

SPECIFICATIONS

Short Form Specs

Winston CVap Cook/Hold Oven model CAC509 for roasting, cooking, and holding; 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/hold cycle. |
| Capacity | 5 Sheet Pan (18" x 26" x 1.25") 10 Steam Table Pan (12" x 20" x 2.5") 5 Gastronorm Pan 2/1 10 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 (5 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. Evaporator capacity 3.5 gallons. |
| 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. |



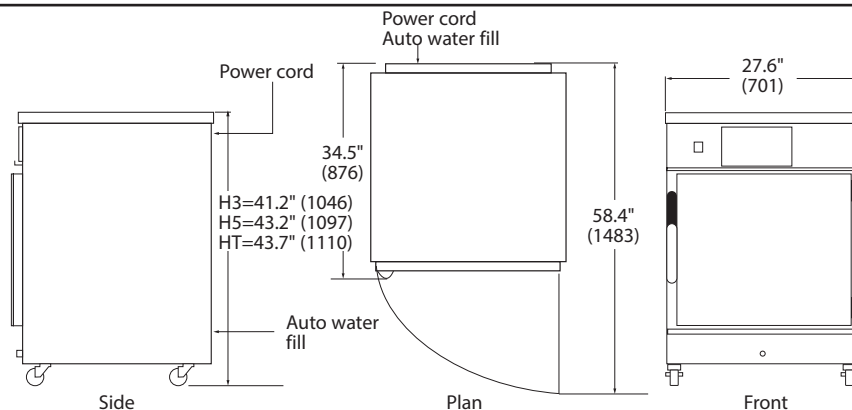
CAC509



CVAP COOK/HOLD OVEN
8000 Series Electronic Controls

**HALF SIZE MODEL
WITH FAN(SHOWN)**



Performs a wide variety of applications and techniques, including CVap® Staging™, roasting, poaching, braising, low-temp steaming, bagless sous vide, baking, and more!



| capacity | 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= 41.2" (1046) | US / CANADA | | | | | | | |
| | H5= 43.2" (1097) | 208 | 60 | 1 | 24.5 | 5094 | 6-30P  | 260 (118) | C3= 30.1 (0.85) C5= 32.2 (0.91) |
| | HT= 43.7" (1110) | 240 | 60 | 1 | 21.2 | 5094 | 6-30P  | | |
| | W= 27.6" (701) | INTERNATIONAL | | | | | | | |
| | WT= 29.5" (749) | 230* | 50 | 1 | 23.3 | 5365 | N/A | 260 (118) | call factory |
| D= 34.5" (876) | | | | | | | | | |
| 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/ bumper guards • WT= Width w/ bumper guard • DT= Depth w/ bumper guard • 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 allow 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, 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):

- Electrical Phase preference: Single or three phase.
*Inquire about international voltages and availability.
- Hinge Preference: Left or right hand hinge.
- Casters: Choice of 3" (76 mm) casters or 5" (127 mm) casters.
- Controller: Silver Edition, 2-channel control.

Optional (Additional cost):

- Window: Window in doors.
- Pass Thru: Second door on back of oven.
- Pass Thru/Window: Second door on back of oven, and windows in all doors.
- Controller: Gold Edition, programmable, 6-channel control.
- Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (two locking, two non-locking).
- Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles.
- Extended Warranty: Adds parts and labor warranty coverage for one additional year.
- Added accessories or supplies.

Included Accessories (No additional cost):

PS2206 Chrome wire oven racks (set of 2)

Accessories & Supplies (Additional cost):

PS2078 Stack kit w/air space, heavy duty
PS2352 Leg & shelf kit, 21" (533 mm)
PS2124 Leg & Shelf kit, 25" (635 mm)
PS2206-4 Wire rack/tray (4-pack)
PS2429 External water filter for auto water fill

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