

What is CVap® ?

CVap® (pronounced See - Vap) stands for Controlled Vapor, and for the purpose of this explanation, let's think of vapor in its most fundamental form - water.

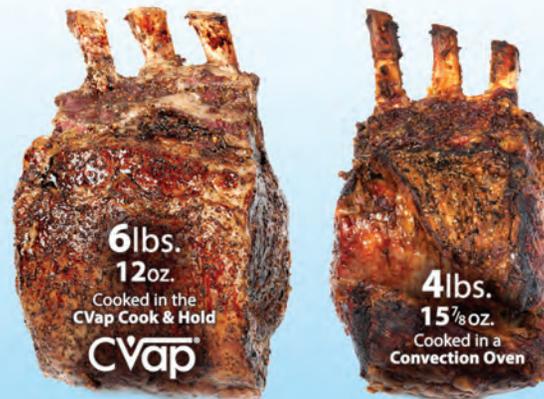
Why is controlling water important to food quality?

Because all foods contain water, and if the water in food can be managed and controlled, then all of the important food characteristics - temperature, texture, and yield - can also be controlled.

Here's the Difference

*CVap® Cook & Hold Ovens
Give You Precise Control Over Food Quality*

Both cuts of
Prime Rib
started at
7lbs. 2oz.



CVap® technology made simple

- 💧 *What is CVap®?*
- 💧 *Controlling Food Temperature*
- 💧 *Controlling Food Texture & Yield*
- 💧 *Benefits of Precision*

FOOD'S WATER CONTENT:

Meats 75% - 85%

Vegetables 80% - 95%

Fruits 80% - 90%

Equipment of tomorrow. Partnership of a lifetime.
That's the genius of Winston Foodservice.

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CVap® technology made simple!

So how is food temperature controlled?

This is accomplished by adding a pan of water (evaporator) to the cabinet AND controlling its temperature with a heater. When the water in the evaporator is heated to a desired temperature, it will “drive” the temperature of the food’s moisture, until the food becomes precisely the same temperature.



Then how is food texture and yield controlled?

CVap® equipment also has an air heater that controls the amount of moisture that is evaporated from food, thereby controlling food surface texture and yield. The higher the air temperature is set over the evaporator temperature (which controls food temperature), the drier the heat, and the greater the amount of food moisture evaporation. Having this kind of large “differential” of air heat over water heat keeps food crisp.

If the air temperature is increased a small amount over the evaporator temperature, then very little evaporation occurs, resulting in a wetter environment - ideal for moister foods.

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What are the benefits of all this control?

Controlled Vapor allows the operator to select the exact temperature, texture and yield for any product to achieve food quality and consistency never before accomplished. CVap technology’s unique trilogy of control provides the opportunity to CVap® Stage, roast, bake, steam, poach, braise, confit, sous vide, hold, and more, all in one cabinet and with unmatched precision and versatility!

