

SPECIFICATIONS

Short Form Specs

Winston CVap Hold/Serve Drawer, model HBL5W1 with computerized process controls to provide food temperature control from off/100 to 210°F (37 to 98° C) and air temperature ranges from 100 to 210°F (37 to 98° C) for food texture control. Utilizes Controlled Vapor Technology (U.S. 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 of the food. Radial fan provides even heat distribution and fast temperature recovery.

Construction

Control

Count down timer allows timing of eight different products for inventory control. Press and hold channel key to cancel timer.

Capacity

1 Steam Table Pan (12" x 20" x up to 4")
2 Half Steam Table Pan (12" x 10" x up to 4")
3 Third Steam Table Pan (12" x 7" x up to 4")
1 Gastronorm Pan 1/1

Weight Tolerance

20 lbs. (9.07 kg.) per drawer.

Electrical

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

Drawers

To accept one full steam table pans (4" deep), two half steam table pans, three third steam table pans, or 1 1/1 gastronorm pans. Easy to remove and replace..

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. Full-perimeter insulation.

Water Fill

Operated manually with easy fill spout. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive 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.



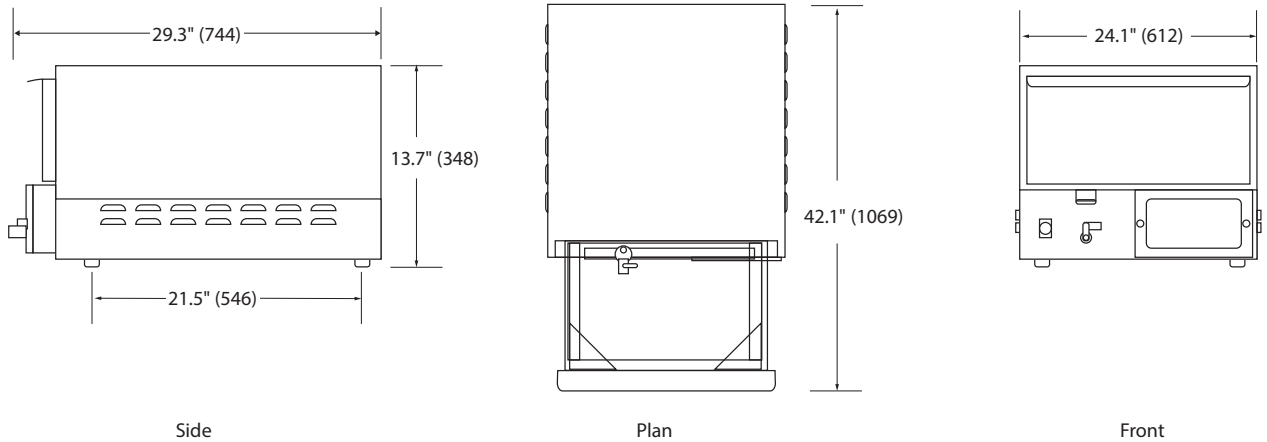
HBL5W1

CVAP HOLD/SERVE DRAWER
8 Timer Electronic Controls

WIDE, LOW PROFILE (SHOWN)



CVap® Hold/Serve Drawers 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
1 STP	H½= 13.7" (348)	US / CANADA							
2 Half STP	H2= 15.7" (399)	120	60	1	13.1	1572	US 5-15P	115 (52)	8.2 (0.23)
3 Third STP	H3= 17.4" (442)						CAN 5-20P		
1 GP 1/1	H4= 17.7" (450)	INTERNATIONAL							
	H6= 19.7" (500)	230*	50/60	1	7.5	1717	N/A	115 (52)	call factory
	W= 24.1" (612)								
	D= 29.3" (744)								

STP= Steam Table Pan (12" x 20" x up to 4") • GP= Gastronorm Pan • H½= bumper feet • H2=2"legs H4= 4" legs • H6= 6" legs • H3= 3" casters

CONTROLLED VAPOR TECHNOLOGY Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer 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 Computerized processor controls WATER TEMPERATURE from off/100 to 210° F (37 to 98° C) for precise food temperature control and AIR TEMPERATURE from 100 to 210°F (37 to 98°C) for food texture control.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP Built to last with quality craftsmanship, high grade stainless steel construction, and full perimeter insulation.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, Features radial fan for improved food quality with frequent drawer openings. Count down timer allows timing of eight different products for inventory control. To cancel timer, press channel key once then, within five seconds, press channel key twice more. Never needs field calibration. Has a low water detection alarm.

INDUSTRY COMPLIANT, CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, NSF, 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. Bumper feet ½" (13mm)

Optional (Additional cost):

1. 2" (51mm) legs
2. 4" (102 mm) legs
3. 6" (152mm) legs
4. 3" (76mm) casters
5. Control cover
6. Extended Warranty

Accessories & Supplies (Additional cost):

- PS2212 Drawer Tray Perforated-D

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies