



CVAP® RETHERM OVEN



RTV7 SERIES RTV7-04UV | RTV7-05UV | RTV7-05UV-ST | RTV7-14UV

The most advanced CVap Retherm Oven: Includes C-Touch Control, HACCP Temperature Downloads, Wireless Programming, and Switchable Convection.

SHORT FORM SPECS

Shall Be Winston CVap Retherm Oven, model _____. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring, food probe-ready for cooking or monitoring, wireless programming (via NFC), and on/off control of convection fans.

CONFIGURATIONS

Half-sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Some versions available for under-counter use with 1" wheels.

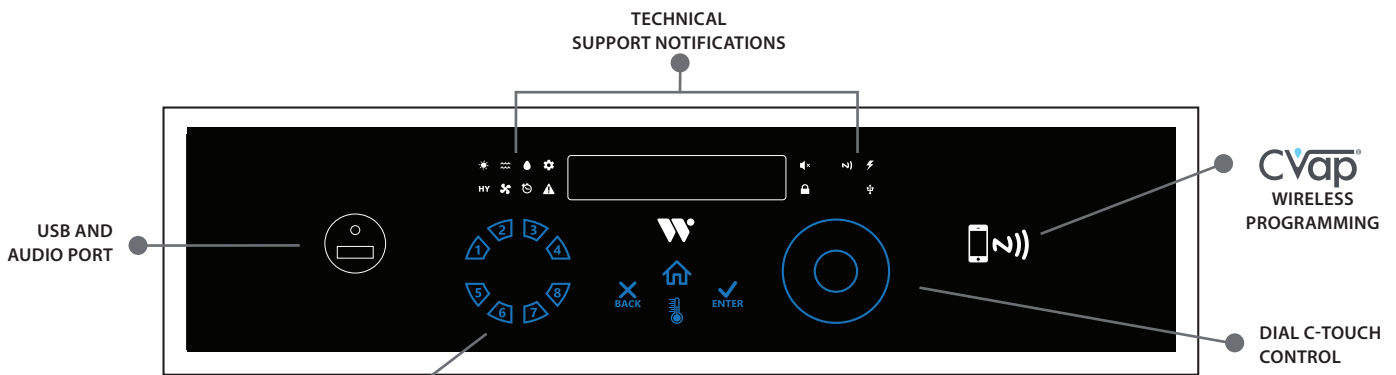
Full-sized: Provides maximum capacity for high volume operators.

CVAP ADVANTAGE

The CVap RTV is the fastest cooking CVap Oven currently available. Some call it a "Poor Man's Combi." We don't want to BS you though... it isn't a combi. Yep, it can cook with sous vide precision, or bake, or braise, or roast, or poach, or low-temp steam... AND it does other things a convection oven only dreams about. But, it isn't going to roast 758 chickens in 4 minutes, 33 seconds. It also isn't going to make you refinance your house to buy one or pay for repairs. We've got volumes of science and data to back us up, but only so much space here. If you want to learn more, go to our website, www.winstonfoodservice.com, and geek out with us.



Model Shown: RTV7-05UV Stacked



MODEL TYPE	CTC	WP	FP	HD	CM	AP
RTV7	YES	NFC	YES	USB	ON/OFF COOKING ON/OFF HOLDING	YES

CTC - C-Touch Control
 WP- Wireless Programming
 FP - Food Probe Ready
 HD - HACCP Temp Download
 CM - Convection Mode
 AP - Audio



Cabinet Specifications

RTV7-04UV | RTV7-05UV | RTV7-05UV-ST | RTV7-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES

HO = HOLDING
CH = COOK/HOLD
RT = RETHERM
UB = UNIVERSAL BIN

SERIES

R T V 7 - 0 4 U V

EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

PAN CONFIGURATION

PAN CONFIGURATIONS

HP = HALF PAN
SP = SHEET PAN
UV = UNIVERSAL

MODEL #	CAPACITY*			EXTERIOR DIMENSIONS**			ELECTRICAL					SHIP WEIGHT LBS(KG)	
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		INT'L
RTV7-04UV	4	8	8	35.70(907)	34.23(869)	27.70(704)	208	1	7212	34.7	6-50P	Call Factory	198(90)
							208	3	7212	23.7	15-30P		
							240	1	7212	30	6-50P		
RTV7-05UV	5	10	10	39.22(996)	34.23(869)	27.70(704)	208	1	7212	34.7	6-50P	Call Factory	250(113)
							208	3	7212	23.7	15-30P		
							240	1	7212	30	6-50P		
RTV7-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 10)	76.8(1950)	34.23(869)	27.70(704)	208	1	7212	34.7	6-50P	Call Factory	500(226)
							208	3	7212	23.7	15-30P		
							240	1	7212	30	6-50P		
RTV7-14UV	14	28	28	73.02(1855)	34.23(869)	27.70(704)	208	3	10815	33.7	15-50P	Call Factory	420(190)
							240	3	10815	27.2	15-50P		

*Capacity- Determined by 3.5"(89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | **Exterior Dimensions- Based on use of standard supplied 3" Heavy Duty plate casters. Subtract 2.37" (60mm) for 1" wheels, add 2.14"(54mm) for 5" casters, add 0.17(4mm) for 4" legs, and add 2.17"(55mm) for 6" legs. | ***NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. | **** Stacked units require two outlets. Wattage listed is per unit.

CONTROL: C-Touch control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB. RTV7 models include wireless programming via NFC, and on/off control for convection fans and are food probe ready for temperature monitoring.

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior.

DOORS: Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows,.

WATER FILL: Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

INSTALLATION REQUIREMENTS: Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

INDUSTRY COMPLIANT: Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

WARRANTY: Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage and Phasing Preference:
208V or 240V, three or single phase.
2. Hinge Preference: Left or right hinge.
3. 3" Plate Casters

Optional (Additional cost):

- 5" Plate Casters
- Locking Door **
- Cord Wrap
- Bumper Guard Base***
- Transport Package***
- Reinforced Top****
- 1" Wheels*
- Glass Door
- 4" Legs*
- 6" Legs
- Extended Warranty

* 04 models only.

** Customer to provide padlock.

*** Not available for 04-HP models.

**** Available for 04UV & 05UV models only.

Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1001 3" Food probe with 8' cord
- AC1002 3" Food probe with 4' cord
- AC1003 6" Food probe with 8' cord
- AC1004 6" Food probe with 4' cord

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies