

C1 Cold Cell FAQ– Cooling Element



What would I use the C1 Cold Cell for?

C1 Cold Cells are ideal for presenting chilled food ranging from salads and cold appetizers (such as shrimp, sushi or cold cuts) to cool desserts.

How is the VidaCasa C1 Cold Cell different from wet ice, gel packs, or dry ice?

Other methods of keeping food cold such as wet ice or gel packs can't maintain ultra cold temperatures for more than an hour. In fact, wet ice melts after an hour. The VidaCasa C1 Cold Cell keeps its cool for 8 hours, delivering a constant temperature of 14°F (-10°C). Furthermore, our patented designed Aluminum Cold Conduction Plate delivers a 100% consistent cooling surface for all flat bottom plates, whereas alternative solutions provide uneven cooling.

How many times can I reuse the VidaCasa C1 Cold Cell? What happens afterwards?

C1 Cold Cells can be used up to 2,000 times. The duration of cooling will be shortened after its life span wears out.

What kind of freezer do I need to recharge the C1 Cold Cells?

The C1 Cold Cells can be recharged in any standard freezer that can achieve -18°C (-0.4°F) or below. Always try to lay the Cold Cells flat inside the freezer until they are frozen solid. It typically takes 24 hours to get the units completely frozen and “recharged”.

Should I leave the C1 Cold Cells in the freezer even if I am not going to use them?

Yes, it's no problem to always leave the Cold Cells in the freezer.

Troubleshooting: Why isn't the C1 frozen solid, even though it has been charged for 24 hours?

Reasons could be:

- Freezer cannot reach -18°C (-0.4°F) temperature performance
- The freezer is overly packed, causing no air circulation
- The freezer's door is constantly opening and closing

How come the Cold Cell cannot reach the claimed performance when placed under direct sunlight?

This is simply because the direct heat of the sun is too powerful to overcome. Never use the C1 Cold Cells directly on an open area with no insulation protection. It should be placed in VidaCasa bases and Buffetware.

Will there be any water condensation from the Cold Cell?

Some water condensation is inevitable because condensation happens when hot air meets cold air. However, the condensation level from C1 Cold Cell will be dramatically less than blue gel or wet ice because C1 Cold Cells are much colder.

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How safe are C1 Cold Cells?

C1 Cold Cells are non-toxic and they are entirely safe for food use, complying with EEC and FDA standards for food contacting materials. C1 complies with the following standard tests:

- BS EN – materials and articles in contact with foodstuffs
- FDA Regulation on Polyethylene test
- US & EEC Toxic Elements Tests
- US & EEC Antimicrobial Tests

How should the C1 be cleaned?

It is dishwasher friendly.

How does the C1 Cold Cell help my daily operations versus wet ice?

The C1 Cold Cell offers significant savings over time, by eliminating costs of:

- Repeated ice purchasing / ice machine maintenance
- Labor of transporting buckets of ice
- Safety risk of slip & fall from melted wet ice puddles
- Clean up from melted wet ice

Is the C1 recharge duration different with a Blast Freezer?

Yes, with thermal control at -40°F (-40°C) a full cycle recharge is reduced from the standard 24 hours to 6 hours.