

**SPECIFICATIONS**

**Short Form Specs**

Winston CVap® HA8503-08 Universal Holding Bin Cabinet, with electronic differential control to provide precise food temperature from 90° to 180°F (32° to 82°C) and maintain food texture from moist to very crisp. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of air and water heaters to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

**Construction**

**Control**

Food Temperature control is to have a temperature range of 90° to 200°F (32° to 93°C) in increments of two degrees; and to have standard temperature variation not exceeding +/- 2°F (1°C) throughout cabinet. Food Texture control is to cover the range of textures from moist to very crisp foods. Eight possible timed cycles for set temperature.

**Capacity**

8 Shotgun Pan (2.5")

**Weight Tolerance**

65 lbs. (29.25 kg) per rack.

**Electrical**

Supplied with 84" (2,134 mm) (minimum) power cord and plug.

**Materials**

Materials in food splash zones to be commercial and institutional grade stainless steel to provide ease of cleaning and long service life with reasonable use and care. Full-perimeter insulation.

**Bins**

Available in eight (total) bin configurations. Designed to hold 2.5" (64 mm) deep shotgun pans.

**Water Fill**

Operated manually. Optional connection to potable water supply through saddle valve and tubing kit (supplied). Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

**Installation Requirements**

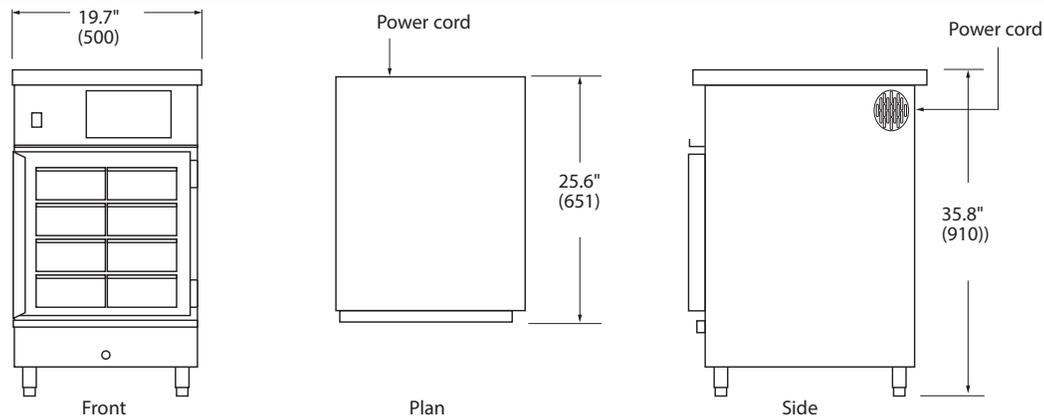
Allow at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied legs. Refer to owner's manual for specific installation instructions. Allow at least 18" (457 mm) clearance from heat producing equipment, such as ovens or fryers. Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location. Unit must be installed at level.



**HA8503-08**  
CVAP UNIVERSAL HOLDING BIN  
CABINET  
*Electronic Differential Control*  
(Flip-down doors shown)  
**HALF SIZE MODEL (SHOWN)**



CVap® Universal Holding Bin cabinets are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.



Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
8 Shotgun Pans (2.5" (64 mm))	H= 35.8" (910) W= 19.7" (500) D= 25.6" (651)	US / CANADA							
		120	60	1	11.9	1428	US 5-15P 	160 (73)	15.6 (0.44)
		INTERNATIONAL							
		230	50/60	1	9.8	2260	N/A	160 (73)	call factory

Shotgun Pans= Industry Standard 2.5" (64 mm) deep. • Hinge Right Only • Height w/4" legs

**CONTROLLED VAPOR TECHNOLOGY**, (U.S. patent #5,494,690) establishes that the water vapor content in the oven is the same as that of the food. This unique process cooks food fast, produces high yield and precise control of internal food temperatures.

**EASY-TO-USE CONTROLS**, Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration.

**FOOD TEMP and FOOD TEXTURE KEYS** allow control of food temperature from 90 to 200°F (32 to 93°C) and maintain food texture from moist to very crisp. The eight channel keys allow the setting of eight different timed cycles for the set temperature.

**BUILT TO LAST WITH QUALITY CRAFTSMANSHIP**, high grade stainless steel construction and full perimeter insulation.

**ALLOWS FOR BETTER CONTROL OF FOOD QUALITY**, Allows control of food temperature and texture from moist to extra crisp because of the patented dual heat system. Provides single-station serving of multiple foods, reducing labor and increasing efficiency. Unique bin configuration allows serving directly from the cabinet without disturbing the optimum holding conditions in the other bins. Use less energy to produce more food. Uses as little as 2.39 watts of electricity per pound of food to maintain safe temperatures.

**INDUSTRY COMPLIANT**, CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, and others.

**WARRANTY**. Limited one year warranty. Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

**SPECIFY THE FOLLOWING WHEN ORDERING:**

**Standard** (No additional cost):

1. Voltage: 120V  
\*Inquire about additional international voltages available.
2. Right Hinge Only
3. 4" (102mm) Legs

**Optional** (Additional cost):

1. Pass thru: Second door on back of cabinet.
2. Drain ball valve
3. Automatic water fill system
4. Extended warranty

**Accessories & Supplies** (Additional cost):

- PS2428 Stack kit with air space, heavy duty
- PS2429 External water filter for auto water fill

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