



CA8509 CVAP® THERMALIZER OVEN

Exclusive Technology

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 cooks food fast, produces high yield and precise control of internal food temperatures.

Easy-to-Use Controls

Push button operation allows you to select the environment most appropriate to your type of food. Maximum oven temperature range is 350° F (177° C), with a food temperature range of 90 to 200° F (32 to 93° C). Control never needs calibration.

Durable

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, lift-off doors, removable side racks, and digital readout.

Better Control of Food Quality

This model features eight pre-programmed channels, capable of creating a variety of food environments, from moist to crisp. Each channel can automatically switch from a cook to a hold mode, holding foods at just-cooked quality. Channels may also be operator-programmed to create a customized menu.

Industry Compliant

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



CA8509
CVAP® THERMALIZER OVEN
HALF SIZE MODEL WITH FAN
8 Channel Programmable Control

CVap® Thermalizer Ovens are designed for steaming, baking, retherming, and high yield cooking.



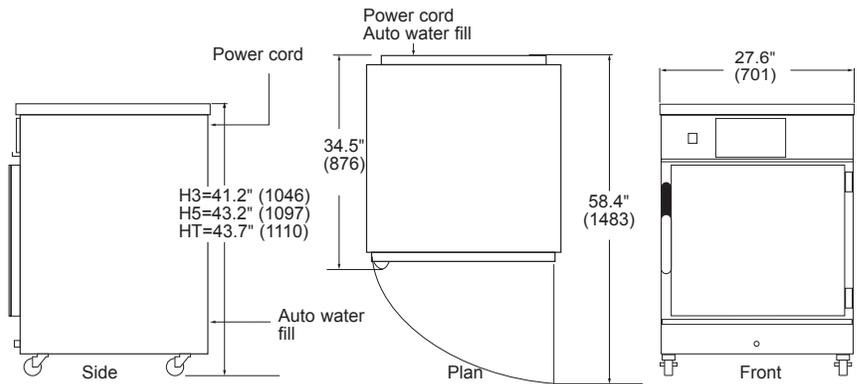
winston industries, llc.
2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com
Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458
Specifications subject to change without notice.

JOB

ITEM#



CA8509 CVAP® THERMALIZER OVEN
HALF SIZE MODEL WITH FAN
 8 Channel Programmable Control



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
5 SP	H3= 41.2" (1046)	208	60	1	27.9	5805	US / CANADA		
10 STP	H5= 43.2" (1097)						US 6-50P	260 (118)	C3= 30.1 (0.85) C5= 32.2 (0.91)
5 GP 2/1	HT= 43.7" (1110)	240	60	1	24.2	5805	CAN 6-50P		
10 GP 1/1	W= 27.6" (701)						INTERNATIONAL		
	WT= 29.5" (749)	230*	50	1	25.3	5805	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/transport base or bumper guard
 WT= Width w/transport base or bumper guard • DT= Depth w/transport base or bumper guard • DP= Depth w/pass thru.

Short Form Specs

Shall be Winston CVap Thermalizer Oven model CA8509 with 8 channel control for roasting, cooking, and holding; high yield, cooking; and 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) and specify surface texture, from moist to crisp.

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 (5 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 2 locking, 2 non-locking, heavy duty, non-marking.

Insulation: Full-perimeter.

Controller: Computerized control with eight pre-programmed and field programmable channels. Allows food temperatures from 90 to 200°F (32 to 93° C), and food texture from moist to crisp.

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 at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied wheels, casters or legs. Refer to owner's manual for specific installation instructions. 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.

Electrical: Supplied with 84" (2134 mm) power cord and plug.

Load limit: 65 lbs. (29.25 kg) per rack support (pair).

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):

- Voltage preference: 208V or 240V.
* Inquire about additional international voltages available.
- Hinge preference: Left or right hand hinge.
- Wheel/Caster/Leg preference: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, 5" (127 mm) casters, 4" (102 mm) Legs, or 6" (152 mm) legs.

Optional (Additional cost):

- Pass Thru: Second door on back of oven.
- Pass thru/Window: Second door on back of oven, and windows in all doors.
- Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 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.

Accessories & Supplies (additional cost)

- PS2078 Stack kit w/air space, heavy duty
- PS2124 Leg and shelf kit
- PS2078 Stack kit
- PS2206/4 Wire rack/tray (4 pack)
- PS2429 External water filter for auto water fill
- PS2980/1 Additional rack supports, wire, stainless (2)
- PS2980/28 Additional rack supports, wire, stainless (28)

**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.