



## CAT522 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

High production cabinet designed for fast retherm and serve applications.

### Industry Compliant

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



**CAT522  
CVAP® THERMALIZER OVEN  
FULL SIZE MODEL WITH FAN**

8000 Series, 8 - Channel Electronic Control

*Retherm/cook precooked, packaged meals non-packaged foods, vacuum-packed bags and à la carte food 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.*



winston industries, llc.

2345 Carton Drive | Louisville, KY 40299 USA | [www.winstonindustries.com](http://www.winstonindustries.com)

Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458

Specifications subject to change without notice.

JOB

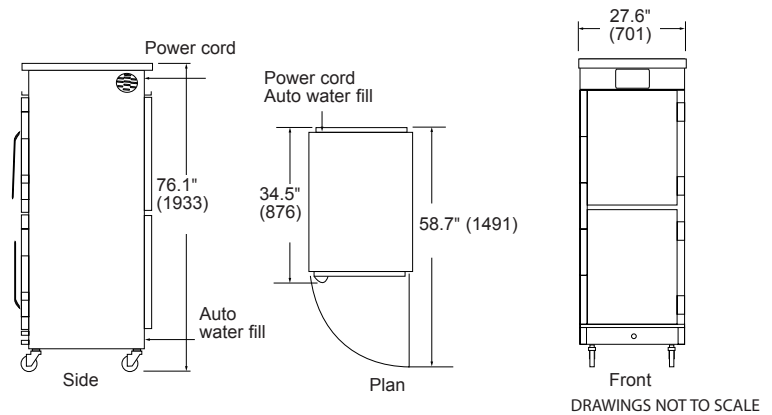
ITEM#



## CAT522 CVAP® THERMALIZER OVEN

### FULL SIZE MODEL WITH FAN

8000 Series, 8 - Channel Electronic Control



capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube	
14 SP 28 STP	H= 76.1" (1933) HT= 76.9" (1953) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955)	US / CANADA								
		208	60	3	33.7	11215	15-50P	410 (186)	60.0 (1.7)	
		240	60	3	29.2	11215	15-50P			
		480	60	3	17.3	11215	hard wire			
INTERNATIONAL										
<b>NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME</b>										

SP= Sheet pan (18" x 26" x 1.25") • STP= Steam table pan (12" x 20" x 2.5") • 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

### Short Form Specs

Shall be Winston CVap Thermalizer Oven, Model CAT522, 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 14 sheet pans or 28 steam table 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)

PS2206-4	Wire rack (4 pack)
PS2206-14	Wire rack, chrome (14 - pack)
PS2553	8.5" (216 mm) Top cover extension
PS2351	11" (279 mm) Top cover extension
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](http://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](http://www.winstonindustries.com)  
Specifications subject to change without notice.