

Winston
foodservice



**Can't See
Your Way
Out of the
Weeds?**



CVap Staging
Sous Vide Re-Engineered

Where can CVap® Staging Benefit Your Operation?

In the kitchen, CVap® Staging will enable you to slash ticket times or cook ahead of the rush and maintain just-cooked quality to set up for a speedier, less stressful service. You'll be able to explore menu flexibility in ways you may not have considered before.

In the front of the house, you'll boost customer satisfaction with reliable consistency, outstanding food quality, and less waiting time. Your staff won't be waiting on the kitchen for anything, and your patrons will be coming back for more!

Do you offer carryout or have a drive-through window? CVap® Staging maintains food beautifully until pickup, keeping it from getting cold, drying out, or overcooking – all things that can ruin a perfectly good dish.





**Stay out of the
weeds. *Serve more
covers in less time!***



What is CVap® Staging?

With CVap® Staging, food is brought to the exact internal temperature desired and then held there – ***without overcooking or drying out*** – until it is time to finish and serve the dish. This means that the final, flavor-enhancing and texturing touches can be made just moments before the food is served.



For example, you could bring pans of fresh or frozen burger patties to a uniform internal temperature of 135°F and maintain them until the kitchen receives an order. Then it takes just minutes to finish cooking to the customer's order – imagine how much faster you'll be able to push plates out of the kitchen!

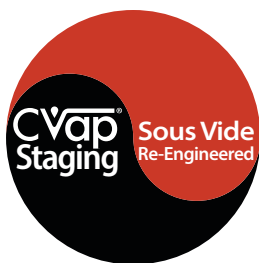
The same can be done for everything from steaks to very lean meats like pork loin, where conventional equipment and cooking methods will cause everything to overcook and dry out.

Stay out of the weeds during every service with CVap® Staging, and wow your customers by speedily serving deliciously cooked foods in record time!

Improving speed of service without sacrificing food quality and consistency – that could be the Holy Grail of foodservice.

Does every service go smoothly for you? Or did your last busy night go more like this: You were slammed – probably 200 covers – and the dinner special had you in the weeds all night. Even with the line pumping it out, you still couldn't keep up – no telling how many tables walked from slow service. Food was dying in the window and the rail was jammed up with dupes. If you heard 'on the fly' one more time...it felt like you were going down in flames.





Equipment of tomorrow. Partnership of a lifetime.
That's the genius of Winston Foodservice.



winstonfoodservice.com