



## CAT507/ CAT509 CVAP® THERMALIZER OVENS

### 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

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.

### DURABLE

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

### CONFIGURATION/CAPACITY

Stacked configuration provides two separate, independently controlled cooking environments. This enables the operator to prepare foods for different textures, simultaneously.

### INDUSTRY COMPLIANT

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



### CAT507/CAT509 STACKED PAIR CVAP® THERMALIZER OVENS

**HALF SIZE STACKED PAIR WITH FAN**  
8000 Series, 8 - Channel Electronic Control

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



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Specifications subject to change without notice.

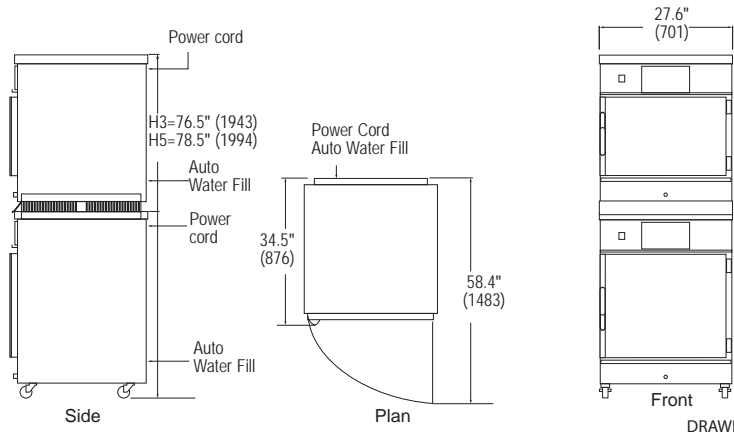
JOB

ITEM#



**CAT507/CAT509 STACKED PAIR  
CVAP® THERM & HOLD CABINETS**

**HALF SIZE STACKED PAIR WITH FAN**  
8000 Series, 8 - Channel Electronic Control



DRAWINGS NOT TO SCALE

CAT507	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube	
4 SP 8 STP 4 GP 2/1	H3= 36.2" (920) H5= 38.2" (970) HT= 38.8" (986) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955)	US / CANADA							260 (118)	C3= 30.1 (0.85) C5= 32.2 (0.91)
		208	60	1	36.8	7655	6-50P			
		208	60	3	23.7	7655	15-30P			
		240	60	1	31.9	7655	6-50P			
		INTERNATIONAL							260 (118)	N/A
		230*	50/60	1	33.3	7655	N/A	260 (118)	N/A	
CAT509	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube	
5 SP 10 STP 5 GP 2/1 10 GP 1/1	H3= 41.1" (1046) H5= 43.2" (1097) HT= 43.8" (1113) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955)	US / CANADA							260 (118)	C3= 30.1 (0.85) C5= 32.2 (0.91)
		208	60	1	36.8	7655	6-50P			
		208	60	3	23.7	7655	15-30P			
		240	60	1	31.9	7655	6-50P			
		INTERNATIONAL							260 (118)	N/A
		230*	50/60	1	33.3	7655	N/A	260 (118)	N/A	

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 or bumper guard  
WT= Width w/ transport or bumper guard • DT= Depth w/ transport or bumper guard

**SHORT FORM SPECS**

Shall be Winston CVap Thermalizer Oven, model CAT507/CAT509 stacked pair, 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**

**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" (89 mm) centers) are supplied (9 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:** 2 locking, 2 non-locking, heavy duty, non-marking.

**INSULATION:** Full-perimeter, high temp mineral fiber.

**CONTROLLER:** 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.

**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 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 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.

**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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