



CAT529-BDR 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 cabinet 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 mobile basket dolly (not included) for easy transporting and handling of meals from packaging to freezer, refrigeration, retherm location (satellite site) 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-BDR
CVAP® THERM & HOLD
CABINET(ONLY)**

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

Precooked, prepackaged meals or individual food items, à la carte foods such as vegetables, sandwiches, ground and whole proteins, casseroles, combination dishes, soups, sauces, and some bake-able fry foods in wire baskets.



JOB

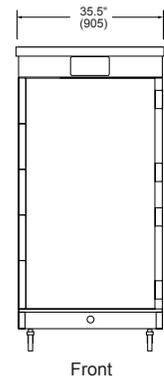
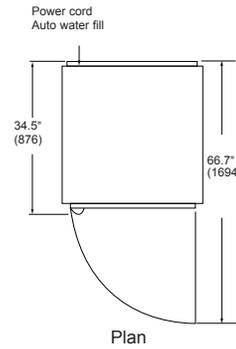
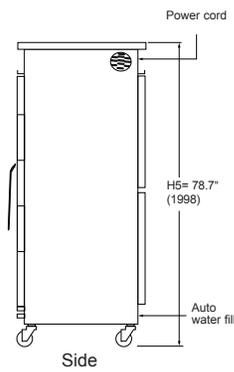
ITEM#



CAT529-BDR CVAP® THERM & HOLD CABINET WITH BASKET DOLLY

FULL 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
See separate dolly spec sheets.	H= 78.7" (1998) W= 35.5" (902) D= 34.5" (876)	US / CANADA							
		208	60	3	33.7	11215	15-50P	506 (252)	70.4 (2.0)
		240	60	3	29.2	11215	15-50P		
		INTERNATIONAL							
<i>NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME</i>									

Short Form Specs

Shall be Winston CVap Thermalizer Oven, Model CAT529-BDR without basket dolly, 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.

Basket Dolly: Not included with this model. Heavy-duty stainless steel construction with four swivel heavy-duty casters. Available with wide basket, narrow basket, or narrow refrigeration configurations.

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.

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.

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.

Optional Items

- Cart Dolly 001 Basket dolly - Wide
- Cart Dolly 003 Basket dolly - Narrow Refrigeration
- Cart Dolly 004 Basket dolly - Narrow
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal dolly

See separate spec sheets for capacity information on basket dollies.

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Factory direct at www.winstonindustries.com



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Specifications subject to change without notice.