





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 Technology is designed to heat food.

Food contains water and behaves like water when heated. CVap Technology is based on that principle. Only CVap Technology can precisely control both food temperature and texture.

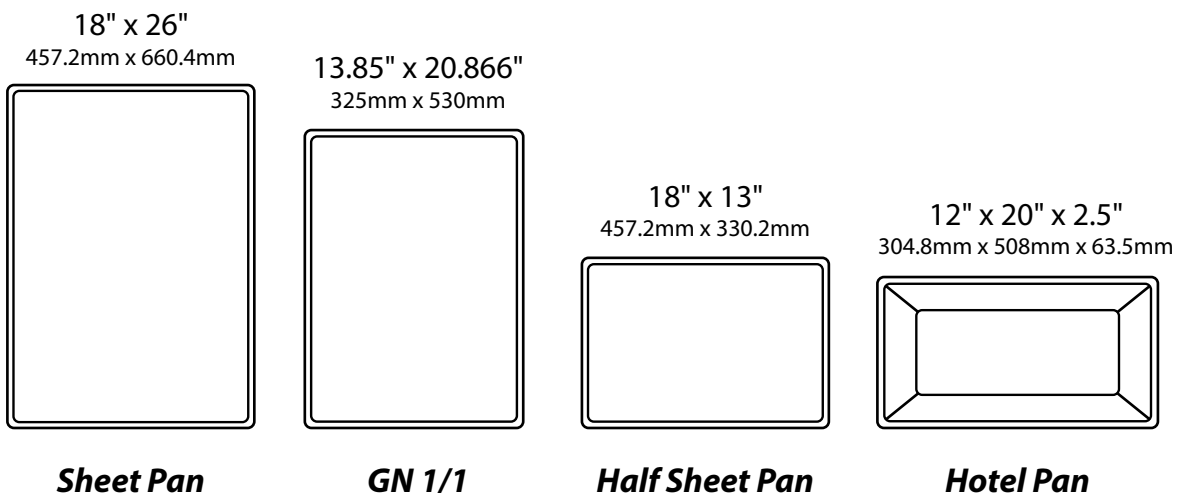


Capacity

In the kitchen, every square foot counts. It's critical to pack as much functionality as you can into a very limited space.

The typical CVap® cabinet takes up about six square feet. The largest is a little over two feet deep and just under three feet wide. As equipment footprints go, that's pretty small. But holy cow, you get a ton of productivity in that small space. Depending upon the model, you can produce from four to 14 sheet pans full of food products in that space. To put that into perspective, think of the good old-fashioned, square school pizzas. Our largest oven can cook nearly 46-square-feet of pizza simultaneously.

CVap ovens aren't just an efficient use of space. They are OG multitaskers. CVap ovens can be used both as ovens and as holding cabinets. No need to move products to a holding cabinet – you can hold in CVap ovens until you're ready to serve. With various models and configurations available, we can accommodate the following pan sizes. Let us help you determine the model that is right for your operations.





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

Vent hoods are often required in kitchens. They're expensive to purchase, install, operate, and maintain. Since some equipment mandates a vent hood, floor space beneath them is prized.

What if you don't have to have a vent hood? Independent testing confirmed that CVap® Ovens meet FDA standards to operate without a vent hood.*

You save money not installing vent hoods, not consuming electricity, and not paying for costly maintenance. Already have a vent hood? You have the flexibility to place CVap Equipment anywhere, saving space beneath the vent for the stuff that requires it. **Local codes may vary.*

It Can Do What?!

Create a Kitchen Exactly Where You Need It.

The foodservice industry changes quickly, sometimes overnight. Adapting to change 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 periphery of the industry 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 that 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.

"It lowers the stress of a kitchen to have CVap in there. Having that CVap prepped and full of whatever that cook needs, all of it staged and ready to finish or go right to the plate removes stress from that cook's scope of responsibility."

CHEF PATRICK RONEY ASHBOURNE FARMS



CVap® Comparison

There's a bit of overlap between the CVap RTV Retherm Ovens and CHV Cook and Hold Ovens. Both are crazy versatile (roast, bake, steam, poach, sous vide, confit, stage, and more). Both feature CVap Technology, which cooks virtually any food to perfection with reliable, repeatable results. And, both offer flexibility. These days, flexibility is critical. Because CVap equipment doesn't require vent hoods, you've got the freedom to move them where you need them. Redesigning your kitchen and serving areas to support TO GO/Carry-Out can help you keep the doors open during challenging times. CVap equipment is the answer.



PRECISION & YIELD

The CVap® CHV Cook and Hold Oven delivers reliable, repeatable results.

Cook food to the precise point desired (from rare to well-done). This oven cooks to perfection, then holds fresh for an extended time, without overcooking or drying out. CVap Cook and Hold Ovens are perfect for large proteins, but can do so much more than roast meat. From moist and juicy to crisp and crunch, CVap Cook and Hold Ovens cook it perfectly.

SPEED & POWER

Need to feed lots of people in a hurry? The CVap RTV Retherm Oven is a powerful beast. It boasts more KW than anything else we build. It's perfect for retherming frozen or refrigerated foods up to serving temperature. But it's definitely not limited to simple reheating.

Looking to replace your combi or convection oven? CVap Retherm Ovens are as versatile as combis, but are a heck of a lot more affordable to purchase, maintain, and service. Because they're hoodless, you can place them anywhere (try that with a combi).

SOMETIMES YOU JUST GOTTA HOLD IT

In a perfect world, every meal is cooked fresh to order. The reality of foodservice is that food usually must be held before it's served.

But holding food doesn't mean it can't be kept fresh.

Food held in CVap Holding Cabinets maintains just-cooked freshness, temperature, and texture for extended time periods. You can prepare well ahead of the rush and keep serving through peak periods, delivering a one-two punch to labor and food costs. It's fresh food without sacrifice.

Sous Vide

Everyone from home foodies to professional chefs know that sous vide is one of the most precise cooking methods there is. But did you know you can cook sous vide without bags or an immersion cooker? Because CVap® technology utilizes heated water vapor as a cooking medium, you can achieve sous vide precision with a CVap oven. Scale up your sous vide volume without the clutter of immersion cookers, or the mess of bags.

"CVap is much more accurate on temperature than a \$400 immersion circulator with a heating element stuck in a pot of water. I want to know the food we're making is safe, and CVap can be trusted with that."

CHEF NEAL FRASER REDBIRD



Proofing

CVaps are perfect for proofing. Our ovens and holding cabinets provide the ideal conditions to get an optimum rise from your dough. The warm vapor environment gives yeast the boost it needs to breathe.

"My sous chef loves to bake and he uses CVap for bread proofing and baking. Most kitchens are too cold or too hot to proof in, but if you do it in CVap and know the right settings they leaven perfectly."

CHEF REED JOHNSON WILTSHIRE AT THE SPEED





Programmed for Success

Need a custom menu? No problem. Program your settings with the CVap[®] programming app on your Android device by simply “bumping” or waving near the NFC sensor*. Now your entire LTO menu fits in your pocket and allows your staff to execute day in and day out. Don’t have an android device? No problem, use the desktop CVap Programmer tool to build your menu presets and transfer to the CVap via a USB device. **Available on Series 5 and 7 models.*





HACCP Data

CVap® documents HACCP compliance and can store up to two years of data. Downloading data is as easy as inserting a thumb drive. It's HACCP without hassle!



Did You Know?

For many kids, meals at school are their only reliable source of nutrition. Winston takes student nutrition seriously. For over ten years, we've partnered with the School Nutrition Foundation to annually award deserving school systems up to \$100,000 in new equipment. Winston is also a sponsor and regular participant in the SNA's Legislative Action Conference, an annual event that helps shape federal school nutrition policy.



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PAY TO THE
ORDER OF

Franklin Special School District

\$50,000

Fifty thousand dollars in CVap® Equipment..... DOLLARS

Valerie Shelton
Valerie Shelton, CEO

2019 Winston Foodservice School Equipment Grant
Facilitated by the School Nutrition Foundation

SNF
SCHOOL
NUTRITION
FOUNDATION
Education. Events and Activities



CVap® RETHERM OVENS

This oven lets you retherm foods fast, moving swiftly through the danger zone without the drying seen in conventional ovens. CVap® Retherm Ovens bake, roast, steam, sous vide, proof, and everything in between. You'll love the speed and versatility. There's no sacrificing speed for precision. CVap ovens don't need calibration and don't require the chemicals and hassle that come with combi ovens. Because it's a CVap oven, no hood or floor drain is required. It rivals the versatility 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.



CVap® COOK AND HOLD OVENS

Imagine cooking your food and having it automatically be held at perfect doneness, never needing to transfer pans or worry about overcooking. You can also go low and slow for high yields and amazing precision. Use our advanced staging process to cook-to-order in a third of the time. Safe, consistent results, time after time.



CVap® HOLDING CABINETS

Holding food doesn't mean it can't be fresh. Food held in CVap cabinets maintains just-cooked freshness, temperature, and texture for extended time periods. You can prepare well ahead of the rush, and keep serving through peak periods, delivering a one-two punch to labor and food costs. It's fresh food without sacrifice.



CVap® HOLD AND SERVE DRAWERS

CVap Hold & Serve Drawers are perfect for serving hot food fast. They recover temp quickly even with frequent openings - so food remains reliably hot. CVap drawers are perfect for concessions, food trucks, or any operation where space is tight, traffic is high, and food's gotta be fresh.



SERIES 7

CVap® Series 7 is our top-of-the-line. Built with brains and brawn, Series 7 is available in holding cabinets, cook and hold ovens, and retherm ovens. Series 7 will be the rock star in any commercial kitchen including:

- Capacitive Touch Controls
- 8 Adjustable Preset Channels
- Audio Port
- HACCP Data Download
- Switchable On/Off Convection Fan
- CVap Wireless Programming (via Android App)
- CVap Programming online app (shareable via email or USB drive)
- Food-Probe Ready



SERIES 5

CVap Series 5 delivers serious performance. Available in holding cabinets, cook and hold ovens, and retherm ovens, the Series 5 brings fantastic features, including:

- Capacitive Touch Controls
- 8 Adjustable Preset Channels
- Audio Port
- HACCP Data Download
- Convection Fan
- CVap Programming online app (shareable via email or USB drive)



SERIES 3

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

- Simplified Membrane Controls
- Convection Fan



COLLECTRAMATIC®

The Engineer, and the Legend

Fried chicken legend Harland Sanders was more than just an early adopter of Collectramatic Fryers. He saw the potential and ingenuity of engineer Winston Shelton and his design, calling the fryer “...*the best cooker ever.*” Harland encouraged Winston to establish his own business and went so far as to help the burgeoning company secure funding from the bank.

For the remainder of his life, Harland Sanders continued to be a friend and mentor to Winston Shelton. His strong support helped build Winston Industries into the successful business that it is today.

Why Pressure Fry?

Pressure frying holds a lot of advantages over open frying.

Speed – Pressure frying is much faster than open frying. As food cooks under pressure, its internal moisture flashes to steam, helping to cook faster. Being under pressure actually allows the temperature of the steam to rise above water’s normal boiling point of 212°F. You can cook up to six heads of chicken in a matter of minutes.

Healthy – Let’s all recognize the truth, fried food is delicious, but isn’t the healthiest thing you can eat. Pressure frying helps makes it a little healthier. As food’s internal moisture heats up and turns to steam, it creates a vapor pressure that pushes toward the food’s exterior. At the same time, pressure inside the fryer is pushing back. That steam pressure prevents oil from saturating the food. You’ll get crispy, perfectly browned crust on the outside, and a juicy (but not greasy) interior. Collectramatic® pressure fryers make fried food as healthy as it can be.

"These pressure fryers allow us to deliver a consistent product every time. Fantastic technology behind it. In addition to that, the service that we receive from the folks at Winston is beyond compare. I'd highly recommend anyone out there looking to fry up some chicken to check these out."

CHEF BRET SMITH GOODBIRD KITCHEN





Collectramatic® Fryers

Operators using Collectramatic Fryers can expect a consistent, evenly fried product every cook cycle with little attendant labor. Foods are ideally cooked on the outside and moist and delicious on the inside. Adjustable digital controls, with up to eight preset channels, are easy to use and store cook times and temperatures for up to eight products. The unique design, cold zone collector, and gravity filtration process make all-day cooking possible with little or no filtration. Shortening life is dramatically extended. The Collectramatic Fryer is available in open fryers and pressure models.

Additional accessories available.



Winston Filter

Winston's Transport Shortening Filter is designed to quickly filter shortening and pump it back into the fryer. It includes a heavy-duty pump and motor that speeds filtering time to three gallons per minute. The Winston filter features a portable design, allowing you to filter several fryers with a single filter unit. This powerful filter has a 90 lb. (41 kg.) tank capacity.



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