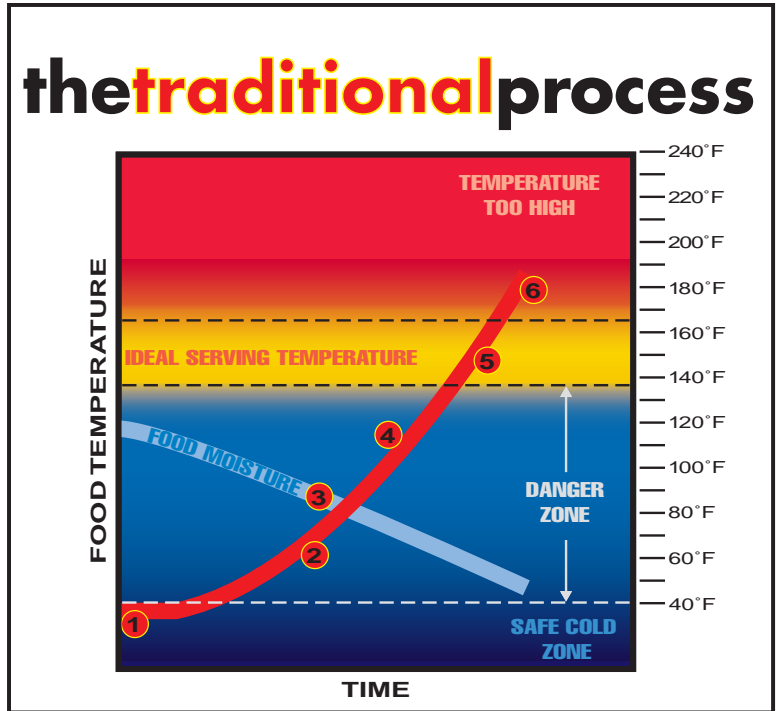


Winston Industries Brings True Innovation to Foodservice

Winston Industries has brought true innovation to the foodservice market with Controlled Vapor Technology (CVap®). This unique dual heat system uses moist vapor heat to control food temperature and dry air heat to control moisture evaporation. Combined, the two heat sources give users much more control over food quality than traditional equipment. Below is a brief discussion of the differences between the traditional cooking process and the CVap process.

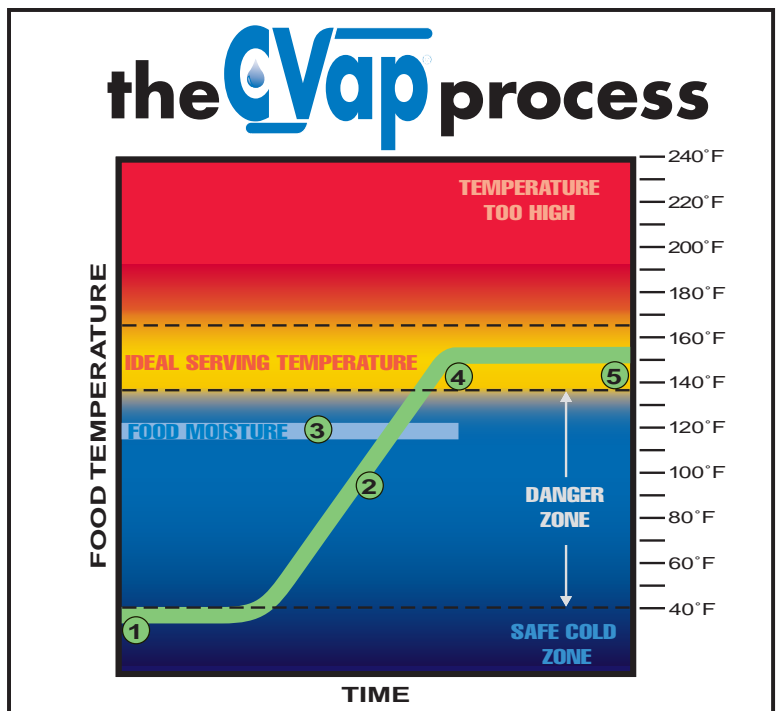
The Traditional Process

1. Food is placed in a traditional oven at 40°F.
2. Dry air heat alone raises food temperature slowly.
3. Majority of heat is evaporating food moisture.
4. Moisture fills oven so temperature may now increase rapidly to 135°F, minimum serving temperature.
5. Ideal serving temperature has been reached. Food will have lost moisture and nutrition.
6. Food temperature rises rapidly through serving temperature; is overcooked, dry, tough, and has lost nutrition.



The CVap Process

1. Food is placed in a CVap oven at 40°F.
2. Vapor quickly raises temperature through Danger Zone - no heat lost to evaporate food moisture.
3. Food moisture does not evaporate.
4. Food temperature levels off at selected ideal temperature.
5. CVap equipment maintains just-cooked temperature and moisture for hours.



Conclusion

Controlled Vapor Technology is designed to deliver better food quality and greater food safety. The CVap process quickly boosts food temperature up to a safe level, and CVap equipment's vapor heat prevents food from dropping back down to dangerous levels. Evaporation control means food retains more of its moisture, flavor, and nutrients. CVap foodservice equipment does this without sacrificing quality or hold time. The traditional process, as illustrated above, will get food to temperature, but without close monitoring it will continue increase temperature until food quality suffers. The CVap process is the first true innovation in foodservice in years.