

CVap®



HC4009 CVap® Holding Cabinet Half size, under counter model, fanless

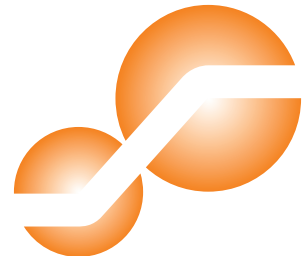
Electronic differential control

General Specifications

- CVap holding cabinets are designed for high quality holding of a wide variety of menu items for extended times.
- Patented 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 process controls moisture evaporation and saturation, so crisp foods stay crisp, moist foods stay moist.
- Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration. FOOD TEMP KEYS allow control of food temperature from 90 to 180°F (32 to 82°C). FOOD TEXTURE KEYS maintain just-cooked texture. Set near FOOD TEMP for moist foods, or set higher for crisp foods.
- 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 handle, lift-off door, removable side racks, and digital readout for water temperature.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.
- This model has earned the ENERGY STAR®.

Functions: Proof & Hold

Capacity: 6 Sheet Pans
18" x 26" x 1.25"
(457mm x 660mm x 32mm)
12 Steam Table Pans
12" x 20" x 2.5"
(300mm x 508mm x 64mm)
6 x 2/1 Gastronorm Pans



Winston Industries, LLC.  Winston Products International, Ltd.

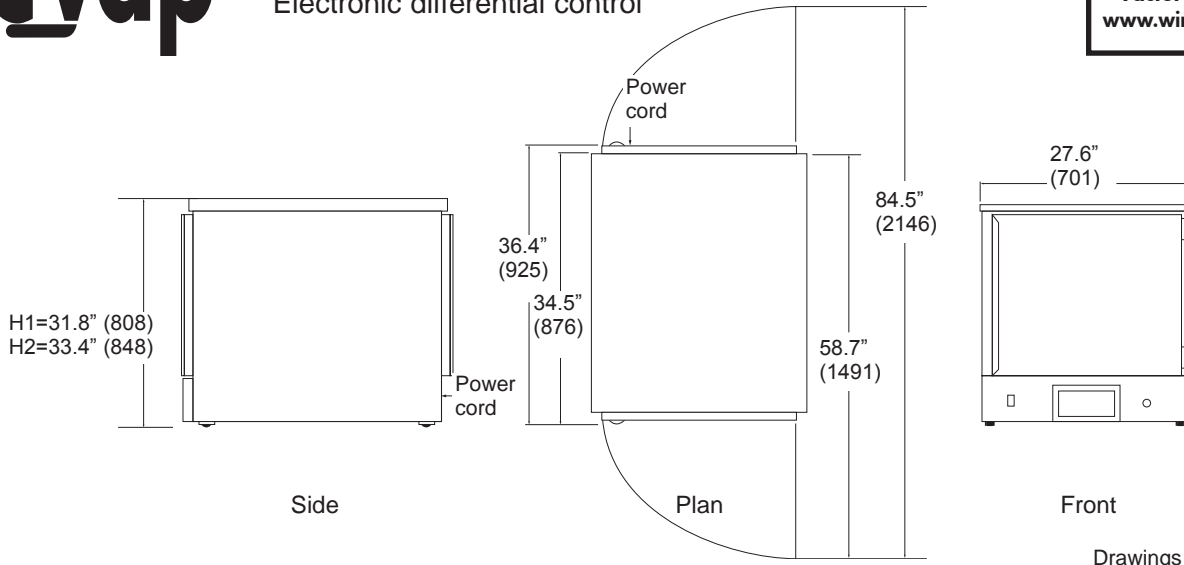


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Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA** Plug Type
6 SP 12 STP 6x2/1 GP	H1 =31.8" (808) H2 =33.4" (848) W =27.6" (701) WT=29.5" (749) D =34.5" (876) DP =36.4" (925)	US/Canada									
		120	60	1	18.3	2200	US 20 CAN 30	210 (96)	26.6 (0.75)	100	 5-20P United States
		International									
		230*	50/60	1	9.6	2200	N/A	w/skid 235 (107)	w/skid call factory	N/A	5-30P Canada

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" wheels • H2=Height w/2" casters • WT=Width w/bumper guard • DP=Depth w/Pass thru

Short Form Specs
Shall be Winston CVap holding cabinet, model HC4009 with electronic differential controls to provide precise food temperature from 90 to 180°F (32 to 82°C) and maintain food texture. 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.

Construction
Materials: To be commercial and institutional grade stainless steel 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 6 sheet pans, 12 steam table pans, 6 x 2/1 gastronorm pans. Removable for easy cleaning.
Doors: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door handle.
Casters: Includes 2 locking, 2 non-locking, heavy duty, non-marking.
Insulation: Full-perimeter.

Controller: Electronic differential control with key sets 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" (51mm) clearance on sides, particularly around ventilation holes. Install with supplied legs or casters. Refer to use & care manual for specific installation instructions. Generally this appliance 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" (2134mm) (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.

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.

Model Description
HC4009 CVap hold/proof

Customer should specify the following when ordering:

1. Hinge preference (left or right) (no additional cost).
2. Wheel preference (no additional cost).
3. Any added options or accessories.

* Inquire about additional international voltages available.

Options	
Casters/Wheels	Choice of 1" (25mm) wheels or 2" (51mm) casters
Pass Thru	Second door on back of cabinet
Window	Window in door
Pass Thru/Window	Second door on back of cabinet, windows in both doors
Solid Rack Supports	Solid stainless steel rack supports (replaces standard wire rack supports)
Bumper Guard	Full perimeter bumpers with 5" (127mm) casters (2 locking, 2 non-locking)
Assembly	Automatic water fill system
Water Fill System	Adds parts and labor warranty coverage for one additional year
Extended Warranty	
Optional Items	
PS2192/12	ScaleKleen® packets (12 pack)
PS2305	One additional rack support (2 required)
PS2696	Mobile water removal system

Options and optional items available for an additional cost.