



CAC507 CVAP® COOK & HOLD OVEN

EXCLUSIVE TECHNOLOGY

Patented Controlled Vapor Technology (U.S. patent #5,494,690) establishes that the water vapor content in the oven is the same as that of the food. This unique process cooks food fast, produces high yield and precise control of internal food temperatures.

EASY-TO-USE CONTROLS

Microprocessor allows simple push-button operation with just three inputs; Doneness Temperature (90 to 200° F (32 to 93° C)), Browning Level (from 0 for high yield, to 10 for optimum browning), and Cook Time. Never needs calibration.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction, and full insulation on top, sides, and doors. Features perimeter door gaskets, magnetic door latches, lift-off doors, removable side racks, and digital readout.

BETTER CONTROL OF FOOD QUALITY

When the cook cycle is complete, oven will automatically switch to hold mode. Hold your menu items at just-cooked quality and precise serving temperatures for extended times.

INDUSTRY COMPLIANT

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



CAC507
CVAP® COOK & HOLD OVEN
HALF SIZE UNDER COUNTER
MODEL WITH FAN
8000 Series Electronic Controls



CVap® Cook & Hold Ovens are designed to perform a wide variety of applications and techniques, including cooking & staging, poaching, braising, low-temp steaming, bagless sous vide, confit, low-temp baking, and more.



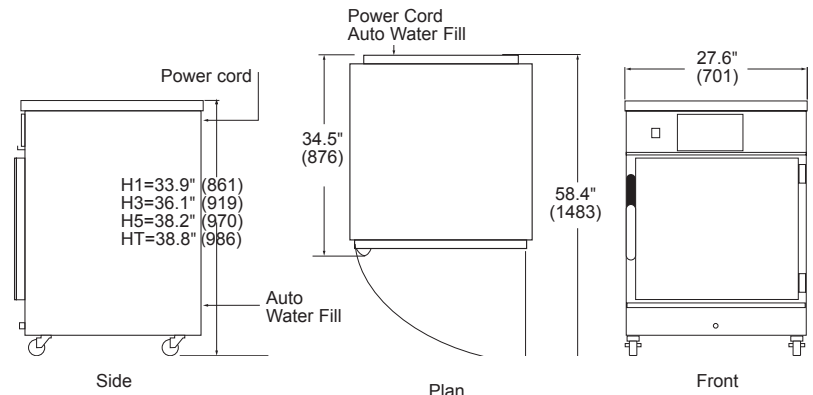
WINSTON INDUSTRIES, LLC.
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Specifications subject to change without notice.

JOB

ITEM#



CAC507 CVAP® COOK & HOLD OVEN
HALF SIZE UNDER COUNTER MODEL WITH FAN
 8000 Series Electronic Controls



DRAWINGS NOT TO SCALE

| capacity | size in (mm) | volts | hertz | ph | amps | watts | nema | ship wt. lb (kg) | ship cube |
|---------------|--|-------|-------|----|------|-------|-----------|------------------|------------------------------------|
| US / CANADA | | | | | | | | | |
| 4 SP | H1= 33.9" (861) | 208 | 60 | 1 | 24.0 | 4990 | US 6-30P | 240 (109) | C1,3=26.6 (0.75) C5=30.1 (0.85) |
| 8 STP | H3= 36.1" (919) | | | | | | ⊕ | | |
| 4 GP 2/1 | H5= 38.2" (970) | 240 | 60 | 1 | 21.1 | 4990 | CAN 6-30P | 240 (109) | C1,3=26.6 (0.75) C5=30.1 (0.85) |
| 8 GP 1/1 | HT= 38.8" (986) | | | | | | ⊕ | | |
| INTERNATIONAL | | | | | | | | | |
| | W= 27.6" (701) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925) | 230* | 50 | 1 | 23.3 | 5365 | N/A | 240 (109) | call factory |

SP= Sheet Pan (18" x 26" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • GP= Gastronorm Pan
 H1= Height w/1" wheels • H3= Height w/3" casters • H5= Height w/5" casters • HT= Height w/ transport or bumper guards
 WT= Width w/ transport or bumper guard • DT= Depth w/ transport or bumper guard • DP= Depth w/pass thru

SHORT FORM SPECS

Shall be Winston CVap Cook & Hold Oven model CAC507 for roasting, cooking, and holding; and utilizing Controlled Vapor Technology (U.S. Patent 5,494,690). To have means for operator to select Food Doneness Temperature (from 90 to 200° F (32 to 93° C)); Browning (0-10); and Cook Time (0 to 24 hours).

CONSTRUCTION

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior to provide ease of cleaning and long service life with reasonable use and care.

RACKING OF FOOD: Adjustable racks (on 3.5" (89 mm) centers) are supplied (4 pairs). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table pans.

DOORS: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door latch.

CASTERS: Includes 2 locking, 2 non-locking, heavy duty, non-marking.

INSULATION: Full-perimeter.

CONTROLLER: Computerized processor control with settings for doneness level, browning, cook and hold times, °F and °C button, and constant cook/hold cycle.

WATER FILL: Connect to potable water supply through saddle valve and tubing kit (supplied). Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied wheels or casters. Refer to owner's manual for specific installation instructions. Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

ELECTRICAL: Supplied with 84" (2134 mm) (minimum) power cord and plug.

LOAD LIMIT: 65 lbs. (29.25 kg) per rack.

WARRANTY

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

STANDARD (NO ADDITIONAL COST):

- Voltage preference: 208V or 240V.
* Inquire about additional international voltages available.
- Hinge preference: Left or right hand hinge.
- Casters/Wheels: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, or 5" (127 mm) casters.
- Controller: Silver Edition, 2 - channel control.

OPTIONAL (ADDITIONAL COST):

- Window: Window in door.
- Pass Thru: Second door on back of oven.
- Pass thru/Window: Second door on back of oven, and windows in all doors.
- Controller: Gold Edition, 6 - channel controls, HACCP recall system.
- Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 non-locking).
- Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles
- Extended Warranty: Adds parts and labor warranty coverage for one additional year.
- Added accessories or supplies.

INCLUDED ACCESSORIES (NO ADDITIONAL COST)

PS2206 Chrome wire oven racks (set of 2)

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2078 Stack kit w/ air space, heavy duty
 PS2090 Leg and shelf kit
 PS3053/4 Citranox all-purpose cleaner & scale remover 4 qt.
 PS3053/12 Citranox all-purpose cleaner & scale remover 12 qt.
 PS2206/4 Wire rack/tray (4 - pack)
 PS2429 External water filter for auto water fill
 PS2696 Mobile water removal system

BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

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HA4507 CVAP® HOLDING CABINET

EXCLUSIVE TECHNOLOGY

Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) establishes that the water vapor content in the cabinet is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, and moist foods stay moist.

EASY-TO-USE CONTROLS

Electronic differential controls are easy to understand and reliable. Never requires field calibration.
FOOD TEMP DIAL allows precise control of food temperature from 90 to 180° F (32 to 82° C).
FOOD TEXTURE DIAL maintains just-cooked texture with settings labeled proof, very moist, firm moist, and crisp. No guesswork required.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction and full insulation on top, sides and doors. Compact to fit under counters to save floor space.

BETTER CONTROL OF FOOD QUALITY

Features radial fan for improved food quality with frequent door openings, full perimeter door gaskets, magnetic door handles, lift-off doors, removable side racks, and digital readout for water temperature.

INDUSTRY COMPLIANT

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



HA4507
CVAP® HOLDING CABINET
HALF SIZE UNDER COUNTER
MODEL WITH FAN
Electronic Differential Control

CVap® Holding Cabinets are designed for high quality holding of a wide variety of menu items for extended times. They can be used for proofing, holding, and serving.



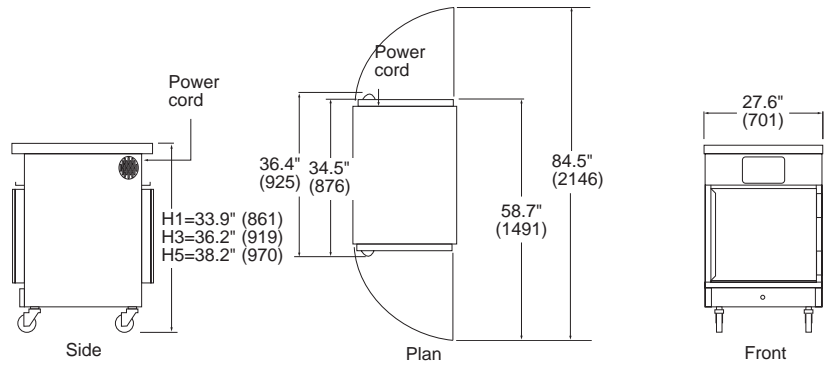
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ITEM#



HA4507 CVAP HOLDING CABINET
HALF SIZE UNDER COUNTER MODEL WITH FAN
 Electronic differential control



DRAWINGS NOT TO SCALE

| capacity | size in (mm) | volts | hertz | ph | amps | watts | nema | ship wt. lb (kg) | ship cube |
|----------|-----------------|-------|-------|----|------|-------|---------------|------------------|--------------------------------------|
| 4 STP | H1= 33.9" (861) | 120 | 60 | 1 | 19.3 | 2320 | US / CANADA | 235 (107) | C1,3= 26.6 (0.75) C5= 30.1 (0.85) |
| 8 STP | H3= 36.2" (919) | | | | | | US 5-20P† | | |
| 4 GP 2/1 | H5= 38.2" (970) | | | | | | CAN 5-30P | | |
| | HT= 38.8" (986) | | | | | | INTERNATIONAL | | |
| | W= 27.6" (701) | 230* | 50/60 | 1 | 10.1 | 2320 | N/A | 235 (107) | call factory |
| | WT= 29.5" (749) | | | | | | | | |
| | D= 34.5" (876) | | | | | | | | |
| | DT= 37.6" (955) | | | | | | | | |
| | DP= 36.4" (925) | | | | | | | | |

SP= Sheet pan (18" x 26" x 1.25") • STP= Steam table pan (12" x 20" x 2.5") • GP= Gastronorm pan • H1= Height w/1" casters • H3= Height w/3" casters
 H5= Height w/5" casters • HT= Height w/transport or bumper guard • WT= Width w/transport or bumper guard
 DT= Depth w/transport or bumper guard • DP= Depth w/pass thru

SHORT FORM SPECS

Shall be Winston CVap Holding Cabinet, model HA4507 with electronic A-Series differential controls to provide precise food temperature from 90 to 180°F (32 to 82° C) and maintain food texture with settings labeled proof, very moist, firm moist, and crisp. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food. Utilizes circulating fan to assist heat recovery.

CONSTRUCTION

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior to provide ease of cleaning and long service life with reasonable use and care.

RACK SUPPORTS: Adjustable, normally spaced 3.5" (89 mm), to receive 4 sheet pans, 8 steam table pans, or 4 2/1 gastronorm pans. Removable for easy cleaning.

DOORS: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door handles.

CASTERS: Includes two locking, two non-locking, heavy duty, non-marking.

INSULATION: Full-perimeter.

CONTROLLER: Electronic differential control with dials labeled Food Temperature and Food Texture.

WATER FILL: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied wheels, casters or legs. Refer to owner's manual for specific installation instructions. Generally this equipment doesn't need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

ELECTRICAL: Supplied with 84" (2134 mm) (minimum) power cord and plug. †Tested in accordance with UL 197 at the rated voltage, hertz, and phase. The input average current did not exceed the allowable amperage for the circuit listed.

LOAD LIMIT: 65 lbs. (29.25 kg) per rack.

WARRANTY

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

STANDARD (NO ADDITIONAL COST):

- Hinge preference: Left or right.
- Wheel/Caster/Leg preference: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, 4" (102 mm) legs, or 6" (152 mm) legs.

*Inquire about additional international voltages available.

OPTIONAL (ADDITIONAL COST):

- Casters: 5" (127 mm) casters.
- Window: Window in door.
- Pass thru: Second door on back of cabinet.
- Pass thru/Window: Second door on back of cabinet, windows in all doors.
- Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 non-locking).
- Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles.
- Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports).
- Automatic water fill system.
- Extended Warranty: Adds parts and labor warranty coverage for one additional year.
- Any added options or accessories.

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

- PS2078 Stack kit w/air space, heavy duty
- PS2090 Leg & shelf kit
- PS3053/4 Citranox all-purpose cleaner & scale remover 4 qt.
- PS3053/12 Citranox all-purpose cleaner & scale remover 12 qt.
- PS2206/4 Wire rack/tray (4-pack)
- PS2980/1 One additional shelf rack (2 required)

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