CVap® Hold and Serve Drawers

Easy Access to Hot Fresh Food

CVap Hold and Serve Drawers offer instant access to hot, fresh food. CVap drawers recover temperature fast, even with frequent openings.

CVap is scientifically different than other commercial kitchen equipment. Its dual heat system allows precise control over food's temperature and texture. It's a difference your customers will notice.

"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

❯ **Controlled Vapor Technology** - Like all our CVap appliances, CVap drawers are powered by controlled vapor technology. You'll get the same precise control that you've come to expect from our larger ovens and holding cabinets.

❯ **Capacity** - Depending upon the model, hold up to two full steam table pans, up to 6" deep. Accommodates full and partial steam table pans and Gastronorm pans.

❯ **Flexible** - CVap drawers operate on a standard 15-amp circuit (US), meaning you can use them almost anywhere. Perfect for banquets, concessions, even food trucks. Place them on or under the counter. They're perfect for small spaces.

❯ **Ergonomic** - Handles are easy to grip. Easy-fill spout lets you fill the water pan without opening the drawer. Simple controls are easy to operate.

What is CVap® Technology?

Some folks want to know the science (yes, we are scientifically different). Others just want to know it works. Put very simply, CVap combines moist vapor heat with dry air heat. Sounds funky, but it works. CVap allows you to dial in the exact setpoint temperature of your food with amazing accuracy. And you decide how crisp or moist the food will be.

Available Configurations

Single Drawer

Double Drawer

Whatever your need, there's a CVap drawer to meet it. Available in wide and narrow footprints, and in single and double-drawer configurations, there's a CVap drawer for every space and situation.

Dinner rolls will taste just baked. Tortilla chips are warm and crisp. Sunny side eggs taste fresh off the stove – even if they've been holding for hours.