

CVap®: The Smarter Way to Retherm

High Volume. Low Effort. No Hood Required.

CVap Retherm Ovens deliver high-volume performance in a compact, ventless footprint; no hood needed. With unmatched capacity and precision, they outclass water baths without the mess or maintenance. Programmable cycles and automatic holding save labor, boost consistency, and keep food hot and fresh for hours.

It's effortless quality, without compromise.



- **No Hood? No Problem**
CVap ovens are ventless by design, saving you money and letting you cook where others can't.
- **Max Capacity. Minimal Footprint.**
CVap ovens deliver big capacity and powerful performance in just 6 square feet, outperforming water baths while saving valuable kitchen space.
- **Hands-off Cooking**
Set it and forget it. CVap ovens eliminate water bath hassle and reduce labor needs, so your team can focus on what matters.
- **Hold Quality That Lasts**
CVap doesn't just reheat. It holds food at peak quality for hours. Hot, fresh, never dried out or overcooked.



Curious to Learn More?

Scan the QR code to explore product details, schedule a demo, or connect with our team.

Putting it All to the Test

We set out to find the ideal settings for retherming large loads of chilled and frozen chubs, dialing in the best times, temperatures, and procedures. We also tested extended hold settings to ensure food stayed hot and fresh well after the cook cycle ended. All tests were performed in a CVap® RTV7-05UV Retherm Oven.

Test: JTM Foods Mac & Cheese

Setpoints:	Vapor 200°F / Air 200°F
Capacity:	50 pounds (10 chubs @ 5lbs each)
Cook Time:	2 hours from frozen 1.5 hours from thawed
Cook Temp:	165°F
Holding Setpoints:	135°F Vapor / 140°F Air
Hold Time:	3 Hours
3-Hour Hold Temp:	155°F



Chef's Comments: The texture and moisture levels of the macaroni and cheese held up well during the cook and hold cycle. Consider raising the air temp to 225°F or retherming a half load to achieve as much as a 30% reduction in cook time.

Test: Gordon Choice Taco Beef Filling

Setpoints:	Vapor 200°F / Air 200°F
Capacity:	50 pounds (10 chubs @ 5lbs each)
Cook Time:	2 Hours from frozen 1.5 hours from thawed
Cooked Temp:	168°F
Holding Setpoints:	135°F / 140°F
Hold Time:	3 Hours
3-Hour Hold Temp:	142°F



Chefs Comments: Beef filling retained high moisture levels during the cook and hold cycle. I do not recommend increasing the air temperature above 200°F. The fat from the meat could get too hot and melt the plastic packaging.

Retherm Times: Frozen vs. Chilled

