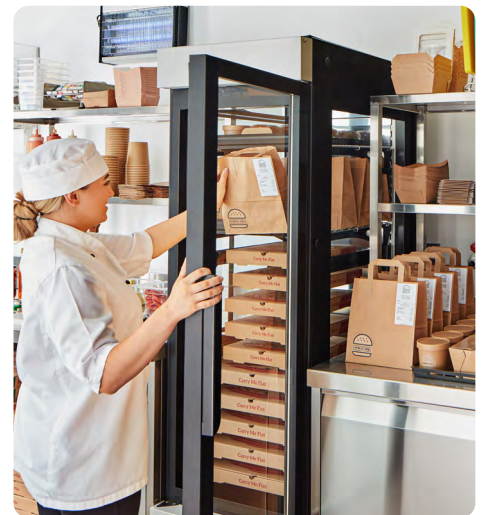




flexeserve™
Redefining food-to-go

Press kit

Contents

Press release

Flexeserve team excitement heats up for biggest NACS Show presence yet

An introduction to Flexeserve

- 267-word bio
- 143-word bio
- Companies we work with
- A tour of Flexeserve Inc.

Website

Multimedia

Social media handles

Electronic press kit and imagery

Brand and product names

Contact

Press release: (6 min read)

Flexeserve team excitement heats up for biggest NACS Show presence yet

The global leaders in hot food-to-go equipment and expertise will be returning to the NACS Show in Las Vegas this October.

Flexeserve is the biggest name in high-quality hot-holding solutions for c-store foodservice. Having gained worldwide attention with their patented technology, award-winning products and a dedication to solving customer pain points, their U.S.-based team, serving operators across the Americas, is ready for their next major trade show together.



The U.S.-based Flexeserve team on a recent visit to their global HQ in the UK

"We're so excited to be bringing the entire Flexeserve Inc. team to NACS in Las Vegas," President, Dave Hinton began. "The collective expertise of our team across the entire scope of food-to-go has never been stronger and we're ready to show every attendee why Flexeserve is **'the first and still the best'** in hot-holding.

Hosted at the Las Vegas Convention Center, the 2026 NACS Show will greet more than 24,000 visitors from over 60 countries, all of which will be keen to explore emerging trends in foodservice, technology and more.

Flexeserve sales and support at NACS 2026

A new, exciting and dynamic team within Flexeserve Inc. – Sales Managers, Conrad Randell and Scott Turbeville, and Key Accounts Manager, Rachel Paul, have formed an experienced and knowledgeable sales team to guide customers through their hot-holding journey.



Flexeserve's sales experts preparing for the NACS Show 2026, [left to right] Conrad Randell, Scott Turbeville and Rachel Paul

Driven to provide every customer with the correct hot-holding equipment for their needs, Conrad Randell commented on what to look out for at Booth C4700.

"Myself, Scott and Rachel are excited to showcase the incredible features of our range of Flexeserve hot-holding units," Conrad stated. "In particular, our newest product, Flexeserve Zone Lite has been developed specifically for convenience stores. Bringing our unique technology to a smaller scale, Lite is portable and stackable – unlocking true hot-holding for every location".



Developed for c-store operations, explore the incredible features of Flexeserve Zone Lite at NACS 2026

Flexeserve Solution and food-to-go demonstrations in Las Vegas

A unique service that transforms entire food-to-go operations, Flexeserve Solution utilizes a six-point program to revolutionize everything from food packaging to cook methods, menu options and more.

Recent addition to the team, Head of Culinary, Lucky Spears, plays an integral role in the Solution process. Also on hand at Booth C4700, Chef Lucky will be providing exclusive demonstrations of Flexeserve's incredible technology with high-quality hot food from across the globe.



Chef Lucky Spears, Head of Culinary for the Americas, highlighting what can be achieved with true hot-holding from Flexeserve

"The NACS Show is a huge opportunity to show people from around the world what Flexeserve's technology is capable of," Lucky commented. "We're going to be inspiring visitors by showcasing a wide variety of hot food and warm treats that they may not have known were possible. Thanks to our unique 3D convection system, it'll remain at its freshest no matter when you visit."



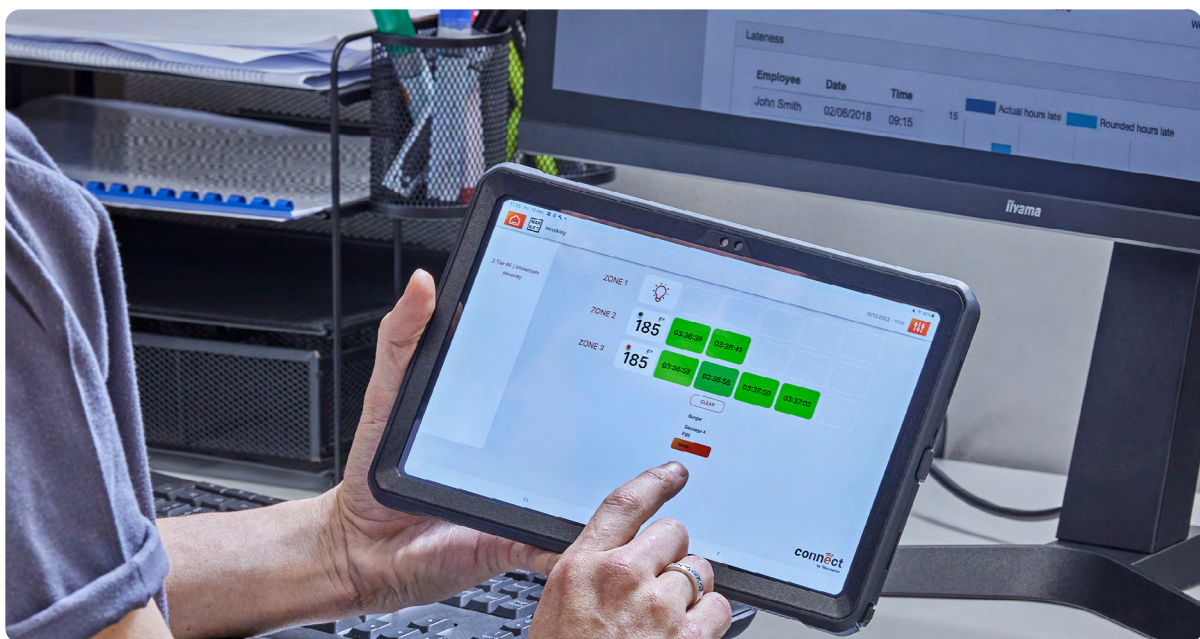
NACS Show 2026 attendees will be able to see how Flexeserve's patented 3D convection technology ensures hot food from across the globe stays at the highest quality and freshness

As well as showcasing exciting hot food ideas, the team will be demonstrating Connect by Flexeserve, hot-holding's only cloud-based service within a dedicated interactive area, brand-new for NACS.

Connect enables you to control your entire food-to-go program remotely. From scheduling service times and monitoring food shelf-life, to receiving real-time performance data – all at the touch of a button – Connect is a true innovation for the industry.

Preparing for his first NACS Show, Jordan Brown, IoT Infrastructure & Support Manager commented, "With such high-quality and varied food able to be held in Flexeserve units for so long, choosing to operate your grab and go program with Connect leaves nothing to chance.

Connect has already won several industry awards and is the choice of major c-store chains thanks to its proven ability to help every Flexeserve customer sell more and waste less. I can't wait to show NACS attendees just how easy it is to control your whole operation with Connect."



Don't miss Connect by Flexeserve's exclusive interactive demonstration area at the NACS Show 2026

Where to find Flexeserve at the 2026 NACS Show

The entire Flexeserve team will be at Booth C4700 from October 7-9 for NACS 2026 in Las Vegas. Featuring dedicated concept areas for every Flexeserve product, including their complete range of floor standing and countertop hot-holding units, this is the booth to visit for redefining your food-to-go operation.

Dave Hinton, President of Flexeserve Inc. concluded, "A visit to Flexeserve at NACS will be a multi-dimensional foodservice experience like no other.

"Thanks to our amazing team, we're changing perceptions of what grab and go can be in the Americas, unlocking more opportunities with high-quality convenience food to enhance your customer experience in every location. So, if you're ready to start your journey to sell more and waste less, you can only do it at Booth C4700."

For more information, visit www.flexeserve.com.



An introduction to Flexeserve (267 words)

Manufacturer of industry-leading heated displays and the world expert in hot-holding, Flexeserve is advancing how the industry serves hot food. For over 25 years, they've been transforming what hot food-to-go can be. Back then, they were ahead of the game. Now, they're changing it.

In 1996, Flexeserve discovered that convection was the only way to truly keep hot food at temperature and quality. They've 'owned' convection ever since, continuously refining how best to use it, culminating in the world's #1, multi-award-winning heated display – Flexeserve Zone.

Flexeserve's game-changing products and all-encompassing service, Flexeserve Solution, deliver true hot-holding. This helps their customers expand product range, reduce food waste through unrivaled hold times, maintain great food quality and deliver excellent guest experience.

With Flexeserve, operators achieve their goals and overcome their challenges. Their unique team of hot food-to-go specialists, with culinary, technical and in-store experience, help their customers embrace true hot-holding – sustainably, efficiently and profitably.

A pioneer within the industry, Flexeserve is constantly innovating. They launched Flexeserve Hub in response to the booming food delivery market and it's been transforming kitchens ever since. Now, they're advancing their counterop range with Flexeserve Zone Xtra and Lite, making hot-holding accessible throughout stores and for all operators. Connect by Flexeserve, the world's first cloud-based platform for hot-holding, is taking hot food to the next level again, by helping operators control and automate their hot food program – to sell more and waste less at every location.



Short bio (143 words)

Flexeserve is the world's leading hot-holding manufacturer and hot food-to-go specialist, partnering with and supporting global retailers and independent outlets. With their advanced technology and expertise, Flexeserve helps operators sell more and waste less.

Their team of hot-holding specialists delivers Flexeserve Solution, the industry's only hot-holding service, comprising Technology, Food, Culinary, Packaging, Implement and Connect. Flexeserve experts guide customers through this process to optimize their hot food program and embrace true hot-holding sustainably, efficiently and profitably.

The advanced technology within their hot-holding units is unrivaled, with a range that includes the award-winning Flexeserve Zone, and its Rear Feed, Xtra and Lite models, and Flexeserve Hub.

Connect by Flexeserve, the world's first cloud-based platform for hot-holding, is taking hot food to the next level again, by helping operators control and automate their hot food program – to sell more and waste less **at every location.**

A tour of Flexeserve Inc.

Flexeserve Inc. is the American subsidiary of manufacturer and leader in hot-holding, Flexeserve, with its HQ and Culinary Support Center (CSC) in Southlake, TX – 10 minutes from DFW Airport. The facility includes a cutting-edge CSC, extensive showroom and fully equipped studio and training facility.

This U.S. HQ supports customers and drives growth across the U.S., Canada and LATAC, strengthening Flexeserve's presence of its unique equipment and expertise across these territories.



Companies we work with

Flexeserve is trusted by major brands across the globe. See how our game-changing products, services and industry knowledge have transformed their food-to-go programs, reducing costs and improving sales and profit.

www.flexeserve.com/en-us/case-studies/



Website

www.flexeserve.com

Multimedia

All Flexeserve videos: www.flexeserve.com/flexeserve-videos

Social media handles

LinkedIn: www.linkedin.com/company/flexeserve

YouTube: www.flexeserve.com/youtube

Twitter: www.twitter.com/flexeserve

Facebook: www.facebook.com/flexeserve

Electronic press kit and imagery

<https://www.flexeserve.com/press-kit/>

Brand and product names



Flexeserve Zone Multi-award-winning Flexeserve Zone is the patented, industry-leading heated display invented and manufactured by Flexeserve. Available in a range of sizes, in both countertop and floor standing models, Flexeserve Zone is the only heated display capable of holding products with different temperature requirements in the same unit.

Flexeserve Zone Rear Feed Putting a whole new angle on the technology of Flexeserve Zone, Flexeserve Zone Rear Feed has all the compelling benefits of true hot-holding, with the added convenience of restocking from behind the counter.

Flexeserve Zone Xtra Enables up to 80% more food capacity than that of a standard countertop heated display, while still using the same footprint and power supply. Perfect for hot-holding where space is limited, Xtra offers an incredible amount of hot food variety, to enhance sales and profit right from the countertop.

Flexeserve Zone Lite Delivers industry-leading hot-holding technology on the smallest scale yet. Developed for optimum portability and versatility, Lite runs on a 120V power supply for easy plug-and-play capability in coffee shops, delis, convenience stores, supermarkets or any other foodservice environment. Use Lite to add incentives and limited time offers throughout every daypart, boosting extra sales right around the store.

Flexeserve Hub This revolutionary, high-capacity hot-holding unit is transforming food quality and delivering incredible operational efficiency – in-store, at the counter or in the kitchen. Hub's design enables you to hold high quantities of batch-cooked bakery products, or delivery orders and family meals, ready for purchase or pick-up.

Flexeserve Solution Flexeserve has evolved its Flexeserve Solution to not only help operators achieve true hot-holding – where hot food is maintained at optimum quality and temperature for unrivaled hold times – but also to embrace hot-holding with ease. The service, delivered by Flexeserve’s experts, comprises Technology, Food, Culinary, Packaging, Implement and Connect. The team guides customers through these elements to refine and transform their hot food operation.

Connect by Flexeserve The first cloud-based service for hot-holding, the multi-award-winning Connect enables operators to control and automate units remotely and collate performance data to “see their hot food operation like never before”. With this, they can maximize food quality and deliver total operational efficiency – at every location.

Flexeserve™, Flexeserve Zone™, Flexeserve Hub™ and Flexeserve Solution™ are all trademarks. Connect® by Flexeserve is a registered trademark in USA and copyright of The Alan Nuttall Partnership Ltd.



Contact

Press inquiries

Beverley Dunn

Press contact

[t] +44 121 236 8850 | +44 7770 437143

[e] b.dunn@carouselmarketing.com

Anne-Marie Richardson

Brand, Design and Events Manager

[t] +44 1455 638300 | +44 7785 398255

[e] anne-marie.richardson@flexeserve.com

Warwick Wakefield

Director of Customer Experience

[t] +44 (0) 1455 638300 | 07807 076927

[e] warwick.wakefield@flexeserve.com

General inquiries

FLEXESERVE INC.

415 S Kimball Ave, Suite 160, Southlake, TX 76092

[t] (817) 391-2320

[e] help@flexeserve.com

