

CVap®



CAT509 CVap® Therm & Hold Cabinet Half size model with fan

8000 Series, 8-Channel Electronic Control

General Specifications

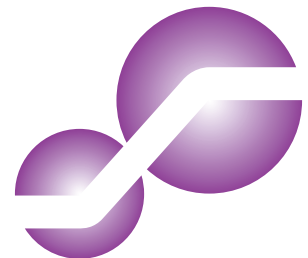
- Exclusive patented Controlled Vapor Technology (U.S. patent # 5,494,690) establishes that the water vapor content in the cabinet is the same as that of the food. This unique process gently reheats or cooks food to the highest yield and desired doneness temperatures every time.
- Easy-to-use controls. 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.
- 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 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.

Functions: Retherm and hold

Capacity: 5 Sheet Pans
18" x 26" x 1.25"
(457mm x 660mm x 32mm)
10 Steam Table Pans
12" x 20" x 2.5"
(305mm x 508mm x 64mm)
5x2/1 Gastronorm pans
10x1/1 Gastronorm Pans



Winston Industries, LLC.



Winston Products International, Ltd.

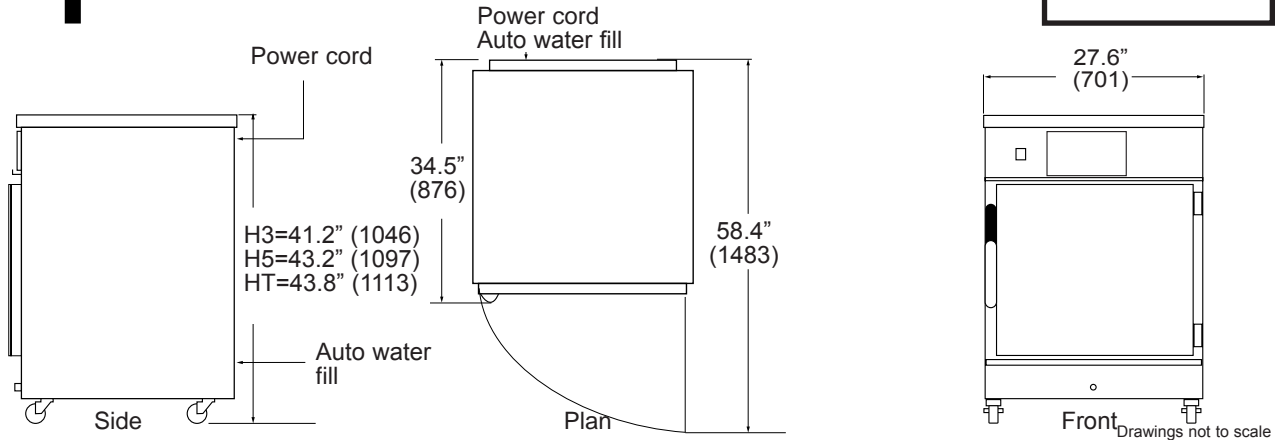




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Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA Plug Type
5 SP	H3= 41.1" (1046)	US/Canada									
10 STP	H5= 43.2" (1097)										
5 x 2/1 GP	HT= 43.8" (1113)	208	60	1	36.8	7655	50	235 (107)	C3=30.1 (0.85)	100	6-50P  US/Canada
10x1/1 GP	W= 27.6" (701)	208	60	3	23.7	7655	30		C5=32.2 (0.91)		
	WT=29.5" (749)	240	60	1	31.9	7655	50				15-30P  US/Canada
	D= 34.5" (876)	International									
	DT= 37.6" (955)	230*	50	1	33.3	7655	N/A	w/skid 260 (118)	w/skid call factory	N/A	

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/transport or bumper guard • WT=Width w/transport or bumper guard • DT=Depth w/transport or bumper guard

Short Form Specs

Shall be Winston CVap therm & hold cabinet, Model CAT509, 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 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 (5 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 either 3" (76mm) or 5" (127mm) casters, 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: 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

CAT509

Description

CVap therm & hold, fan, auto fill

Customer should specify the following when ordering:

1. Electrical voltage preference (no additional cost).
**Inquire about additional international voltages available.*
2. Hinge preference (left or right) (no additional cost).
3. Caster/Legs preference (no additional cost).
4. Any added options or optional items.

Options

Casters/wheels/legs	Choice 3" (76mm) or 5" (127mm) casters (2 locking), or 4" (102mm) or 6" (152mm) legs.
Window	Adds window to the door(s).
Silver Edition	Silver Edition controls, 8-channel control (standard).
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

PS2078	Stack kit w/air space, heavy duty
PS2124	Leg and shelf kit
PS2192/12	ScaleKleen™ packets (12 pack)
PS2206/6	Wire rack/tray (6 pack)
PS2429	External water filter for auto water fill
PS2696	Mobile water removal system

Options and optional items available for an additional cost.

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2345 Carton Drive • Louisville, KY 40299 USA • (800) 234-5286 • (502) 495-5400 • Fax: (502) 495-5458 • www.winstonind.com

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Specifications subject to change without notice.

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