

**SPECIFICATIONS**

**Short Form Specs**

Winston CVap Holding Cabinet, model HA4507 with electronic A-Series differential controls 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**

<b>Control</b>	Electronic differential control with dials labeled Food Temperature and Food Texture.
<b>Capacity</b>	4 Sheet Pan (18" x 26" x 1.25") 8 Steam Table Pan (12" x 20" x 2.5") 4 Gastronorm Pan 2/1
<b>Weight Tolerance</b>	65 lbs. (29.25 kg) per rack.
<b>Electrical</b>	Supplied with 84" (2134 mm) (minimum) power cord and plug. †Tested in accordance with UL 197 at the rated voltage, hertz, and phase. The input average current did not exceed the allowable amperage for the circuit listed.
<b>Shelving</b>	Adjustable, normally spaced 3.5" (89 mm), to receive 4 sheet pans, 8 steam table pans, or 4 2/1 gastronorm pans. Removable for easy cleaning.
<b>Materials</b>	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.
<b>Doors</b>	Fully insulated stainless steel. Magnetic door latch.
<b>Casters</b>	Includes two locking, two non-locking, heavy duty, non-marking.
<b>Water Fill</b>	Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.
<b>Installation Requirements</b>	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.



**HA4507**  
CVap Holding Cabinet  
*Electronic Differential Control*

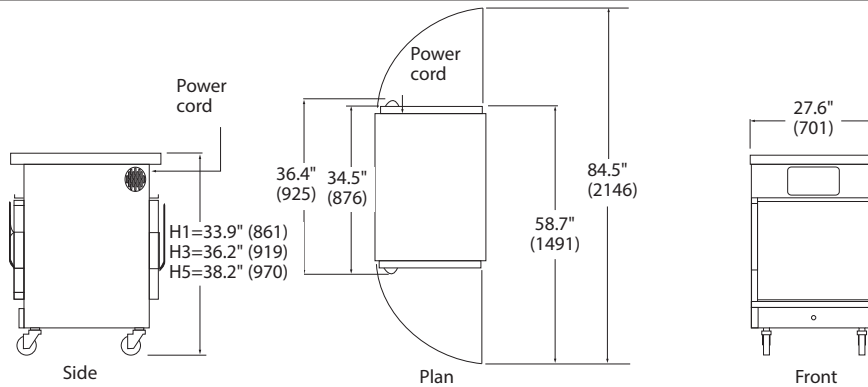
**HALF SIZE UNDER COUNTER MODEL  
WITH FAN (SHOWN)**



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.

JOB

ITEM#



Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube	
4 SP 8 STP 4 GP 2/1	H1= 33.9" (861) H3= 36.2" (919) H5= 38.2" (970) HT= 38.8" (986) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925)	US / CANADA							235 (107)	C1,3= 26.6 (0.75) C5= 30.1 (0.85)
		120	60	1	19.4	2330	US 5-20P†			
							INTERNATIONAL			
		230*	50/60	1	10.1	2320	N/A	235 (107)	call factory	

SP= Sheet pan (18" x 26" x 1.25") • STP= Steam table pan (12" x 20" x 2.5") • GP= Gastronorm pan • H1= Height w/1" casters • H3= Height w/3" casters • H5= Height w/5" casters • HT= Height w/transport or bumper guard • WT= Width w/transport or bumper guard • DT= Depth w/transport or bumper guard • DP= Depth w/pass thru

**CONTROLLED VAPOR TECHNOLOGY** (U.S. patent #5,494,690) establishes that the water vapor content in the oven 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** allows 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.

**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 (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  
\*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. 6" (152 mm) legs
4. Window: Window in doors
5. Pass thru: Second pair of doors on back of cabinet
6. Pass thru/Window: Second pair of doors on back of cabinet, windows in all doors
7. Locking handle
8. Cord wrap
9. Reinforced top
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):

- 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)

**BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**

Factory direct at [winstonind.com/buyparts](http://winstonind.com/buyparts)