

What is CVap® (Controlled Vapor technology)? This patented technology utilizes a dual heat system of air and vapor heat to precisely control the evaporation of moisture from food. Controlling moisture evaporation helps keep food from drying out or cooling off. CVap display cabinets keep foods hot and fresh for hours... even through door openings, loading, and unloading.



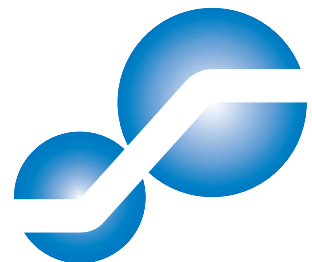
CVap® display cabinets are perfect for operations where the food's appearance is as important as its taste. The CVap display cabinet combines unbeatable CVap holding technology with an attractive stainless steel and glass display case. Your food will stay hot and fresh for hours, with no degradation in quality or appearance. The display cabinet is ideal for pizza, pretzels, or

any other high-impulse foods. Your customers will find it hard to resist food displayed in this cabinet.

There are plenty of options available to you with this cabinet. Among them are lighted graphic displays, revolving racks, removable racks, and racks designed specifically for pizza or pretzels. Let us build one to suit your needs today!

CVap®

**WINSTON**
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display cabinets



Display Cabinets

features

display cabinets

Large glass area for maximum visual impact.

Optional lighted sign marquee for maximum visual impact (graphics not included).

Optional rotating rack motor available.

High-grade stainless steel construction.

Tempered, double-pane glass.

Magnetic door latches.

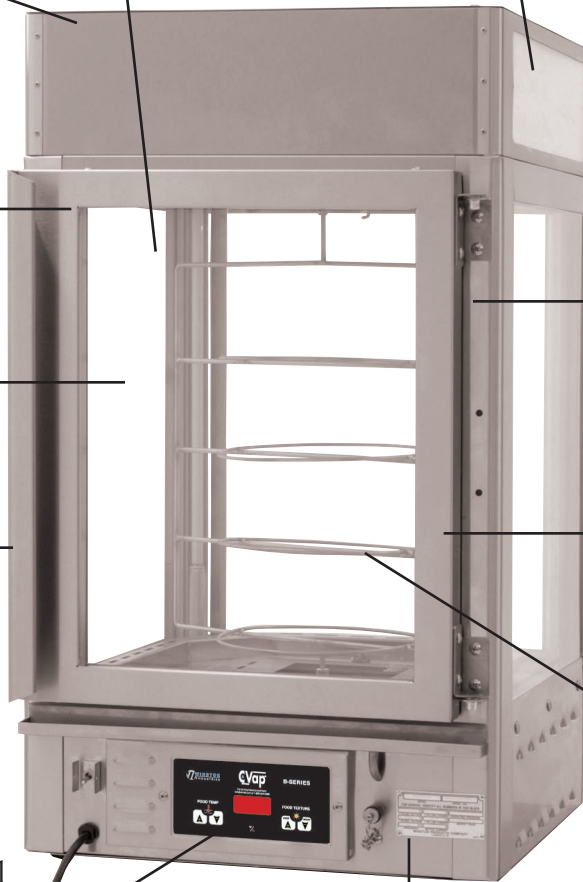
Electronic differential controls are easy to understand and reliable. Never need field calibration.

Also available in pass-thru configuration.

Full perimeter door gaskets for a good seal.

Lift-off doors.

Shelving options include rotating racks (shown here), or removable shelves.



800-234-5286