



CAT529 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.

CONFIGURATION/CAPACITY

Accommodates meal baskets for easy transporting and handling of meals from packaging to freezer, refrigeration, retherm location and serving lines.

INDUSTRY COMPLIANT

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



**CAT529
CVAP® THERMALIZER OVEN
WITH RACKS**

FULL SIZE MODEL WITH FAN
8000 Series, 8 - Channel Electronic Control

Retherm/cook precooked, packaged or non-packaged foods, vacuum-packed bags and à la carte items. Applicable for textures of moist to crisp, developing a crisp texture of breaded, battered, and bake-able products. Use for steaming, browning, and baking applications of vegetables, starches, and proteins.



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Specifications subject to change without notice.

JOB

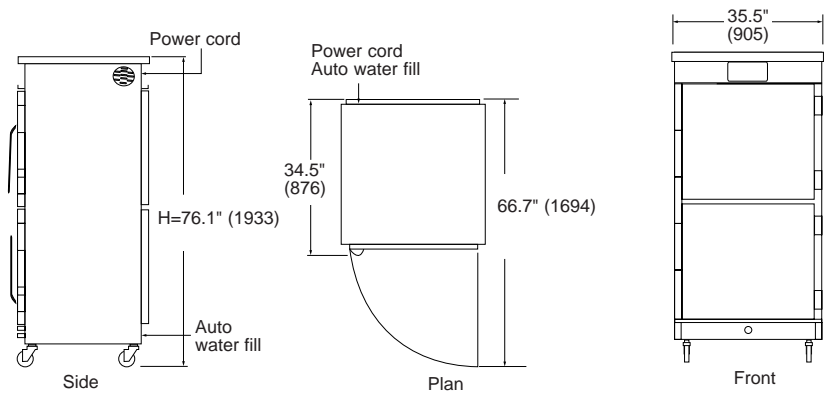
ITEM#



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DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
14 AW MB	H= 76.1" (1933)	208	60	3	33.7	11215	15-50P	450 (204)	70.4 (2.0)
28 AN MB*	W= 35.5" (902)						15-50P		
12 AND MB	D= 34.5" (876)	240	60	3	29.2	11215	15-50P		
28 STP		INTERNATIONAL							
14 SP		NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME							

AW= Wide meal basket (13.38" x 25.88" x 2.63") • AN= Narrow meal basket (13.38" x 20.75" x 2.63") • AND= Narrow and deep meal basket (13.38" x 20.75" x 4.5")
 MB= Meal basket • STP= Steam table pan • SP= Sheet pan • * Must be placed on sheet pan

SHORT FORM SPECS

Shall be Winston CVap Thermalizer Oven, Model CAT529, 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, normally spaced 3.5" (89 mm), to receive 28 AW-meal baskets, 28 AN-meal baskets, 12 AD-SLB meal baskets, 28 steam table pans, or 14 sheet 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: 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.

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.
2. Hinge preference: Left or right hand hinge.
3. Caster or Leg preference: Choice of 3" (76 mm) casters, 5" (127 mm) casters, 4" (102 mm) legs, 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)

PS3053/4	Citranox all-purpose cleaner & scale remover 4 qt.
PS3053/12	Citranox all-purpose cleaner & scale remover 12 qt.
PS2921	8 - channel multi-product timer
PS2429	External water filter for auto water fill
PS2696	Mobile water removal dolly

BUY WINSTON SERVICE PARTS, ACCESSORIES,
 AND SUPPLIES ONLINE!
 FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



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