A WINSTON INDUSTRIES INNOVATION

CVap Holding Cabinet

HA4503 CVAP® HOLDING CABINET

Exclusive Technology
Exclusive 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.

Durable
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.

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.

HA4503
CVAP® HOLDING CABINET
HALF SIZE UNDER COUNTER MODEL WITH FAN
Electronic Differential Control

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 INDUSTRIES, LLC.
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Specifications subject to change without notice.

JOB

ITEM#

CVap®
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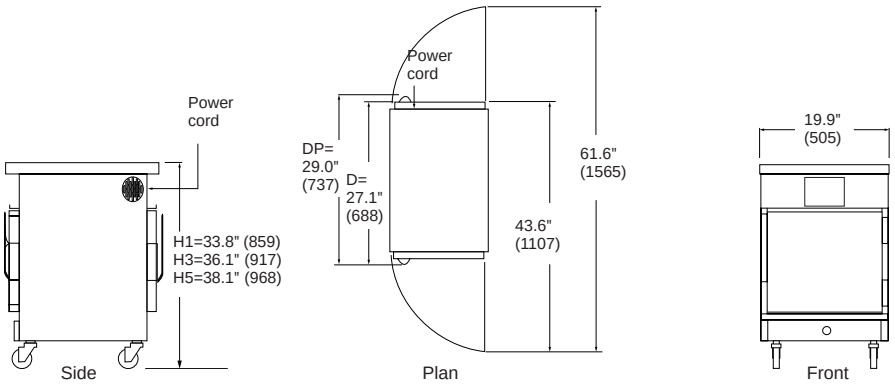
HA4503 CVAP HOLDING CABINET

HALF SIZE UNDER COUNTER MODEL WITH FAN

Electronic differential control



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
							US / CANADA		
5 HSP 4 STP 8 HSTP 5 GP 1/1	H1= 33.8" (859) H3= 36.1" (917) H5= 38.1" (968) W= 19.9" (505) D= 27.1" (688) DP= 29.0" (737)	120	60	1	18.6	2232	US 5-20P†	160 (73)	15.6 (0.44)
		120	60	1	16.3	1957	CAN 5-20P		
							INTERNATIONAL		
		230*	50/60	1	9.8	2260	N/A	160 (73)	call factory

HSP= Half sheet pan (18" x 13" x 1.25") • STP= Steam table pan (12" x 20" x 2.5") • HSTP= Half steam table pan • GP= Gastronorm pan
H1= Height w/1" wheels • H3= Height w/3" casters • H5= Height w/5" casters • DP=Depth w/pass thru

Short Form Specs

Shall be Winston CVap Holding Cabinet, model HA4503 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. Radial fan improves food quality with frequent door openings. Utilizes circulating fan to assist heat recovery.

Construction

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.

Rack Supports: Adjustable, normally spaced 3.5" (89 mm), to receive 5 half sheet pans, 4 steam table pans, 8 half steam table pans or 5 1/1 gastronorm pans. Removable for easy cleaning.

Doors: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door handles.

Casters: Includes two locking, two non-locking, heavy duty, non-marking.

Insulation: Full-perimeter.

Controller: Electronic differential control with dials labeled Food Temperature and Food Texture.

Water Fill: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

Ventilation: Allow 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied wheels, casters or legs. Refer to owner's manual for specific installation instructions. Generally this equipment doesn't need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

Electrical: 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.

Load Limit: 65 lbs. (29.25 kg) per rack.

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. Hinge preference: Left or right.
2. Wheel/Casters/Leg preference: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, 4" (102 mm) legs, or 6" (152 mm) legs.

*Inquire about additional international voltages available.

Optional (Additional cost):

1. Casters: 5" (127 mm) casters.
2. Window: Window in door.
3. Pass thru: Second door on back of cabinet.
4. Pass thru/Window: Second door on back of cabinet, windows in all doors.
5. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports).
6. Automatic water fill system.
7. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
8. Any added options or accessories.

Accessories & Supplies (additional cost)

PS2192/12	ScaleKleen™ packets (12 pack)
PS2428	Stack kit w/air space, heavy duty
PS2696	Mobile water removal system

BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM

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Tundra Specialties