

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

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



CAC503
CVap Cook & Hold Oven
8000 Series Electronic Controls

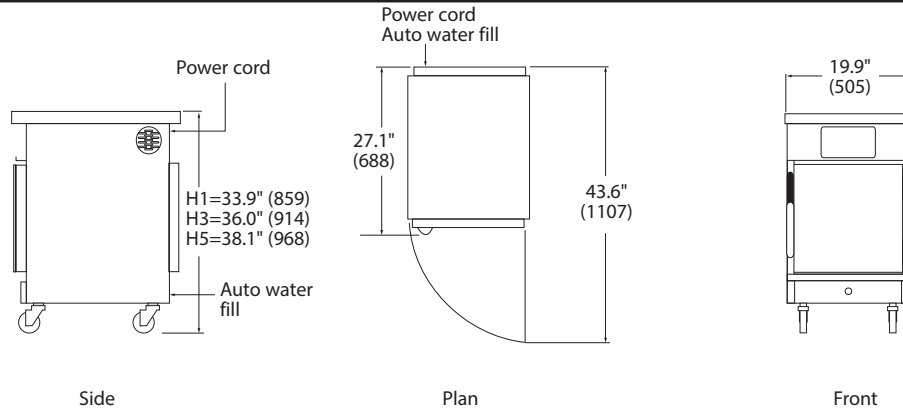
HALF SIZE MODEL (SHOWN)





CVap® Cook & Hold Ovens are designed to perform a wide variety of applications and techniques, including cooking and staging, poaching, braising, low-temp steaming, bagless sous vide, confit, low-temp baking, and more.

JOB

ITEM#



Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
4 Half SP 4 STP 8 Half STP 5 GP 1/1	H1= 33.9" (859) H3= 36.1" (914) H5= 38.1" (968) W= 19.9" (505) D= 27.1" (688) DP= 29" (737)	US / CANADA							
		208	60	1	12.8	2666	US 6-20P 	170 (77)	15.6 (0.44)
		240	60	1	11.1	2666	CAN 6-20P 		
INTERNATIONAL								170 (77)	call factory
		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. Hinge Preference: Left or right hand hinge.
2. Casters/Wheels: Choice of 3" (76 mm) casters or 5" (127 mm) casters.
3. Controller: Silver Edition, 2-channel control.
**Inquire about international voltages and availability.*

Optional (Additional cost):

1. 1" (25.4 mm) wheels
2. Window: Window in door.
3. Pass Thru: Second door on back of oven.
4. Pass Thru/Window: Second door on back of oven, and windows in all doors.
5. Controller: Gold Edition, programmable, 6-channel control
6. Door lock
7. Cord wrap
8. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
9. Added accessories or supplies.

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
- PS2935-1 Wire rack support, SS
- PS2935-10 Wire rack support, SS (10 pk)
- PS3145 Winston Smoker Box

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