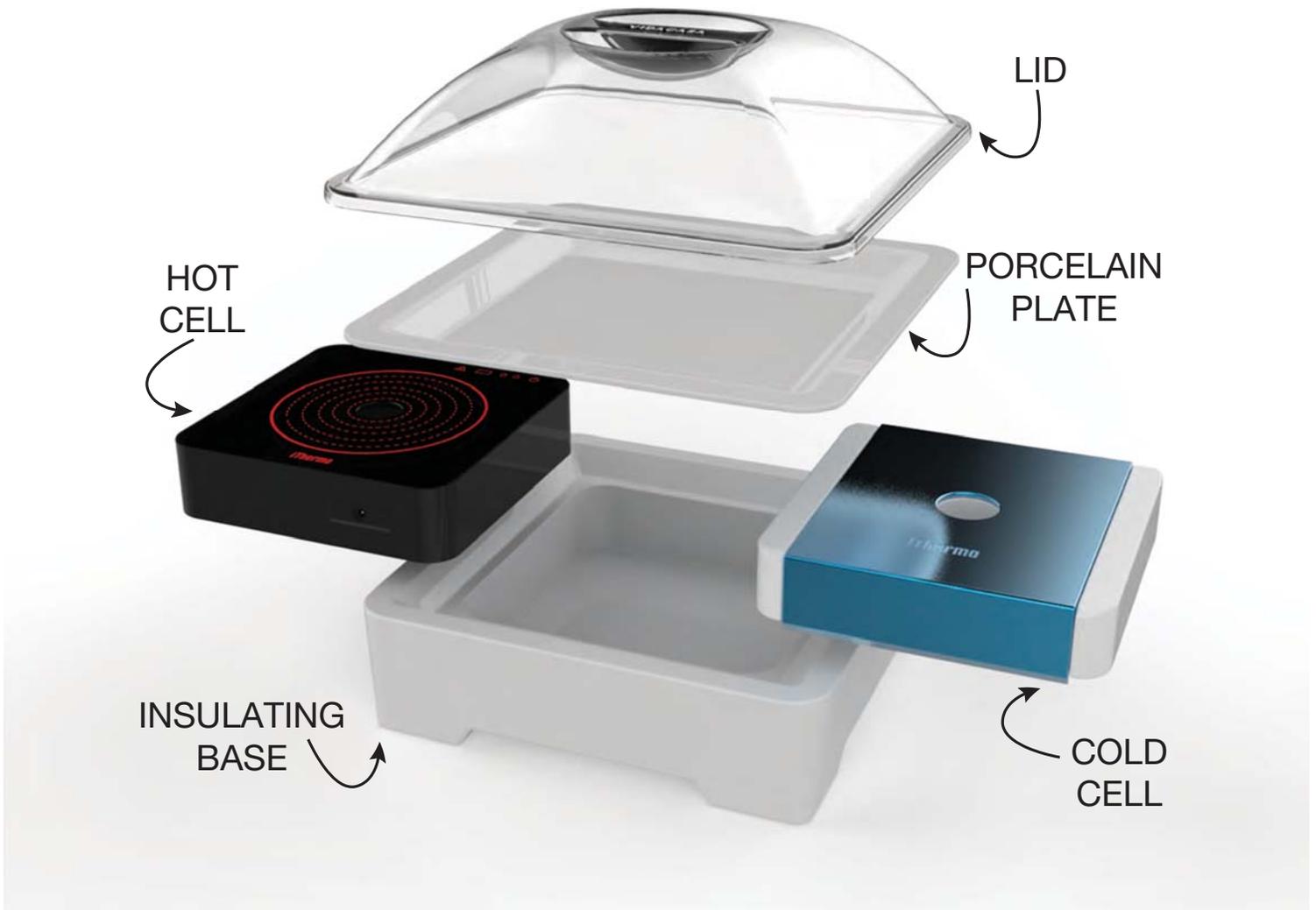


Build It Yourself!

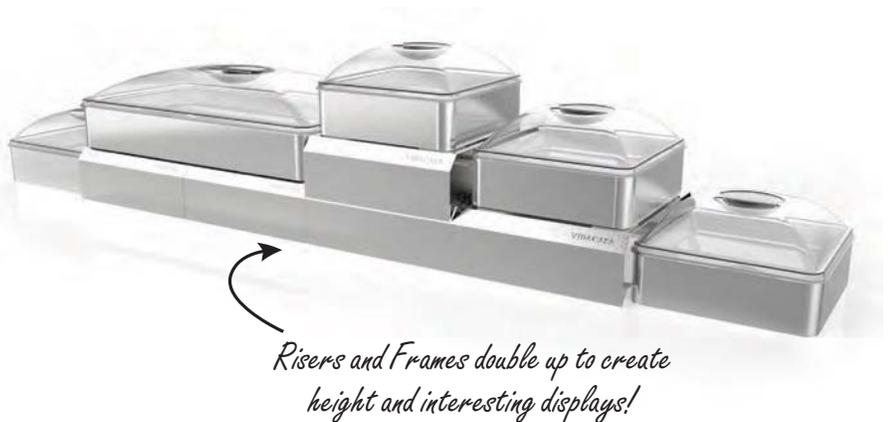
It's never been easier to build a buffet! With so many components available, just choose the combination that works best for you.

Pick a Base → Pick a Hot or Cold Cell → Pick a Plate(s) → Pick a Lid



Now Let's Accessorize!

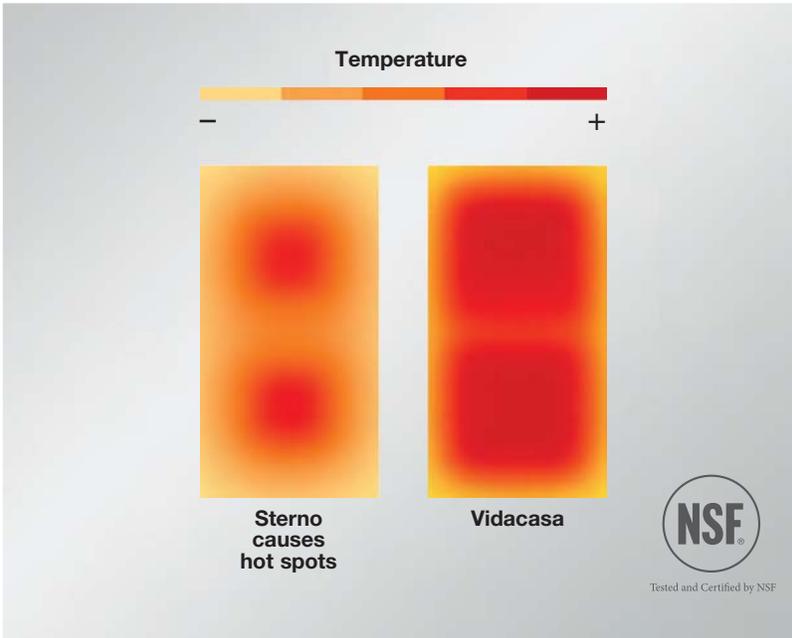
Depending upon your needs, you can pair up one large plate to serve a main entree or use two plates for multiple food options. Then choose stainless steel frames and risers to complete the look of your buffet. The modularity is never ending!



Hot Technology

Eliminate open flames and diminish the risk of fire with Vidacasa! Unlike induction heat, Vidacasa Hot Cells are cordless and portable, making buffet presentations extremely flexible. The design is perfect for serving a variety of dishes, large or small, to any sized event.

Unique thermal engines are at the heart of the Vidacasa system, providing maximum transformation of electricity to heat. The heat energy is conducted through the flat surface of Hot Cells, ensuring food stays warm efficiently and evenly.



A

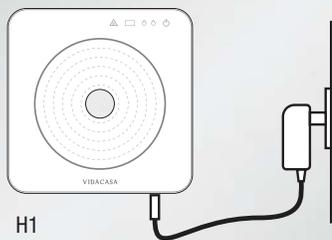


Keeps food at optimal heat for up to 3 hours!

Recharge Hot Cells:

Direct Wall Mount Charging

6 Hours



- Recharge time: 6 hours
- Each cell can be recharged up to 500 times

176°F 80°C **230°F** 110°C Plug-in Recharge

🕒 **3 hr** 🕒 **2 hr** 🔄 **6 hr**

🕒 **∞ w/ Cord**

Traditional Solutions	Vidacasa Solution
Sternos / Chafing Fuel	Vidacasa Hot Cell Buffetware
Placed outside the plates, visible presentation	Placed inside the base tray, elegant presentation
Fire hazard	Flexible and safe to use
Inconsistent performance	Excellent warming performance up to 3 hours*
Not reusable	Portable, reusable, safe and eco-friendly

A) iThermo® Hot Cell

- Depending on the setting, the Hot Cell will deliver constant temperatures of 176° F (80° C) or 230° F (110° C)
- Cordless performance of up to 3 hours. Cell can be used with charger for continuous heat
- Recharge cell by connecting directly to a wall outlet (charger included)
- Hot Cells can be used inside Vidacasa bases, with chafers and griddles to keep food at optimal temperatures

Item No.	Description	Pack	Cu. Ft.	Wt.	List Price
H1	Pro Hot Cell 8" Sq. x 2" H (20.3 x 5.1 cm)	6	2.24	31	920.00 Ea

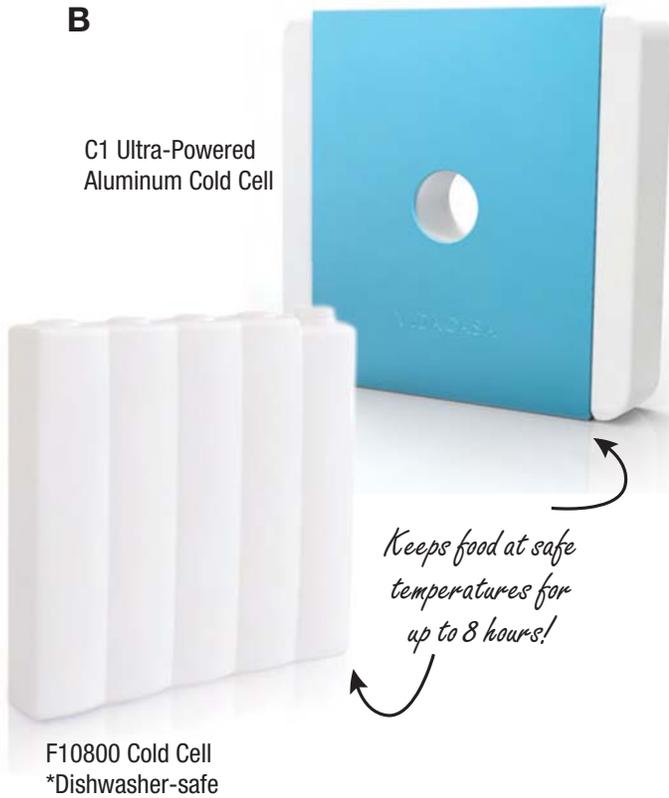
*Cordless performance of up to 3 hours. Cell can be used with charger for continuous heat.

Cold Technology



Keep food colder longer with Vidacasa Cold Cells! Developed for NASA to help keep astronauts at a constant temperature during space walks, the cooling technology is conducted through the flat surfaces of the Cold Cells efficiently chilling food.

Vidacasa Cold Cells far outperform wet ice, blue gel and ice packs. They are ideal for presenting chilled food ranging from salads and cold appetizers to cool desserts. Cold Cell contents are non-toxic, food-safe and comply with USA, BS EN and FDA standard tests.



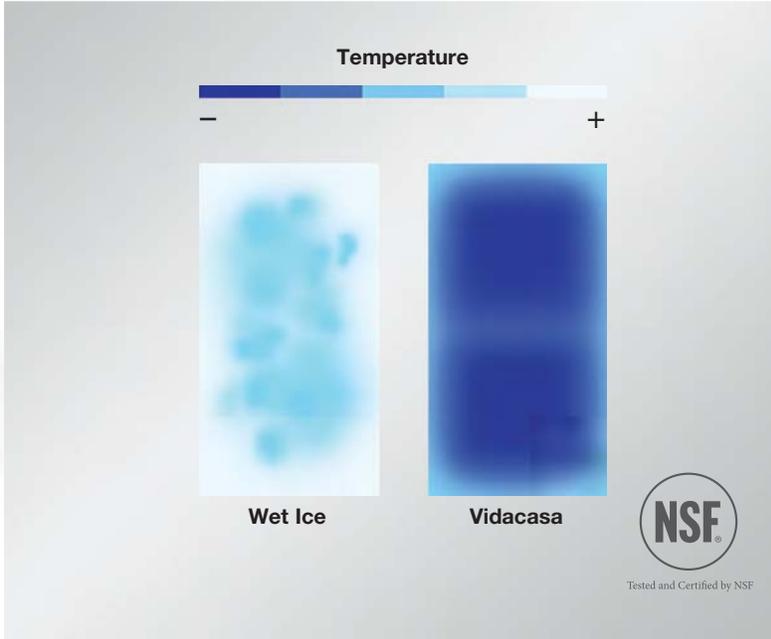
Deliver constant temperature

14°F
-10°C

8 hr



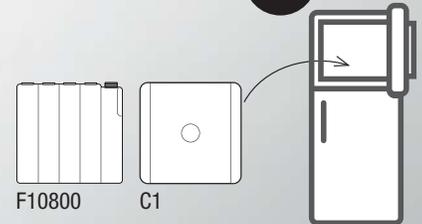
Put in freezer to recharge
0°F -18°C 24 hr
up to 1,200 times



Recharge Cold Cells:

- Recharge in 0° F (-18° C) freezer
- Recharge time: 24 hours
- Each cell can be recharged up to 1,200 times

24 Hours



B) iThermo® Cold Cells

- Cold Cells deliver a constant temperature of 14° F (-10° C)
- Cells maintain temperature for up to 8 hours
- Recharge cells for 24 hours in a 0° F (-18° C) freezer
- Cold Cells can be used inside Vidacasa bases, in party tubs and pails to keep food and beverages cold

Item No.	Description	Pack	Cu. Ft.	Wt.	List Price
F10800	Cold Cell 7" L x 8" W x 1" H (17.8 x 20.3 x 2.5 cm)	6	0.42	15	32.00 Ea
C1	Ultra-Powered Aluminum Cold Cell 8" Sq. x 2" H (20.3 x 5.1 cm)	6	0.50	20	82.00 Ea

NOTE : The performance of the VIDACASA Cold Cell will not directly correlate to the temperatures of food on the plate surface, due to the density of food types, indoor / outdoor elements, and other external variables. On average, while using wet ice, food will only stay at a constant temperature of 41°F (5°C) or below for 8 minutes. With the VIDACASA F10800, food will stay at a constant temperature of 41°F (5°C) or below for 49 minutes, and with the VIDACASA C1, food will stay at a constant temp of 41°F (5°C) or below for 132 minutes. Full test results are available upon request.

Traditional Solutions	Vidacasa Solution
Wet ice / dry ice / blue gel with normal plate	Vidacasa Cold Cell Buffetware
Unsophisticated presentation	Elegant presentation
Poor performance	Outstanding cooling performance
Not reusable	Reusable, eco-friendly
Dry ice is dangerous and toxic	Food-safe and non-toxic