

CVap®



HA4022 CVap® Holding Cabinet

Full size model, fanless

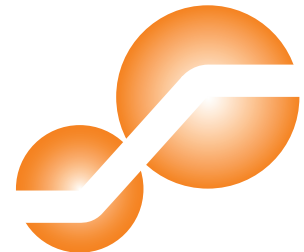
Electronic differential control

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°F (32°C) to 180°F (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 1-1/2 inch 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")
28 Steam Table Pans
(12" x 20" x 2.5")
14x2/1 Gastronorm Pans



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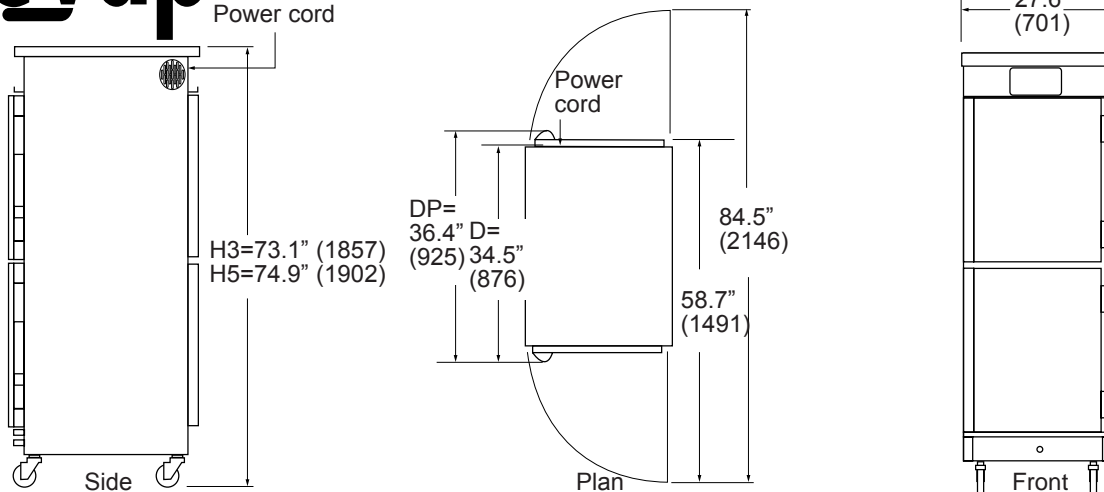


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Buy Winston Service Parts
Online!
Factory direct at
www.winstonind.com



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
14 SP	H3 =73.1" (1857) H5 =74.9" (1902)	US/Canada									
28 STP	HT =75.7" (1923) W =27.6" (701)	120	60	1	17.6	2112	US 20 CAN 30	w/skid 365 (164)	60.1 (1.7)	100	5-20P
14x2/1 GP	WT=29.5" (749) D =34.5" (876) DT =37.6" (955) DP =36.4" (925)	International									
		230*	50	1	9.2	2112	N/A	w/skid 365 (164)	w/skid call factory	N/A	5-30P
											United States Canada

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

Short Form Specs

Shall be Winston CVap holding cabinet, model HA4022 with electronic differential controls to provide precise food temperature from 90°F to 180°F 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. Uniflow airflow design provides even heat distribution.

Construction

Materials: To be commercial and institutional grade stainless steel to provide ease of cleaning and long service life with reasonable use and 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 easy 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" ventilation clearance on sides, back, and top of appliance. Install with supplied legs or casters. 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: 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

HA4022

Description

CVap hold/proof

Customer should specify the following when ordering:

1. Hinging preference (left or right hinge) (no additional cost).
2. Caster preference (3" casters or 5" casters).
3. Any added options or accessories.

* Inquire about additional international voltages available.

Options

Caster	3" casters (2 swivel) are standard. Optional 5" upgrade available.
Pass-thru Windows	Second set of doors on rear of cabinet
Pass thru/Windows	Window in upper and lower door
Solid Rack Supports	Second pair of doors on back of cabinet, windows in all four doors
Bumper Guard Asm Transport	Solid stainless steel rack supports (replaces standard wire rack supports)
Water Fill System	Full-perimeter bumpers w/5" casters (2 locking)
Extended Warranty	Bumper guard base, cord wrap, evaporator cover, push-pull handles
	Automatic water fill system
	Adds parts and labor warranty coverage for 1 additional year

Accessories

PS2192/12	Scale Kleen™ packets (12-pack)
PS2206/4	Wire rack/tray (4-pack)
PS2351	11" Top cover extension
PS2359	One additional shelf rack (2 required)
PS2553	8.5" Top cover extension
PS2696	Mobile water removal system

Options and accessories available for an additional cost.

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2345 Carton Drive • Louisville, KY 40299 USA • (800) 234-5286 • (502) 495-5400 • Fax: (502) 495-5458 • www.winstonind.com

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Specifications subject to change without notice.

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