FRONT OF THE HOUSE OR BACK OF THE HOUSE
Reliable Repeatable Results

If you serve hot food, you need Winston's CVap® equipment. Available in ovens and holding equipment, CVap technology enables you to serve food at peak quality. CVap (short for *Controlled Vapor Technology*) is incredibly precise. It maintains hot food at just-cooked freshness longer than competing equipment. The last plate you serve will be as hot and fresh as the first. CVap technology is available in cook and hold ovens, retherm ovens, holding cabinets, and warming drawers. There's a size and configuration to fit every need.

Why is CVap Equipment Better?

⊗ Ventless

You have the flexibility to place CVap equipment anywhere sufficient power exists, saving space beneath the hood.

⊗ Mobility

CVap equipment has a nomad's heart. They don't have to be parked under vent hoods. They don't have to be plumbed to drains. Add the optional Transport package, with evaporator cover, push/pull handles, and cord wrap, and they're really ready to roll!

⊗ Higher Yields

CVap ovens give you uniform yields in large proteins. No overdone edges or undercooked centers; every bit is usable, servable, and delicious.

⊗ Repeatable Results

Whether you're serving burgers, barbecue, broccoli, or brioche, CVap equipment helps you serve it fresher, faster, and repeatedly fantastic.

⊗ Improved Serving Time

Lunchtime is crunch time. Your work day revolves around this brief period. You need an oven that cooks big quantities, consistently.

⊗ Decreased Labor

Prepare well ahead of the rush, and keep serving through peak periods. Use the overnight cook and delayed start options* for even greater time savings.

⊗ Wireless Programming*

Load signature dishes for repeatedly consistent results, quick and easy with and Android device. Or use the desktop program to upload settings with a thumb drive.

⊗ HACCP Records*

Downloading data is as easy as inserting a thumb drive. CVap units record up to two years of data. It's HACCP without hassle!

⊗ Flexibility

CVap ovens excel at almost any cooking technique – bake, roast, stage, steam, braise, sous vide, proof, smoke, and more.

Series 7 and 5 only.

FLEXIBLE AND MOBILE

Move the Kitchen Exactly Where You Need It.

Foodservice changes quickly, sometimes overnight. Adapting is critical to survival. Changes in consumer behavior and preferences have put pressure on operators to think beyond conventional kitchens. Ghost kitchens, commissary kitchens, and satellite operations have gone from the industry periphery to being part of the new normal.

CVap® equipment is ideal for any setup. Because they don't require vent hoods[*], they can be placed anywhere sufficient power is available. Heavy-duty casters make moving them easy. Optional transport packages put the "mo" in mobility. CVap ovens can do double-duty as holding cabinets, amping up the productivity of your valuable space.

CVap ovens excel at almost any cooking technique – bake, roast, stage, steam, braise, sous vide, proof, you name it.

*Local codes may vary.

CVap Series Options to Suit Every Budget

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, capacitive touch controls, HACCP data download, food probe ready, controllable fan, and easy programming via the CVap wireless app or CVap desktop programming web page.

Series 5 delivers serious performance. Capacitive touch controls, eight programmable channels, HACCP data download, USB upload to program channels, and convection fan.

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

HACCP Data

CVap documents HACCP compliance and can store up to two years of data (Series 7 and 5). Downloading data is as easy as inserting a thumb drive. It's HACCP without hassle.

CVap Programming

CVap equipment is smart. Program up to eight settings via our wireless CVap programming app (Series 7), or the desktop app (Series 7 and 5). Load signature dishes for repeatedly consistent results.