



CAT507 CVAP® THERMALIZER OVEN

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.

INDUSTRY COMPLIANT

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



CAT507
CVAP® THERMALIZER OVEN
HALF SIZE MODEL 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.

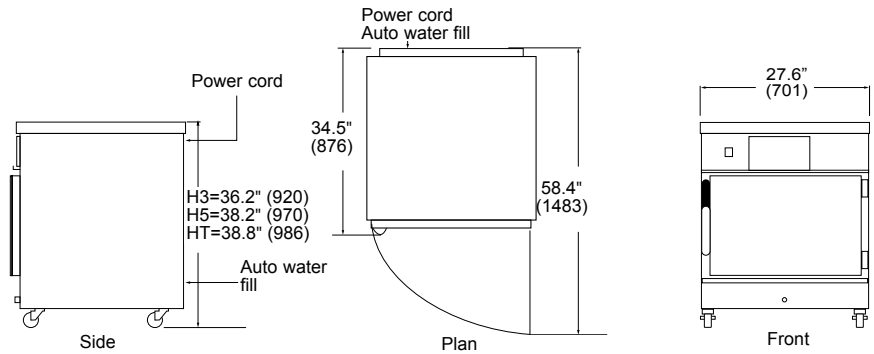




CAT507 CVAP® THERMALIZER OVEN

HALF SIZE MODEL 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
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							
		208	60	1	36.8	7655	6-50P	260 (118)	C3= 30.1 (0.85) C5= 32.2 (0.91)
		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 base or bumper guard • WT= Width w/ transport base or bumper guard • DT= Depth w/ transport base or bumper guard

SHORT FORM SPECS

Shall be 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

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 (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.

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.

INSULATION: Full-perimeter.

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.

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" (152 mm) legs.
4. Controller: Silver Edition, 8 - channel control.

OPTIONAL (ADDITIONAL COST):

1. Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 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.

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

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

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



WINSTON INDUSTRIES, LLC.

2345 Carton Drive | Louisville, KY 40299 USA

Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458 | www.winstonindustries.com

Specifications subject to change without notice.

Copyright © 2012 | Printed in USA.

DOC071031A rev10 | nr 3.24.15