

CVap®



CAT529 CVap® Therm & Hold Cabinet with racks

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 unique process gently reheats/cooks food to the highest yield and desired doneness temperatures.
- 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 construction and full perimeter high-temp mineral fiber insulation.
- Accommodates meal baskets for easy transporting and handling of meals from packaging to freezer to refrigeration to retherm location and serving line.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.

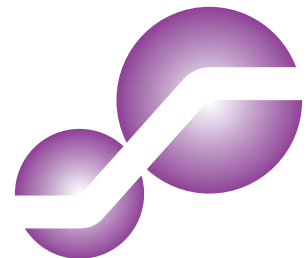
Menu Application Retherm/cook precooked, packaged or non-packaged foods, vacuum-packed bags and à la carte items. Applicable for textures of moist to crisp, developing a crisp texture of breaded, battered, and bake-able products. Use for steaming, browning, and baking applications of vegetables, starches,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

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

Functions: Retherm and hold

Capacity:

- 28 10-meal AW baskets
Basket size 13-3/8"x25-7/8"x2-5/8"
(340mm x 657mm x 67mm)
- 28 Speedline AN wire baskets
Basket size 13-3/8"x20-3/4"x2-5/8"
(340mm x 527mm x 67mm)
- 12 Speedline AD wire baskets
Basket size 13-3/8"x20-3/4"x4-1/2"
(340mm x 527mm x 114mm)
- 14 Sheet Pans
18" x 26" x 1-1/4"
(457mm x 660mm x 32mm)
- 28 Steam Table Pans
12" x 20" x 2-1/2"
(305mm x 508mm x 64mm)



Winston Industries, LLC.



Winston Products International, Ltd.

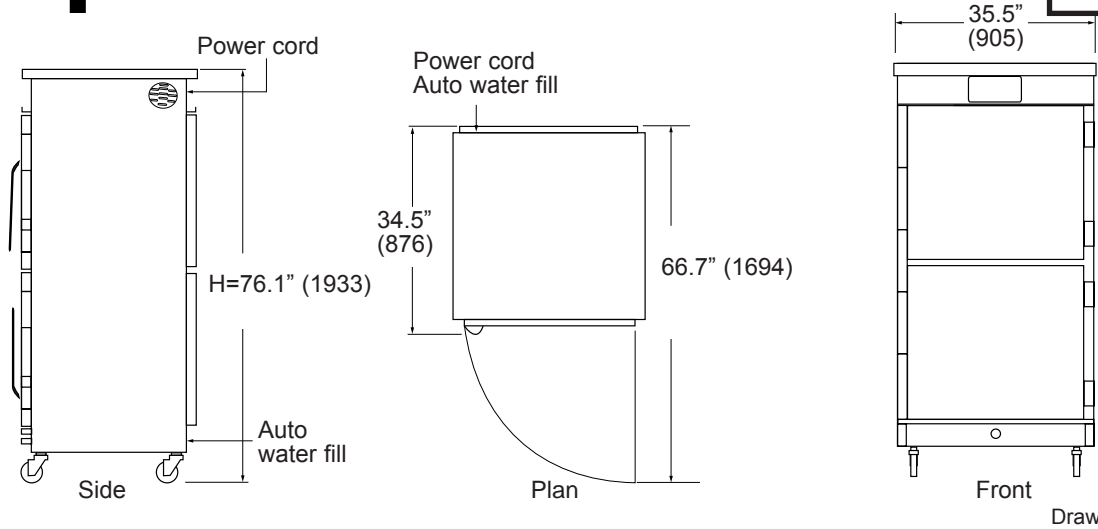


CAT529 CVap[®] Therm & Hold Cabinet

Full size model with fan

8000 Series, 7 Channel 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
US/Canada											
28 AW MB 28 AN MB 12 AD SLB 28 STP 14 SP	H =76.1" (1933)	208	60	3	33.7	11215	50	450 (203)	70.4 (2.0)	100	15-50F
	W =35.5" (902)	240	60	3	29.2	11215					
International											
Not available for the international market at this time.											

MB=Wire Meal Basket • SP=Sheet Pan • STP=Steam Table Pan

Short Form Specs

Shall be Winston CVap therm & hold cabinet, Model CAT529, for reheating and holding 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 28 AW-meal baskets, 28 AN-meal baskets, 12 AD-SLB meal baskets, 28 steam table pans, or 14 sheet pans. Removable for easy cleaning.

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

Castors: 5" (127mm), includes two locking, two non-locking, heavy duty, non-marking.

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

Controller: Computerized processor control with eight pre-programmed 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 prevent 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 7' (213cm) (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

CAT529

Description

CVap therm & hold, 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. **Any added options or optional items.**
- Please contact factory for other pass-thru options.

Options

Hinging	Specify left hand or right hand hinge.
Bumper Guard	Full-perimeter bumpers with 5" (127mm) casters (2 locking).
Transport	Adds bumper guard base, cord wrap, and evaporator cover.
Extended Warranty	Adds parts and labor warranty coverage for one additional year.

Optional Items

PS2192-12	ScaleKleen [™] packets (12 pack)
PS2356	Tray - perforated HA CA 14 29
PS2429	External water filter for auto water fill
PS2696	Mobile water removal dolly

Options and optional items available for an additional cost.

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