

# CVap®



HB35N1

## HB35N1 CVap® Hold & Serve Drawer With fan

Thermostat controls

### General Specifications

- CVap® hold & serve drawers are designed for high quality holding and serving 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 unique process controls moisture evaporation and saturation, so crisp foods stay crisp, moist foods stay moist.
- Two thermostat control dials:  
FOOD TEMPERATURE DIAL allows control of food temperature from 90°F to 180°F.  
FOOD TEXTURE DIAL allows for air settings of 90°F to 180°F for food texture control.
- Built to last with quality craftsmanship, high grade stainless steel construction and full 1-1/2 inch insulation.
- Features radial fan for improved food quality with frequent openings, full perimeter drawer gaskets, and analog readout for water temperature.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, NSF-equivalent, and others.

**Functions:** Hold & Serve

**Capacity:**  
1 Steam Table Pan  
(12" x 20" x 6")  
2 Half Steam Table Pans  
3 Third Steam Table Pans  
1x1/1 Gastronorm Pan



Winston Industries, LLC.



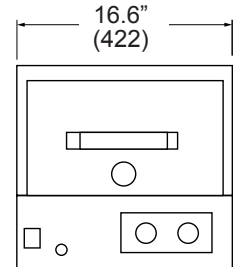
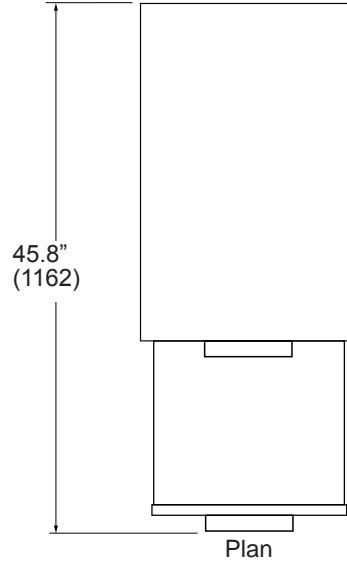
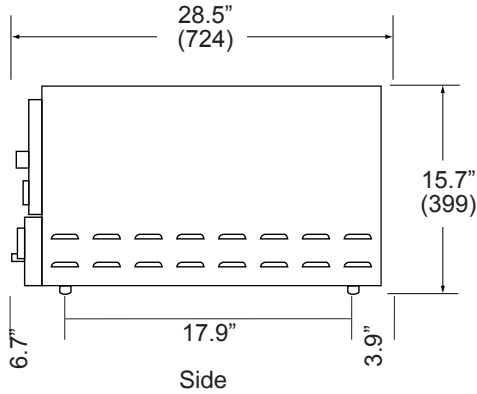
Winston Products International, Ltd.



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Thermostat control

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Front  
Drawings not to scale

Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA Plug Type
1 STP 2 half STP 3 third STP 1x1/1 GP	H =15.7" (399) W =16.6" (422) D =28.5" (724)	<b>US/Canada</b>									
		120	60	1	13.1	1572	US 15 CAN 20	75 (34)	6.2 (0.18)	100	 United States
		<b>International</b>									
		230*	50	1	6.8	1572	N/A	w/skid 100(52)	w/skid call factory	N/A	 Canada

STP=Steam Table Pan (12"x20"x6") • GP=Gastronorm Pan

### Short Form Specs

Shall be Winston CVap hold & serve drawer, model HB35N1 with thermostat controls to provide food temperature control from 90°F to 180°F and maintain food texture with settings from 90°F to 180°F. Utilizes Controlled Vapor Technology (U.S. 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 provides improved food quality with frequent openings.

### 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.

**Insulation:** Full-perimeter.

**Controller:** Thermostat control with dials labeled Food Temperature and Food Texture.

**Evaporator:** Holds approximately 1.8 gallons of water.

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

**Ventilation:** Allow space around appliance for good air circulation. Refer to use & care manual for specific installation instructions. Generally this appliance 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.

**Electrical:** Supplied with 7' (minimum) power cord and plug  
**Load limit:** 20 lbs. (9.07 kg) per drawer.

### 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

HB35N1

### Description

CVap hold/serve, fan, 1 drawer, narrow

Customer should specify the following when ordering:

1. Leg or foot preference (no additional cost).
2. Any added options or accessories.

\* Inquire about additional international voltages available.

### Options

Leg or foot	Choice of 1/2" feet or 4" legs
Extended Warranty	Adds parts and labor warranty coverage for one additional year.

### Accessories

PS2192/12	ScaleKleen™ packets (12 pack)
PS2259	Water fill trough

Options and accessories available for an additional cost.

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