

Winston Unveils the Latest Advancement in CVap® Technology

Louisville, Kentucky. February 2009 - Winston Industries has introduced the newest advancement to their CVap® product line at the 2009 NAFEM show. The HA5022 incorporates all the advantages of Controlled Vapor (CVap) technology, but adds features to make it even more energy efficient and well-suited to customers' needs.

The HA5022 is designed to keep foods at optimum serving temperatures through peak serving periods using the Rapid Recovery Button. This button boosts cabinet performance in 15 minute intervals to maintain ideal holding conditions.

An operator using the HA5022 can reduce the load on their HVAC system by reducing the amount of heat and vapor that escapes into the kitchen. The HA5022 utilizes a tilted evaporator/condenser which keeps vapor in the cabinet. It features a closed system that relies on natural convection to move heat through the cabinet, eliminating the need for fans and vents.

Winston has developed a new testing standard to measure the amount of energy used to cook or hold hot foods. This testing protocol, called the Green Culinary Standard, shows that CVap appliances can use as little as 2.39 watts per pound of food to maintain safe temperatures. Additional information can be found at www.GreenCulinary.com.

The HA5022 utilizes Smart Power, which efficiently makes more power available for enhancing crisp texturing of foods.

About Winston Industries

Winston Industries, LLC is an international manufacturer and distributor of foodservice equipment. Founded in Louisville, Kentucky in 1969, the company manufactures Collectramatic® and CVap foodservice equipment. Additional information about Winston Industries is available at www.winstonind.com.

