

Can't See Your Way Out of the Weeds?

CVap® staging will enable you to slash ticket times or cook ahead of the rush and maintain just-cooked quality for a faster, less stressful service.



CVap Staging Is Sous Vide Re-Engineered

Want to get a made-to-order gourmet burger to the customer in no time? **Think of it as sous vide without the required bags.** 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 the final, flavor-enhancing and texturing touches can be made just moments before the food is served.

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!

- **Bagged or bagless, you choose.**
- **Auto water fill**
- **No bags means less hassle, less waste, and less cost.**

CVap Technology Options

Holding Cabinets

Cook and Hold Ovens

Retherm Ovens

Hold and Serve Drawers and Bins



Where can CVap® Staging Benefit Your Operation?

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.

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 faster service. Your staff won't be waiting on the kitchen for anything, and your patrons will be coming back for more!

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

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 during every service with CVap staging, and wow your customers by serving great food in record time!

"The CVap has fundamentally changed the way we operate. We are able to serve more guests with greater consistency and quality than I could have ever imagined possible. I truly consider it my secret weapon."

CHEF SANG YOON

"CVap can hold cooked eggs perfectly for four hours and fried chicken to the point that, when you bite into it, it tastes like it just came from the deep fryer."

CHEF REED JOHNSON



**STAY OUT OF THE WEEDS.
SERVE MORE COVERS IN LESS TIME.**

"It lowers the stress of a kitchen to have CVap in there. Having that CVap prepped and full of whatever that cook needs, all of it staged and ready to finish or go right to the plate removes stress from that cook's scope of responsibility."

CHEF PATRICK RONEY



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