

**SPECIFICATIONS**

**Short Form Specs**

Winston CVap Cook & Hold Oven model CAC507 Stacked Pair 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**

(total for both units)

8 Sheet Pan (18" x 26" x 1.25")  
16 Steam Table Pan (12" x 20" x 2.5")  
8 Gastronorm Pan 2/1  
16 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) are supplied (8 pairs total per stack). 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.

**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.

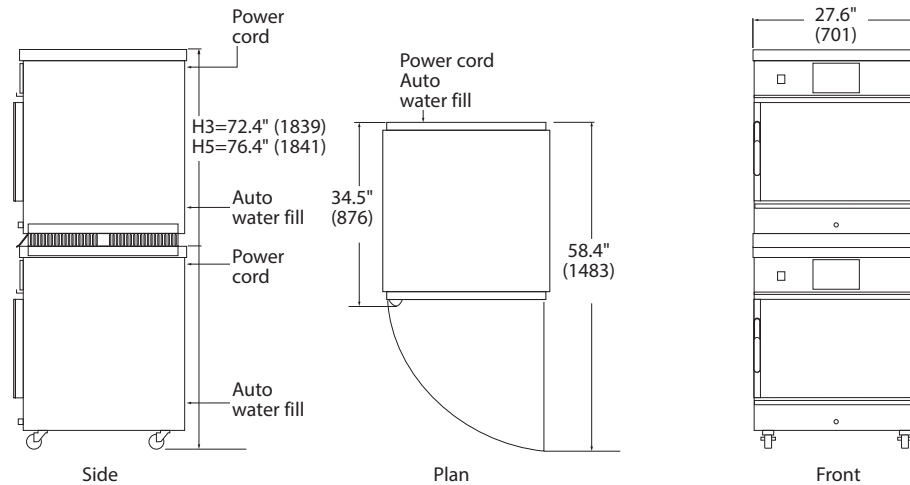


**CAC507 STACKED PAIR**  
CVap® COOK & HOLD OVEN  
8000 Series Electronic Controls

**HALF SIZE STACKED MODELS  
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!



Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
Total for Both Units 8 SP 16 STP 8 GP 2/1 16 GP 1/1	H3= 72.4" (1839) H5= 76.4" (1941) W= 27.6" (701) D= 34.5" (876) DP= 36.4" (925)	US / CANADA							
		208	60	1	24.5	5094	6-30P	240 (109) each	C3= 26.6 (0.75) C5= 30.01 (0.85)
		240	60	1	21.2	5094	6-30P		
INTERNATIONAL								240 (109) each	call factory
		230*	50	1	23.3	5365	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 • 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** allows simple push-button operation with just three inputs; Doneness Temperature (90 to 200° F (32 to 93° C)), Browning Level (from 0 (maximum temp 350°) 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, and magnetic door latches.

**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, NSF, 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):

- Voltage preference: 208V or 240V  
*\*Inquire about international voltages and availability.*
- Hinge preference: Left or right hand hinge
- Casters: 3" (76 mm) casters
- Controller: Silver Edition, 2-channel control

### Optional (Additional cost):

- 5" (127mm) casters
- 4" (102 mm) legs
- 6"(152 mm) legs
- Window: Window in doors
- Pass thru: Second door on back of oven
- Pass thru/Window: Second door on oven back, windows in all doors
- Controller: Gold Edition, programmable, 6-channel control
- Bumper guard: Full-perimeter bumpers with 5" (127 mm) casters
- Transport package
- Locking handle
- Cord wrap
- Extended warranty

### Included Accessories (No additional cost):

- (2) Chrome wire rack (per oven)

### Accessories & Supplies (Additional cost):

PS2206-4 Wire rack, chrome (Qty 4)	PS2429 External water filter
PS2206-5 Wire rack, chrome (Qty 5)	PS2696 Mobile water removal system
PS3145 Winston smoker box	PS2938-4 Wire rack, SS (Qty 4)
PS3167 Drain Kit	PS2938-5 Wire rack, SS (Qty 5)

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

Factory direct at [winstonind.com/buyparts](http://winstonind.com/buyparts)