HeatWave™

Keeps pizza hotter for longer

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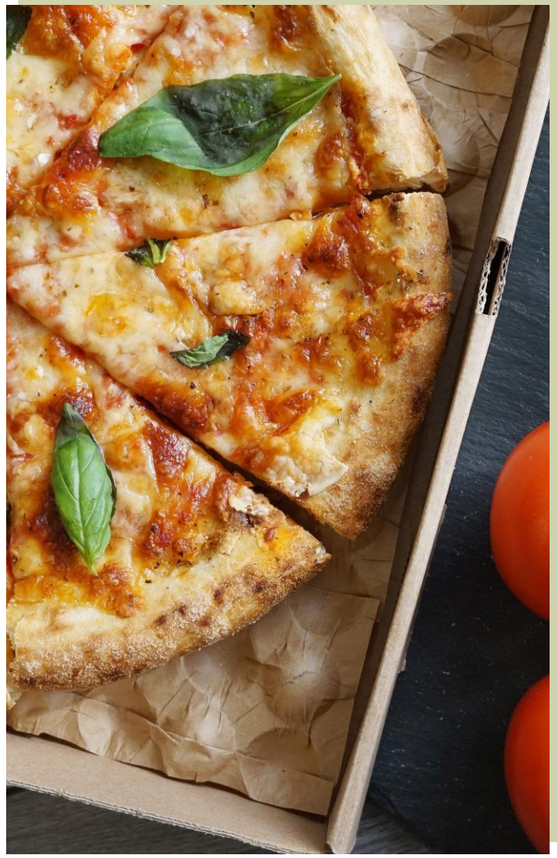
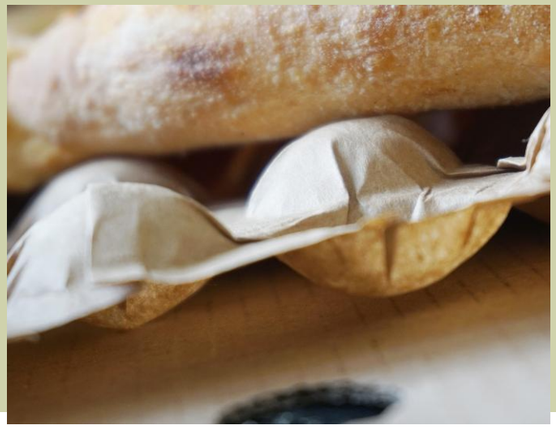
Up to 27% Hotter

Standard pizza packaging traps moisture and allows heat to escape, often leading to soggy bases, reduced food quality and a less satisfying customer experience on arrival. From the moment a pizza leaves the oven, heat begins to drop, especially during delivery, creating inconsistency and increasing the risk of complaints and refunds.

HeatWave™ is designed to solve this. By improving airflow and reducing moisture build up, it helps maintain heat and product quality. Proven to keep pizzas up to 27% hotter, it delivers a more consistent experience, protects brand perception and reduces delivery related issues for operators.

Engineered Performance





HeatWave™ uses an innovative raised liner design to transform how heat is retained inside a standard pizza box. A series of structured domes lift the pizza base away from the bottom of the box, minimising direct contact and reducing heat loss through the surface.

This creates an aerated layer beneath the pizza that acts as a thermal barrier, slowing down heat dissipation and allowing the product to stay hotter for longer. At the same time, the liner helps reduce moisture build up, preserving the texture and quality of the base throughout delivery.

Improve Sustainability

HeatWave™ is made from responsibly sourced kraft paper and is fully recyclable after use. It fits into existing pizza boxes with no changes required, reducing the need for additional materials and supporting a more efficient, lower impact packaging solution.

Proven Heat Retention

Independent testing shows 12-inch pizzas arrive 27% hotter after 15 minutes with HeatWave™ in place. A meaningful, measurable improvement in product quality.

Innovative Dome Design

A series of alternating concave and convex domes lift the pizza base, reducing contact surface area to a minimum and creating a highly effective thermal air barrier beneath the pizza.

Seamless Box Compatibility

HeatWave™ liners are pre-cut to standard pizza box sizes and simply drop into place, no gluing, folding or fixings required. Integration into existing operations couldn't be easier.

Certified Sustainable Materials

Made from responsibly sourced virgin kraft paper, HeatWave™ liners are both fully recyclable and industrially compostable, making them a responsible choice for environmentally conscious operators.

Grease Shield Protection

HeatWave™ doubles as a grease barrier, protecting the outer pizza box from contamination. This preserves the recyclability of the box itself, extending the environmental benefit of every delivery.

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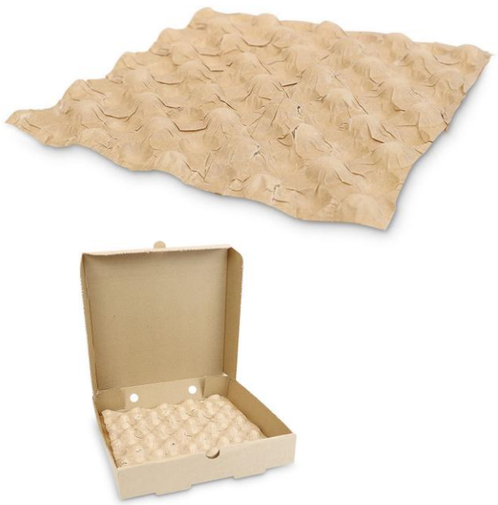
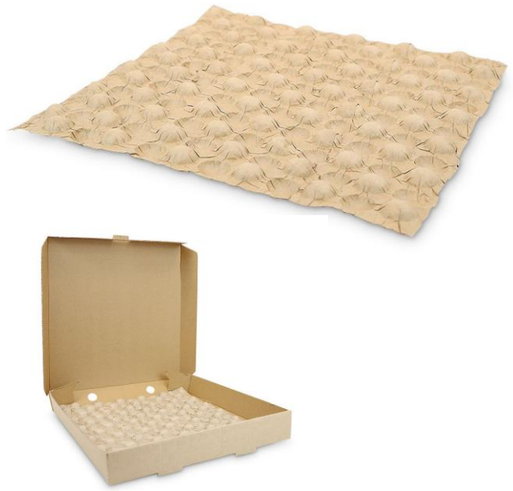


HeatWave™ 7 inch (development under process)

Product details

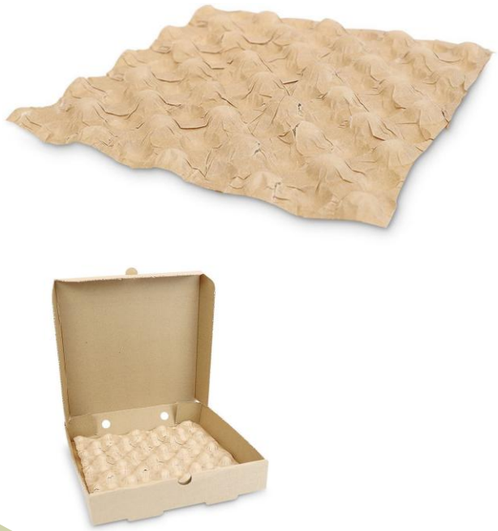
Description:	HeatWave Layer Pad
Size:	178x178mm
Base material:	Virgin Kraft Paper
Spec:	60gsm
Material colours:	Kraft or White
Recyclable:	Yes
Pieces per case:	200



HeatWave™ 12 inch

Product details

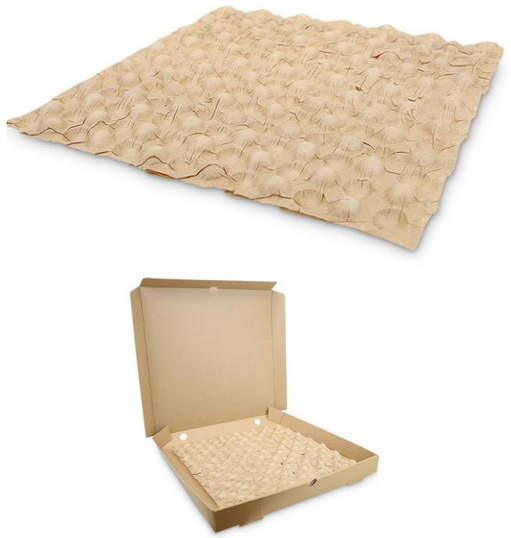
Description:	HeatWave Layer Pad
Size:	260x255mm
Base material:	Virgin Kraft Paper
Spec:	60gsm
Material colours:	Kraft or White
Recyclable:	Yes
Pieces per case:	200



HeatWave™ 9 inch (development under process)

Product details

Description:	HeatWave Layer Pad
Size:	229x229mm
Base material:	Virgin Kraft Paper
Spec:	60gsm
Material colours:	Kraft or White
Recyclable:	Yes
Pieces per case:	200



HeatWave™ 14 inch

Product details

Description:	HeatWave Layer Pad
Size:	352x352mm
Base material:	Virgin Kraft Paper
Spec:	60gsm
Material colours:	Kraft or White
Recyclable:	Yes
Pieces per case:	200

Delivery Upgrade

HeatWave™ is a simple solution that delivers a measurable difference from the first use. With no changes to existing packaging, no additional equipment and no disruption to operations, it fits seamlessly into any pizza delivery model.

Proven to keep pizzas up to 27% hotter, it helps improve consistency, reduce complaints and protect brand perception.

Upgrade your delivery experience with HeatWave™

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