



## CA8522 CVAP® THERMALIZER OVEN

### EXCLUSIVE TECHNOLOGY

Patented 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

Push button operation allows you to select the environment most appropriate to your type of food. Maximum oven temperature range is 350° F (177° C), with a food temperature range of 90 to 200° F (32 to 93° C). Control never needs calibration.

### DURABLE

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, lift-off doors, removable side racks, and digital readout.

### BETTER CONTROL OF FOOD QUALITY

This model features eight pre-programmed channels, capable of creating a variety of food environments, from moist to crisp. Each channel can automatically switch from a cook to a hold mode, holding foods at just-cooked quality. Channels may also be operator-programmed to create a customized menu.

### INDUSTRY COMPLIANT

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



**CA8522**  
**CVAP® THERMALIZER OVEN**  
**FULL SIZE**  
**MODEL WITH FAN**  
8 Channel Programmable Control

*CVap® Thermalizer Ovens are designed for steaming, baking, retherming, and high yield cooking.*



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Specifications subject to change without notice.

JOB

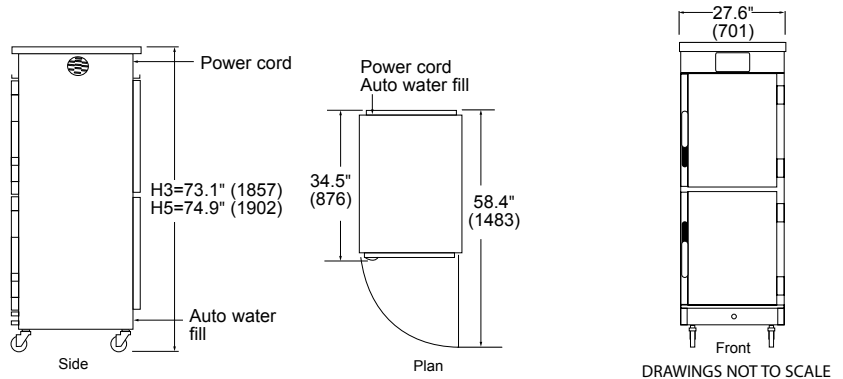
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## CA8522 CVAP® THERMALIZER OVEN

### FULL SIZE MODEL WITH FAN

8 Channel Programmable Control



capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
14 SP	H3= 73.1" (1857)	208	60	1	37.1	7716	US / CANADA		60.0 (1.7)
28 STP	H5= 74.9" (1902)						US 6-50P	410 (186)	
14 GP 2/1	HT= 75.7" (1923)						US 15-30P		
28 GP 1/1	W= 27.6" (701)	240	60	1	32.2	7716	CAN 15-30P		
	WT= 29.5" (749)	INTERNATIONAL							
	D= 34.5" (876)	<i>NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME</i>							
	DT= 37.6" (955)								
	DP= 36.4" (925)								

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 guard  
WT= Width w/transport base or bumper guard • DT= Depth w/transport base or bumper guard • DP=Depth w/pass thru.

### SHORT FORM SPECS

Shall be Winston CVap Thermalizer Oven model CA8522 with 8 channel control for steaming, baking, retherming, and high yield, cooking; 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)) and specify surface texture, from moist to crisp.

### 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" centers) are supplied (14 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 2 locking, 2 non-locking, heavy duty, non-marking.

**INSULATION:** Full-perimeter.

**CONTROLLER:** Computerized control with eight pre-programmed and field programmable channels. Allows food temperatures from 90 to 200°F (32 to 93° C), and food texture from moist to crisp.

**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 at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied casters or legs. Refer to owner's manual for specific installation instructions. 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.

**ELECTRICAL:** Supplied with 84" (2134 mm) (minimum) power cord and plug.

**LOAD LIMIT:** 65 lbs. (29.25 kg) per rack support (pair).

### WARRANTY

Limited 1 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. Electrical preference: 208 or 240 volt, single or three phase.
2. Hinge preference: Left or right hand hinge.
3. Caster/Leg preference: Choice of 3" (76 mm) casters, 5" (127 mm) casters or 6" (152 mm) legs.

#### OPTIONAL (ADDITIONAL COST):

1. Pass Thru: Second pair of doors on back of cabinet.
2. Pass thru/Window: Second pair of doors on back of cabinet, and windows in all doors.
3. Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 non-locking).
4. Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles.
5. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
6. Added accessories or supplies.

#### ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2206-4	Wire rack/tray (4 pack)
PS2206-14	Wire rack/tray (14 pack)
PS2429	External water filter for auto water fill
PS2980-1	Additional rack supports, wire, stainless (2)
PS2980-28	Additional rack supports, wire, stainless (28)

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

**FACTORY DIRECT AT [WWW.WINSTONINDUSTRIES.COM](http://WWW.WINSTONINDUSTRIES.COM)**



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DOC080401A rev10 | nr 3.24.15