

CVap[®] Technology Made Simple

What is CVap[®]

CVap stands for *Controlled Vapor*. For the purpose of this explanation, think of vapor in its most fundamental form - water.

Why is Controlling Water Important to Food Quality?

All foods contain water. If the water in food can be managed and controlled, then all of the important food characteristics - temperature, texture, and yield - can also be controlled.

Food's Water Content



75%-85%



80%-95%



80%-90%



CVap Technology Options

Holding Cabinets

Cook and Hold Ovens

Retherm Ovens

Hold and Serve Drawers and Bins



How is Food Temperature Controlled?

We utilize a water reservoir in the cabinet. Unlike competitors who rely on passive humidity, CVap® cabinets directly control the water vapor temperature. When heated vapor reaches the setpoint temperature, it will “drive” the temperature of the food’s moisture, until the food reaches the same temperature.

How is Food Texture Controlled?

CVap equipment also utilizes dry radiant heat to create a differential – the difference between the temperature of the cabinet’s water vapor and the temperature of the radiant air heat.

A big differential enhances crisp foods. A smaller differential is ideal for more moist foods. How are we different? Everyone else designs cabinets to stop foods from dehydrating. Only CVap encourages it because only CVap directly controls dehydration. It ain’t magic...it’s science!

What Are the Benefits of This Control?

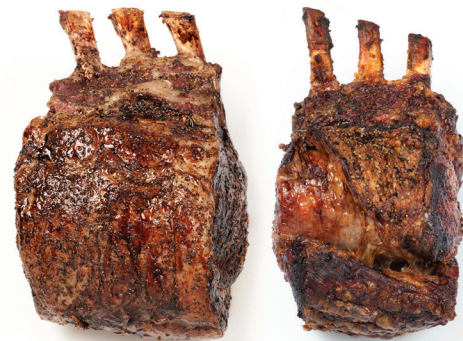
CVap allows the operator to select the exact temperature and texture for any product to achieve unparalleled food quality and consistency. CVap Technology’s unique dual heat enables the ability to stage, roast, bake, steam, poach, braise, confit, sous vide, hold, and more, all in one oven, with unmatched precision and versatility!



Here’s the Yield Difference

CVap Cook and Hold Ovens give you precise control over food quality and yield.

Both cuts of Prime Rib started at **7lbs. 2oz.**



6lbs. 12oz.
Cooked in the
CVap Cook and Hold Oven

4lbs. 15 7/8 oz.
Cooked in a
Convection Oven



“The CVap has fundamentally changed the way we operate. We are able to serve more guests with greater consistency and quality than I could have ever imagined possible. I truly consider it my secret weapon.”

CHEF SANG YOON

