

SPECIFICATIONS

Short Form Specs

Winston CVap Holding Cabinet, model HA4005 with electronic B-Series differential control to provide precise food temperature from 90 to 180°F (32 to 82°C) and maintain food texture. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food. Uniflo airflow design provides even heat distribution.

Construction

Control	Electronic differential control allows precise control of food temperature and food texture.
Capacity	8 Half Sheet Pans (18" x 13" x 1.25") 8 Steam Table Pan (12" x 20" x 2.5")
Weight Tolerance	65 lbs. (29.25 kg) per rack.
Electrical	Supplied with 84" (2,134 mm) (minimum) power cord and plug.
Shelving	Adjustable, wire racks (standard 3.5" (89 mm) centers (OC) adjustable to 1.75") are supplied (14 pairs). Rack supports accommodate half sheet pans or steam table pans.
Materials	To be commercial and institutional grade stainless steel interior and exterior to provide ease of cleaning and long service life with reasonable use and care.
Doors	Fully insulated stainless steel. Magnetic door latch.
Casters	Includes two locking, two non-locking, heavy duty, non-marking. Optional 1.5" (38 mm) wheels do not swivel.
Water Fill	Operated manually. 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. 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.



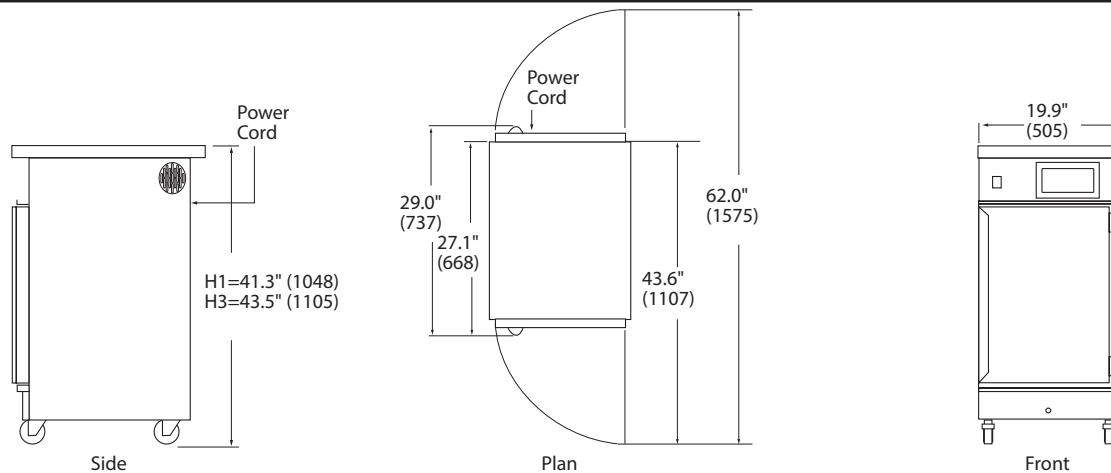
HA4005

CVAP HOLDING CABINET
Electronic Differential Control

**HALF SIZE, UNDER COUNTER MODEL,
FANLESS (SHOWN)**



CVap® Holding Cabinets are designed for high quality holding of a wide variety of menu items for extended times. They can be used for proofing, holding, and serving.



Drawings Not to Scale

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
8 HSP 8 STP	H1= 41.3" (1048) H3= 43.5" (1105) W= 19.9" (505) D= 27.1" (688) DP= 29.0" (737)	US / CANADA							
		120	60	1	14.8	1775	US 5-15P 	215 (98)	call factory
		INTERNATIONAL							
		CALL FACTORY FOR INFORMATION.							

HSP= Half Sheet Pan (18" x 13" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • H1= Height w/1" wheels • H3= Height w/3" casters • DP= Depth w/pass thru

CONTROLLED VAPOR TECHNOLOGY (U.S. patent # 5,494,690) establishes that the water vapor content in the cabinet is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, and moist foods stay moist.

EASY-TO-USE CONTROLS Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration. **FOOD TEMP KEYS** allow control of food temperature from 90 to 180°F (32 to 82°C). **FOOD TEXTURE KEYS** maintain just-cooked texture. Set near food temperature for moist foods, or set higher for crisp foods. 250° F (121° C) maximum drawer temperature.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP, high grade stainless steel construction, and full insulation on top, sides, and doors. Features perimeter door gaskets, magnetic door latches, removable side racks, and digital readout for water temperature.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, hold your menu items at just-cooked quality and precise serving temperatures for extended times.

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. Hinge preference: Left or right
3. Casters: 3" (76 mm) casters

Optional (Additional cost):

1. 1" (25 mm) wheels
2. 5" (127 mm) casters
3. 4" (102 mm) legs
4. 6" (152 mm) legs
5. Window: Window in doors
6. Pass thru: Second pair of doors on back of cabinet
7. Pass thru/Window: Second pair of doors on back of cabinet, windows in all doors
8. Locking handle
9. Cord wrap
10. Drain ball valve
11. Control cover
14. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
15. Automatic water fill system
16. Extended warranty

Accessories & Supplies (Additional cost):

- PS2696 Mobile water removal system
PS2429 External Water Filter (auto water fill units only)

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies