



CVap

**Technology
Made
Simple**

Food is mostly water. Water is a common element to all fresh food. Bread, meat, vegetables, and fruits can contain up to 90 percent water. Controlling food quality is dependent upon the control of food moisture.

Their Pea



**Conventional
Single Heat
System**

When food is placed in a conventional cooking or holding cabinet, the food's moisture evaporates as the food is heated. As the moisture evaporates, food loses its vapor pressure. Uncontrolled evaporation makes it difficult to control food temperature.

Our Pea



**CVap
Dual Heat
System**

CVap technology controls this evaporation by producing a vapor-laden environment that completely surrounds the food with moisture, creating an opposing vapor pressure that prevents the food from losing or gaining moisture.



Controlling Food Temperature

The same factors that make CVap holding cabinets unsurpassed at maintaining food quality also make it a powerful cooking technology. Since foods are mostly water, CVap cooking and holding equipment independently control food temperature by precisely controlling the cabinet's water vapor temperature. Water vapor is generated by the heated reservoir in the bottom of the cabinet. The vapor is the same temperature as the reservoir. The water within the food equalizes to the same temperature as the water vapor in the cabinet, enabling precise control of food temperature.



Controlling Food Texture

Food texture is controlled by adding controlled dry air heat to the cabinet. CVap technology's dual heat system controls the evaporation rate of moisture from food. By increasing the air temperature above the water vapor temperature, food is allowed to give up its surface moisture in the precise amount selected.



The higher the air temperature is set over the water vapor temperature, the more evaporation is allowed, and the drier and crisper the outer texture will be.



This dual control allows the operator to adjust food quality characteristics such as texture, color, moisture, and temperature. In the cooking process it provides browning control. In the holding application it keeps crisp foods crisp and moist foods moist.



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