

NEXT PHASE PIZZA BAGS



3 PIE BAG



10 PIE BAG



5 PIE BAG



Vesture Next Phase Pizza Bags

SPECIFICATIONS:

Outside dimensions for 3 available sizes- (all designed for 16" Pizza Boxes)

3 Pie: 18" x 18" x 8 1/2" | 5 Pie: 18" x 18" x 12 1/2" | 10 Pie: 35.5" x 18" x 12 1/2"

A heated delivery system without the need for electrical components, the future is now! Next Phase is a proprietary design and one of the most innovative and efficient delivery systems ever created. It has a very robust design of multiple layered insulative materials, as well as custom BioPCM® (Bio-based Phase Change Material) vacuum sealed elements placed in the ceiling and floor of each bag.

How does it work? Once a hot pizza has been cut, boxed, and put into the Next Phase bag, the pizza immediately starts to lose heat from the box. The lost heat from the pizza is warm enough to transition the BioPCM® elements at which point they start to capture and hold the lost heat inside of the bag until the ambient temperature starts to drop below 155°F, at which point the BioPCM® then transitions back releasing the captured heat back into the space. This gives a more consistent and level heat profile performance for the delivery cycle. Next Phase also has a 1-way ventilation feature, allowing unwanted moisture to leave the bag, but none can enter.



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