

Reliable. Repeatable Results.

Only CVap® technology uses heated water vapor to precisely control food temperature.
Pair that with air heat to control texture, and you have an unbeatable combo.



CVap®

COOK & HOLD OVENS, RETHERM OVENS,
HOLDING CABINETS, AND HOLD & SERVE DRAWERS

You Face Challenges

Food safety, menu variation, unusual dining hours - the list of foodservice challenges faced by healthcare professionals is a long one. These challenges play a role in everything from food orders to equipment selection. Your patients need nutritious, appetizing food, and you need to serve it to them at a safe temperatures and at maximum quality. *We're here to help.*

Winston's CVap® equipment line can help you maximize food quality, cut serving time, reduce food waste, and improve your bottom line, all while pleasing your patients with perfectly palatable meals.

Sometimes You Gotta Vent. And Sometimes You Don't.

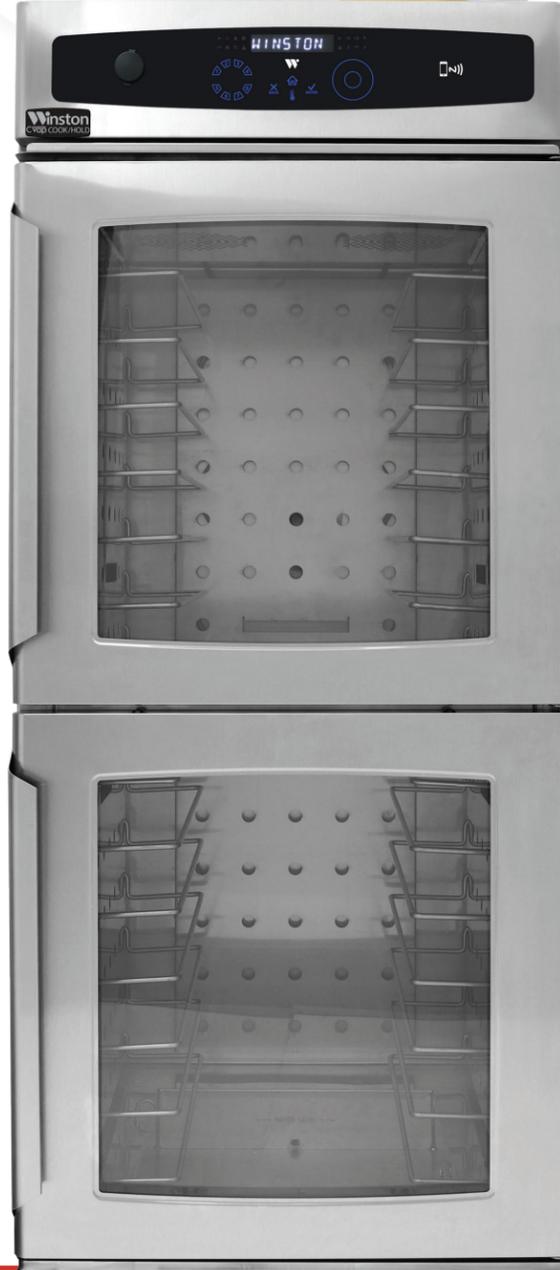
What if you don't have to have a hood? Independent studies confirmed that CVap Ovens meet federal standards to operate without a hood. You save money not installing hoods, not consuming electricity, and not paying for costly maintenance. Already have a vent? You have the flexibility to place CVap ovens anywhere, saving vent space for stuff that requires it.

No Room in Your Budget for a Combi Oven?

What do you sacrifice if you choose CVap ovens over combis? Nothing. They're as versatile as combis - bake, steam, poach, roast, you name it. CVap Retherm Ovens cook large quantities of food, fast. They're a perfect fit for institutional settings.

Sous Vide Re-Engineered

There is virtually no limit to what you can cook in CVap ovens using a sous vide preparation. Because of CVap equipments' unique ability to create and maintain precise temperature environments, even the most delicate products — like shrimp or fish — will turn out beautifully every time.



CVap® Cook & Hold Ovens

Imagine cooking your menu and having it automatically be held at perfect doneness, never needing to transfer pans or worrying about overcooking. Use our advanced staging process to cook-to-order in a third of the time. Safe, consistent results, time after time.



CVap® Holding Cabinets

Imagine serving patients faster than with ordinary cabinets that let you hold poached eggs for over two hours. Hold veggies, rice, fried foods, COP proteins, burgers, breads - no matter what you're serving, CVap® maintains just-cooked freshness for extended periods of time. Whether you want to cook ahead of or keep foods hot through the rush, crisp foods stay crisp and moist foods stay moist.



CVap® Retherm Ovens

This oven lets you retherm foods fast, moving swiftly through the danger zone without the oven-drying seen in conventional ovens. CVap® Retherms bake, roast, steam, and everything in between. You'll love the speed and versatility. It has all the functionality of a combi-oven without the expense and frequent maintenance. You can quickly heat or bake a variety of foods to feed any size crowd. You can also conveniently switch to a hold mode if needed, rather than transferring foods to a separate holding cabinet.



CVap® Holding Drawers

Same amazing CVap® technology wrapped in different configurations, all designed for convenient, quick service and smaller footprints. Healthcare facilities come in all different sizes and configurations. CVap Holding Drawers are perfect for areas where space is limited, but food quality is critical.



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



"Consistency is incredibly important to us. We've learned to nail that part down with CVap. It's the workhorse in our kitchens."



"I want to know the food we're making is safe, and CVap® can be trusted with that."

CVap®

Controlled Vapor Technology

CVap® (pronounced See-Vap) refers to Controlled Vapor Technology, the engine that drives CVap equipment and makes it so different. Other cabinets are designed to heat air; CVap is designed to heat food.

Food contains water, and behaves like water when heated. CVap technology is based on that principle. Only CVap can control both food temperature and texture. When the water in the cabinet's evaporator is heated to the desired temperature, it "drives" the food's temperature until it reaches that exact set point and keeps it there, without drying out, overcooking, or significant loss of yield.



Winston
foodservice



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