

SPECIFICATIONS

Short Form Specs

Winston CVap Thermalizer Oven, Model CAT507, for reheating and serving precooked foods. Utilizes Controlled Vapor Technology (U.S. Patent #5,494,690) 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

Control

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.

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

Weight Tolerance

65 lbs. (29.25 kg) per rack.

Electrical

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

Shelving

Adjustable rack supports (to hold 4" (102 mm) or 6" (152 mm) steam table pans) 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.

Doors

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

Casters

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

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.

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.



CAT507
CVAP THERMALIZER OVEN
8000 Series, 8-Channel Electronic Controls

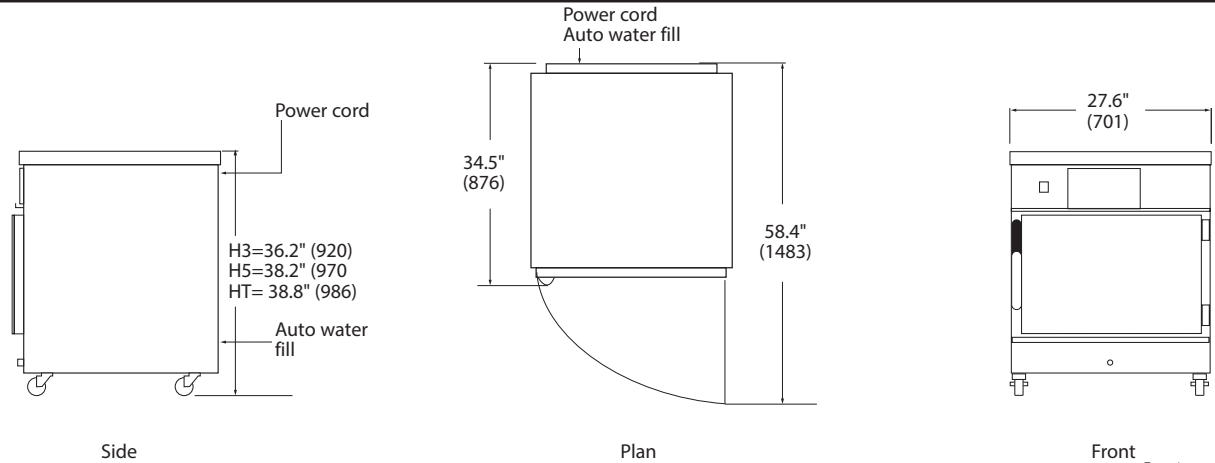
**HALF SIZE MODEL
WITH FAN (SHOWN)**



CVap® Thermalizer Ovens are designed to perform a wide variety of applications, including retherming or cooking of pre-cooked, packaged meals, non-packaged foods, vacuum-packed bags and à la carte food items. Ideal for all textures, from moist to crisp. Use to steam, brown, or bake vegetables, starches, and proteins.

JOB

ITEM#



| capacity | size in (mm) | volts | hertz | ph | amps | watts | nema | ship wt. lb (kg) | ship cube |
|-------------|-----------------|---------------|-------|----|------|-------|--------|------------------|------------------------------------|
| US / CANADA | | | | | | | | | |
| 4 SP | H3= 36.2" (920) | 208 | 60 | 1 | 36.0 | 7503 | 6-50P | 260 (118) | C3= 30.1 (0.81) C5= 32.2 (0.91) |
| 8 STP | H5= 38.2" (970) | 208 | 60 | 3 | 20.8 | 7503 | 15-30P | | |
| 4 GP 2/1 | HT= 38.8" (986) | | | | | | 6-50P | | |
| | W= 27.6" (701) | 240 | 60 | 1 | 31.2 | 7503 | 6-50P | | |
| | WT= 29.5" (749) | INTERNATIONAL | | | | | | | |
| | D= 34.5" (876) | 230* | 50/60 | 1 | 33.3 | 7655 | N/A | 260 (118) | N/A |
| | DT= 37.6" (955) | | | | | | | | |

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

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 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 oven automatically holds food precisely at FDA-recommended temperatures and times. The control never needs calibration.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP, high grade stainless steel construction, and full insulation on top, sides, and doors.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, 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. Caster or Leg preference: Choice of 3" (76 mm) casters, 5" (127 mm) casters, or 6" (76 mm) legs
4. Controller: Silver Edition, 8-channel control

Optional (Additional cost):

1. Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (two locking, two non-locking)
2. Transport: Adds bumper guard base, cord wrap, and evaporator cover
3. Extended Warranty: Adds parts and labor warranty coverage for one additional year
4. Added accessories or supplies

Accessories & Supplies (Additional cost):

- PS2078 Stack kit w/air space, heavy duty
- PS2124 Leg and shelf kit
- PS2206-4 Wire rack/tray (4-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system

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