

YOU'VE MADE THE INVESTMENT. PRESERVE THE FOOD QUALITY YOU CREATE.

You've invested in quality cooking platforms and attractive serving methods. You work hard to create hot, delicious food that your students will love, so KEEP IT THAT WAY by holding in CVap® cabinet. Don't kill food quality by using the wrong equipment!



HOLD JUST-COOKED QUALITY FOR HOURS!

There's only one choice! Hold anything with CVap cabinet: crisp foods stay crisp, moist foods stay moist, and everything tastes like it just came out of the oven. Don't send your high quality food to die in a sub-par holding cabinet!



Pizza held for two hours in CVap Holding Cabinet.
Food Temp: 150°F (66°C) Shrink: 3%



Pizza held for two hours in Competitor "B" holding cabinet.
Food Temp: 135°F (57°C)
Shrink: 7%

WINSTON CVAP® MADE SIMPLE

It's simple! Controlled Vapor Technology, the engine that drives CVap cabinets, makes it possible to maintain food's texture without overcooking or drying it out. Ask for your own demonstration to see and taste for yourself.



SPEND 50% LESS!

Wait. Shouldn't this cost too much? No! Get far greater quality for almost half the cost of some competitive equipment. Save even more by taking advantage of Winston's Trade-Up Program! Ask your Rep to help you not "Kill your food" for savings and quality TODAY!



DON'T KILL YOUR FOOD!

| Save it with CVap® Holding

