

Press release: (5 min read)

Flexeserve ready to build on global chain successes at International Pizza Expo

Having become specialists in grab-and-go solutions for pizza operations, the industry leaders in hot-holding are ready for their first International Pizza Expo in Las Vegas this week.

Following a highly successful EuroShop event in Germany, which saw both Flexeserve's U.S. and UK teams represented, the masters of hot grab-and-go are back for another significant trade show.

With over three billion pizzas sold in the U.S. every year, International Pizza Expo capitalizes on an ever-thriving industry, attracting thousands of foodservice professionals to their show each year. Exhibiting for the first time, Flexeserve Inc. will be at Booth #2360 March 24-26 ready to showcase their game-changing technology, which has already revolutionized the food-to-go operations of major pizza chains.

Reimagining the pizza experience

Although this will be their Pizza Expo debut, Flexeserve's specialists have been supporting global pizza chains with their award-winning products and services for several years.



The highly versatile and high capacity Flexeserve Hub can be located back-of-house or right at the counter to hot-hold pizza, sides and more for take-out, pick-up or delivery

“Pizza restaurants and takeout operations are a perfect match for our industry-leading hot-holding units, Flexeserve Zone and Flexeserve Hub,” commented Conrad Randell, Sales Manager, General Market at Flexeserve. “Zone transforms front-of-house operations – holding hot-and-ready pizzas at just-cooked quality for longer than ever thought possible. Meanwhile, Hub is your ideal kitchen assistant, unlocking high-capacity hot-holding to save on waste and labor pressures.”

Both Zone and Hub will be on display at Flexeserve’s booth at the Expo, having been instrumental in the successes of their partnerships with global food-to-go and pizza operations.

Conrad continued, “Our work in the U.S. is enabling a key pizza chain with over 3,000 stores to hot-hold their fastest-selling pizzas with Flexeserve Zone. With our help, they’re able to manage high-frequency operating hours more efficiently, reducing wait times and increasing sales.”

“As well as this, our support of a European chain of restaurants allowed them to diversify their business model for the first time. By using our hot-holding units, they increased their capacity and improved their pick-up and delivery options for a 248% rise in revenue.”



Flexeserve’s team of experts transform the hot food programs for all types of operations by helping them achieve true hot-holding to sell more and waste less

Big results across a small footprint

But it’s not just the larger chains that can work alongside Flexeserve. Their all-encompassing service, Flexeserve Solution has been proven to help operations of all segments and sizes reinvent their hot food programs.

Key Accounts Manager, Rachel Paul, stated, “Solution uses a completely comprehensive process that elevates everything from food menus and cook methods to packaging options and so much more.”

By utilizing a smaller booth at the event, the leaders in grab-and-go are ready to prove that a successful pizza operation can be run in any size of footprint or budget.

“At EuroShop, we wanted to show the full scope of Flexeserve’s reach, exhibiting on a large stand with our entire team. However, our goal at International Pizza Expo will be to show how even if space is at a premium, we can make the most of your stores’ footprint and still achieve true hot-holding,” Rachel said.

“No matter if you’re selling by the slice, or want to hot-hold entire pizzas, our range of units offers incredible return on investment, making all other pizza-holding equipment obsolete. Even with just one Flexeserve food warmer, you can quickly improve your sales and profit margins with us.”



With Flexeserve’s unique technology, you can hot-hold entire pizzas or pizza by the slice along with sides and a wide range of amazing hot grab-and-go

Away from the pizza sector, Flexeserve has found continued success with supermarket and c-store chains. Their hot-holding programs can also vary in size, but have been proven to consistently save on labor, food waste and operational costs, while also enabling them to sell a wider variety of hot food than ever before.

“Our unique hot-holding technology not only unlocks amazing pizza quality but does the same for all kinds of grab-and-go, removing the need for excess equipment and cookware. We’ve aided a variety of retail and hospitality operations in their ability to sell more and waste less,” Conrad concluded. “Don’t miss your chance to find out how we’re redefining food-to-go. Visit us at Booth #2360 at Pizza Expo 2026, March 24-26 at Las Vegas Convention Center.”

For more information, visit www.flexeserve.com.