

CVap®



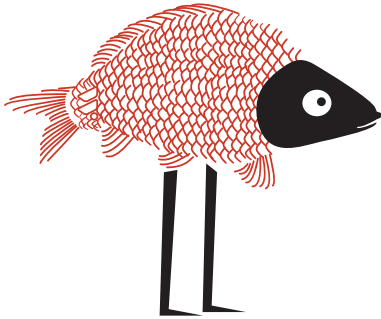
COLLECTRAMATIC®

# HOLDING FRYING REHEATING SHORTENING — COOKING MANAGEMENT

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

**Winston**  
foodservice

## WHO WE ARE



A lot of companies will tell you they “think outside the box.” But that’s not us – **we never actually fit in the box** to begin with. We’ve always enjoyed the position of being just a little different in our approach. Some have even called us a **cult**. We don’t mind. In fact, we’re sort of **proud of it**.

## WHY WE EXIST



Our origin story is based on a workhorse designed for a legend: the Foodservice division came into being because a couple of entrepreneurs, Colonel Harland Sanders and Winston Shelton, found each other and collaborated on what became a pressure fryer that is still cooking fried chicken around the world. The cooking disciplines built into that first pressure fryer, and in all of our equipment today, provide consistency in food products – batch to batch, store to store, state to state, and country to country.

While we have plenty of off-the-shelf equipment solutions, we haven’t forgotten our roots. We still love customizing features, and designing and manufacturing specialty equipment for our foodservice partners.

Today, the Foodservice division offers:

- Cooking Equipment
- Warming and Holding Cabinets
- CVap® Staging Equipment
- Pressure Fryers
- Shortening Filters
- Custom-Built Equipment
- Global Distribution

We invite you to experience first-hand what it’s like partnering with a company that is truly driven by its customers’ needs, and why others fondly refer to us as a “cult.”



# COLLECTRAMATIC®



## COLLECTRAMATIC® FRYERS

This workhorse of a fryer that was designed for a legendary Colonel hasn't changed much over the years because it doesn't need to. It still fries the best chicken possible, round after round, with very low cost of maintenance. This fryer won't retire until you do!

## SHORTENING FILTERS

Ideal for operations serving fried foods, they are fast filtering and easy to use and maintain. They are the perfect complement to our Collectramatic fryer line.



# CVap®

## CVap® = CONTROLLED VAPOR TECHNOLOGY

CVap (pronounced See-Vap) refers to Controlled Vapor Technology, the engine that drives CVap equipment and makes it so different. Other cabinets are designed to heat air; CVap equipment is designed to heat food.

Food contains water, and behaves like water when heated. CVap technology is based on that principle, so only CVap equipment enables control of both food temperature and texture. When the water in the cabinet's evaporator is heated to a desired temperature, it "drives" the food's temperature until it reaches that exact set point and keeps it there without drying out, overcooking, or significant loss of yield.



## CVap COOK & HOLD OVENS

Whether you're making a precision decision to elevate your plate or you want to nail consistently great food again and again, you can't do better than a CVap Cook & Hold Oven. Proof, Roast, Bake, Steam, Braise, Hold, Confit, Sous Vide, CVap® Stage, Poach - the only limitation is your imagination.





### CVap® HOLDING CABINETS ● ● ● ● ●

Veggies, rice, fried foods, juicy roasts, burgers, breads - no matter what you need to hold, CVap cabinets maintain just-cooked freshness for extended periods of time. Whether you want to cook ahead of or keep foods hot through the rush, crisp foods stay crisp and moist foods stay moist.



### CVap RETHERM OVENS ● ● ● ● ●

Looking for the functionality of a combi-oven without the expense and frequency of maintenance? You've found it in the CVap Retherm Oven! Whether you're cooking from scratch or by batch, you can quickly heat or bake a variety of foods to feed any size crowd. You can also conveniently switch to a hold mode if needed, rather than transferring foods to a separate holding cabinet.



### CVap HOLD & SERVE DRAWERS ● ● ● ● ●

Same amazing technology wrapped in different configurations, all designed for convenient, quick service and smaller footprints. Whether you need a one- or two-drawer unit under your service counter to keep tortilla chips crisp and warm rolls moist and delicious, CVap Hold & Serve Drawers will set you up for success.



### CVap UNIVERSAL HOLDING BINS ● ● ● ● ●

Looking for a hot holding cabinet ideally suited to batch management? The Universal Holding Bin (UHB) is exactly what you need!