

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."



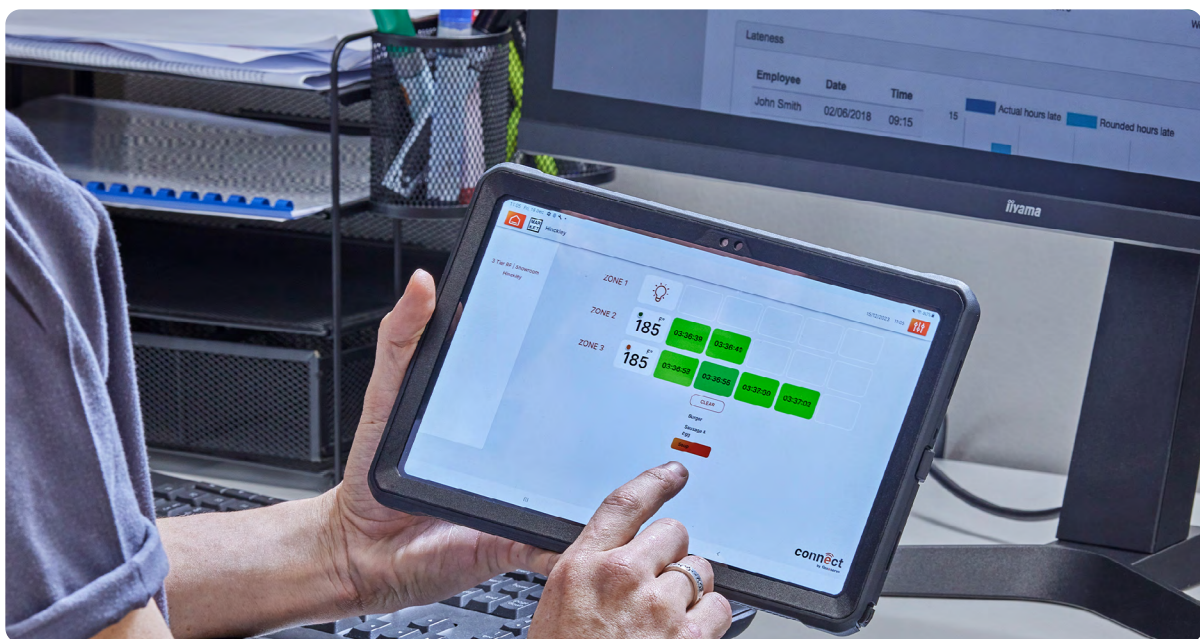
NACS Show 2026 attendees will be able to see how Flexeserve's patented 3D convection technology ensures hot food from across the globe stays at the highest quality and freshness

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.