

CVap®



CAC522

CVap® Cook & Hold Oven

Full size model with fan

8000 Series electronic control

General Specifications

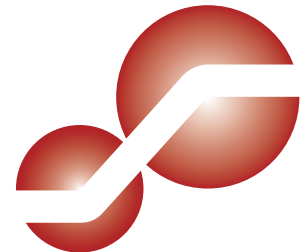
- CVap cook & hold ovens are designed for high-yield meat roasting, as well as steaming, low temperature baking, and more.

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.

Functions: Cook & Hold

Capacity: 14 Sheet Pans
18" x 26" x 1.25"
(457mm x 660 x 32mm)
28 Steam Table Pans
12" x 20" x 2.5"
(305mm x 508mm x 64mm)
14x2/1 Gastronorm pans
28x1/1 Gastronorm Pans



Winston Industries, LLC.



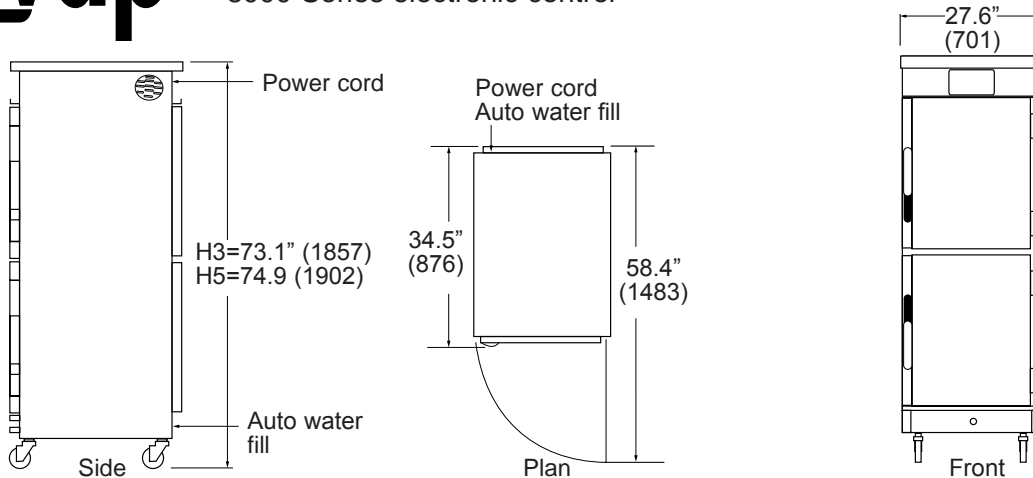
Winston Products International, Ltd.



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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
14 SP	H3= 73.1" (1857)	US/Canada									
28 STP	H5= 74.9" (1902)	208	60	1	37.4	7779	50	410 (187)	60.0 (1.7)	100	 1 Ph/50 Amp
14x2/1 GP	HT= 75.7" (1923)	208	60	3	23.7	7779	30				
28x1/1 GP	W= 27.6" (701)	240	60	1	32.4	7779	50				
	WT=29.5" (749)										 3 Ph/30 Amp
	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 • H3=Height w/3" casters • H5=Height w/5" casters • HT=Height w/bumper guard • 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 CAC522 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 (14 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 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 support.

Warranty

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

Model

CAC522

Description

CVap cook & hold oven, auto fill

Customer should specify the following when ordering:

1. Hinge preference (left or right) (no additional cost).
2. Caster preference (no additional cost).
3. Any added options or accessories.

Options

Hinging	Specify left hand or right hand hinge.
Casters	Choice of 3" (76mm) or 5" (127mm) casters.
Pass thru	Adds second pair of doors on back of unit.
Window	Adds window to the doors.
Pass thru/windows	Adds second pair of door on back of unit, and windows in all four doors.
Silver Edition	Silver Edition, 2-channel controls (standard)
Gold Edition	Gold Edition, 6-channel controls, HACCP recall system (available 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

PS2192/12	ScaleKleen™ packets (12 pack)
PS2206/4	Wire rack/tray (4 pack)
PS2351	11" (279mm) Top cover extension
PS2429	External water filter for auto water fill
PS2553	8.5" (216mm) Top cover extension
PS2696	Mobile water removal system

Included Accessories

PS2206 Oven racks (set of 4)

Options and optional items available for an additional cost.

Winston Industries, LLC.



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Specifications subject to change without notice.

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