

CVap®

CAC507 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 temperature baking, and more.

When the cook cycle is complete, unit 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.

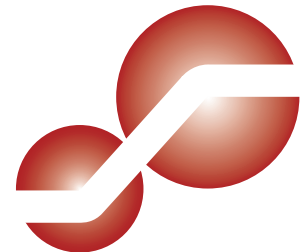


CAC507

(shown with optional window)

Functions: Cook & Hold

Capacity: 4 Sheet Pans
18" x 26" x 1.25"
(457mm x 660mm x 32mm)
8 Steam Table Pans
12" x 20" x 2.5"
(305mm x 508mm x 64mm)
4x2/1 Gastronorm Pans
8x1/1 Gastronorm Pans



Winston Industries, LLC.



Winston Products International, Ltd.



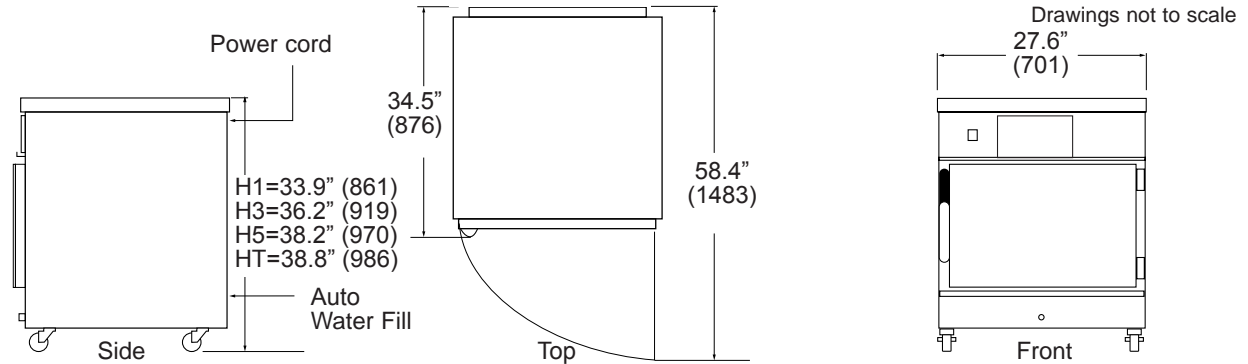
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Power Cord
Auto Water Fill

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



Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA Plug Type	
4 SP	H1= 33.9" (861)	US/Canada										
8 STP	H3= 36.1" (919)	208	60	1	24.0	4990	30	215 (98)	C1.3 = 26.6 (0.75) C5 = 30.1 (0.85)	100	 6-30P	
4 x 2/1 GP	H5= 38.2" (970)	240	60	1	21.1	4990	30	w/skid 240 (109)				
8 x 1/1 GP	HT= 38.8" (986)								International			
	W= 27.6" (701)	230*	50	1	23.3	5365	30	w/skid 240 (109)	w/skid call factory	N/A		
	WT= 29.5" (749)											
	D= 34.5" (876)											
	DT= 37.6" (955)											
	DP= 36.4" (925)											

SP= Sheet Pan (18"x26"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 • HT=Height w/bumper guards • WT=Width w/ bumper guard • DT=Depth w/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 rack supports (on 3.5" (89mm) 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" (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) (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.

Model

CAC507

Description

CVap cook & hold oven, auto fill

Customer should specify the following when ordering:

1. Electrical preference (208V or 240V (no additional cost).
* Inquire about additional international voltages available.
2. Hinge preference (left or right) (no additional cost).
3. Wheel or caster preference (no additional cost).
4. Any added options or optional items.

Options

Hinging	Specify left hand or right hand hinge.
Casters/wheels	Choice of 1" (25mm) wheels, or 3" (76mm) or 5" (127mm) casters.
Pass Thru	Second door on back of oven
Window	Window in door.
Pass Thru/Windows	Second door on back of oven, windows in both doors.
Silver Edition	Silver Edition, 2-channel controls (standard)
Gold Edition	Gold Edition, 6-channel controls, HACCP recall system. (with or without food temperature probe).
Platinum Edition	Platinum Edition, 6-channel controls, HACCP recall system, food temperature probe, NDP Gateway, Kitchen Data Suite software.
Bumper Guard	Full-perimeter bumpers with 5" (127mm) casters (2 locking)
Extended Warranty	Adds parts and labor warranty coverage for one additional year.

Optional Items

PS2078	Stack kit w/air space, heavy duty
PS2090	Leg and shelf kit
PS2192/12	ScaleKleen™ packets (12 pack)
PS2206/4	Wire rack/tray (4-pack)
PS2429	External water filter for auto water fill
PS2696	Mobile water removal system

Included Accessories

PS2206	Chrome wire oven racks (set of two)
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Options and optional items available for an additional cost.

Winston Industries, LLC. Winston Products International, Ltd.

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