

CVap®

HA4005

CVap® Holding Cabinet

Half size, under counter model, fanless

Electronic differential control

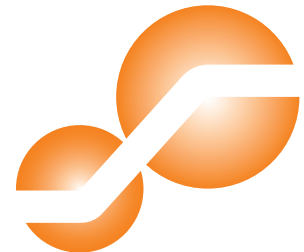
General Specifications

- CVap® holding cabinets are designed for high quality holding of a wide variety of menu items for extended times.
- 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.
- Built to last with quality craftsmanship, high grade stainless steel construction and full insulation on top, sides and doors.
- Features full perimeter door gaskets, magnetic door latches, lift-off doors, removable side racks, and digital readout for water and air temperature.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.



Functions: Proof & Hold

Capacity: 8 Half Sheet Pans
18" x 13" x 1.25"
(457mm x 330mm x 32mm)
8 Steam Table Pans
12" x 20" x 2.5"
(305mm x 508mm x 64mm)



Winston Industries, LLC.



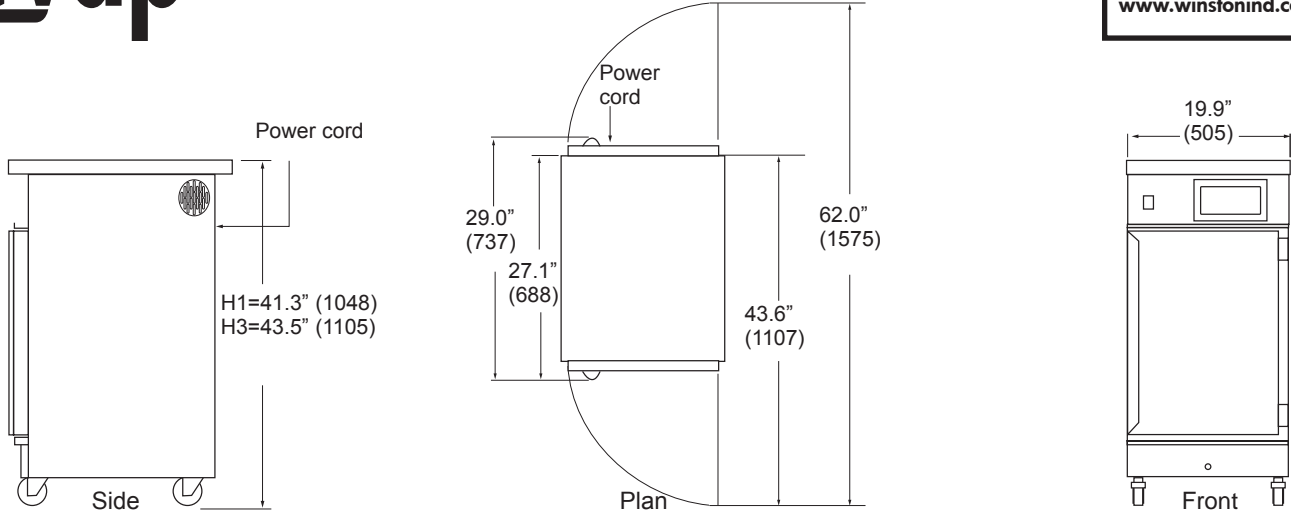
Winston Products International, Ltd.



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Online!
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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
8 HSP 8 STP	H1 =41.3" (1048) H3 =43.5" (1105) W =19.9" (505) D =27.1" (688) DP =29.0" (737)	US/Canada									
		120	60	1	14.8	1775	US 15	190 (86) w/skid	call factory	100	5-15P
		International									
This model is not currently available for international market.											

HSP= Half Sheet Pan • STP=Steam Table Pan (12"x2"x2.5") • GP=Gastronorm Pan • H1=Height w/1.5" wheels • H3=Height w/3" casters • DP=Depth w/pass thru

Short Form Specs

Shall be Winston CVap holding cabinet, model HA4005 with electronic differential control 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: Hold 8 half sheet pans, or 8 steam table 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. Optional 1.5" (38mm) wheels do not swivel.

Insulation: Full-perimeter.

Controller: Electronic differential control with dials labeled Food Temp 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.

Load limit: 85 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.

Model

HA4005

Description

CVap hold/proof

Customer should specify the following when ordering:

1. Caster preference 3" (76mm) casters or 1.5" (38mm) wheels (no additional cost).
2. Any added options or accessories.

Options

Caster

Choice of 3" (76mm) casters (2 swivel) or 1.5" (38mm) wheels (no swivel).

Window

Adds window to door.

Pass thru

Adds door to back of cabinet.

Water Fill System

Automatic water fill system.

Extended Warranty

Adds parts and labor warranty coverage for one additional year.

Optional Items

PS2192/12

ScaleKleen™ packets (12 pack)

PS2696

Mobile water removal system

Options and optional items available for an additional cost.

Winston Industries, LLC.



Winston Products International, Ltd.

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Printed in USA.

Specifications subject to change without notice.

DOC070202A Rev 10
rs 4-16-09