



A WINSTON INDUSTRIES INNOVATION

COOK & HOLD CABINET

Owner's Manual

CAC Series

CAC503

CAC507

CAC509

CAC522



WINSTON INDUSTRIES
THE TASTE OF INNOVATION



cook & hold oven

welcome

Thank you for your purchase of a Winston CVap cook & hold oven. The benefits you will enjoy from this oven include precise doneness temperatures, greater yields, safer foods, reduced labor, and superior food quality.

This oven utilizes Controlled Vapor Technology (CVap). Using a combination of dry and moist heat, CVap ovens are capable

of producing foods at the precise temperature, brownness, and moistness desired.

If you have any questions, or if anything cooked in your CVap cook & hold oven doesn't meet your satisfaction, please call our Customer Service Center at 1.800.234.5286, or email us at customerservice@winstonind.com.

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CVap cook & hold oven

Please read this entire use & care manual before operating your CVap cook & hold oven. The manual contains important safety information and operating instructions.

As is the case with most cooking appliances, your CVap oven should be used with caution. Please read the following warnings to avoid potential injuries.

⚠ DANGER

Electrical Hazard

Can cause serious injury or death.
Do not attempt to install or service this appliance unless you are a licensed electrician or trained servicer.

1. Because this appliance utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the appliance yourself could result in serious, potentially fatal injuries.
2. If an electrical shock is felt when touching appliance, shut off power immediately (pull cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.
3. Always turn power switch off any time appliance is not in use.

⚠ WARNING

Burn Hazard

Can cause serious injury.
Avoid heated vapor when opening or closing appliance door.

4. This appliance utilizes heated water vapor, which transfers heat much more quickly and efficiently than dry air of the same temperature. Use caution when opening

doors or reaching into the appliance, as heated vapor can quickly cause burns.

⚠ WARNING

Contamination Hazard

Can cause serious illness or damage to appliance.
Clean appliance daily to avoid potential contamination hazard.

5. Clean appliance daily to prevent buildup of food residue or chlorides, which can damage stainless steel and contaminate food. **Failure to follow proper cleaning procedures can void your warranty.**
6. **Prior to using appliance for the first time, perform the daily cleaning procedure found on pages 22 and 23.**

⚠ CAUTION

Burn Hazard

Can cause injury.
Allow 30 minutes for appliance to cool before attempting to clean.

7. Always allow appliance to cool before cleaning.

⚠ CAUTION

High Temperature and Grease Hazard

Can cause damage to appliance.
Avoid placing appliance near high heat or in grease laden atmosphere.

Do not place appliance in an area where air temperatures exceed 100°F (38°C). A heat shield may be required to prevent heat exposure and grease laden vapors from affecting the appliance if adjacent to heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the appliance cavities may cause electrical components to fail.

receiving your oven

Shipping Damage

Examine equipment thoroughly for shipping damage before, during and after unloading. All Winston products are carefully inspected and verified to be in good condition before leaving our factory. The carrier delivering your oven has assumed responsibility for its safe arrival. If you notice any damage (obvious or hidden), a claim must be made to the carrier.

Obvious Loss or Damage

Please note any obvious loss or damage on the freight bill or express receipt, and have the carrier's agent sign to acknowledge the claim. The carrier will supply the necessary forms. If you do not obtain and complete the forms before the carrier's agent departs, the carrier might refuse your damage claim.

Concealed Loss or Damage

Sometimes loss or damage is not obvious until the product has been unpacked. If you notice damage that was concealed by packaging or crating, contact the carrier in

writing to notify them of the damage. The carrier should agree to inspect the damage within 15 days. Please retain all packing materials. The carrier will supply an inspection report and the required claim forms.

Physical

Casters are non-marking; back casters are non-locking, front are locking.

Water Supply

In order to operate properly, the evaporator in this oven must be filled with clean, potable water. Hardware is included to connect the oven to a copper line in your facility's water system. If your facility has plastic or galvanized pipes, contact a licensed plumber to connect the water supply. Equipment should be installed to comply with applicable federal, state, or local plumbing codes.

Appliances with automatic water fill systems are to be installed with adequate backflow protection to comply with federal, state, and local codes.

Model	Height with 3" Caster (IN/MM)	Width (IN/MM)	Depth (IN/MM)	Weight (LBS/KG)
CAC503	36.0/914	19.9/505	27.1/688	145/66
CAC507	36.2/919	27.6/701	34.5/876	215/98
CAC509	41.2/1046	27.6/701	34.5/876	235/107
CAC522	73.1/1857	27.6/701	34.5/876	410/187

As water evaporates, any minerals in the water will deposit on the surface of the evaporator. These mineral deposits will inhibit the transfer of heat. Deposits can also degrade and damage stainless steel. The best way to avoid mineral deposits is to clean the appliance daily. It is also advisable to contact your water utility for advice on minimizing deposit buildup.

installing auto water fill

To remove the plastic tubing from the water line connector, use your fingers to carefully press the small brass capture ring in toward the body of the connector. Then gently pull the tubing out of the connector. To insert tubing back into connector, push the tubing **fully** into the connector. Once seated, try to pull the tubing out of the connector so that the capture ring comes out (about 1/16" (1.6mm)) and the tubing cannot be removed. See drawing below. Auto Water Fill Systems must be hooked up to a potable water supply line. Winston RECOMMENDS that the tap valve included with the kit be attached to **cold**

water, copper, brass or steel line (the valve can handle any size line from 3/8" to 1" (9.5mm to 25.4mm)). The **maximum incoming water temperature may not exceed 140°F (60°C) and the incoming water pressure must be between 20 and 150 psi (1.4 Kgf/cm² to 10.5 Kgf/cm² (kilogram-force per sq. centimeter))**.

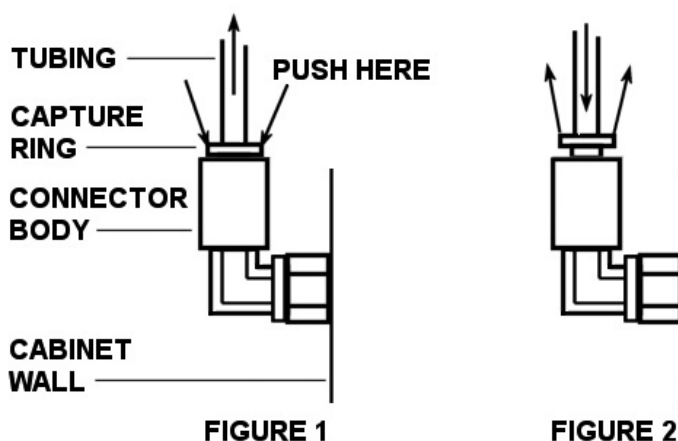
CAUTION

High Temperature Hazard

Can cause damage to appliance.
Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

CAUTION: Appliances with auto water fill systems MUST NOT BE ALLOWED TO RUN DRY. Heat damage to the water valve may result.

It is the responsibility of the owner and installer to make sure that installation complies with all applicable local and state plumbing codes.



PUSH BRASS CAPTURE RING AGAINST CONNECTOR BODY BEFORE REMOVING TUBING. WHEN PLACING TUBING BACK INTO CONNECTOR, PUSH TUBE FULLY INTO CONNECTOR AND MAKE SURE CAPTURE RING IS FULLY EXTENDED.

electrical

The appliance is shipped from the factory with a 84" (2134mm) (minimum) power cord and plug. Refer to the table below to determine the correct electrical outlet. It may

be necessary to hire a licensed electrician to install the correct outlet or wiring. Winston does not recommend wiring the unit direct.

Below is electrical information for various models of Winston's CVap cook & hold oven.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Plug Type
CAC503	208	60	1	12.7	2644	US 15 CAN 20	US 5-15P CAN 5-15P
	International						
CAC507	208	60	1	24.0	4990	30	US/CAN 6-30P
	240	60	1	21.1	4990	30	US/CAN 6-30P
	International						
CAC509	230	50	1	23.3	5365	30	N/A
	208	60	1	24.0	4990	30	US/CAN 6-30P
	240	60	1	21.1	4990	30	US/CAN 6-30P
	International						
CAC522	230	50	1	23.3	5365	30	N/A
	208	60	3	22.5	8116	30	US/CAN 15-30
	International						
Call Factory							

ventilation requirements

Ventilation clearances - To operate properly, the cook & hold oven will need sufficient space for air circulation. Allow at least 2" (51mm) clearance on all sides of the oven, particularly around ventilation holes. Care should be taken to prevent placing the oven close to anything combustible. It must be installed with its supplied legs, feet, or casters. Counter top appliances specifically supplied without legs or casters may be set directly upon a counter top of non-combustible material. In this situation, the appliance may have to be sealed to the counter top with a food-grade silicone sealant (check local health codes). Half size appliances may be stacked upon each other using only a Winston supplied stacking kit and following the instructions enclosed with the kit. Your warranty may be void if you do not adhere to these ventilation requirements.

CAUTION

High Temperature and Grease Hazard

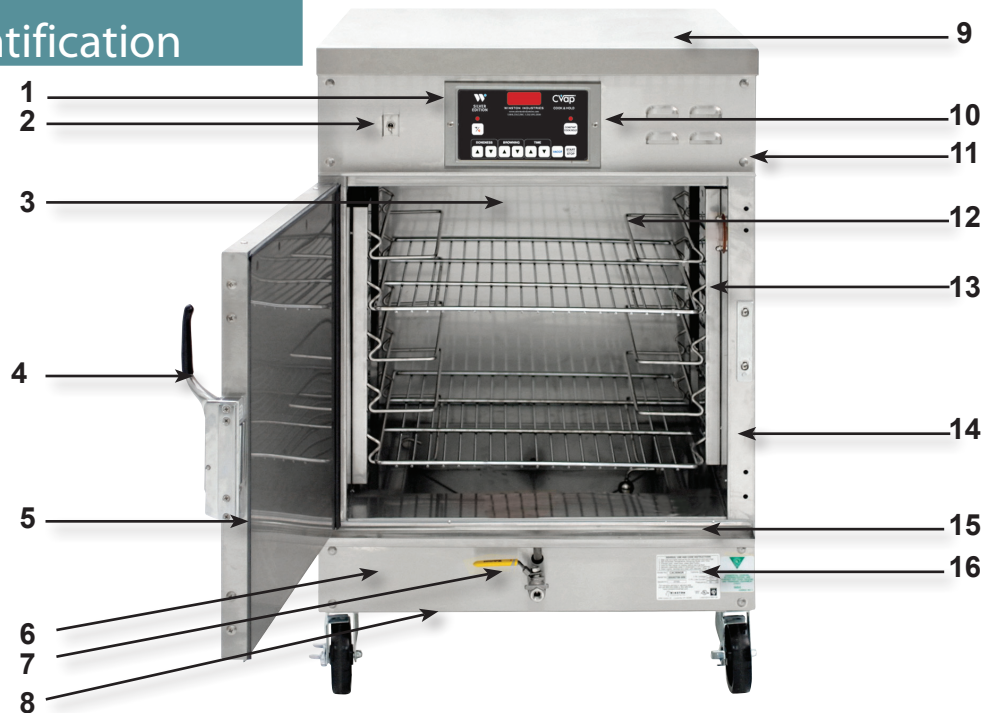
Can cause damage to appliance.

Avoid placing appliance near high heat or in grease laden atmosphere.

Do not place appliance in an area where air temperatures around the appliance exceed 100°F (38°C). A heat shield may be required to prevent excessive heat exposure and grease laden vapors from affecting the appliance if adjacent to heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the appliance cavities may cause electrical components to fail.

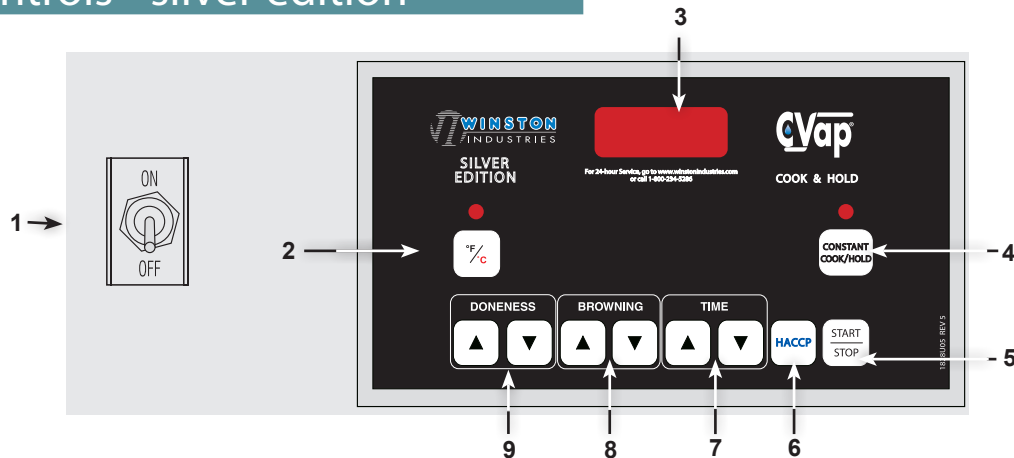
Vent hood - Generally this appliance does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for specific requirements.

component identification



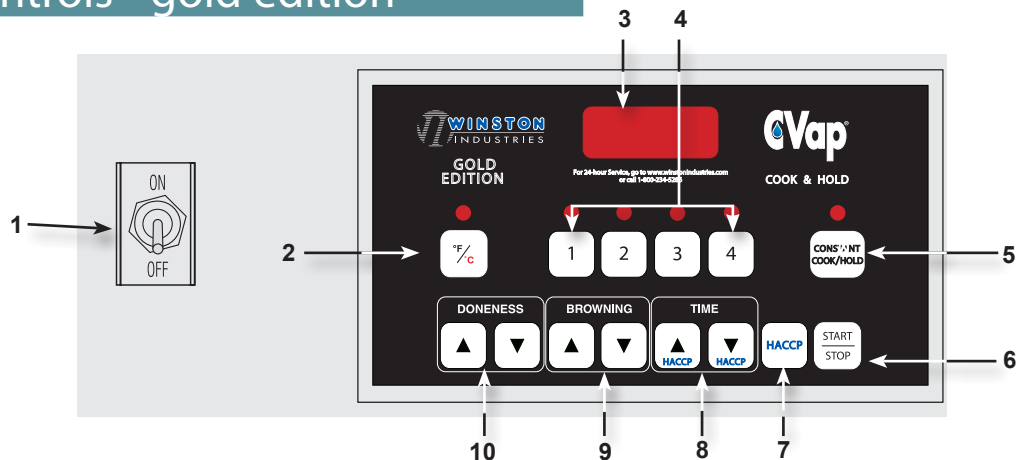
1. **Microprocessor Controller** allows operator to program doneness, browning, and cook time.
2. **Power Switch** allows operator to turn electrical power on and off.
3. **Food Chamber** cooking cavity where the dual heat system combines to create the perfect cooking environment.
4. **Door & Latch** can be reversed on site.
5. **Door Gasket** seals food chamber against heat or vapor loss.
6. **Evaporator and Heater** (not visible) supply vapor atmosphere to the food chamber by heating water within the evaporator.
7. **Drain Valve** enables operator to drain evaporator, to perform daily cleaning.
8. **Bottom Cover** (not visible) provides service access.
9. **Top Cover** provides service access.
10. **Control Escutcheon** is removable for servicing or replacing microprocessor.
11. **Side Panels** support insulation and form outside of oven.
12. **Adjustable Rack Support** supports racks onto which food is placed.
13. **Rack Support Bracket** receives rack support.
14. **Air Heaters** (not visible) supply air heat for food texture control.
15. **Drain Trough** carries water that has condensed onto door back to evaporator.
16. **Name Plate** identifies model and serial number- important for servicing and parts orders. Plate also displays electrical data.

controls - silver edition



- Power Switch** controls electrical power to the oven.
- F°/C° Button** is used to switch oven display between Fahrenheit and Centigrade temperature scales.
- Digital LED Readout** displays chosen setpoints for doneness, browning, and cook time as the oven is programmed. After pressing Start/Stop button, the display indicates the remaining time in each portion of the cooking process.
- Constant Cook/Hold Button** allows operator to manually override High Yield Cooking for personalized cooking or holding.
- Start/Stop Button** is used to start or stop the timed cooking process.
- HACCP Button** enables user to check current HACCP-relevant conditions inside the oven. Press once to read water (evaporator) temperature. Press again within five seconds to read differential air temperature (the difference between the air temperature and the water temperature). Press again within five seconds to read the actual air (oven) temperature. Press a final time to read relative humidity. The LED readout will revert back to default display after five seconds of inactivity.
- Time Up (▲) and Down (▼) Buttons** are utilized to set the cooking time (up to 24 hours).
- Browning Up (▲) and Down (▼) Buttons** allow selection of the degree of browning (using a 0 to 10 scale).
- Doneness Up (▲) and Down (▼) Buttons** allow selection of the final food temperature (from 90 to 200°F (32 to 93°C)).

controls - gold edition

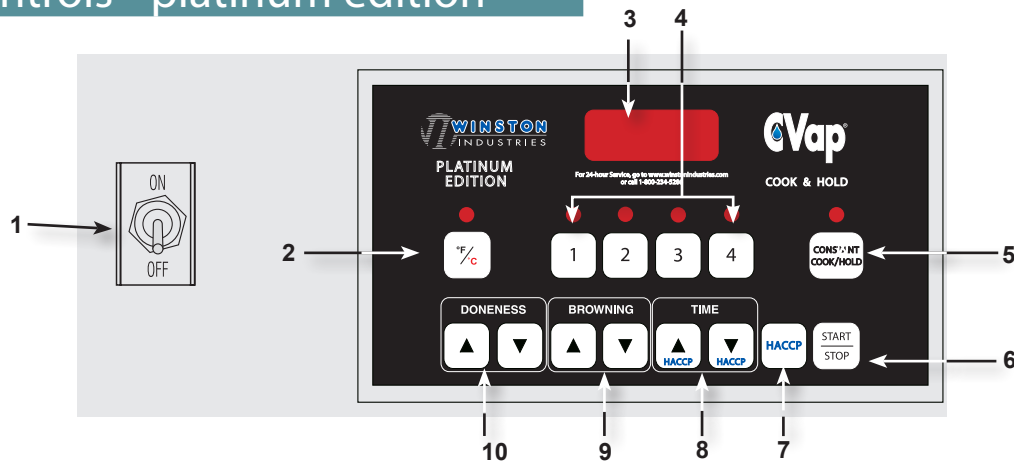


1. **Power Switch** controls electrical power to the oven.
2. **F°/C° Button** is used to switch oven display between Fahrenheit and Centigrade temperature scales.
3. **Digital LED Readout** displays chosen setpoints for doneness, browning, and cook time as the oven is programmed. After pressing Start/Stop button, the display indicates the remaining time in each portion of the cooking process.
4. **Programmable Channels** allow user to program and save specific setpoints for future use.
5. **Constant Cook/Hold Button** allows user to manually override High Yield Cooking for personalized cooking or holding.
6. **Start/Stop Button** is used to start or stop the timed cooking process.
7. **HACCP Button** enables user to check current HACCP-relevant conditions inside the oven. Press once to read water (evaporator) temperature. Press again within five seconds to read differential air temperature (the difference between the air and water temperatures). Press again within five seconds to read the actual air (oven) temperature. Press a final time to read relative humidity. The LED readout reverts back to default display after five seconds of inactivity.
8. **Time Up (▲) and Down (▼) Buttons** are utilized to set the cooking time (up to 24 hours).
9. **Browning Up (▲) and Down (▼) Buttons** allow selection of the degree of browning (using a 0 to 10 scale).
10. **Doneness Up (▲) and Down (▼) Buttons** allow selection of the final food temperature (from 90° to 200°F (32 to 93°C)).

Gold Edition models are available with or without food temperature probe.

- Food probe is strictly a monitoring device. It does not control the cooking process. Probe behavior and accuracy are the accurate within +/- 1°F. Display is updated once every .5 seconds.
- Food probe should be inserted into food measuring between 1.75" and 3.5" thick.

controls - platinum edition



1. **Power Switch** controls electrical power to the oven.
2. **F°/C° Button** is used to switch oven display between Fahrenheit and Centigrade temperature scales.
3. **Digital LED Readout** displays chosen setpoints for doneness, browning, and cook time as the oven is programmed. After pressing Start/Stop button, the display indicates the remaining time in each portion of the cooking process.
4. **Programmable Channels** allow user to program and save specific setpoints for future use.
5. **Constant Cook/Hold Button** allows user to manually override High Yield Cooking for personalized cooking or holding.
6. **Start/Stop Button** is used to start or stop the timed cooking process.
7. **HACCP Button** enables user to check current HACCP-relevant conditions inside the oven. Press once to read water (evaporator) temperature. Press again within five seconds to read differential air temperature (the difference between the air and water temperatures). Press again within five seconds to read the actual air (oven) temperature. Press a final time to read relative humidity. The LED readout reverts back to default display after five seconds of inactivity.
8. **Time Up (▲) and Down (▼) Buttons** are utilized to set the cooking time (up to 24 hours).
9. **Browning Up (▲) and Down (▼) Buttons** allow selection of the degree of browning (using a 0 to 10 scale).
10. **Doneness Up (▲) and Down (▼) Buttons** allow selection of the final food temperature (from 90° to 200°F (32 to 93°C)).

Platinum Edition models include a food temperature probe, NAFEM data protocol gateway, and Kitchen Data Suite software.

- Food probe is strictly a monitoring device. It does not control the cooking process. Probe accuracy is +/- 1°F. Display is updated once every .5 seconds.
- Food probe should be inserted into food measuring between 1.75" (44mm) and 3.5" (89mm) thick.

how is the CVap® cook & hold oven different?

The Winston CVap® cook & hold oven gives you more control over food quality than other ovens or combis. It allows you to determine whether cooking time or final yield is more important, and doesn't force you to sacrifice quality for either. The following is a brief description of this unit's unique features.

High Yield Cycle

The High Yield Cycle gives you the maximum possible yield from your foods. Once you have programmed the desired final temperature and degree of browning, the microprocessor automatically determines the best heat curve to achieve the highest yield possible.

Constant Cook/Hold Cycle

The Constant Cook/Hold Cycle allows you to manually override the High Yield cook cycle while automatically predetermining optimal holding temperatures.

microprocessor controlled processes

Cook Cycle

The CVap cook & hold oven utilizes a dual heat system to cook foods to precise doneness, while maintaining high yield. After doneness temperature, degree of browning, and cook time are chosen and START/STOP is pressed, the microprocessor takes over control of the two heat input systems until the end of the serving period.

Hold Cycle

The cooking process is followed by a timed cycle to meet the requirements of FDA regulations pertaining to food safety in the 120° to 157°F (49° to 69°C) range. If

doneness temperature is set at 130°F (54°C), the minimum hold time is 121 minutes; 135°F (57°C), 37 minutes; 140°F (60°C), 12 minutes; 150°F (66°C), two minutes; 151° to 157°F (66° to 69°C), one minute. If doneness temperature is set at 158°F (70°C) or higher, there is no FDA requirement for holding time. This data is programmed in the microprocessor and requires no action by the operator.

Sell Cycle

The microprocessor automatically chooses the right dual heat combination to hold foods without quality loss for hours while serving. The automatic hold feature requires no action from the operator, freeing up labor.

WARNING

Contamination Hazard

Can cause serious illness.

Clean appliance prior to first use, to remove traces of industrial chemicals and oils.

Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 22 and 23.

Preliminary Set-up

1. Adjust shelving appropriate for product being cooked. Make sure you have at least 2" (51mm) space between top of food product and shelf above.
2. Fill unit evaporator with 2.5 to 3 gallons (9.5 to 11.8L) of water. **Note:** the oven will preheat faster if hot water is used. Don't use water that is hotter than the desired doneness temperature.

cooking instructions - high yield

3. Flip Power Switch to ON position. The display flashes **P r h t** (preheat), indicating that the unit is warming up to current temperature setting.

1. To program DONENESS temperature, press DONENESS buttons to set desired temperature. Temperature range is 90° to 200°F (32° to 93°C).



2. To program degree of browning, press BROWNING buttons. Browning levels range from 0 to 10.



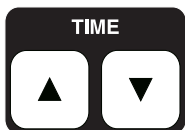
Browning Scale											
Time	0	1	2	3	4	5	6	7	8	9	10
	0°F	5°F	10°F	20°F	30°F	40°F	50°F	75°F	100°F	125°F	350°F Doneness Temp

Brown scale temperature equivalents are as follows:

0=0, 1=5, 2=10, 3=20, 4=30, 5=40, 6=50, 7=75, 8=100, 9=125, 10= makes oven equal to 350°F (177°C) temperature.

Example: 130°+10 (220) =350°, 150°+10 (200) =350°, 200°+10 (150) =350°, 180°+10 (170) =350°.

3. To program COOK TIME, press TIME buttons to customize cook cycle. Refer to guidelines found on pages 16 to 21 for suggested settings.



4. After programming DONENESS, BROWNING, and TIME, unit will heat to new setpoint. When setpoint has been reached, **L o A d** will appear on LED. This indicates that the unit is pre-heated and ready to be loaded with product.

5. Place food product on pan(s) (bun pans or steam table/hotel pans), making sure that spacing between product (vertically and horizontally) is at least 2" (51mm). Place pan(s) on the rack supports at about the middle of the oven.

6. Close door. Press START/STOP button to begin cook cycle.



7. The CVap® cook & hold oven begins its timed countdown. The display shows the remaining cook time.

8. As timer counts down to zero, if the doneness temperature is less than 158°F, (70°C) timer will display alternately **H o l d** and the remaining FDA-recommended hold time (see the *HOLD Cycle section on page 11*).

9. **S e l l** display indicates that any FDA-recommended holding period has been completed, and that the food may be served. Timer indicates how long product has been in Sell Cycle.

cooking instructions - constant cook

1. Fill unit evaporator with 2.5 to 3 gallons (9.5 to 11.8L) of water. **Note:** the oven will preheat faster if hot water is used. Don't use water that is hotter than the desired doneness temperature. Adjust shelves if needed.

2. Flip Power Switch to the ON position.

3. Press CONSTANT COOK/HOLD button.

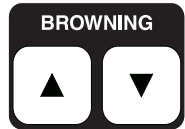


CVap cook & hold oven

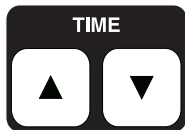
- To program DONENESS temperature, press DONENESS buttons to set desired endpoint temperature. Temperature range is 90° to 200°F (32° to 93°C).



- To program BROWNING, press BROWNING buttons. Browning levels range from 0 to 10. See page 12 for detailed description of Browning levels.



- To program COOK TIME, press TIME buttons to customize cook cycle. Refer to guidelines found on pages 16 to 21 for suggested settings.



- After programming DONENESS, BROWNING, and TIME, unit will heat to new setpoint. When setpoint has been reached, L o A d will appear on LED. This indicates that the unit is pre-heated and ready to be loaded with product.

- Place food product on pan(s) (bun pans or steam table/hotel pans), making sure that spacing between product (vertically and horizontally) is at least 2" (51mm). Place pan(s) on the rack supports at about the middle of the oven.

- Close door. Press START/STOP button to begin cook cycle.



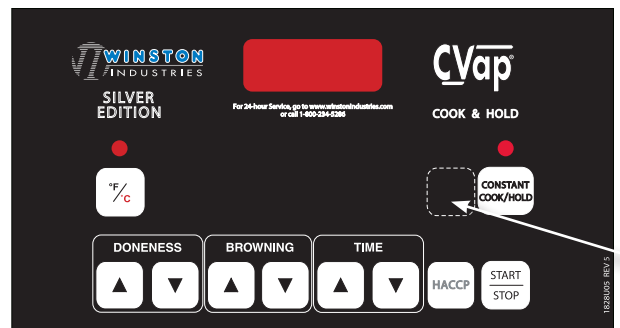
- The CVap® cook & hold oven unit begins its timed countdown. The display shows the remaining cook time.

- As timer counts down to zero, if the doneness temperature is less than 158°F (79°C), timer will display alternately SELL and the remaining FDA hold time.

- SELL display indicates that any FDA-recommended holding period has been completed, and that the food may be served. Timer indicates how long product has been in Sell Cycle.

NOTE: When power switch is turned off, the controller remembers the last temperature and time values set.

hidden keys



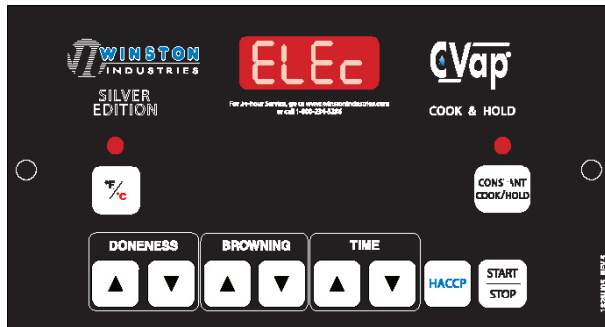
The “hidden” key (shown above) on the control panel allows additional programming functions. The keys are intended for management use only.

#7 KEY - Adjust Sell/Hold temperature - 150°F (66°C), 155°F (68°C), 160°F (71°C), 165°F (74°C), 170°F (77°C), 175°F (79°C), 180°F (82°C):

This key allows adjustment of the sell (long term holding) temperature. To operate this function, press and hold the #7 key for two seconds. The current sell temperature will be displayed. Adjust the temperature setting by tapping the #7 key. The value will be stored after two seconds of inactivity. Hold range will increase by five-degree increments.

ELEc on LED

If the LED displays ELEc, it indicates that the unit has experienced an interruption in the



power supply at some point during the cook cycle. This can be caused by a power failure, an electrical surge, by the power switch being turned off during a cook or hold cycle, or by the unit being unplugged. The LED will flash between ELEc and an advancing timer. Timer indicates how long it has been since power was restored to the unit.

To cancel this mode, push and hold the Start/Stop button for two seconds. This clears the memory so that a new cook cycle may be programmed.

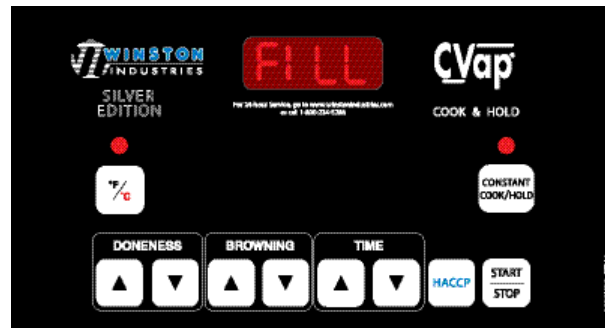


programming fill alert in the cook & hold controller

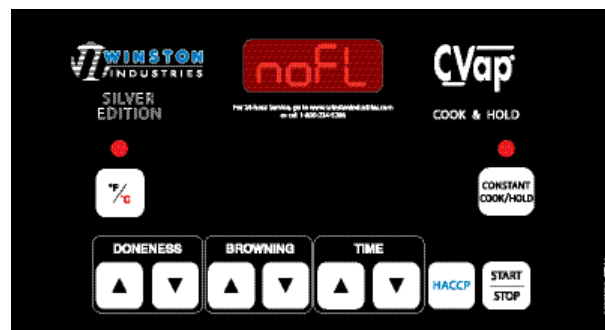
With power switch in the OFF position, press and hold both DONENESS arrow keys while switching power on. Release the arrow keys after the current setting is displayed (FILL or noFL). Use the arrow keys to change the setting. This enables / disables the visual and audible alert for low water. The system will control water level regardless of the alert setting.



FILL on LED



noFL on LED



cook & hold cooking guidelines

Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked and held. These hold times are only suggestions. Personal choice may dictate shorter or longer hold times.

When roasting meats or other large proteins, begin with a browning level of 5. This will produce moderate browning or texture. If less browning or texture is desired, select a browning level of 2-4. If more browning or texture is desired, select a browning level of 6-10.

CVap cook & hold oven

High Yield Cook: Gives you the maximum possible yield for your foods. Once you have programmed the desired doneness temperature and browning level, the microprocessor automatically determines the best heat curve to give the highest yield possible.

Constant Cook: Allows the manual override of High Yield Cook Cycle, while automatically determining optimal holding temperatures for personalized cooking and holding.

ON: High Yield Cook Cycle is not functional. Constant cook light will illuminate to indicate that the Constant Cook Cycle has been activated.

OFF: High Yield Cook Cycle is functional.

Slow Roasting/Roasting: Cooking food in an uncovered pan, a method that will produce a browned or textured exterior while maintaining a moist, juicy interior. This roasting process can be utilized for either tender or tough pieces of meat. The moist environment within the CVap® cook & hold oven will tenderize cuts that are usually associated with braising.

Braise: Cooking in a small amount of liquid. The amount of liquid involved can vary. Some recipes call for foods to be half-immersed in liquid. Other recipes call for very little liquid. Braising can be a rapid process by which foods are gently simmered (short braising), just until they're cooked through. Braising can also involve long, slow cooking (long braising). Foods may be browned before adding the liquid.

When braising, bring liquid to a simmer on stove top before placing into cook & hold oven. This will help expedite the cooking cycle by one to two hours. Pans do not need to be foil-covered when cooking. Four-inch (102mm) braising pans are recommended. Once braising cycle is complete, product will be held at 150°F (66°C) during recommended hold cycle.

Confit: Food product is salted and slowly cooked in its own fat or any other type of fat, such as oil. Bring fat or oil to a simmer on stove top before placing into oven. Four-inch (102mm) braising pans are recommended. Once confit cycle is complete, product will be held at 150°F (66°C) during recommended hold cycle.

Poach: Food is gently cooked, completely submerged, in slightly simmering liquid just below boiling point.

Steam: Food is cooked gently in moist CVap environment, with temperature range of 200° - 230°F (93° - 110°C).

Thermalizing: Rapidly elevating food product temperature from thawed or frozen state to minimum temperature of 165°F (74°C).

Baking: When utilizing a CVap cook & hold oven to bake items that normally require water during baking process, water baths are not needed. Place pans or ramekins directly on sheet pans or oven racks.

roasting guidelines

	Weight	Doneness	Browning	Time	Recommended Hold	Constant Cook	
Roasting/Slow Roasting							
Beef							
Round Outside Round (Flat) 8-16 lbs							
		Rare	130-135	3-6	5-7hr	5-8hr*	OFF
		Medium	140-145	3-6	5-7hr	5-8hr*	OFF
		Well Done	150-160	3-6	5-7hr	5-8hr*	OFF
Round, Eye of Round	3-5 lbs			3-6			
		Rare	130-135	3-6	3-4hr	5-7hr*	OFF
		Medium	140-145	3-6	3-4hr	5-7hr*	OFF
		Well Done	150-160	3-6	3-4hr	5-7hr*	OFF
Loin, Bottom Sirloin Butt	5-10 lbs						
		Rare	130-135	3-6	3-6hr	4-8hr*	OFF
		Medium	140-145	3-6	3-6hr	4-8hr*	OFF
		Well Done	150-160	3-6	3-6hr	4-8hr*	OFF
Loin, Top Sirloin Butt	8-14 lbs						
		Rare	130-135	3-6	5-7hr	5-8hr*	OFF
		Medium	140-145	3-6	5-7hr	5-8hr*	OFF
		Well Done	150-160	3-6	5-7hr	5-8hr*	OFF
Rib, Roast-Ready	14-20 lbs						
		Rare	130-135	3-7	6-8hr	4-8hr*	OFF
		Medium	140-145	3-7	6-8hr	4-8hr*	OFF
		Well Done	150-160	3-7	6-8hr	4-8hr*	OFF
Rib, Ribeye Roll, Bone In	11-16 lbs						
		Rare	130-135	3-7	5-7hr	5-8hr*	OFF
		Medium	140-145	3-7	5-7hr	5-8hr*	OFF
		Well Done	150-160	3-7	5-7hr	5-8hr*	OFF
Rib, Ribeye, Lip-On	9-15 lbs						
		Rare	130-135	3-7	5-7hr	5-8hr*	OFF
		Medium	140-145	3-7	5-7hr	5-8hr*	OFF
		Well Done	150-160	3-7	5-7hr	5-8hr*	OFF
Round, Knuckle	8-12 lbs						
		Rare	130-135	3-6	4-6hr	5-8hr*	OFF
		Medium	140-145	3-6	4-6hr	5-8hr*	OFF
		Well Done	150-160	3-6	4-6hr	5-8hr*	OFF
Round, Top (Inside)	12-15 lbs						
		Rare	130-135	3-6	5-7hr	4-8hr*	OFF
		Medium	140-145	3-6	5-7hr	4-8hr*	OFF
		Well Done	150-160	3-6	5-7hr	4-8hr*	OFF
Sirloin, Top	10-16 lbs						
		Rare	130-135	3-6	5-7hr	5-8hr*	OFF
		Medium	140-145	3-6	5-7hr	5-8hr*	OFF
		Well Done	150-160	3-6	5-7hr	5-8hr*	OFF
Round, Rump (Steamship)	44-52 lbs						
		Rare	130-135	3-6	14-18 hr	4-8hr*	OFF
		Medium	140-145	3-6	14-18 hr	4-8hr*	OFF
		Well Done	150-160	3-6	14-18 hr	4-8hr*	OFF
Tenderloin	3-6 lbs						
		Rare	130-135	4-8	:45-2:00hr	0-4hr*	OFF
		Medium	140-145	4-8	:45-2:00hr	0-4hr*	OFF
		Well Done	150-160	4-8	:45-2:00hr	0-4hr*	OFF

*Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked. Personal choice may require different hold times.

roasting guidelines

	Weight	Doneness	Browning	Time	Recommended Hold	Constant Cook
Roasting/Slow Roasting						
Beef (continued)						
Portions Filet	4oz-1 lb	130-150	4-10	:15-1hr	0-4hr*	OFF
Steak Cuts	4oz-1 lb	130-150	4-10	:15-1hr	0-6hr*	OFF
Hamburgers		130-150	4-8	:30-1hr	1-4hr	ON
Brisket	6-12 lbs	165-185	0-4	6-10hr	4-6hr*	ON
Corned Beef	5-10 lbs	170-190	0-4	4-6hr	4-6hr*	ON
Meatloaf	1-2 lbs	155-165	6-8	:45-1:30hr	N/A	OFF
Tongue	1-2 lbs	180-200	4-8	2-5hr	2-4hr*	ON

When roasting meats, start with Browning Level #5. This will produce moderate browning or texture. If reduced browning or texture is desired, set Browning Level 2-4. If increased browning or texture is desired, set Browning Level 6-10.

Pork

Loin, Back Ribs	1.5-2.25+	180-200	0-5	3-6hr	4-6hr*	OFF
Loin, Bone-In, Center Cut, 8-Ribs	5-8 lbs	135-145	3-6	2-4hr	2-4hr*	OFF
Loin, Boneless, Roast	6-12 lbs	135-145	8-10	:45-1:30hr	2-4hr*	ON
Loin, Country-Style Ribs	2-3 lbs	180-200	3-6	2-4hr	4-6hr*	OFF
Leg, Fresh Ham, Inside	3-5 lbs	170-190	3-6	3-5hr	4-6hr*	OFF
Roasting Pig, Suckling	20-25 lbs	180-200	3-6	3-5hr	4-6hr*	OFF
Spareribs	2.5-5.5 lbs	180-200	8-10	5-7hr	3-5hr*	OFF
Spareribs, St. Louis Style	1.5-3.0 lbs	180-200	0-4	3-6hr	4-6hr*	OFF
Shoulder, Boston Butt, Bone-In	4-12 lbs	180-200	0-4	3-6hr	4-6hr*	OFF
Shoulder, Boston Butt, Boneless	4-12 lbs	180-200	0-4	5-8hr	5-8hr*	OFF
Shoulder, Picnic	4-12 lbs	180-200	0-4	5-8hr	5-8hr*	OFF
Tenderloin	1-1.5+	130-135	8-10	15-45min	1-4hr*	OFF
		130-140	2-6	1-1:30hr	1-4hr*	OFF
Pork Chops	4oz-1 lb	140-165	6-10	:15-1hr	1-4hr*	OFF

Lamb

Leg, Trotter Off, Part Boneless	4-8 lbs	130-150	3-8	3-5hr	1-4hr*	OFF
Leg, Steamship, Bone Removed	5-9 lbs	130-150	3-8	3-6hr	1-4hr*	OFF
Leg, Inside, Boneless	1-2 lbs	130-150	3-8	1-2hr	1-4hr*	OFF
Leg, Sirloin Tip	1-2.5 lbs	130-150	3-8	1-2hr	1-4hr*	OFF
Sirloin, Boneless	2-4 lbs	130-150	3-8	2-3hr	1-4hr*	OFF
Shoulder, Square Cut, Boneless	4-7 lbs	130-150	3-8	2-4hr	1-4hr*	OFF
Shoulder, Outside, Boneless	2-5 lbs	130-150	3-8	2-3hr	1-4hr*	OFF
Shoulder, Ribs	2-4 lbs	180-200	2-4	2.5-5hr	2-6hr*	OFF
Rack, Ribeye Roll	1-2.5 lbs	130-140	4-8	1-2hr	1-4hr*	OFF
Ribs, Breast Bones Off	2-4 lbs	180-200	2-4	2.5-5hr	2-6hr*	OFF

*Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked. Personal choice may require different hold times.

roasting guidelines

	Weight	Doneness	Browning	Time	Recommended Hold	Constant Cook
Roasting/Slow Roasting						
Veal						
Chuck, Shoulder Clod, Roast	2-6 lbs	130-145	3-8	2-4hr	4-6hr*	OFF
Chuck, Square Cut, Boneless	10-19 lbs	130-145	3-8	5-8hr	4-6hr*	OFF
Hotel Rack, 6-Ribs	3-5 lbs	130-145	3-8	2-4hr	1-4hr*	OFF
Hotel Rack, Chop-Ready, Frenched	2-5 lbs	130-145	3-8	2-4hr	1-4hr*	OFF
Legs	19-27 lbs	130-145	3-8	8-10hr	4-6hr*	OFF
Legs, Boneless, Roast Ready	7-10 lbs	130-145	3-8	3-6hr	1-4hr*	OFF
Leg, Top Round, Cap Off	3-8 lbs	130-145	3-8	2-5hr	1-4hr*	OFF
Loins, Trimmed	3-7 lbs	130-145	3-8	2-5hr	1-4hr*	OFF
Loin, Strip Loin, Boneless	2-5 lbs	130-145	3-8	2-4hr	1-4hr*	OFF
Rack, Ribeye, Boneless	2-4 lbs	130-145	3-8	2-4hr	1-4hr*	OFF
Chicken						
Breast, Boneless	4oz-1 lb	140-165	3-7	:20-1hr	1-4hr**	OFF
		130-150	8-10	10-30min	1-4hr**	ON
Legs/Thighs, Quartered		165-185	3-7	:30-1hr	1-4hr**	OFF
		130-150	8-10	1-1.5hr	1-4hr**	ON
Halves	1-1.5 lbs	165-185	3-7	:45-1hr	1-4hr**	OFF
		130-150	8-10	:30-1hr	1-4hr**	ON
Whole	2.25-4 lbs	130-150	8-10	:45-2hr	1-4hr**	ON
Turkey						
Legs/Thighs, Quartered		170-190	6-8	:45-1:30hr	1-4hr**	ON
Roast, Boneless	4-8 lbs	170-190	3-6	2-4hr	2-4hr*	ON
Whole	13-20 lbs	170-190	4-7	6-8hr	4-6hr*	OFF
Seafood						
Fish, Whole (1-2 lbs)	1-2 lbs	140-160	6-10	:40-1hr	1-4hr**	ON
Fish, Portioned (4-8oz.)	4 oz-12 oz	140-160	6-10	10-30min	1-4hr**	ON
Potatoes						
Whole 70-90ct.		130-150	8-10	1-2hr	1-6hr**	ON
Quartered		130-150	8-10	:30-1:30hr	1-6hr**	ON
New, Whole		130-150	8-10	:30-1:30hr	1-6hr**	ON
Halved / Quartered		130-150	8-10	20-45min	1-6hr**	ON

*Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked. Personal choice may require different hold times. ** Recommended hold times for product being held without loss of quality.

braising guidelines

	Weight	Doneness	Browning	Time	Recommended Hold	Constant Cook
Braising						
Beef						
Brisket, Boneless, Portioned	1-2 lbs	180-200	4-8	4-6hr	4-6hr*	ON
Chuck, Shoulder Clod Portioned	1-2 lbs	180-200	4-8	4-6hr	4-6hr*	ON
Oxtails		180-200	4-8	2-3hr	2-4hr*	ON
Rib, Back Ribs		180-200	4-8	3-5hr	2-4hr*	ON
Short Rib, Bone-In	2-3 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Short Rib, Boneless	1-2 lbs	180-200	4-8	2-3hr	2-4hr*	ON
Tongue, Swiss Cut	1.5-2.5 lbs	180-200	4-8	3-5hr	2-4hr*	ON
Pork						
Belly	1-2 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Hocks, Cooked/Smoked	.5-1.5 lbs	180-200	4-8	1.5-2.5hr	1-2hr*	ON
Loin, Back Ribs	1.5-2.5 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Loin, Country-Style Ribs	2-3 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Pigs Feet		180-200	4-8	3-5hr	2-4hr*	ON
Spareribs, St. Louis Style	1.5-3 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Lamb						
Shoulder, Outside, Boneless	2-5 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Shoulder, Square Cut, Boneless	4-7 lbs	180-200	4-8	3-5hr	2-3hr*	ON
Shoulder, Ribs	1-4 lbs	180-200	4-8	2-4hr	2-4hr*	ON
Foreshank	1-2 lbs	180-200	4-8	3-5hr	1-2hr*	ON
Hindshank	1-2 lbs	180-200	4-8	3-5hr	1-2hr*	ON
Leg, Boneless, Netted	5-8 lbs	180-200	4-8	3-5hr	2-4hr*	ON
Leg, Inside, Boneless	1-2 lbs	180-200	4-8	1-2hr	2-3hr*	ON
Veal						
Cheeks	.5-1 lb	180-200	4-8	3-4hr	2-4hr*	ON
Chuck, Shoulder Clod, Roast	3-6 lbs	180-200	4-8	3-5hr	3-5hr*	ON
Foreshank	1-5 lbs	180-200	4-8	3-5hr	1-2hr*	ON
Hindshank	1-5 lbs	180-200	4-8	3-5hr	1-2hr*	ON
Leg, Boneless, Roast	7-10 lbs	180-200	4-8	4-6hr	2-4hr*	ON
Leg, Top Round, Cap Off	3-8 lbs	180-200	4-8	3-5hr	3-5hr*	ON
Osso Buco, Hindshank	2-8oz	180-200	4-8	2-3hr	1-2hr*	ON
Tongue, Swiss Cut	1-2 lbs	180-200	4-8	4-5hr	2-3hr*	ON
Other						
Chicken, Quartered		180-200	4-8	2-3hr	1-2hr*	ON
Duck, Quartered		180-200	4-8	3-4hr	1-2hr*	ON
Rabbit, Cut up		180-200	4-8	2-3hr	1-2hr*	ON
Roulades	8oz-2 lbs	180-200	4-8	:30-1hr	N/A	ON
Legumes		180-200	4-8	1-3hr	N/A	ON
Mushrooms		180-200	4-8	:30-1hr	N/A	ON
Potatoes, New or Quartered		180-200	6-8	1-2hr	N/A	ON
Vegetables		180-200	4-8	:30-2hr	N/A	ON

*Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked. Personal choice may require different hold times.

Models CAC503, CAC507, CAC509 & CAC522

poaching, confit, steaming guidelines

	Weight	Doneness	Browning	Time	Recommended Hold	Constant Cook
Poaching / Confit						
Chicken, Quarter		140-180	0-3	2-6hr	N/A	ON
Duck, Quartered		140-180	0-3	2-6hr	N/A	ON
Game Birds		140-180	0-3	1-2hr	N/A	ON
Pork		140-180	0-3	3-6hr	N/A	ON
Tongue		140-180	0-3	4-6hr	N/A	ON
Seafood		130-180	0-3	:30-1hr	N/A	ON
Potatoes		160-180	0-3	1-2hr	N/A	ON
Vegetables		170-190	0-3	1-2hr	N/A	ON
Steaming						
Chicken Breast	4oz. 1 lb	200	0-3	:15-1hr	N/A	ON
Seafood						
Fish Fillets	4-12oz	200	0-4	15-30min	N/A	ON
Fish, Whole	1-2 lbs	200	0-4	:45-1:15hr	N/A	ON
Clams		200	0-4	8-12min	N/A	ON
Crab, Whole, Large		200	0-4	25-35min	N/A	ON
Crab Legs		200	0-4	20-25min	N/A	ON
Mussels		200	0-4	8-12min	N/A	ON
Shrimp		200	0-4	8-12min	N/A	ON
Potatoes						
Cut, Medium/Large, Diced		200	0-5	15-30min	N/A	ON
Quartered		200	0-5	30-45min	N/A	ON
New, Whole		200	0-5	:45-1:15hr	N/A	ON
Vegetables						
Cut, Medium/Large, Diced		200	0-5	15-30min	N/A	ON
Root Vegetables		200	0-5	:30-1hr	N/A	ON

*Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked. Personal choice may require different hold times.

thermalizing, baking guidelines

	Weight	Doneness	Browning	Time	Recommended Hold	Constant Cook
Thermalizing						
Entrees/Casseroles (includes products such as lasagna, beef tips, tuna, au gratin potatoes)		190-200	4-9	:30-2hr	1-4hr**	ON
Chubs						
Soup, Vegetables, Meals, Pastas						
Frozen	3-5lbs	190-200	0-6	1:30-2hr	1-6hr**	ON
Thawed/Slacked	3-5lbs	190-200	0-6	1-1:30hr	1-6hr**	ON
Moist Soft Foods		180-200	0-6	:30-1hr	1-6hr**	ON
Meats: Fully Cooked Meats						
Hamburger	2-4oz	150-200	0-8	:30-1hr	1-4hr**	ON
Hot Dog	2-4oz	150-200	0-8	:30-1hr	1-4hr**	ON
Portioned	4oz-1lb	130-180	0-8	1-2hr	1-4hr**	ON
Whole	8-12 lbs	130-180	0-8	4-7hr	1-4hr**	ON
Beef, Ribeye Roll	9-12 lbs	130-165	2-6	4-7hr	1-12**	ON
Pork, Hams	4-8 lbs	170-190	2-6	4-6hr	3-6hr*	OFF
Pork, Ribs	1-2.5 lbs	170-200	2-6	2-3hr	1-4hr**	OFF
Turkeys						
Roll Boneless	4-8 lbs	170-190	3-6	2-4hr	2-4hr*	ON
Whole Breast	4-8 lbs	170-190	3-6	2-4hr	2-4hr*	ON
Baking						
Bread Pudding						
Ramekins	2-4oz	190-200	4-8	15-20min	N/A	ON
Hotel Pan, Half		190-200	4-8	30-40min	N/A	ON
Hotel Pan, Full		190-200	4-8	:45-1hr	N/A	ON
Brownie		150-200	8-10	:30-1hr	N/A	ON
Cheesecake		180-190	4-6	:45-1hr	N/A	ON
Custards	2-4oz	190-200	0-3	15-25min	N/A	ON
Crème Brûlée	2-4oz	200	0-3	15-30min	N/A	ON
Cornbread Muffins		180-200	8-9	15-25min	N/A	ON
Hotel Pan, Half		180-200	8-9	30-40min	N/A	ON
Hotel Pan, Full		180-200	8-9	:45-:1hr	N/A	ON
Sheet Cake		180-190	8-10	15-20min	N/A	ON
Spoonbread						
Ramekins	2-4oz	190-200	4-8	15-20min	N/A	ON
Hotel Pan, Half		190-200	4-8	30-40min	N/A	ON
Hotel Pan, Full		190-200	4-8	:45-1hr	N/A	ON

*Recommended hold times are not mandatory. They are intended to produce optimal tenderization of product being cooked. Personal choice may require different hold times. ** Recommended hold times for product being held without loss of quality.

daily cleaning

Required Cleaning Accessories & Supplies

- Pan for draining evaporator (unless utilizing floor drain).
- Food grade germicidal detergent.
- Descaling agent (ScaleKleen™) (available through Winston Customer Service 1-800-234-5286).

⚠ DANGER

Electric Hazard

Can cause serious injury or death. If an electrical shock is felt during operation or cleaning, unplug appliance and have it serviced by a licensed electrician or trained servicer before placing back into service.

⚠ WARNING

Contamination Hazard

Can cause serious illness or damage to appliance. Clean appliance daily to avoid potential contamination hazard.

⚠ CAUTION

Corrosion Hazard

Can cause damage to appliance. Clean appliance daily to avoid potential corrosion damage.

Clean evaporator daily to prevent chlorides (salts) from accumulating. Chlorides can cause the evaporator tank to corrode, to the extent that leaks can occur. Leaks caused by corrosion, which is caused by a failure to clean daily, are not covered under the manufacturer's warranty.

⚠ WARNING

Contamination Hazard

Can cause serious illness. Clean appliance prior to first use, to remove traces of industrial chemicals and oils.

Prior to using appliance for the first time, perform the daily cleaning procedure listed on the next page.

Ensure safe operation by cleaning oven daily. Failure to do so can allow harmful deposits to develop, increasing the potential for food contamination, and endangering your customers.

daily cleaning procedure

⚠ CAUTION

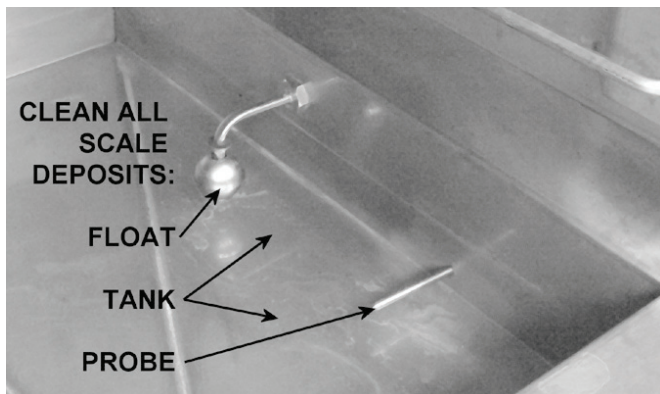
Burn Hazard

Can cause injury.

Allow 30 minutes for appliance to cool before attempting to clean.

Before each cleaning procedure, disconnect appliance from its electrical power source and allow to cool for at least one half hour.

1. Place empty pan under drain valve, open valve, and allow evaporator to drain.
2. Remove and clean rack supports using a food grade germicidal agent. Clean probe (if included) with mild soap and water.
3. Spray food chamber and evaporator with a food grade germicidal detergent.
4. Wipe inside surfaces to remove all food deposits.
5. Inspect for scale build-up on tank surface, float, and probe. (see photo below). If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.
6. Inspect heating elements (if exposed).



The heating elements are stainless steel. If cleaning is needed, scrub with a Teflon- or nylon bristle brush to remove heavy food particles. Further cleaning may be done with a plastic scouring pad and alkaline based cleansers. **DO NOT** use wire brushes, scrapers, steel wool pads or chloride based cleansers. Follow cleanser manufacturer's instructions for use on stainless steel. Rinse well several times with clean water and wipe immediately.

7. Rinse all inside surfaces, including evaporator, and dry with clean towel.
Do not spray outside of appliance or

⚠ WARNING

Electrical Hazard

Can cause serious personal injury or damage to appliance.

Avoid spraying appliance exterior or controls with water.

controls with water.

8. Rinse, dry, and replace rack supports.
9. Verify that valve is closed, and refill evaporator.
10. Reconnect appliance to electrical power and make ready for use.

troubleshooting

We know how frustrating and costly it can be when a critical piece of equipment is down for repairs. It is our goal to minimize service disruptions, to get you back up and operating in the shortest time possible.

We carefully analyze all service calls. This analysis helps us to improve our manufacturing processes, and reduces product service issues. Generally speaking, most equipment failures can be attributed to the following three causes:

- Faulty use and care practices.
- Electrical supply problems.
- Equipment faults.

Please refer to the Troubleshooting Chart on the next page for common problems and solutions. If the problem you're experiencing isn't listed, or if the standard solution fails to resolve your problem, you will need a

qualified servicer to diagnose and repair the problem.

If your equipment is still under warranty, or you are uncertain whether or not warranty is still in place, please call Winston Customer Service at 1-800-234-5286 (or 502-495-5400). Our friendly staff will help you verify coverage, and if under warranty, will arrange for a servicer to call on you.

If your equipment is no longer under warranty, or you are uncertain whether the warranty is still in place, please call Customer Service at 1-800-234-5286, or visit our website at **www.winstonind.com**, and click the Service tab to locate an authorized servicer near you.

In order to expedite service, please have the complete model and serial number (found on the appliance's identification tag) on hand when you contact us.

Service parts may be purchased directly from the factory online.
Visit www.winstonind.com

Please have the following information on hand when contacting Winston Industries regarding product service.

1. Model _____ Serial # _____
(located on name plate)
2. Your name _____
3. Company name _____
4. Company address _____

5. Company phone _____
6. Type of problem _____

troubleshooting

TROUBLE	FAULT CODE
LED fails to light	A,B,C,D
Microprocessor display reading inconsistent	K, O
Microprocessor buttons not responding correctly	K
Leaking water	F, J
Food not adequately or over cooked	E, G, J
Food not adequately or over browned	H, I
Inadequate yield	I, M
Cooking time too long	I, L
Offensive odors	N
Injury or accident.....	P

FAULT	CORRECTION
A. House circuit breaker tripped or fuse blown	Reset or replace
B. Power cord not plugged in	Plug in
C. Faulty power cord	Call servicer
D. Faulty power switch	Call servicer
E. Evaporator empty.....	See pgs. 4,7,11,12
F. Drain valve defective.....	Call servicer
G. Incorrect doneness temperature selected	See pgs. 15-21
H. Incorrect browning selected.....	See pgs. 15-21
I. Incorrect cook time selected.....	See pgs. 15-21
J. Leaking door gasket at sides or top.....	Call servicer
K. Faulty Microprocessor Controller	Call servicer
L. High Yield Process used.....	See pgs. 11-14
M. Fast Roast Process used.....	See pgs. 11-14
N. Food or Scale build-up.....	See pg. 22-23
O. Faulty temperature sensing probe	Call servicer
P. Injury or accident, call Manufacturer	1-800-234-5286

troubleshooting

⚠ DANGER

Electrical Hazard

Can cause serious injury or death.
Do not attempt to install or service appliance unless you are a licensed electrician or trained servicer.

This appliance utilizes high voltage, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards can cause serious injury or death. To avoid the potential for an accident, please have oven installed by a licensed electrician, and serviced only by trained servicers. Please make this page available to the servicer.

SERVICE PARTS	PART NUMBER
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All Models

Caster, 3" locking	PS2146
Caster, swivel, non-lock 3 t-stem	PS2147
Caster, 5" stem threaded lock	PS2142
Caster, 5" lock & non-lock stem	PS2343-4
Controller, silver 208V	PS2828
Controller, gold	PS2898
Controller, platinum	13055Z58
Controller-no fill	PS2830
Cover, evaporator	PS1807
Floats (before 1/20/05)	PS1354
Floats (after 1/20/05)	PS2669
Handle/latch	PS1774
Heater, air, 230V 920W, 57.5 ohms	PS2396
Heater, air, 240V 875W, 65.83 ohms	PS1711
Hinge kit	PS2116
Hinge, door, self-closing	PS2493
Motor blower, (208-240V, 50-60Hz)	PS2100
Power cord	PS2346
Power switch	PS2304
Probe, air	PS2178
Probe, water	PS2177
Solenoid water, 208V, brass	PS2754
Thermostat, hi-limit	PS2750
Trough weld	00776U02
Wire (rack support)	PS2359
Wire (rack)	PS2206-4
Wire (rack)	PS2206-6

CAC503

Door Asm, HL	03112S66
Door Asm, HL glass	03112S67
Door Asm, HL glass self closing	03112T84
Door Asm, HL vented	03112Y143
Door Asm, HR	03112N34
Door Asm, HR glass	3112AB202
Door Asm, HR vented	03112Y145
Gasket	PS1440
Heater, air (208V)	05617Y63
Top exterior	00764Q02

SERVICE PARTS	PART NUMBER
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CAC507

Caster, 3" threaded wheel stems	PS2540-4
Cover, evaporator	PS1806
Door Asm, HL	03112S75
Door Asm, HL glass	03112T90
Door Asm, HL self closing	03112AA193
Door Asm, HL 316L (Arby's only)	03112Z168
Door Asm, HR	03112M26
Door Asm, HR 316L (Arby's only)	03112Z163
Door Asm, HR glass	03112T89
Door Asm, HR, self-closing 316L (Arby's)	03112AA194
Gasket	PS2554
Heater, air, 208V 981W, 44.10 ohms	03016Y52
Heater, water, 208V 1803W, 24 ohms	PS2174
Heater, water, 230V 1700W, 31.12 ohms	03016T36
Relay electromechanical CA	PS2460

CAC509

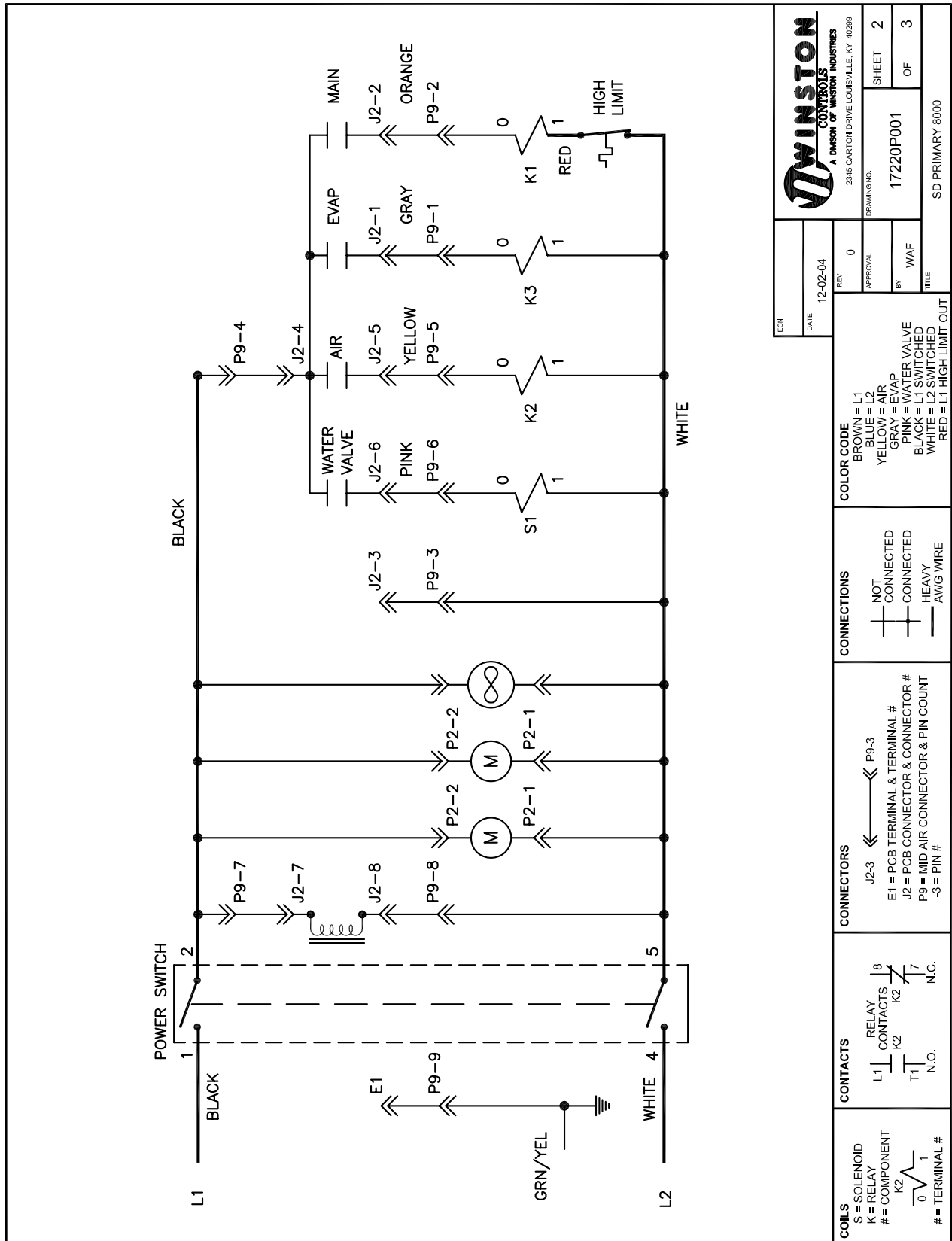
Door Asm, HL	03112T78
Door Asm, HR	03112L21
Door Asm, HR glass	03112T86
Door Asm, HL glass	03112T85
Gasket	PS2127

CAC522

Caster, 3" threaded wheel stems	PS2540-4
Door Asm Bottom HL	03112S63
Door Asm Bottom HR	03112M25
Door Asm Top HL	03112S62
Door Asm Top HR	03112M24
Door, glass only	00103W08
Door, Asm w/glass, bottom, hinge left	03112T102
Door, Asm w/glass, bottom, hinge right	03112N33
Door, Asm w/glass, top, hinge left	03112T101
Door, Asm w/glass, top, hinge right	03112N32
Evap Retro Non Pass thru	PS2790
Gasket bottom	PS2151
Gasket top	PS2150
Heater, air, 208V, 932W, 46.4 ohms	PS2368
Heater, water, 208/240V, 2400W, 24 ohms	PS2390
Relay electromechanical	PS2460
Solenoid kit retro (240V)	PS2692

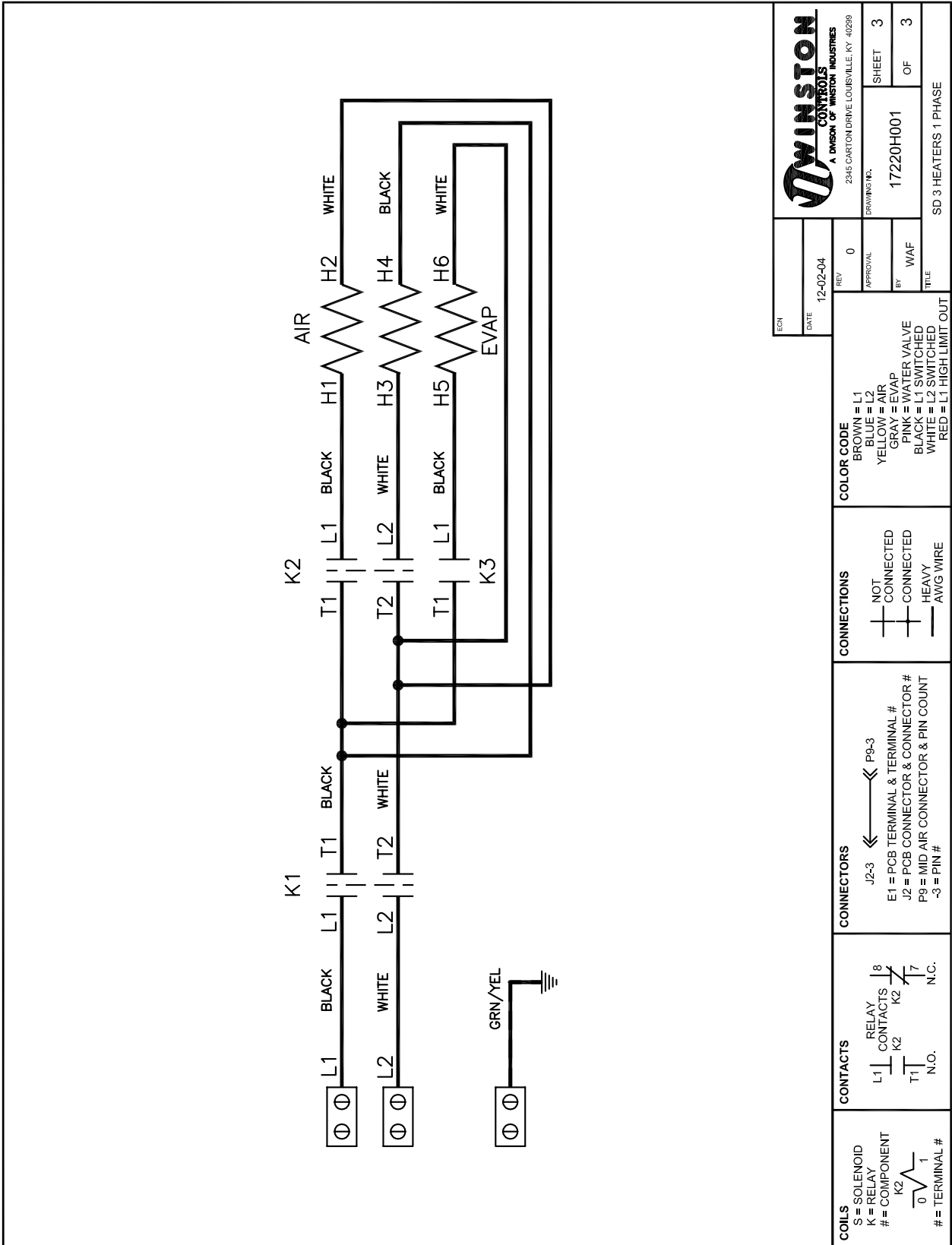
Models CAC503, CAC507, CAC509 & CAC522

circuit diagram - primary



WINSTON CONTROLS A DIVISION OF WINSTON INDUSTRIES 2345 CARTON DRIVE LOUISVILLE, KY 40299		SHEET 2 OF 3
ECR DATE 12-02-04 REV 0	DRAWING NO. 17220P001 BY WAF TITLE SD PRIMARY 8000	
COILS S = SOLENOID K = RELAY # = COMPONENT # = TERMINAL #	CONTACTS L1 K2 T1 N.O. N.C.	CONNECTORS J2-3 E1 = PCB TERMINAL & TERMINAL # J2 = PCB CONNECTOR & CONNECTOR # P9 = MID AIR CONNECTOR & PIN COUNT -3 = PIN #
CONNECTIONS NOT CONNECTED CONNECTED HEAVY AWG WIRE	COLOR CODE BROWN = L1 BLUE = L2 YELLOW = AIR GRAY = EVAP PINK = WATER VALVE BLACK = L1 SWITCHED WHITE = L2 SWITCHED RED = L1 HIGH LIMIT OUT	

circuit diagram - heaters



Warranty and Terms and Conditions



WINSTON INDUSTRIES
THE TASTE OF INNOVATION

Limited 1 year Warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean.

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