

SPECIFICATIONS

Short Form Specs

Winston CVap Holding Cabinet, model HA4003 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 of the food. Uniflo airflow design provides even heat distribution.

Construction

| | |
|------------------|--|
| Control | Electronic differential control with dials labeled Food Temp and Food Texture. |
| Capacity | 5 Half Sheet Pan (18" x 13" x 1.25") 4 Steam Table Pan (12" x 20" x 2.5") 8 Half Steam Table Pan (12" x 10" x 2.5") 5 Gastronorm Pan 1/1 |
| 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). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table pans. |
| Materials | To be commercial and institutional grade stainless steel 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. |
| 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. 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.



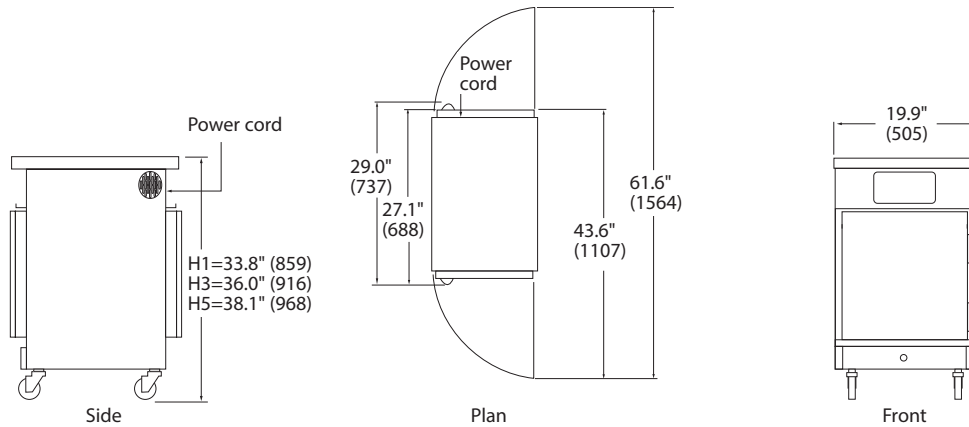
HA4003

CVap Holding cabinet
Electronic Differential Control

HALF SIZE, UNDER COUNTER
MODEL (SHOWN)
FANLESS



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 | |
|--------------------------------------|--|---------------|-------|----|------|-------|-----------------------|------------------|-----------|--------------|
| 5 HSP 4 STP 8 HSTP 5 GP 1/1 | H1= 33.8" (859) H3= 36.0" (916) H5= 38.1" (968) W= 19.9" (505) D= 27.1" (688) DP= 29.0" (737) | US / CANADA | | | | | | | 135 (61) | 15.6 (0.44) |
| | | 120 | 60 | 1 | 11.7 | 1410 | US 5-20P CA L5-30P | | | |
| | | INTERNATIONAL | | | | | | | 160 (72) | call factory |
| | | 230* | 50/60 | 1 | 8.6 | 1983 | N/A | | | |

HSP= Sheet Pan (18" x 13" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • HSTP= (12" x 10" x 2.5") • GP= Gastronorm Pan • H1= Height w/1" wheels • H3= Height w/3" casters • H5= Height w/5" 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 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. Compact to fit under counters, to save floor space. Features full perimeter door gaskets, magnetic door handles, lift-off doors, 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) casters
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 window doors on back of cabinet
8. Locking handle
9. Cord wrap
10. Drain ball valve
11. Control cover
12. Bumper guard
13. Transport package
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):

- PS2428 Stacking kit
- PS2696 Mobile water removal system
- PS2935-2 Wire rack support, SS (Qty.2)
- PS2429 External Water Filter (auto water fill units only)

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
foodservice.winstonind.com/parts-supplies