

# CVap®

## CAT522 CVap® Therm & Hold High Production Cabinet Full size model with fan

8000 Series, 8 Channel Electronic Control



### General Specifications

- Exclusive patented Controlled Vapor Technology (U.S. patent # 5,494,690) establishes that the water vapor content in the cabinet is the same as that of the food. This process gently reheats/cooks food to the highest yield and desired doneness temperatures every time.
- Easy-to-use controls. Simply select one of eight factory preprogrammed retherm and hold cycles. Each channel can be adjusted to fit your exact time and temperature need. The cabinet automatically holds food precisely at FDA-recommended temperatures and times. The control never needs calibration.
- Built to last with quality craftsmanship, high grade corrosive-resistant stainless steel, and full perimeter high-temp mineral fiber insulation on top, sides and doors.
- High production cabinet designed for fast retherm and serve applications.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.

**Functions:** Retherm and cook

**Capacity:** 14 Sheet Pans  
18" x 26" x 1.25"  
(457mm x 660mm x 32mm)  
28 Steam Table Pans  
12" x 20" x 2.5"  
(305mm x 508mm x 64mm)

**Menu Application** Retherm/cook precooked, packaged meals non-packaged foods, vacuum-packed bags and à la carte food items. Applicable for textures of moist to crisp, developing a crisp texture of breaded, battered, and bake-able products. Use for steaming, browning, and baking applications of vegetables, starches, and proteins.

**Segment Application** Schools, institutions, business & industry, and QSR's.



Winston Industries, LLC.



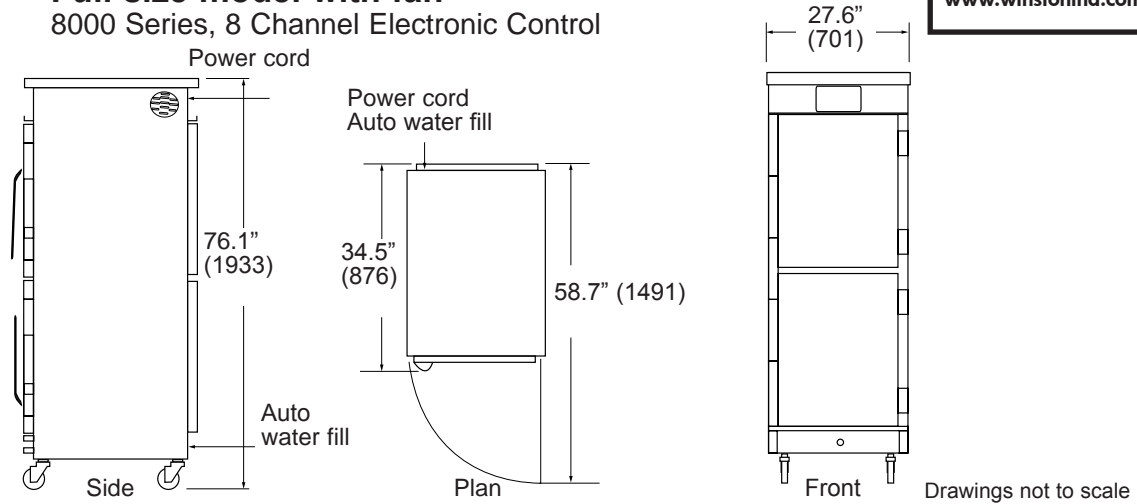
Winston Products International, Ltd.



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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 28 STP	H =76.1" (1933) W =27.6" (701) D =34.5" (876)	<b>US/Canada</b>									
		208	60	3	33.7	11215	50	w/skid 410 (187)	60.0 (1.7)	100	
		240	60	3	29.2	11215					
<b>International</b>											15-50P
Not available for the international market at this time.											US/Canada

SP=Sheet Pan • STP=Steam Table Pan (12"x20"x2.5") • H=Height w/5" casters

## Short Form Specs

Shall be Winston CVap therm & hold cabinet, Model CAT522, for reheating and serving precooked foods. Utilizes Controlled Vapor Technology (U.S. Patent #5,495,690) as a method and apparatus for reheating and holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

## Construction

**Materials:** To be commercial and institutional grade stainless steel to provide ease of cleaning and long service life with reasonable use and care.

**Rack supports:** Adjustable, normally spaced 3.5" (89 mm), to receive 14 sheet pans or 28 steam table pans. Removable for easy cleaning.

**Doors:** Field reversible hinges allow door lift off to facilitate cleaning. Magnetic door latch.

**Casters:** 5" (127mm), includes 2 locking, 2 non-locking, heavy duty, non-marking.

**Insulation:** Full-perimeter high-temp mineral fiber.

**Controller:** Computerized processor control with eight preprogrammed retherm

cycles which can be operator-adjusted to precise temperature, food texture, and time. Will automatically hold if required.

**Water fill:** Optional use automatic water fill system includes a saddle valve and 1/4" (6mm) flexible tubing kit. Connection located at lower left back of cabinet. 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.

## 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

CAT522

## Description

CVap therm & hold, fan, auto fill

Customer should specify the following when ordering:

1. **Electrical preference (208V or 240V) (no additional cost).**
2. **Hinge preference (left or right) (no additional cost).**
3. **Caster or leg preference (no additional cost).**
4. **Any added options or optional items.**

## Options

Hinging Casters/Legs	Specify left hand or right hand hinge. Choice of 5" (127mm) casters, or 4" (102mm) or 6" (152mm) legs.
Silver Edition Windows Transport	Silver Edition controls, 8-channel control (standard) Adds a window to each door. Adds bumper guard base, cord wrap, and evaporator cover.
Bumper Guard Assembly	Full-perimeter bumpers with 5" (127mm) casters (2 non-locking, 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 (4 pack)
PS2206-14	Wire rack, chrome (14-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 dolly

Options and optional items available for an additional cost.

Winston Industries, LLC. Winston Products International, Ltd.

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Specifications subject to change without notice.