

# CVap<sup>®</sup>



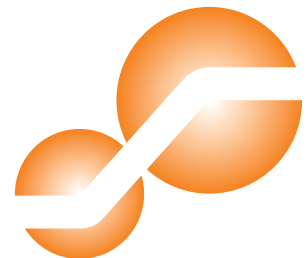
## HA4511 CVap<sup>®</sup> Holding Cabinet Half size model with fan Electronic differential control

### General Specifications

- CVap holding cabinets are designed for high quality holding of a wide variety of menu items for extended times.
- Exclusive 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 unique process controls moisture evaporation and saturation, so crisp foods stay crisp, moist foods stay moist.
- 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, high grade stainless steel construction and full insulation on top, sides and doors.
- Features radial fan for improved food quality with frequent door openings, 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<sup>®</sup>.

**Functions:** Proof & Hold

**Capacity:** 7 Sheet Pans  
18" x 26" x 1.25"  
(457mm x 660mm x 64mm)  
14 Steam Table Pans  
12" x 20" x 2.5"  
(305mm x 508 x 64mm)  
14 x 1/1 Gastronorm Pans  
7 x 2/1 Gastronorm Pans



Winston Industries, LLC.



Winston Products International, Ltd.

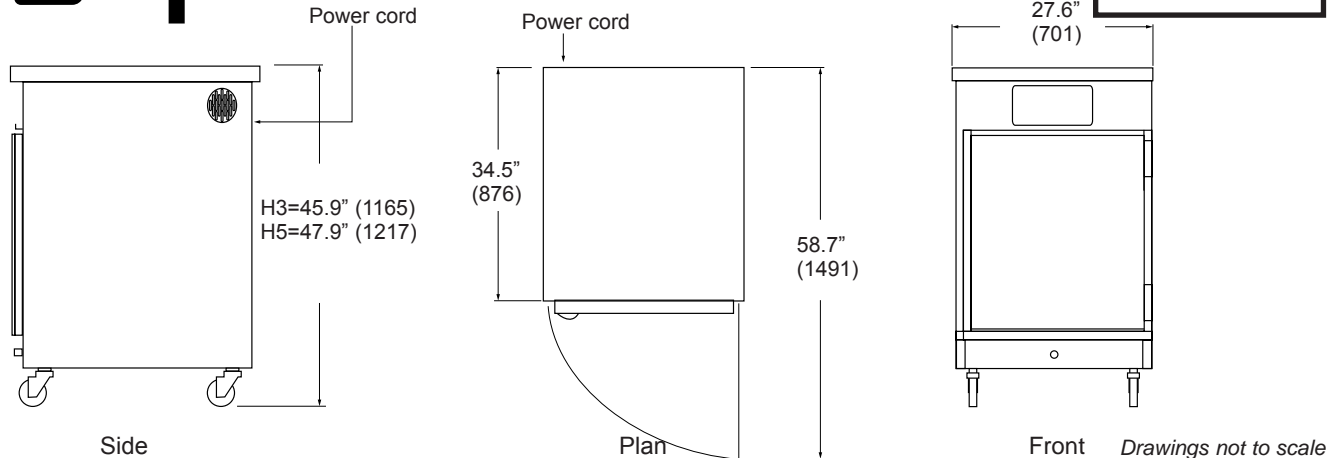


# HA4511 CVap® Holding Cabinet

## Half size model with fan

Electronic differential control

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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
<b>US/Canada</b>											
7 SP 14 STP 14x1/1 GP 7x2/1 GP	H3= 45.9" (1165)	120	60	1	19.3	2320	US 20 CAN 30	280 (127)	C3=31.9 ft/0.9 M C5=35.5 ft/1.0 M	100	 United States
	H5= 47.9" (1217)										
<b>International</b>											
	HT= 48.4" (1229)	230*	50/60	1	10.1	2320	N/A	W/Skid 305 (139)	W/Skid Call Factory	N/A	 Canada
	W= 27.6" (701)										
	WT= 29.5" (749)										
	D= 34.5" (876)										
	DT= 37.6" (955)										
	DP= 36.4" (925)										

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 guard • WT=Width w/transport or bumper guard • DT=Depth w/transport or bumper guard • DP=Depth w/transport or bumper guard • C3,5=Ship Cube w/3" or 5" casters

### Short Form Specs

Shall be Winston CVap holding cabinet, model HA4511 with electronic 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 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 7 sheet pans, 14 steam table pans, 14 x 1/1 gastronorm pans, or 7 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 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" (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

HA4511

### Description

CVap hold/proof, fan

Customer should specify the following when ordering:

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

\* Inquire about additional international voltages available.

### Options

Casters	3" (76mm) casters are standard. Optional 5" (127mm) caster upgrade available.
Pass Thru Window	Second door on back of cabinet Window in door
Pass Thru/Windows	Second door on back of cabinet, window in both doors
Solid Rack Supports	Solid stainless steel rack supports (replaces standard wire rack supports)
Bumper Guard	Full-perimeter bumpers w/5" (127mm) casters (2 locking)
Transport	Bumper guard base, cord wrap, evaporator cover, push/pull handles
Water Fill System	Automatic water fill system
Extended Warranty	Adds parts and labor warranty coverage for one additional year

### Optional Items

PS2124	Leg & shelf kit, 25" (635mm)
PS2192/12	ScaleKleen® packets (12 pack)
PS2206/4	Wire rack/tray (4-pack)
PS2305	Rack support, sheet pan holder (2 required)
PS2352	Leg & shelf kit, 21" (533mm)

Options and optional items available for an additional cost.

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2345 Carton Drive • Louisville, KY 40299 USA • (800) 234-5286 • (502) 495-5400 • Fax: (502) 495-5458 • [www.winstonind.com](http://www.winstonind.com)

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Specifications subject to change without notice.

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