HA4509
CVap® Holding Cabinet

SPECIFICATIONS

Short Form Specs	Winston CVap Holding Cabinet, model HA4509 with electronic A-Series differential control to provide precise food temperature from 90° to 180°F (32° to 82°C) and maintain food texture with settings labeled proof, very moist, firm moist, and crisp. 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. Utilizes circulating fan to assist heat recovery.
Construction	
Control	Electronic differential control with dials labeled Food Temperature and Food Texture.
Capacity	5 Sheet Pan (18" x 26" x 1.25") 10 Steam Table Pan (12" x 20" x 2.5") 5 Gastronorm Pan 2/1
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"). Rack supports accommodate wire racks, sheet pans, gastronorm, 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. Full-perimeter insulation.
Doors	Fully insulated stainless steel. Magnetic door latch.
Casters	Includes two locking, two non-locking, heavy duty, non-marking.
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. Evaporator capacity 3.5 gallons.
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.

HA4509
CVap Holding Cabinet
Electronic Differential Controls

HALF SIZE MODEL (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.

WINSTON FOODSERVICE
2345 Carton Drive | Louisville, KY 40299 USA
winstonfoodservice.com | 800.234.5286 | +1.502.495.5400

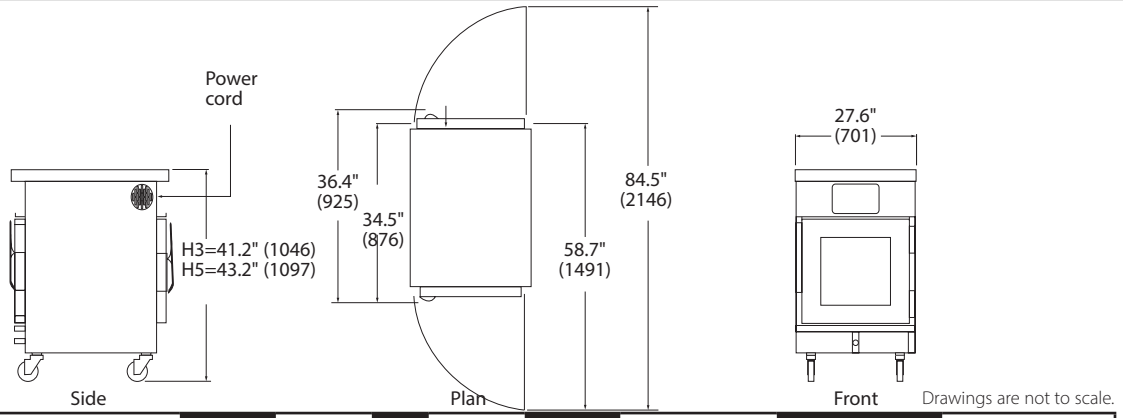
Specifications subject to change without notice.

JOB

ITEM#

HA4509

CVap® Holding Cabinet | Half Size Model



Drawings are not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
		US / CANADA							
5 SP 10 STP 5 GP 2/1	H3= 41.2" (1046) H5= 43.2" (1097) HT= 43.7" (1110) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925)	120	60	1	19.4	2330	US 5-20P CA L5-30P	250 (113)	C3,5= 30.1 (0.85) CT= 40.5 (1.15)
		INTERNATIONAL							
		230*	50/60	1	10.1	2320	N/A	250 (113)	call factory

SP= Sheet Pan (18" x 26" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • GP= Gastronorm Pan • H3= Height w/3" casters • H5= Height w/5" casters
HT= Height w/transport or bumper guards • WT= Width w/transport or bumper guard • DT= Depth w/ bumper guard • 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 Electronic differential controls are easy to understand and reliable. Never requires field calibration.
FOOD TEMP DIAL allows precise control of food temperature from 90 to 180°F (32 to 82°C).
FOOD TEXTURE DIAL maintains just-cooked texture with settings labeled proof, very moist, firm moist, and crisp.
No guesswork required.

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.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, Features radial fan for improved food quality with frequent door openings, full perimeter door gaskets, magnetic door handles, lift-off doors, removable side racks, and digital readout for water temperature.

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. 5" (127 mm) casters
2. 6" (152 mm) legs
3. Window: Window in doors
4. Pass thru: Second pair of doors on back of cabinet
5. Pass thru/Window: Second pair of window doors on back of cabinet
6. Flip-up Doors
7. Flip-up Doors/Pass thru
8. Locking handle
9. Cord wrap
10. Reinforced top
11. Drain ball valve
12. Control cover
13. Bumper guard
14. Transport package
15. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
16. Automatic water fill system
17. Extended warranty

Accessories & Supplies (Additional cost):

PS2078	Stacking kit
PS2124	Leg and Shelf kit
PS2206-4	Wire rack,chrome (Qty 4)
PS2206-5	Wire rack,chrome (Qty 5)
PS2938-4	Wire rack, SS (Qty 4)
PS2938-5	Wire rack, SS (Qty 5)
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

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4272V029 rev33 | wp 02.09.21