

NEXT PHASE RIGID PIZZA BAGS



Next Phase
RIGID
THERMAL DELIVERY



3 PIE BAG



NESTABLE & FLAT STORAGE

Vesture Next Phase RIGID Pizza Bags

SPECIFICATIONS:

Will hold up to 3- 16" boxes or 2- 18" boxes- Outside Dimensions: 23" x 22" x 8"

A heated delivery system without the need for electrical components, the future is now! Next Phase RIGID is a proprietary design and one of the most innovative and efficient delivery systems ever created. The RIGID design was made for those who want a delivery system with some structure, but still able to store without taking so much space. Made using a thermoform process to give its rigid feature, it offers a magnet front closure for consistency and an ergonomic clamshell handle. It has a centrally located zipper that allows you to open the complete unit and stack like a clamshell for storage room gains. Also featuring a custom Bio-PCM (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 Bio-PCM 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 Bio-PCM 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.



PHASECHANGE
SOLUTIONS

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THERMAL MANAGEMENT SYSTEM

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