

**SPECIFICATIONS**

**Short Form Specs** Shall be Winston CVap Cook & Hold Oven model CAC503 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). Forced convection quickly and efficiently transfers heat energy to food.

**Construction**

<b>Control</b>	Computerized processor control with settings for doneness level, browning, cook and hold times, °F and °C button, and constant cook or hold cycle.
<b>Capacity</b>	4 Half Sheet Pan (18" x 13" x 1.25") 4 Steam Table Pan (12" x 20" x 2.5") 8 Half Steam Table Pan (12" x 10" x 2.5") 5 Gastronorm Pan 1/1
<b>Weight Tolerance</b>	65 lbs. (29.25 kg) per rack.
<b>Electrical</b>	Supplied with 84" (2,134 mm) (minimum) power cord and plug.
<b>Shelving</b>	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.
<b>Materials</b>	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.
<b>Doors</b>	Fully insulated stainless steel. Magnetic door latch.
<b>Casters</b>	Includes two locking, two non-locking, heavy duty, non-marking.
<b>Water Fill</b>	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.
<b>Installation Requirements</b>	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.

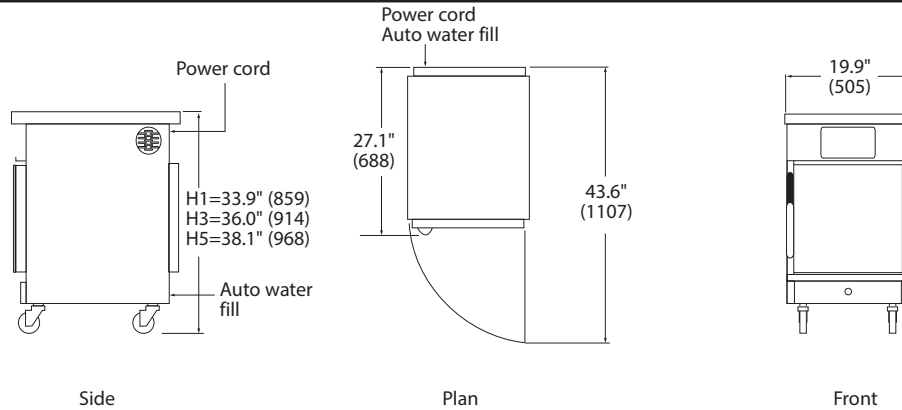


**CAC503**  
CVap Cook & Hold Oven  
8000 Series Electronic Controls

**HALF SIZE MODEL (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	
4 Half SP	H1= 33.9" (859)	208	60	1	12.8	2666	US / CANADA		170 (77)	15.6 (0.44)
4 STP	H3= 36.1" (914)						US 6-20P			
8 Half STP	H5= 38.1" (968)	240	60	1	11.1	2666	INTERNATIONAL		170 (77)	call factory
5 GP 1/1	W= 19.9" (505) D= 27.1" (688) DP= 29" (737)						CAN 6-20P			
		230*	50	1	11.5	2644	N/A			

Half SP= Half Sheet Pan (18" x 13" 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 • 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** 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, 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, NSF, and others.

**WARRANTY**. Limited one year warranty. 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/Wheels: 3" (76 mm) casters
4. Controller: Silver Edition, 2-channel control

**Optional** (Additional cost):

1. 1" (25 mm) casters
2. 5" (127 mm) casters
3. 4" (102 mm) legs
4. 6" (152 mm) legs
5. Window: Window in doors
6. Pass thru: Second pair of doors on back of cabinet
7. Pass thru/Window: Second pair of doors on back of cabinet, windows in all doors
8. Controller: Gold Edition, programmable, 6-channel control.
9. Locking handle
10. Cord wrap
11. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
12. Automatic water fill system
13. Extended warranty

**Accessories & Supplies** (Additional cost):

- PS2428 Stack kit w/air space, heavy duty
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS2935-2 Wire rack support, SS (Qty.2)
- PS3145 Winston Smoker Box

**BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**

Factory direct at [winstonind.com/buyparts](http://winstonind.com/buyparts)