

SPECIFICATIONS

Short Form Specs Winston CVap Cook & Hold Oven model CAC507 for roasting, cooking, and holding; 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). Forced convection quickly and efficiently transfers heat energy to food.

Construction

Control Computerized processor control with settings for doneness level, browning, cook and hold times, °F and °C button, and constant cook/hold cycle.

Capacity 4 Sheet Pan (18" x 26" x 1.25")
8 Steam Table Pan (12" x 20" x 2.5")
4 Gastronorm Pan 2/1
8 Gastronorm Pan 1/1

Weight Tolerance 65 lbs. (29.25 kg) per rack.

Electrical Supplied with 84" (2,134 mm) (minimum) power cord and plug.

Shelving Adjustable, wire racks (standard 3.5" (89 mm) centers (OC) adjustable to 1.75") are supplied (4 pairs). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table pans.

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. Full-perimeter insulation.

Doors Fully insulated stainless steel. Magnetic door latch.

Casters Includes two locking, two non-locking, heavy duty, non-marking.

Water Fill Optional connection 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. Evaporator capacity 3.5 gallons.

Installation Requirements Allow at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Allow at least 18" (457 mm) clearance from heat producing equipment, such as ovens or fryers. Generally this equipment 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. Unit must be installed at level.

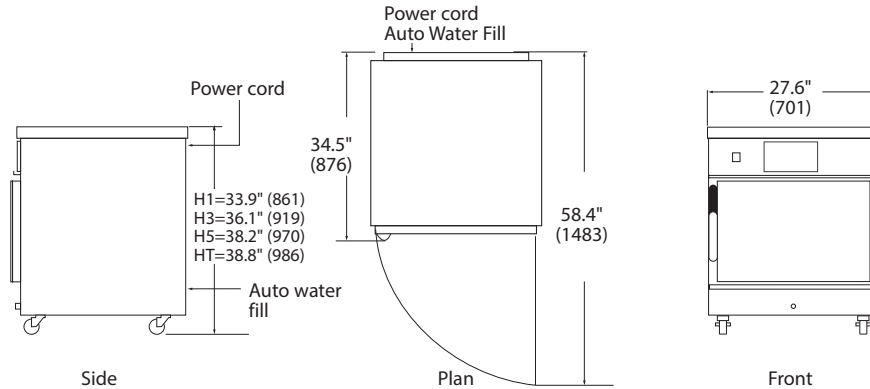


CAC507
CVap Cook & Hold Oven
8000 Series Electronic Controls

**HALF SIZE UNDER COUNTER MODEL
WITH FAN (SHOWN)**



Performs a wide variety of applications and techniques, including CVap® Staging, roasting, poaching, braising, low-temp steaming, bagless sous vide, baking, and more!



Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
US / CANADA									
4 SP	H1= 33.9" (861)	208	60	1	24.5	5094	US 6-30P	240 (109)	C1,3- 26.6 (0.75) C5= 30.01 (0.85)
8 STP	H3= 36.1" (919)						⊕		
4 GP 2/1	H5= 38.2" (970)	240	60	1	21.2	5094	CAN 6-30P	240 (109)	C1,3- 26.6 (0.75) C5= 30.01 (0.85)
8 GP 1/1	HT= 38.8" (986)						⊕		
INTERNATIONAL									
	W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925)	230*	50	1	23.3	5365	NA	240 (109)	call factory

SP= Sheet Pan (18" x 26" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • GP= Gastronorm Pan • H1=Height w/1" wheels • H3= Height w/3" casters
H5= Height w/5" casters • HT= Height w/transport or bumper guards • WT= Width w/ transport or bumper guard • DT= Depth w/ bumper guard • DP= Depth w/pass thru

CONTROLLED VAPOR TECHNOLOGY (U.S. patent #5,494,690) establishes that the water vapor content in the oven is the same as that of the food. This unique process cooks food fast, produces high yield and precise control of internal food temperatures.

EASY-TO-USE CONTROLS allow 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, removable side racks, and digital readout.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, when the cook cycle is complete, oven will automatically switch to hold mode. Hold your menu items at just-cooked quality and precise serving temperatures for extended times.

INDUSTRY COMPLIANT, CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.

WARRANTY. Limited one year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage preference: 208V or 240V.
**Inquire about international voltages and availability.*
2. Hinge preference: Left or right hand hinge
3. Casters: 3" (76 mm) casters
4. Controller: Silver Edition, 2-channel control

Optional (Additional cost):

1. 1" (25 mm) wheels
2. 5" (127mm) casters
3. 4" (102 mm) legs
4. 6"(152 mm) legs
5. Window: Window in doors
6. Pass thru: Second door on back of oven
7. Pass thru/Window: Second door on oven back, windows in all doors
8. Controller: Gold Edition, programmable, 6-channel control
9. Bumper guard: Full-perimeter bumpers with 5" (127 mm) casters
10. Transport package
11. Locking handle
12. Cord wrap
13. Reinforced top
14. Extended warranty

Included Accessories (No additional cost):

- (2) Chrome wire rack

Accessories & Supplies (Additional cost)

PS2078 Stack kit w/air space	PS2429 External water filter
PS2090 Leg and shelf kit	PS2696 Mobile water removal system
PS2206-4 Wire rack, chrome (Qty 4)	PS2938-4 Wire rack, SS (Qty 4)
PS2206-5 Wire rack, chrome (Qty 5)	PS2938-5 Wire rack, SS (Qty 5)
PS3145 Winston smoker box	

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