

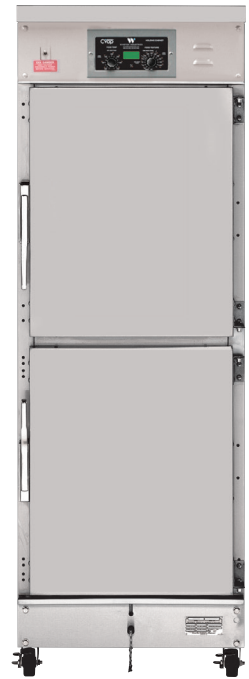
SPECIFICATIONS

Short Form Specs

Winston CVap Holding Cabinet, model HA4519 with electronic differential A-Series controls 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. Utilizes circulating fan to assist heat recovery.

Construction

Control	Electronic differential control with dials labeled Food Temperature and Food Texture.
Capacity	14 Sheet Pan (18" x 26" x 1.25")
Weight Tolerance	65 lbs. (29.25 kg) per rack.
Electrical	Supplied with 84" (2,134 mm) (minimum) power cord and plug.
Shelving	Adjustable, wire racks (standard 3.5" (89 mm) centers (OC) adjustable to 1.75"). Rack supports accommodate sheet pans.
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. Full-perimeter insulation.
Doors	Fully insulated stainless steel. Magnetic door latch.
Casters	Includes two locking, two non-locking, heavy duty, non-marking.
Water Fill	Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.
Installation Requirements	Allow at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Allow at least 18" (457 mm) clearance from heat producing equipment, such as ovens or fryers. Generally this equipment 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. Unit must be installed at level.



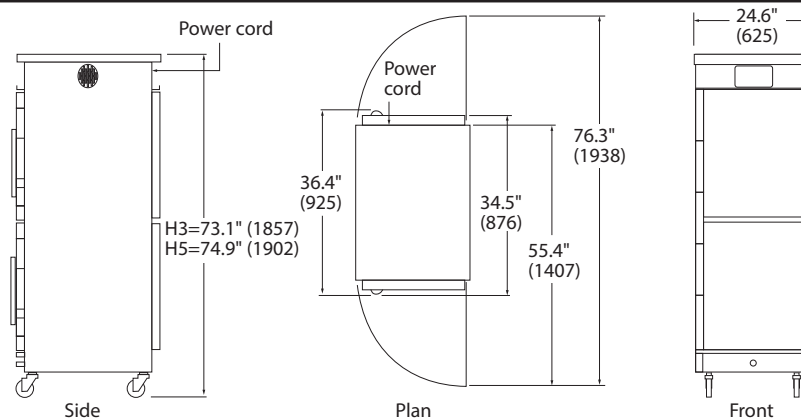
HA4519

CVAP HOLDING CABINET
Electronic Differential Control

FULL SIZE MODEL, WITH FAN (SHOWN)





CVap® Holding Cabinets are designed for high quality holding of a wide variety of menu items for extended times. They can be used for proofing, holding, and serving.



Drawings not to scale.

Drawings Not to Scale

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
14 SP	H3= 73.1" (1857) H5= 74.9" (1902) HT= 75.7" (1923) W= 24.6" (625) WT= 26.5" (673) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925)	US / CANADA							
		120	60	1	19.4	2330	US 5-20P 	394 (179)	60.0 (1.7)
							CA L5-30P 		
		INTERNATIONAL							
		230*	50/60	1	10.1	2320	N/A	394 (179)	call factory

SP= Sheet Pan (18" x 26" x 1.25") • H3= Height w/3" casters • H5= Height w/5" casters • HT= Height w/ transport or bumper guards
WT= Width w/ transport or bumper guard • DT= Depth w/ transport or bumper guard • DP= Depth w/pass thru

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, and moist foods stay moist.

EASY-TO-USE CONTROLS Two electronic differential control dials are easy to understand and reliable. Never need 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.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, hold your menu items at just-cooked quality and precise serving temperatures for extended times.

INDUSTRY COMPLIANT, CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, NSF, and others.

WARRANTY. Limited one year warranty. Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Hinge Preference: Left or right hand hinge
2. Wheel/Caster/Leg: Choice of 3" (76 mm) casters or 5" (127 mm) casters

*Inquire about additional international voltages available.

Optional (Additional cost):

1. Casters: 5" (127 mm) casters
2. Window: Window in doors
3. Pass Thru: Second pair of doors on back of cabinet
4. Pass Thru/Window: Second pair of doors on back of cabinet and windows in all doors
5. Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (two locking, two non-locking)
6. Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles
7. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
8. Automatic water fill system
9. Extended Warranty: Adds parts and labor warranty coverage for one additional year
10. Added accessories or supplies

Accessories & Supplies (Additional cost):

PS2696 Mobile water removal system
PS2587 Control cover, A-series

BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

Factory direct at winstonind.com/buyparts