

The Differences in CVap® Series Equipment

The newest generation of CVap equipment builds on the rock-solid reputation of CVap technology. Since the 1980s, CVap technology has provided unrivaled control over food quality. Our CVap products are now available in several different feature levels.



Series 7

Series 5

Series 3

CVap Series 7 is the flagship of our equipment line. Powered by CVap technology, Series 7 offers unparalleled precision for all you control freaks. Eight programmable channels, HACCP data download, food probe-ready, fan can be turned on or off, USB/audio port, and easily programmed with desktop app or CVap Wireless Programming.

CVap Series 5 delivers serious performance and good looks. Eight programmable channels, HACCP data download, and USB/audio port to upload programming or download HACCP data.

CVap Series 3 is CVap, simplified. Series 3 feature simple controls, are easy to use and come at an easy price.

Extended Equipment Warranty Program

CVap equipment comes with the best extended warranty in the business. Our school warranty covers two years on labor, and five years on parts. We can offer this because we know our equipment is rugged and reliable. Our customers rave about the exceptional customer service they receive and the quick and reliable service provided. Purchase with confidence, we've got your back.

Trade-up and Save!

We want to save schools money. The Winston Trade-up and Save program enables schools to ditch any brand of out-of-date, broken, or useless oven or holding equipment and save up to \$1,000 each on NEW CVap equipment (of the same application). If trading in an old CVap unit, we'll provide an additional \$250 towards a new CVap piece. That's a total of up to \$1,250 when you trade one Winston product for another!

Trade-in valid toward purchase of CVap Holding Cabinets, Cook and Hold Ovens, and Retherm Ovens. For complete details, contact Winston Foodservice Sales Administration at insidesales@winstonind.com.



"The quality of the food is just so fresh and crisp, and the kids at our school love it!"

Bridgett Thomas,
Kentucky

"The Winston cabinet is the best piece of equipment in my kitchen... I'm extremely excited that my staff loves working with them."

Jerry Wiseman, Georgia



CVap® Solutions for Schools

Winston's CVap technology has been helping schools improve student nutrition since the 1980s, making food better, safer, and faster.

Improving Student Nutrition for Over 30 Years



Lunchtime is Crunch Time

Your day revolves around this brief period. You need equipment that helps maximize productivity. CVap ovens cook food fast, and automatically hold after the cook cycle is complete. CVap Holding Cabinets keep food fresh, hot, and safe until you're ready to serve. With CVap in your kitchen, you'll serve food at the peak of quality, from the first lunch period to the last.

- **Better Than Simple Humidity** - Only CVap (Controlled Vapor Technology) *directly* controls food temperature! Precisely controlling vapor temperature in the cabinet means precisely controlling the food temperature. CVap also uses dry heat as the secondary heat source to control food's exterior texture for crispness and browning. This method of cooking and holding food is much more precise, and radically different than our competitors.
- **Automatic Hold** - CVap ovens automatically switch to hold mode after the cook cycle. Save space by cooking and holding in the same footprint. And save labor – no more babysitting your oven. CVap keeps food hot and fresh.
- **Versatile** - CVap Retherm Ovens are great for commodity food, frozen foods, and chubs, but they can do so much more. Crispy chicken nuggets, preportioned meals, pizza, tater tots, packaged items, raw proteins, baked goods, and much more.
- **Better Temperature Control** - CVap equipment maintains food temperature precisely by controlling the temperature of heated water vapor. Food is mostly water. By controlling the temp of water vapor, CVap controls the temp of the food.
- **Better Food Quality** - CVap Technology is amazingly effective at maintaining food's flavor, appeal and nutrition. Food looks good, tastes good, and is better for growing bodies.
- **Maximize Productivity** - Floor space too limited for an oven and a holding cabinet? You can do both in a CVap oven. Make that footprint do double-duty. Just another example of the versatility of CVap ovens.
- **Save Money** - Get versatility that rivals combis, at a lower price. Spend less of your budget on labor, food, energy, and maintenance.
- **No Vent Hood** - CVap ovens don't require vent hoods*. Put'em wherever you need'em.

*Local codes may vary. Check with your local authority.

CVap® Retherm Ovens

Your workday revolves around lunchtime. You need an oven that cooks large quantities, fast. The CVap Retherm Oven is that oven.

Our Retherm ovens are set-and-forget. They'll cook fast, then transition to an automatic hold. Pair them with a CVap Holding Cabinet and you have a duo that rivals our competition.



"We love, in particular, the CVap Holding Cabinets, because of the way they hold food exactly the way we need it, and we can control our humidity levels."

Marci Lexa, Virginia



"I cannot begin to tell you how happy my managers are with those Retherms."

Dawn Houser, Florida

CVap® Holding Cabinets

CVap began as a holding technology. That original design has evolved into a high-tech cabinet that's perfect for schools. Prepare food ahead of the rush – your CVap cabinet will keep it at the precise temperature you choose, without drying out or getting soggy. Serve the same quality, from the first meal to the last.



HACCP Data

CVap documents HACCP compliance and can store up to two years of data. Downloading data is as easy as inserting a thumb drive. It's HACCP without hassle!



CVap® Programming

CVap equipment is smart. You can program up to eight settings via our wireless CVap Programming app (Series 7), or the desktop app (Series 7 and 5). Load with signature dishes for repeatedly consistent results. The possibilities are limitless!