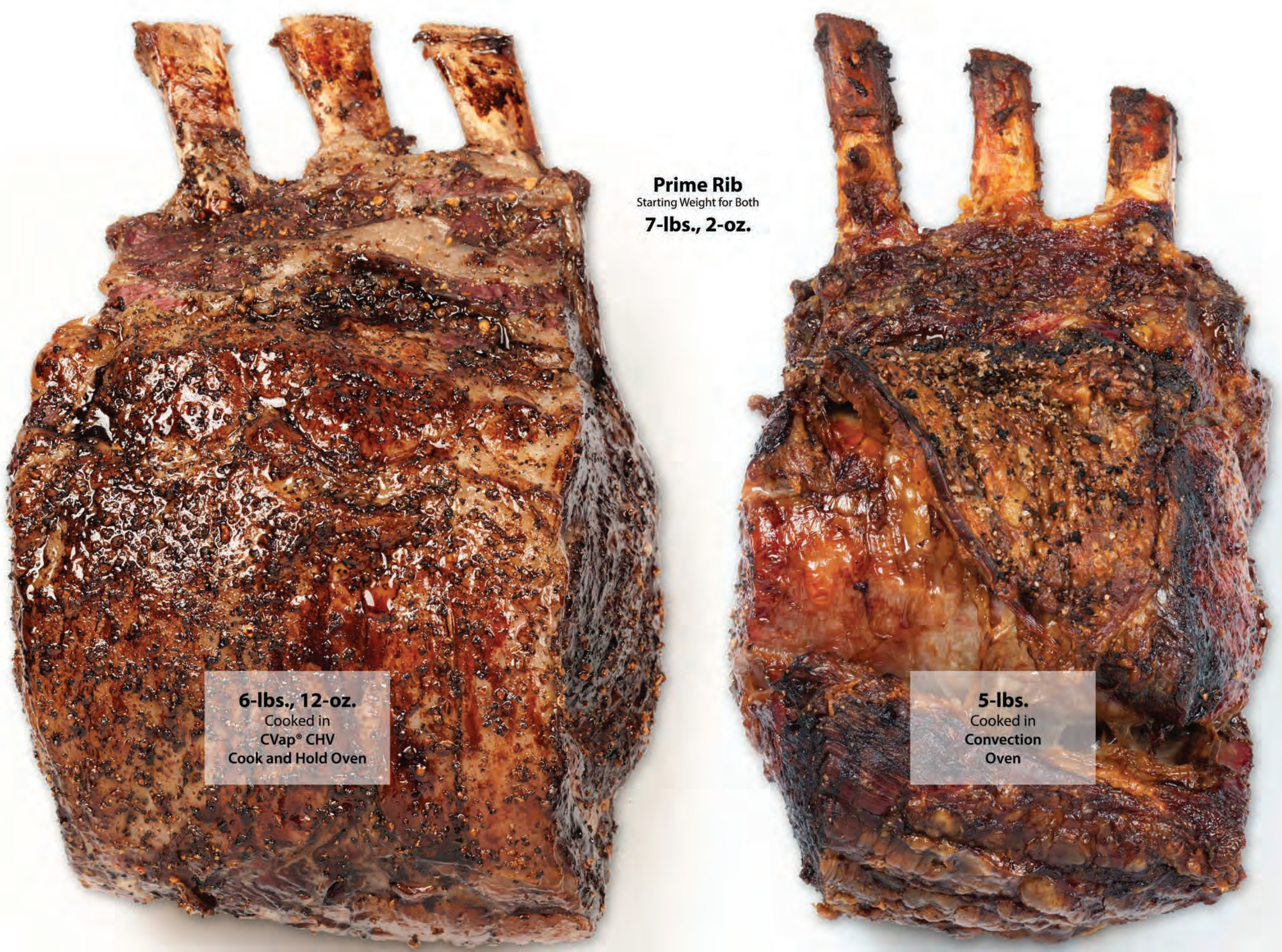


CVap[®] saves you money.



yield

CVap[®] ovens average 20% higher yields than convection ovens.

Example: Bone-in Rib Roast / Prime Rib

Yield:	CVap	Convection
Raw Weight (oz)	112oz	112oz
Cooked Weight (oz)	108oz	80oz
% Cook Yield	96.4%	71.4%
% Cook Loss	3.6%	28.6%

cost

Average raw cost of prime rib is \$12.00 per pound (75¢ per ounce)*

*Rough average. Cost varies by region, season, and market conditions.



servings

CVap averages 35% more servings per roast

Serving Size - 1lb (16oz).

Using 7lb, 2oz prime rib as example:	CVap	Convection
Raw Weight (oz)	112oz	112oz
Cooked Weight (oz)	108oz	80oz
Portion Size	16oz.	16oz
Number of Portions	6.75	5

CVap ovens provide 35% more portions than convection ovens, on average.

profit

More Yield = More Profit

Example: Raw Cost \$12.00 per lb

	CVap	Convection
Raw Weight (oz)	112oz	112oz
Cooked Weight (oz)	108oz	80oz
Raw Cost per oz	\$.75 per oz	\$.75 per oz
Cooked Cost per oz	\$.78 per oz	\$1.06 per oz
Portion Cost (16oz portions)	\$12.48	\$16.96

CVap saves approximately \$4.50 per serving.



For an operation serving 100 portions per day, 6 days a week, that's big profits.

\$140,224

	CVap	Convection
Served Portions	100	100
Cost per Portion	\$12.48	\$16.96
Portion Cost Per Day	\$1248	\$1696

Difference: CVap saves you \$448 per day. Multiplied by 313 (6 days per week), total cost savings per year = \$140,224

CVap pays for itself!

