



CAC507/ HA4507 CVAP® COOK & HOLD/HOLDING CABINET

EXCLUSIVE TECHNOLOGY

Exclusive 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 gently reheats or cooks food to the highest yield and desired doneness temperatures every time.

EASY-TO-USE CONTROLS

Holding cabinet features electronic differential controls that are easy to understand and reliable. Never requires field calibration. Food Temp dial allows precise control of food temperature from 90 to 180° F (32 to 82° C). Food Texture dial maintains just-cooked texture with settings labeled proof, very moist, firm moist, and crisp. Cook & Hold microprocessor 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.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction and full insulation on top, sides, and doors.

INDUSTRY COMPLIANT

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



**CAC507/HA4507 STACKED PAIR
CVAP® COOK & HOLD/HOLDING
HALF SIZE STACKED PAIR WITH FAN
8000 Series Electronic Control**

CVap® Cook & Hold Ovens are designed to perform a wide variety of applications and techniques, including cooking & staging, poaching, braising, low-temp steaming, bagless sous vide, confit, low-temp baking, and more. CVap® Holding Cabinets are designed for high-quality holding of a wide variety of menu items for an extended times. They can be used for proofing, holding, and serving.



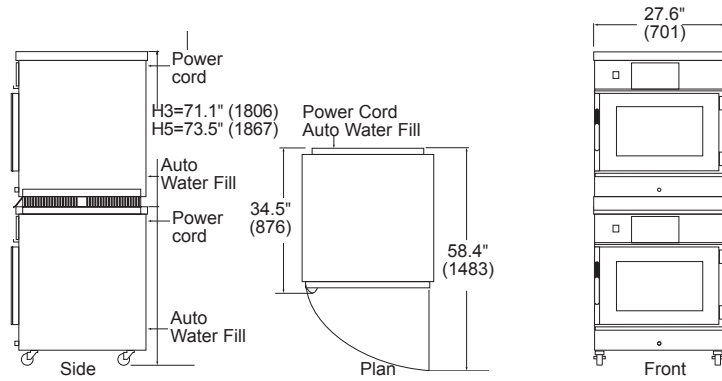
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Specifications subject to change without notice.

JOB

ITEM#



**CAC507/HA4507 STACKED PAIR
CVAP® COOK & HOLD/HOLDING
HALF SIZE STACKED PAIR WITH FAN**
8000 Series, 8 - Channel Electronic Control



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube						
CAC507 4 SP 8 STP 4 GP 2/1 8 GP 1/1	H3= 36.1" (919) H5= 38.2" (970) W= 27.6" (701) D= 34.5" (876) DP= 36.4" (925)	US / CANADA													
		208	60	1	24.0	4990	US 6-30P	240 (109)	call factory						
		240	60	1	21.1	4990	CAN 6-30P								
INTERNATIONAL								230*	50	1	23.3	5365	N/A	240 (109)	call factory

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
HA4507 4 STP 8 STP 4 GP 2/1	H3= 36.2" (919) H5= 38.2" (970) W= 27.6" (701) D= 34.5" (876) DP= 36.4" (925)	US / CANADA							
		120	60	1	19.3	2320	US 5-20P+ CAN 5-30P	235 (107)	call factory
		INTERNATIONAL							
		230*	50/60	1	10.1	2320	N/A	235 (107)	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 • DP= Depth w/pass thru

SHORT FORM SPECS

Shall be Winston CVap Cook & Hold Oven model CAC507 and CVap Holding Cabinet, model HA4507, stacked pair, for cooking 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

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 SUPPORTS: Adjustable rack supports (on 3.5" (89 mm) centers) are supplied (9 pairs). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table pans. Removable for easy cleaning.

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

CASTERS: 2 locking, 2 non-locking, heavy duty, non-marking.

INSULATION: Full-perimeter.

CONTROLLER: Cook & Hold - Computerized processor control with settings for doneness level, browning, cook and hold times, °F and °C button, and constant cook/hold cycle. Holding Cabinet - Electronic differential control with dials labeled Food Temperature and Food Texture.

WATER FILL: Holding Cabinet - Operated manually. Cook & Hold Oven-Connect to potable water supply through saddle valve and tubing

kit (supplied). Both units - Low mineral potable water is recommended, otherwise use deionizer / demineralizer to minimize corrosive damage.

VENTILATION: Allow 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied, wheels, casters or legs. Refer to owner's manual for specific installation instructions. Generally this equipment doesn't 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. †Tested in accordance with UL 197 at the rated voltage, hertz, and phase. The input average current did not exceed the allowable amperage for the circuit listed.

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

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.

See Price List for full listing of available configurations, accessories and supplies.
*Inquire about availability of additional international voltages.

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