

CVap®

CAC503

CVap® Cook & Hold Oven Half size, under counter model with fan 8000 Series Electronic Control

General Specifications

- CVap cook & hold ovens are designed for high-yield meat roasting, as well as steaming, low-temp baking, and more.

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

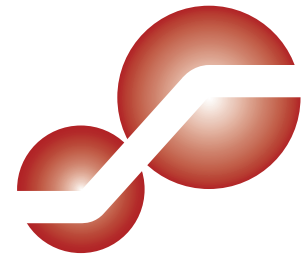
- Patented Controlled Vapor Technology (U.S. patent #5,494,690) establishes that the water vapor content in the unit is the same as that of the food. This unique process cooks food fast, produces high yield and precise control of internal food temperatures.
- Microprocessor allows simple push-button 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.
- 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.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.



CAC503

Functions: Cook & Hold

Capacity: 4 Half Sheet Pans
18" x 13" x 1.25"
(457mm x 330mm x 32mm)
4 Steam Table Pans
12" x 20" x 2.5"
305mm x 508mm x 64mm)
8 Half Steam Table Pans
5x1/1 Gastronorm Pans



Winston Industries, LLC.

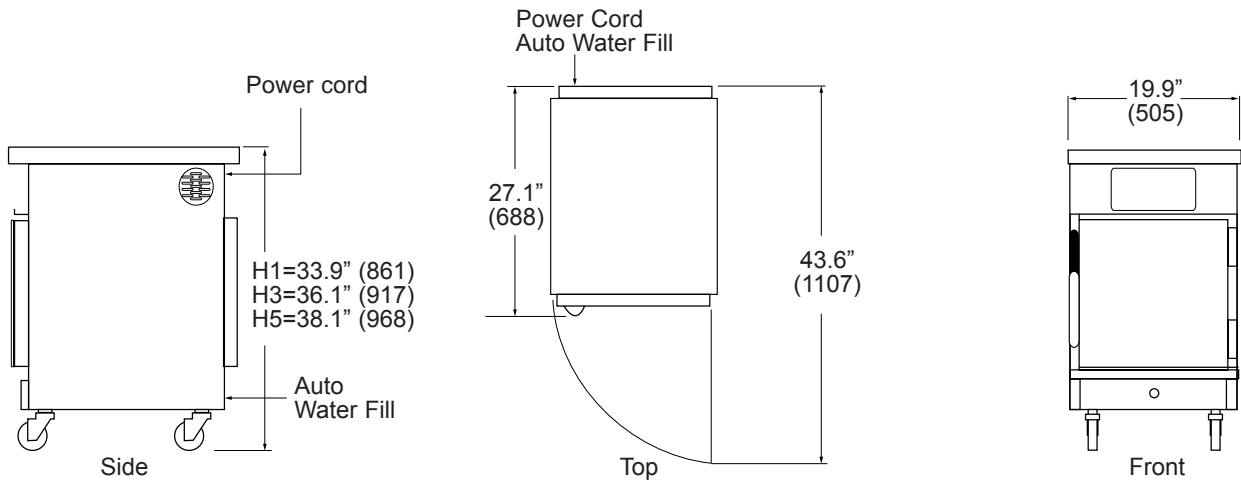


Winston Products International, Ltd.



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CVap® Cook & Hold oven
 Half size, under counter model with fan
 8000 Series Electronic Control

Buy Winston Service Parts
 Online!
 Factory direct at
www.winstonind.com



Drawings not to scale

Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA Plug Type
4 Half SP 4 STP 8 Half STP 5x1/1 GP	H1 =33.9" (859) H3 =36.0" (914) H5 =38.1" (968) W =19.9" (505) D = 27.1" (688) DP=29.0" (737)	US/Canada									
		208	60	1	12.7	2644	US 15 CAN 20	145 (66)	15.6 (0.44)	100	6-15P United States
		International									
		230*	50	1	11.5	2644	20	w/skid 170 (77)	NA	100	6-20P Canada

SP= Sheet Pan (18"x13"x1.25") • STP=Steam Table Pan (12"x20"x2.5") • GP=Gastronorm Pan • H1=Height w/1" wheels • H3=Height w/3" casters • H5=Height w/5" casters • DP=Depth w/pass thru

Short Form Specs

Shall be Winston CVap cook & hold oven model CAC503 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" (89mm) centers) are supplied (4 pairs).

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" (51mm) clearance on sides, particularly around ventilation holes. Install with supplied legs or casters. Refer to use & care manual for specific installation instructions.

Generally this appliance 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" (2134mm) power (minimum) cord and plug.

Load limit: 65 lbs. (29.25 kg) per rack support (pair).

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.

Model

CAC503

Description

CVap cook & hold oven, auto fill

Customer should specify the following when ordering:

- 1. Voltage preference (208V).**
* Inquire about additional international voltages available.
- 2. Hinge preference (left or right) (no additional cost).**
- 3. Wheel or caster preference (no additional cost).**
- 3. Any added options or optional items.**

Options

Hinging
Casters/wheels

Specify left hand or right hand hinge.
Choice of 1" (25mm) wheels, 3" (76mm) casters, or 5" (127mm) casters.

Window
Pass Thru
Pass Thru/Window
Silver Edition
Gold Edition

Window in door.
Second door on back of cabinet.
Second door on back of cabinet, window in both doors.
Silver Edition, 2-channel controls (standard)
Gold Edition, 6-channel controls, HACCP recall system. (available with or without food probe).
Platinum Edition, 6-channel controls, HACCP recall system, food probe, NDP Gateway, Kitchen Data Suite software.

Platinum Edition

Extended Warranty

Adds parts and labor warranty coverage for one additional year.

Optional Items

PS2192/12
PS2428
PS2429
PS2696

Scale Kleen™ packets (12 pack)
Stack kit w/air space, heavy duty
External water filter for auto water fill
Mobile water removal system

Options and optional items available for an additional cost.

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