# Winston foodservice

# CVAP® RETHERM OVEN **RTV5**

## RTV5 SERIES  RTV5-04UV | RTV5-05UV | RTV5-05UV-ST | RTV5-14UV

CVap Retherm Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, and Convection Cooking.

## 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 and convection fan.

## CONFIGURATIONS

**Half-sized:** Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Stacked units are shipped unstacked. Some versions available for under-counter use with 1" wheels.
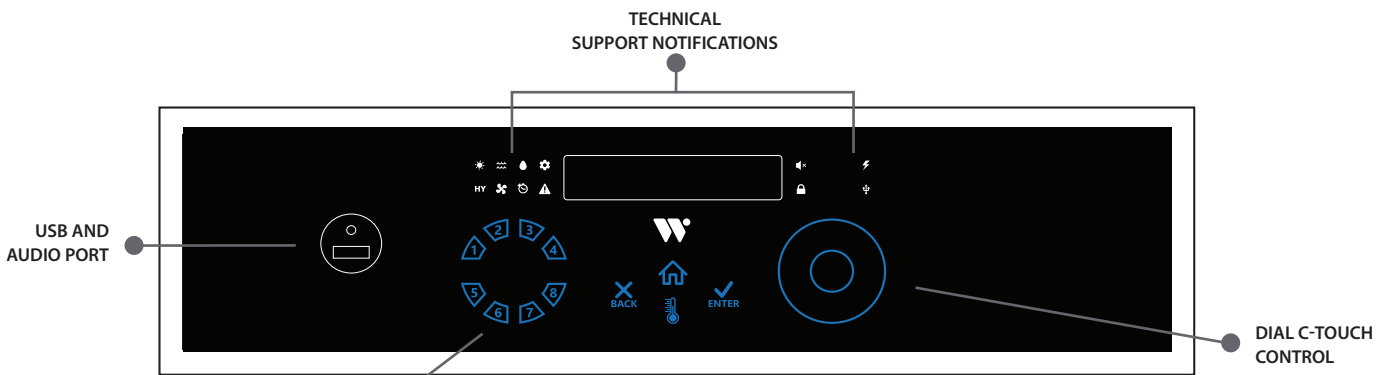
**Full-sized:** Provides maximum capacity for high volume operators.

## 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: RTV5-05UV Stacked

TECHNICAL SUPPORT NOTIFICATIONS

USB AND AUDIO PORT

DIAL C-TOUCH CONTROL

PROGRAMMABLE CHANNELS

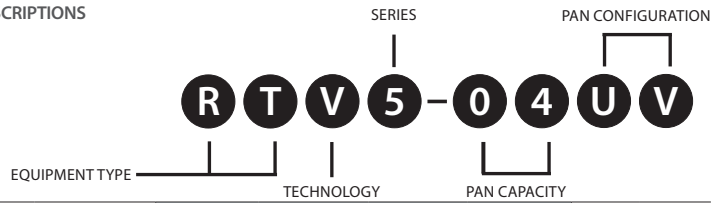| MODEL TYPE | CTC | WC | FP | HD | CM | AP |
|---|---|---|---|---|---|---|
| RTV5 | YES | NO | NO | USB | ON COOKING ON HOLDING | YES |

CTC - C-Touch Control
WC - Wireless Connectivity
FP - Food Probe

HD - HACCP Temp Download
CM - Convection Mode
AP - Audio

**WINSTON FOODSERVICE**
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Specifications subject to change without notice.

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# CVAP® RETHERM OVEN  RTV5

## *Cabinet Specifications*                    RTV5-04UV | RTV5-05UV | RTV5-05UV-ST | RTV5-14UV

**MODEL NUMBER DESCRIPTIONS**

SERIES

PAN CONFIGURATION

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

**PAN CONFIGURATIONS**
HP = HALF PAN
SP = SHEET PAN
UV = UNIVERSAL

R  T  V  5 – 0  4  U  V

EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

| 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") | STANDARD CASTER SIZE | HEIGHT IN.(MM) | DEPTH IN.(MM) | WIDTH IN.(MM) | VOLTS | PHASE | WATTS | AMPS | NEMA*** | INT'L | |
| RTV5-04UV | 4 | 8 | 8 | 3" | 35.91(912) | 34.23(869) | 27.70(704) | 208 | 1 | 7837 | 37.68 | 6-50P | Call Factory | 198(90) |
| | | | | | | | | 208 | 3 | 7840 | 24 | 15-30P | | |
| | | | | | | | | 240 | 1 | 7836 | 32.65 | 6-50P | | |
| RTV5-05UV | 5 | 10 | 10 | 3" | 39.41(1001) | 34.23(869) | 27.70(704) | 208 | 1 | 7837 | 37.68 | 6-50P | Call Factory | 250(113) |
| | | | | | | | | 208 | 3 | 7840 | 24 | 15-30P | | |
| | | | | | | | | 240 | 1 | 7838 | 32.65 | 6-50P | | |
| RTV5-05UV-ST ( Stacked Pair) **** | 10(2 × 5) | 20(2 ×10) | 20(2 × 10) | 3" | 76.82(1950) | 34.23(869) | 27.70(704) | 208 | 1 | 7837 | 37.68 | 6-50P | Call Factory | 500(226) |
| | | | | | | | | 208 | 3 | 7840 | 24 | 15-30P | | |
| | | | | | | | | 240 | 1 | 7838 | 32.65 | 6-50P | | |
| RTV5-14UV | 14 | 28 | 28 | 5" | 75.66(1922) | 34.23(869) | 27.70(704) | 208 | 3 | 11440 | 35.4 | 15-50P | Call Factory | 420(190) |
| | | | | | | | | 240 | 3 | 11440 | 30.7 | 15-50P | | |

*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | **Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) for 6" legs. | ***NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed. | **** **Stacked units are shipped unstacked.** Stacking kit is included. 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.

**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. Casters: See table above for standard caster size, addtional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

**Optional** (Additional cost):
- Locking Door**
- Cord Wrap
- Extended Warranty
- Reinforced Top****
- Glass Door
- Bumper Guard Base***
- Transport Package***

** Customer to provide padlock.
*** Not available for 04HP 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) |
| 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 |
| AC1008 | Cover, Rear Fan |

**FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**
foodservice.winstonind.com/parts-supplies

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