

# CVap®



## HL4022-AL CVap® Holding Cabinet

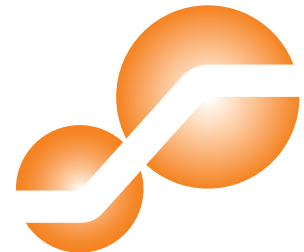
Full size model, fanless  
Electronic differential control

### 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 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 moist, soft moist, firm moist, and crisp. No guesswork required.
- Built to last with quality craftsmanship, high grade stainless steel interior, aluminum exterior, and full insulation on top, sides, and doors.
- Features full perimeter door gaskets, magnetic door handles lift-off doors, 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:** 14 Sheet Pans  
18" x 26" x 1.25"  
(457mm x 660mm x 32mm)  
28 Steam Table Pans  
12" x 20" x 2.5"  
(305mm x 508mm x 64mm)  
14x2/1 Gastronorm Pans



Winston Industries, LLC.



Winston Products International, Ltd.

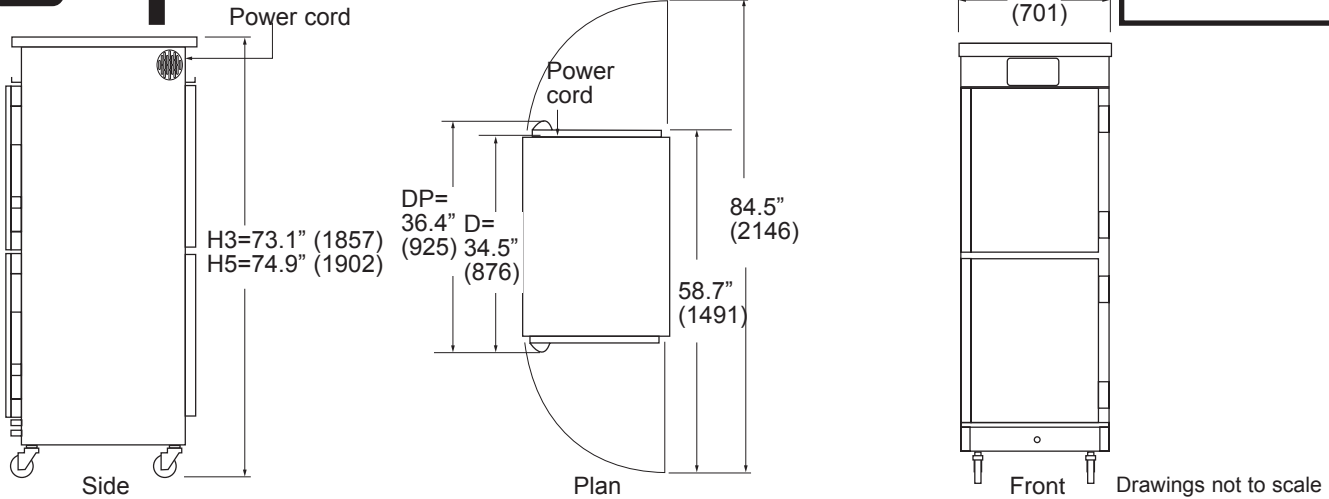


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## Full size model, fanless

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
14 SP	H3= 73.1" (1857)	<b>US/Canada</b>									
28 STP	H5= 74.9" (1902)	120	60	1	14.0	1685	US 15 CAN 20	290 (131)	60.1 (1.7)	100	 5-15P United States
14x2/1 GP	HT= 75.7" (1923)	<b>International</b>									
	W= 27.6" (701)	230*	50/60	1	7.3	1685	N/A	w/skid 290 (131)	w/skid call factory	N/A	 5-20P Canada
	WT= 29.5" (749)										
	D= 34.5" (876)										
	DT= 37.6" (955)										
	DP= 36.4" (925)										

SP=Sheet Pan (18"x26"x1.25") • STP=Steam Table Pan (12"x20"x2.5") • GP=Gastronorm Pan • H3=3" casters • H5=5" casters • HT=Height w/Transport • WT=Width w/Transport • DT=Depth w/Transport • DP=Depth with pass thru

**Short Form Specs**  
Shall be Winston CVap holding cabinet, model HL4022-AL with electronic differential controls to provide precise food temperature from 90°F to 180°F (32°C to 82°C) and maintain food texture with settings labeled moist, soft 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. Uniflo airflow design provides even heat distribution.

**Construction**  
**Materials:** To be commercial and institutional grade stainless steel interior and aluminum exterior to provide ease of cleaning and long service life with reasonable care.  
**Racks:** Adjustable, normally spaced 3.5" (89 mm), to receive 14 sheet pans, 28 steam table pans, or 14 x 2/1 gastronorm pans. Removable for cleaning.  
**Doors:** Field reversible hinges to allow door lift-off to facilitate cleaning. Magnetic door handles.

**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.  
**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.

**Model**  
HL4022-AL

**Description**  
CVap hold/proof

**Customer should specify the following when ordering:**

- Hinge preference (left or right) (no additional cost).
- Any added options or accessories.

\* Inquire about additional international voltages available.

Options	Description
Caster	3" (76mm) casters (2 swivel) are standard. Optional 5" (127mm) upgrade available
Pass thru	Second pair of doors on back of cabinet
Windows	Window in upper and lower door
Pass thru/windows	Second pair of doors on back of cabinet, windows on all four doors
Solid rack supports	Solid stainless steel rack supports (replaces standard wire rack supports)
Bumper Guard	Full-perimeter bumpers with 5" 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	
PS2192/12	Scale Kleen™ packets (12-pack)
PS2206/4	Wire rack/tray (4-pack)
PS2359	One additional shelf rack (2 required)
PS2351	11" (279mm) Top cover extension
PS2553	8.5" (216mm) Top cover extension
PS2696	Mobile water removal system

*Options and optional items available for an additional cost.*

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