



A WINSTON INDUSTRIES INNOVATION



HOLDING CABINETS

Proof • Hold • Serve



CVap A WINSTON INDUSTRIES INNOVATION HOLDING CABINETS

RELAX! YOU'VE GOT A CVAP® HOLDING CABINET

Are peak serving periods hectic in your foodservice operation? Do you wish you could cook your foods ahead of time and hold them at just-cooked quality until you get through the rush? Do you worry about the quality and the temperature of the foods you are serving?

If you said yes, then the CVap Holding Cabinet is your answer. You'll be able to cook hours in advance and keep foods piping hot and delicious until you are ready to serve.

Only CVap products utilize patented Controlled Vapor Technology which provides precision control over food temperature *and* food texture. This revolutionary approach creates optimum accuracy in serving temperatures and textures, while maintaining the freshness of the food, as if it just came out of the oven. Moist foods stay moist, crisp foods stay crisp, and you don't have to hover or make adjustments.

You'll always be ready to serve hot, fresh food as soon as your customers order it, and the deliciously consistent results will keep them coming back for more! Best of all, you can relax and

focus your attention on other aspects of your operation because you're relying on CVap.

CVap Holding Cabinets are available in a variety of configurations, from under-counter to full size, to transport packages and more, so there is a fit for every kitchen.



*Proof
Hold
Serve*



WINSTON INDUSTRIES
THE TASTE OF INNOVATION