



CVap Extended Hot Hold Cabinets

The Only Globally Approved Extended Hot Hold Cabinet in the KFC System for a better ROI





New CVap

KFC Globally Approved Since December 2025

- The **only** Globally Approved Extended Hot Hold Cabinet in the KFC System
- CVap® technology allows Globally Approved Hot holding of Original Recipe **and** Hot & Spicy in the **same** cabinet.



Older CVap hold approved
by KFC Global (before 2019)

Model HA4519/HA4508



New Winston CVap approved by
KFC Global (Dec 2025)

Model HOV7-05SP/HOV7-14SP



Differences between the old and new CVap Holding

- The new full-size cabinet has **two circulating fans** and an **upgraded flue system** for better air flow and heat distribution.
- **Improved venting** for maintaining crispy and OR products.
- **Flip-door** for easy access to product. Full-size model with upper flip door as an option is approved by KFC global.



Winston CVap vs. Traditional KFC Cabinets



Winston CVap Extended Hot Hold



Model HOV7-05SP Half size
(flip door standard)



Model HOV7-14SP Full size
(shown with optional flip door)



Henny Penny Standard Hot Hold



Model HHC 903 Half size



Model HHC 900 Full size



Size Comparison

Full Size

Brand	Height (mm)	Depth (mm)	Width (mm)
Winston	1922	869	627
Henny Penny	1810	806	628

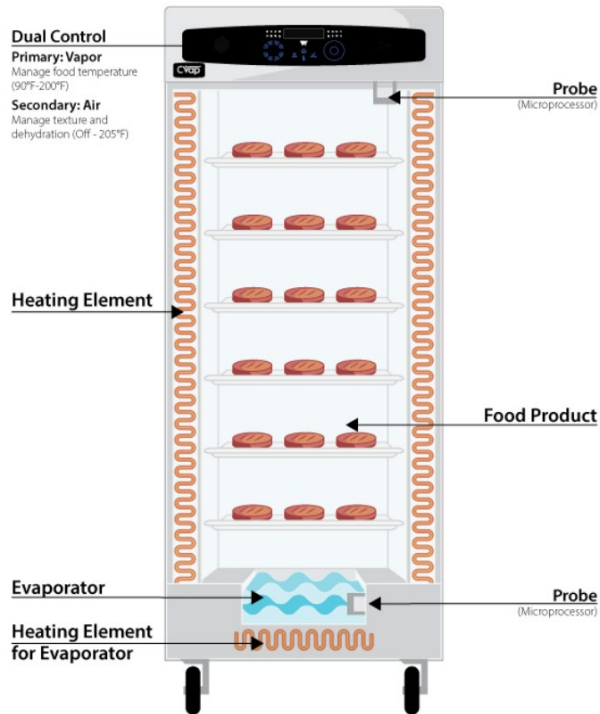
Half Size

Brand	Height (mm)	Depth (mm)	Width (mm)
Winston	993	869	627
Henny Penny	953	806	628



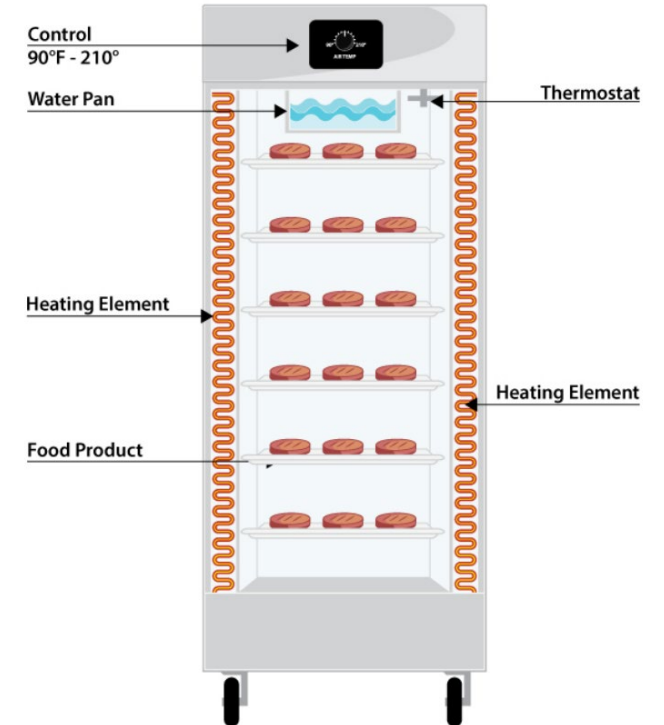
Not all holding cabinets are created equal.

Winston CVap



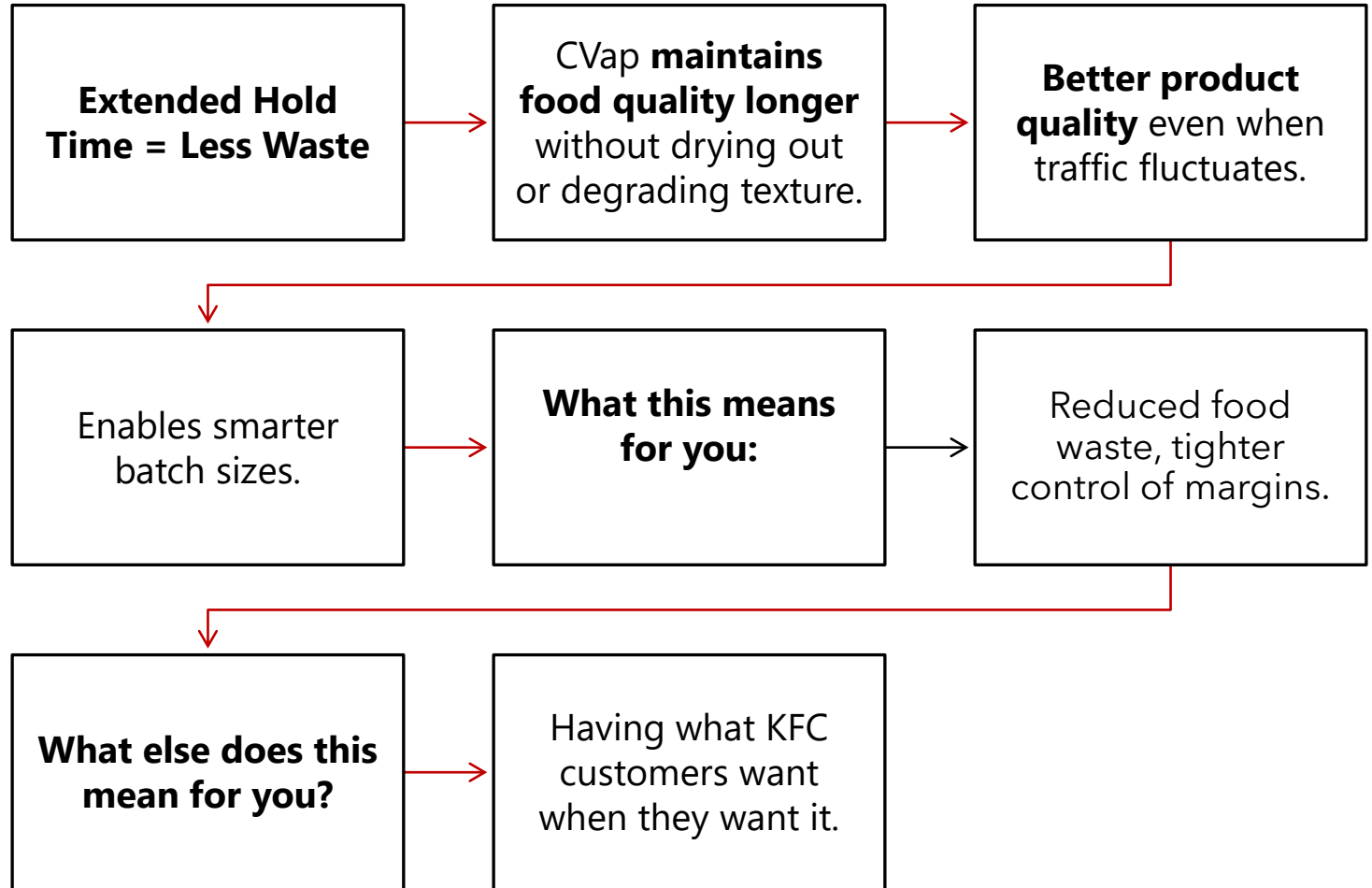
- CVap's patented Controlled Vapor Technology gives you precise control of both temperature and moisture.
- Other humidified cabinets simply can't match. Don't be fooled by basic humidity – without true control, you're risking food quality and consistency.
- And dry cabinets? Dry air isn't enough to protect texture, flavor, or freshness.
- You need more than heat. You need control. You need CVap.

Other Brands



Why KFC Franchisees Choose Winston CVap:

***Hotter, Fresher
Chicken***



Winston CVap Hot Hold

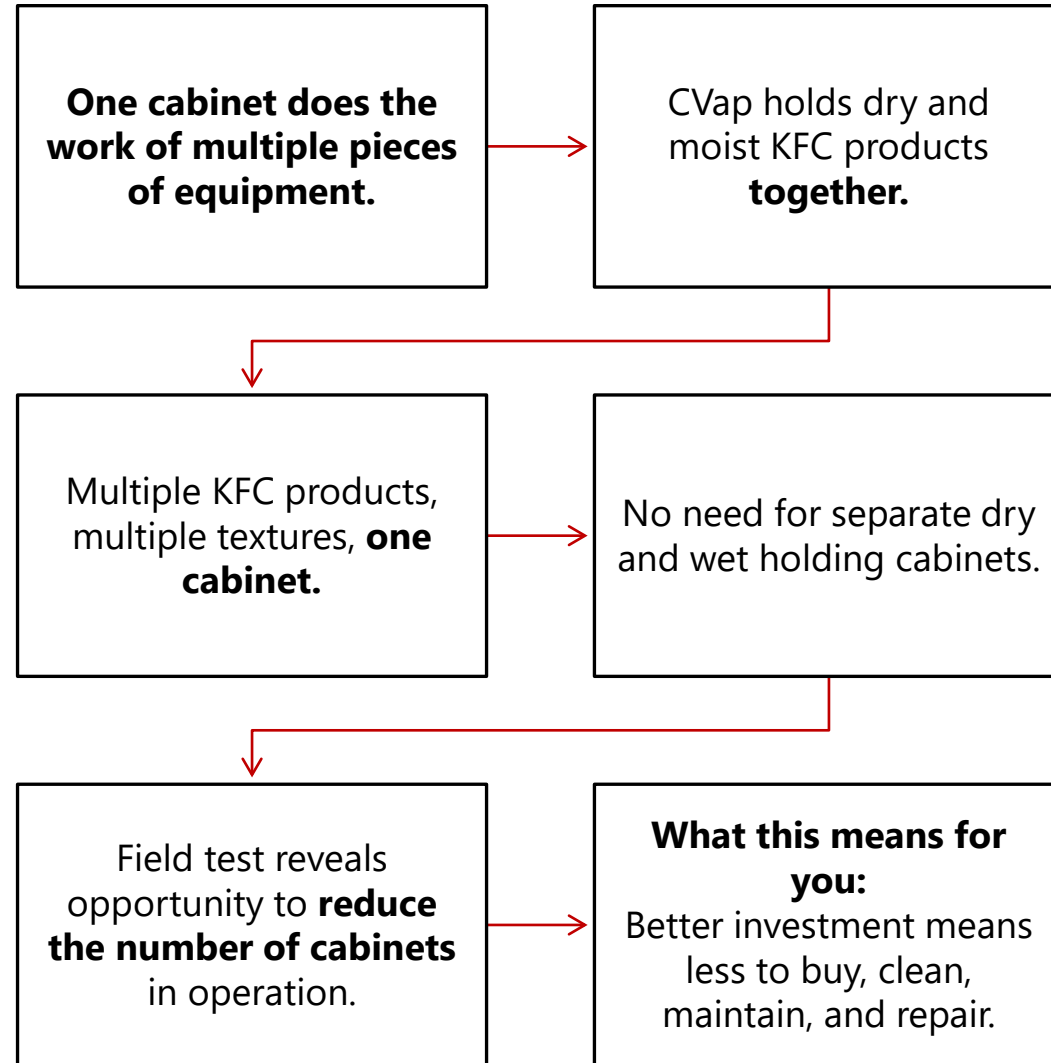
Brand Standard Products

Settings:	Half size : 203F (95°C) air; 168F (76°C) water; Full Size : 183F (83°C) air; 155F (68°C) water		
BRAND STANDARD PRODUCT	WINSTON CVap HOV7-14SP / HOV7-05SP	Henny Penny/Fabristeel HHC900 / HHC903	% Hold Time Extension
OR COB	120 min	90 min	33%
OR FILLETS	90 min	60 min	50%
OR TENDERS	60 min	45 min	33%
OR NUGGETS	45 min	30 min	50%
HOT WINGS	120 min	90 min	33%
ZINGER FILLETS	90 min	60 min	50%
CRISPY STRIPS	60 min	45 min	33%
HnS / ETC COB	150 min	120 min	25%
HnS NUGGETS	45 min	30 min	50%

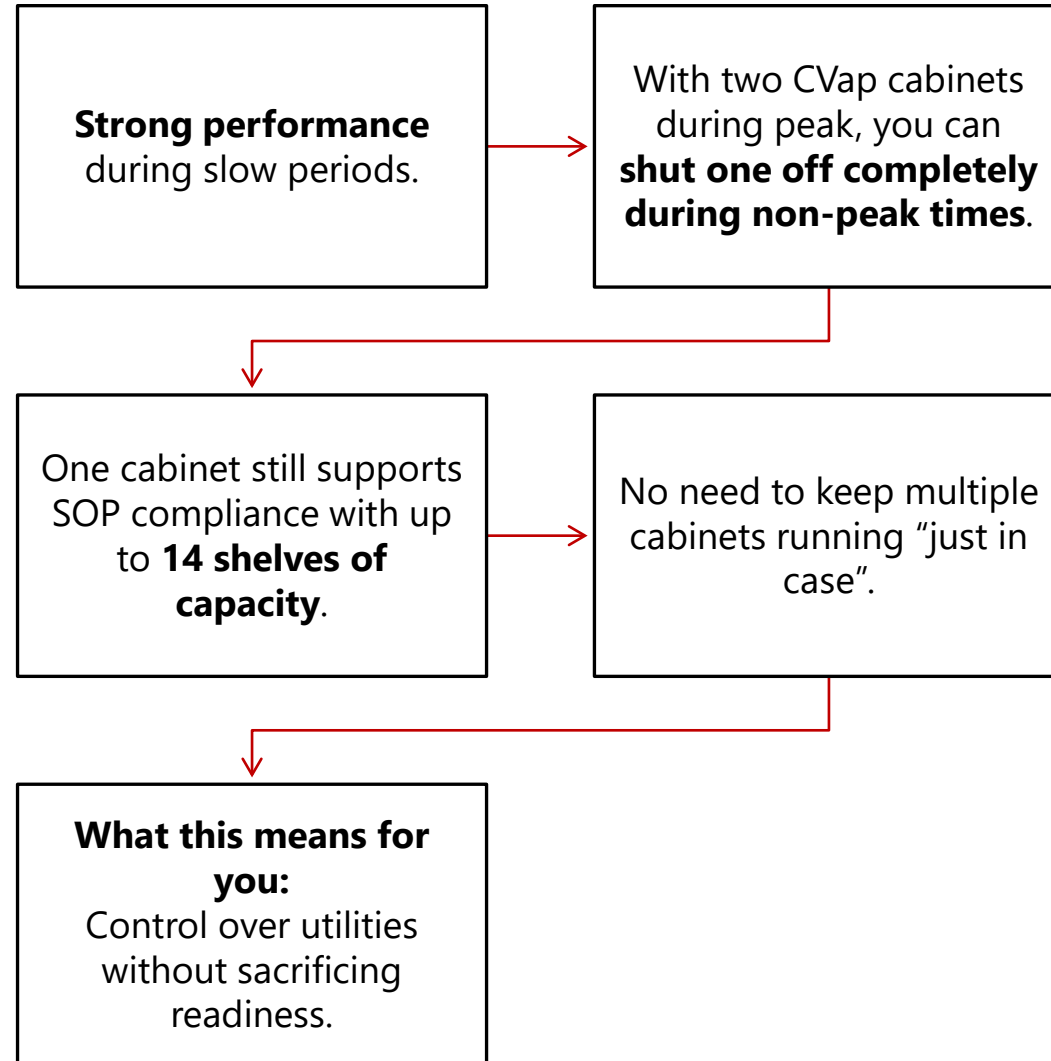


Why KFC Franchisees Choose Winston CVap:

***Better Return
on Investment***

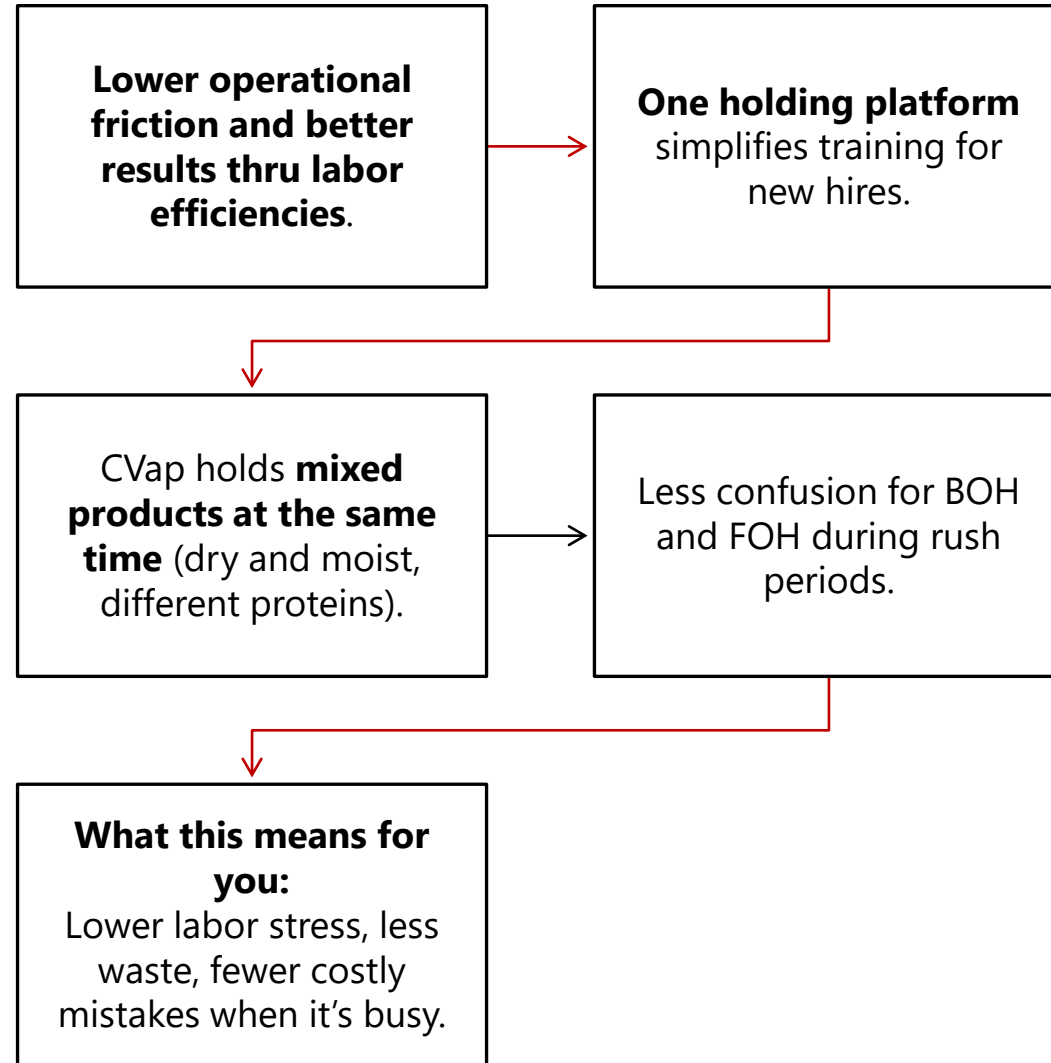


Why KFC Franchisees Choose Winston CVap: Operational Control



Why KFC Franchisees Choose Winston CVap:

Operations & Labor Benefits



Waste Reduction:

Three test locations, Results Recorded and Reported.

Waste results referenced on the following slides are based on three test locations, with data recorded and reported by the restaurants in accordance with their SOPs for tracking waste.

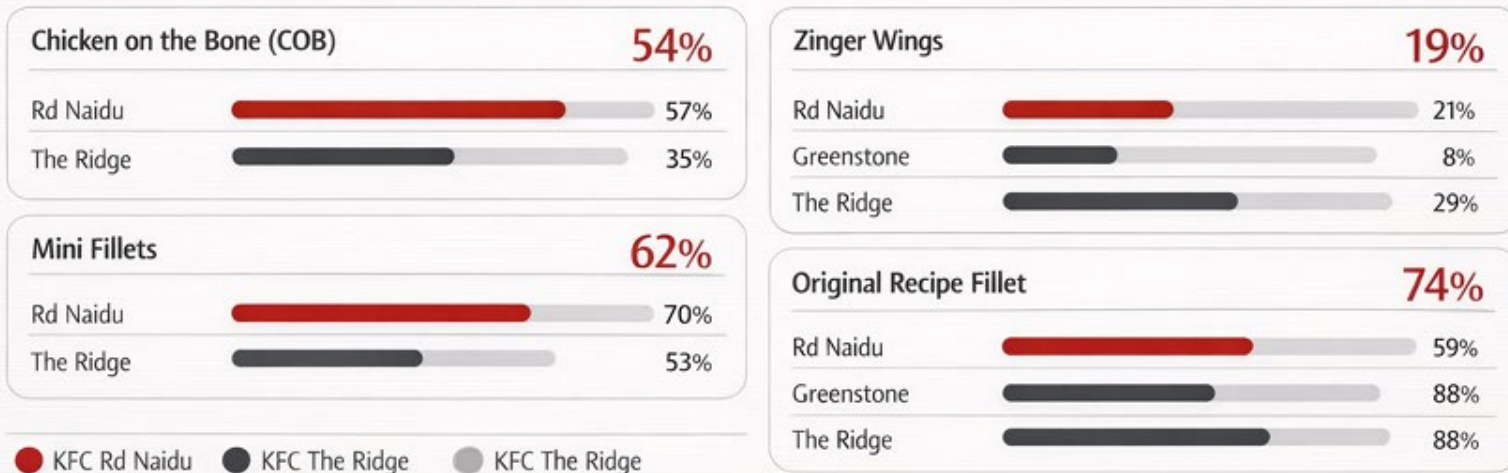


Waste Reduction Results — KFC Africa Pilot

Three test locations • 90-day CVap test period (2025) vs. 90-day baseline (2024) • Waste reported in South African Rand



BREAKDOWN BY LOCATION & SKU



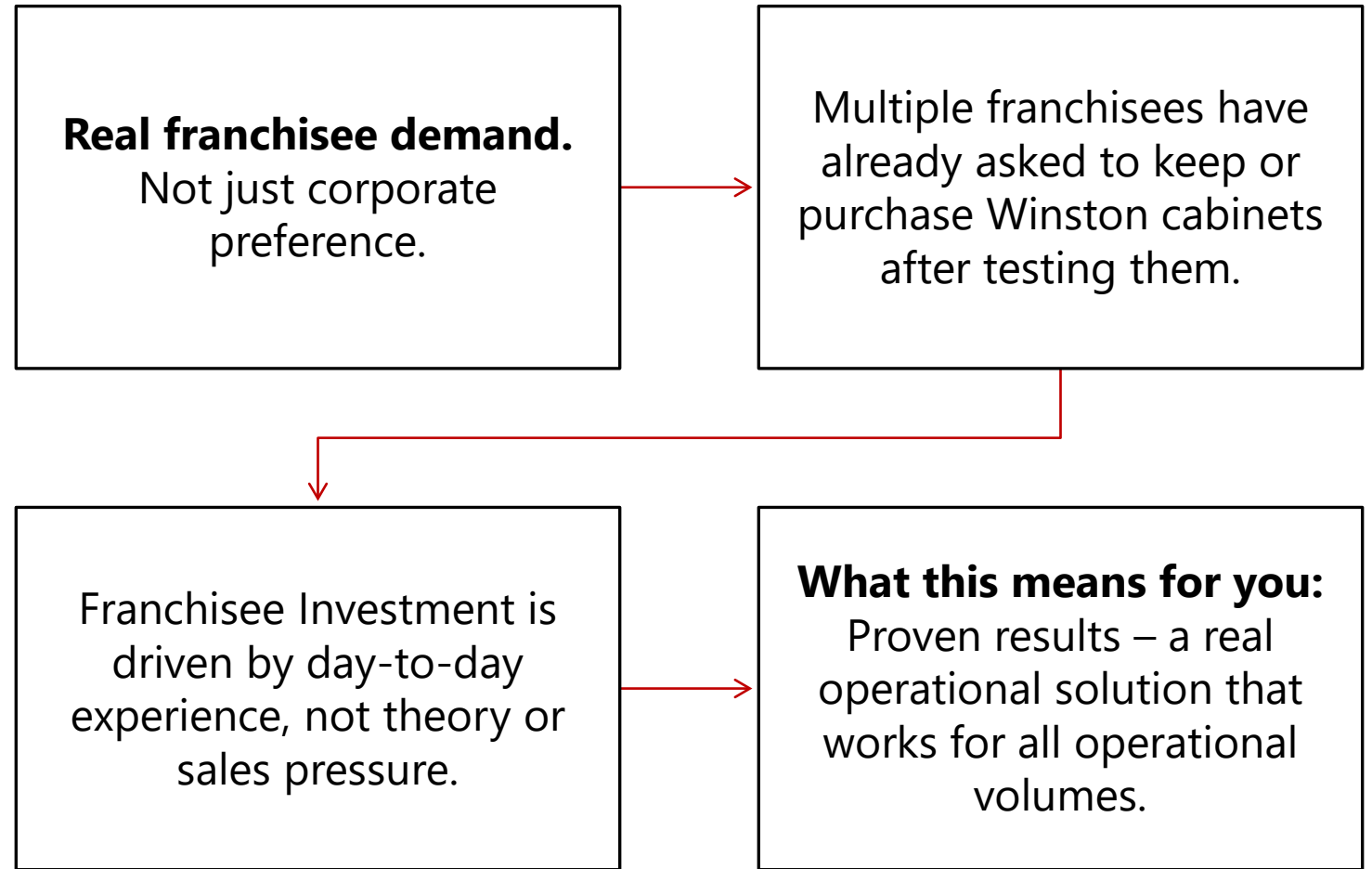
Consistent waste reduction observed across all locations

Each location demonstrated measurable waste improvement versus baseline holding methods, with results varying by SKU and traffic profile.
Source: KFC Africa post-testing data deck.



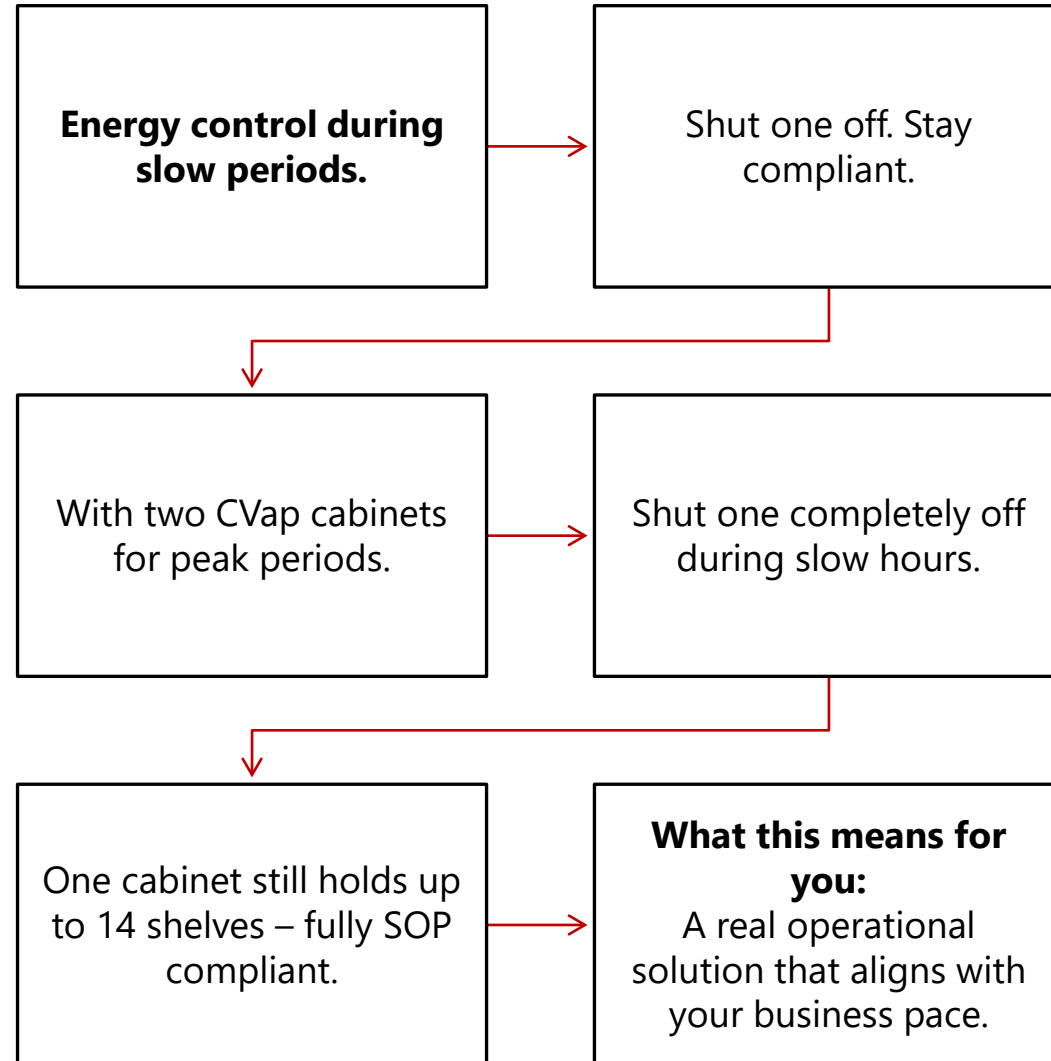
Why KFC Franchisees Choose Winston CVap:

Operational Value

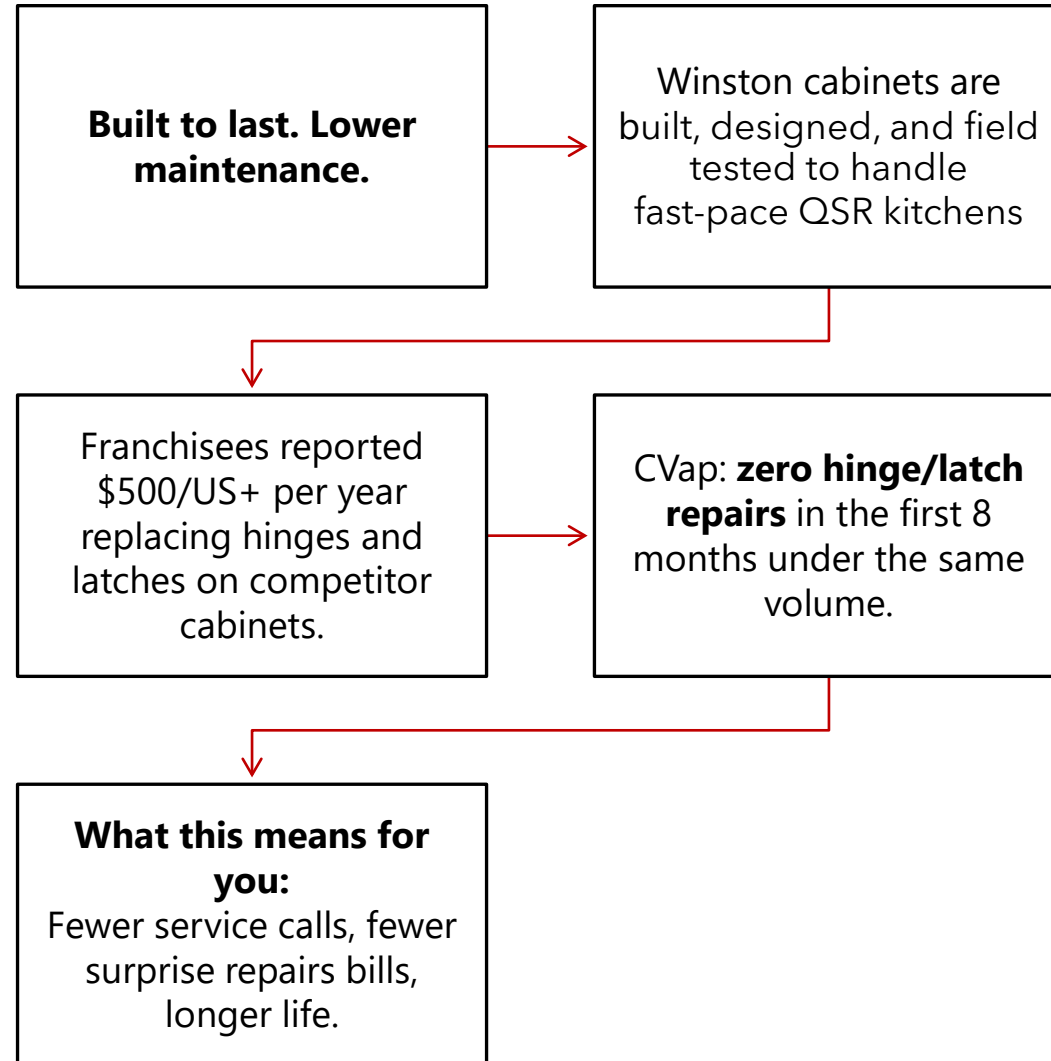


Why KFC Franchisees Choose Winston CVap:

Energy Control



Why KFC Franchisees Choose Winston CVap: Lower Maintenance Costs



Maintenance & Durability Learnings

Maintenance reduction emerged as a consistent and practical benefit.

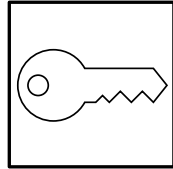
One test location estimated annualized maintenance costs of approximately \$500 USD or more on lower-priced holding cabinets, primarily from recurring hinge and door-latch

During CVap operation, that same location reported zero related repairs (\$0.00/USD) over the 8.5 months that the Winston Cvap was in operation (test and post test period).

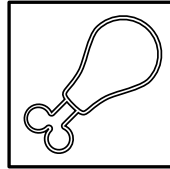
While anecdotal, this feedback was repeated across discussions and materially influences the total cost of ownership and operational disruption.



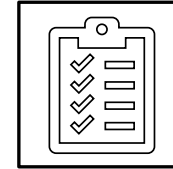
More than just spec equipment. Real Operational Returns.



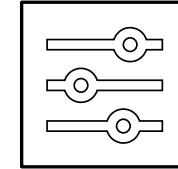
A key advantage of CVap is its ability to adapt to both peak and non-peak operations.



Two full-size CVap cabinets allow for up to 28 shelves of mixed product during peak periods.



During slower dayparts, operators can remain SOP-compliant using one cabinet (14 shelves) and fully power down the second unit.



This enables kitchens to scale holding capacity, energy use, and labor effort more dynamically throughout the day.

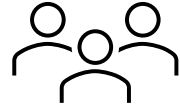
**CVap is about more than holding chicken.
It protects your margins, simplifies execution,
and gives operators and owners a new confidence.**



Contact



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