

# INTRODUCING h'eats

KITCHEN FRESH QUALITY, EVEN 2 HOURS  
AFTER IT LEAVES THE KITCHEN

Smart. Safe. Simple. A Revolution in Flame-Free Heating.

- **SMART** Patented "heat curve" keeps food at 150° without continuing to cook. Maintains kitchen fresh quality and texture for up to 2 hours.
- **SAFE** Non-toxic Lava Gel compound formulated with natural minerals and plant-based materials.
- **SIMPLE** Transport and set up significantly reduces time and labor.



LAUNCHING DECEMBER / PRE-ORDER TODAY

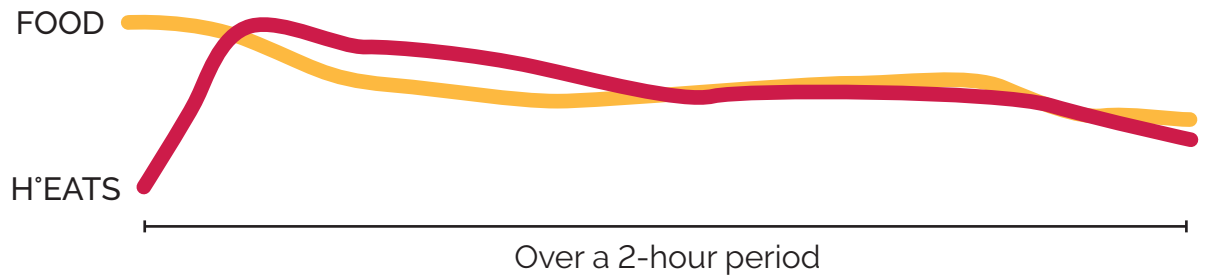
**h'eats**<sup>™</sup>  
POWERED BY LAVA GEL®

[H-EATS.COM](http://H-EATS.COM)

**H°EATS  
TRAY  
powered  
by LAVA  
GEL**

**PATENTED HEAT CURVE TECHNOLOGY.** Place a 165° or higher, food pan on top of the flame-free h°eats tray. The Lava Gel compound inside has been pre-programmed with a patented heat curve to heat up and hold the food above 150°. The temperature will remain consistent for 2 hours. No heat spikes. No overcooked or dried out food.

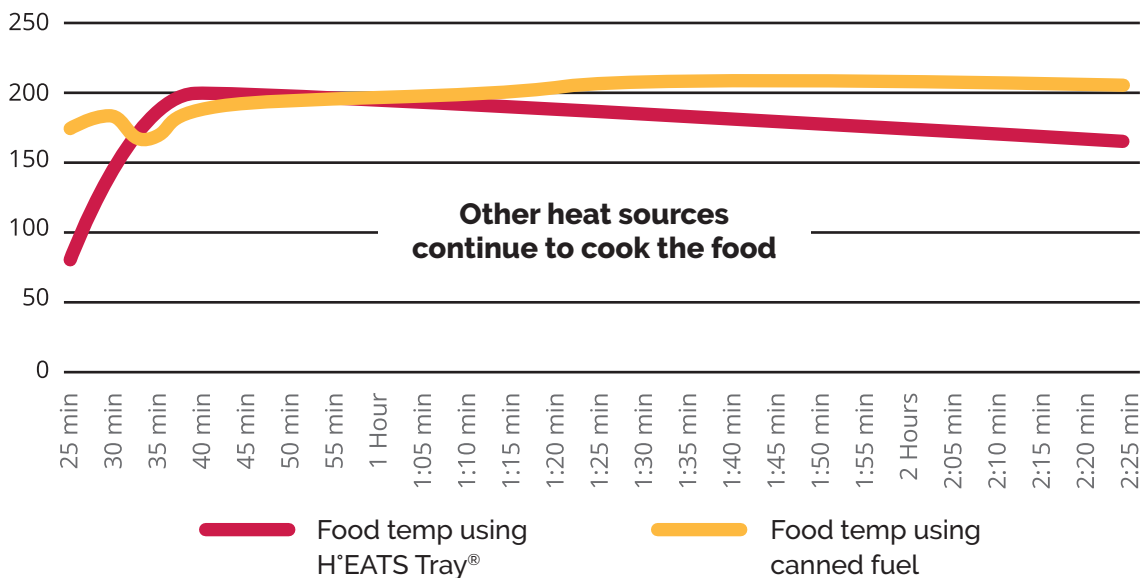
This same engineering can be customized to program heat curves that suit specific catering, product delivery, or dietary needs.



**KITCHEN  
FRESH  
QUALITY**

**FRIES STAY CRISPY. SAUCES STAY CREAMY. MEATS STAY JUICY.**

The most innovative aspect is the ability to actually LOWER temperatures to maintain product quality. Food is never overcooked and tastes as though it came straight from the oven or stove. A true revolution in heated food.



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