

SPECIFICATIONS

Short Form Specs

Winston CVap Universal Holding Bin Cabinet model HA8503-04 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. Forced convection quickly and efficiently transfers heat energy to 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

4 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.

Bins

Available in 4 (total) bin configurations. Designed to hold 2.5" (64 mm) deep steam table pans.

Materials

Materials in food splash zone 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. 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.



HA8503-04
CVAP UNIVERSAL HOLDING BIN
CABINET
Electronic Differential Control

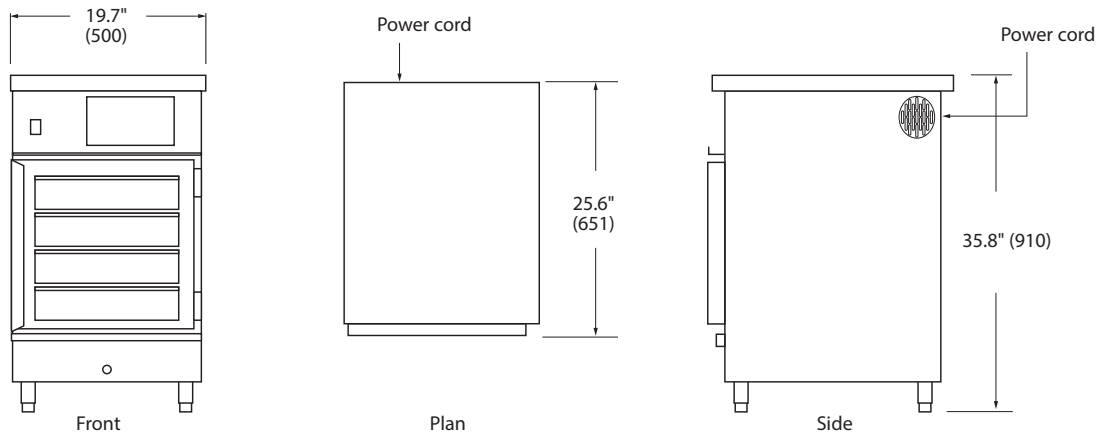
HALF SIZE MODEL (SHOWN)




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.

JOB

ITEM#



Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
4 STP	H= 35.8" (910) W= 19.7" (500) D= 25.6" (651)	US / CANADA							
		120	60	1	11.9	1428	5-15P 	160 (73)	15.6 (0.44)
		INTERNATIONAL							
<i>NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME</i>									

STP= Steam Table Pan (12" x 20" x 2.5") • Right Hinge Only • Height w/4" legs

CONTROLLED VAPOR TECHNOLOGY (U.S. 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.

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. Provides single-station serving of a multiplicity of 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 (as little as 2.39 watts 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, NSF, and others.

WARRANTY. Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage: 120V
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

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies