DX2011208	Induction Charger 208V 3P	N/A	1 ea
DX14110	Induction Base	03, 31, 44, 50, 61, 84	12 ea