

VESTURE LARGE CATERING/DELIVERY SYSTEM



Vesture Large Catering/Delivery System

SPECIFICATIONS:

Outside Bag Dimensions: 21" x 21" x 13"

The flagship product that has been outperforming its competition for decades. The Large TMS (Thermal Management System) consists of a well-insulated carrying bag, custom aluminum shelf, Electric LavaPac heating element, and Microlce cold blanket.

The insulated bag features a top access opening to remove food without losing heat by having to open the larger lid, along with removable rigid wall inserts allowing the bag to collapse for extra storage. The custom aluminum shelf was made for two functions; to split the interior cavity offering below and above storage areas, as well as to house the Electric LavaPac heating element and act as a heat sink and spread the heat throughout the bag. The Electric LavaPac heating element can be laid in the floor of the bag when not using the shelf or can slide into the shelf just underneath the surface. Once plugged in for 17 mins, this heating element will hold heat for 2+ hours after food load is added to bag and unplugged. The insulated bag can be used for hot or cold items, and for cold applications we recommend using the Microlce Cold Blanket which is easily frozen and wrapped around any cold food load due to its flexible and reusable design.

We offer a commercial grade aluminum cart with folding handle for those times you need to be more mobile with heavier loads.



**COLD
DELIVERY**



**HOT
DELIVERY**



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