

SPECIFICATIONS

Short Form Specs

Winston CVap Holding Cabinet, model HA4522 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

| | |
|---------------------------|---|
| Control | Electronic differential control with dials labeled Food Temperature and Food Texture. |
| Capacity | 14 Sheet Pan (18" x 26" x 1.25") 28 Steam Table Pan (12" x 20" x 2.5") 14 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") are supplied (14 pairs). 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 automatic water fill is available. 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. |

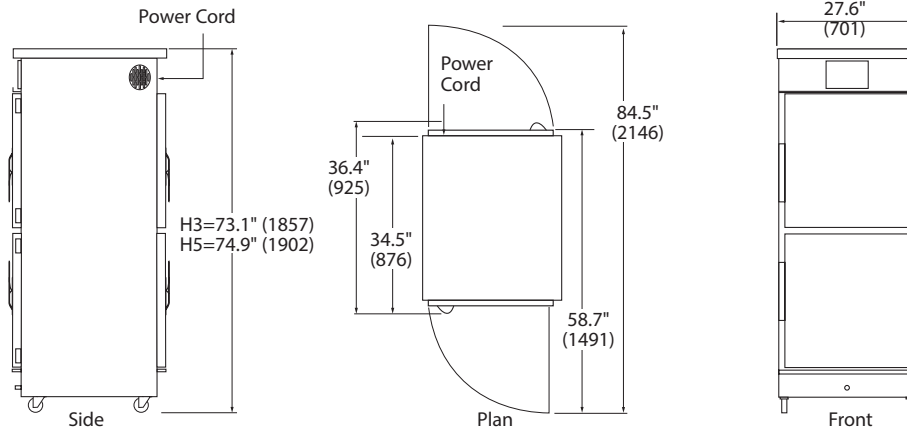


HA4522
CVAP HOLDING CABINET
Electronic Differential Controls



FULL SIZE MODEL



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 |
|------------------------------|---|---------------|-------|----|------|-------|---|------------------|----------------------------|
| 14 SP 28 STP 14 GP 2/1 | H3= 73.1" (1857) H5= 74.9" (1902) HT= 75.7" (1923) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925) | US / CANADA | | | | | | | |
| | | 120 | 60 | 1 | 19.4 | 2330 | US 5-20P  CA L5-30P  | 420 (190) | C3,5=60.0 (1.7) CT=73.9 |
| | | INTERNATIONAL | | | | | | | |
| | | 230 | 50/60 | 1 | 10.1 | 2320 | N/A | 420 (190) | 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/ 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 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 require 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, Built to last with quality craftsmanship, high grade stainless steel construction and full insulation on top, sides and doors.

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, MEA, 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
*Inquire about additional international voltages available.
2. Hinge preference: Left or right
3. Casters: 3" (76") 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. Locking handle
7. Cord wrap
8. Drain ball valve
9. Control cover
10. Bumper guard
11. Transport package
12. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
13. Automatic water fill system
14. 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)
- PS2553 8.5" (216 mm) Top cover extension
- PS2351 11" (279 mm) Top cover extension
- 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