

HeatBlaster FAQ – Instant Hot Catering Solutions



Does HeatBlaster require any electricity, battery, or flame?

None of the above. HeatBlaster only requires water being added to activate steam.

What are the essential components of the HeatBlaster system?

The following items are required:

1. HeatBlaster packet
2. Instant Hot Buffetware – unless using VidaCasa Classic / Universal Buffetware
3. HeatBlaster Insert – only if using VidaCasa Buffetware or retrofitting another general chafer.

Note: the Instant Hot Buffetware does not need the HeatBlaster Insert because the reservoir is incorporated in its base.

What sizes are available in Instant Hot Buffetware and VidaCasa Buffetware?

Full Size GN 1/1, and Half Size GN 1/2. Compatible with standard pans.

The Full Size version accommodates 2x Heat Blaster packets, while the Half Size fits 1 pack.

Is there a weight limitation on foods place in the Instant Buffetware?

The Instant Hot Buffetware is Light Duty. It is ideal for heating applications where food weight is under 2 lbs. For heavier dishes, simply double-stack the plastic tray in order to provide the necessary support for stable and effective food warming using HeatBlaster packets. Enjoy safely and double-down on the Buffetware trays when meals get heavy.

Are bundles offered?

Yes, absolutely. Pico offers a number of complete Instant Hot Catering Solution kits including:

- 10 Full Size Trays with 20 HeatBlaster packets
- 10 Half Size Trays with 10 HeatBlaster packets
- 2 Full Size Trays, 4 HeatBlaster packets, and 2 Large Foil Trays
- 2 Half Size Trays, 2 HeatBlaster packets, and 2 Small Foil Trays

What temperature should the water be when added to HeatBlaster?

Warm tap water, not cold, is ideal and will deliver the fastest results.

How long does it take for the HeatBlaster pack to activate after water is added?

It takes less than 1 minute for steaming to commence.

What temperate does it reach, and how long does the heat last?

Instant hot steam is maintained at 90°C (194°F) for 30+ minutes.

HeatBlaster FAQ – Instant Hot Catering Solutions

Sustainability: Is the Instant Hot Buffetware reusable?

Yes, it can be safely reused up to 20 times, for virtually waste-free product components. The plastic buffetware can be placed in a recycling bin after usage.

Sustainability: Is the HeatBlaster packet safely disposable?

Yes, the HeatBlaster packet contains no harmful biproducts. Used packets can be disposed of in everyday trash.

Sustainability: What is HeatBlaster made out of, and what does it emit?

Main ingredients of HeatBlaster are Aluminum, Calcium Oxide, Sodium Bicarbonate, Sodium Hydroxide. It emits water vapor, hydrogen and oxygen. There are no toxic fumes or dangerous emissions.

Can HeatBlaster packets be reused?

No, the packets are designed for single use.

What are typical HeatBlaster applications?

Environments with open flame restrictions, that only need short duration heating. Typical settings include: drop-off catering, corporate lunches, and festive events.

What are the advantages of HeatBlaster?

It's fast, clean and safe! Heat is generated in under one minute, it's odorless with no toxic emission, and has none of the safety risk associated with fuel and flame solutions.

Is HeatBlaster easy to use?

Yes, it's very user-friendly, even for use by non foodservice professionals. Simply place the Heat Blaster packet into the buffetware, add warm water in the reservoir, wait 1 minute... and watch as instant high heat steam is diffused for 30+ minutes.

Can HeatBlaster be used for cooking?

No, it's just designed for keeping cooked food warm.