

CVap®



HA4522 CVap® Holding Cabinet

Full size model with fan

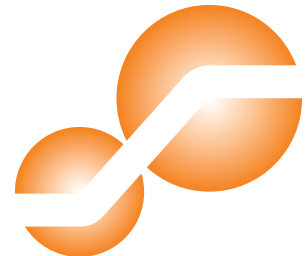
Electronic differential control

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°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 radial fan for improved food quality with frequent door openings, 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



Winston Industries, LLC.



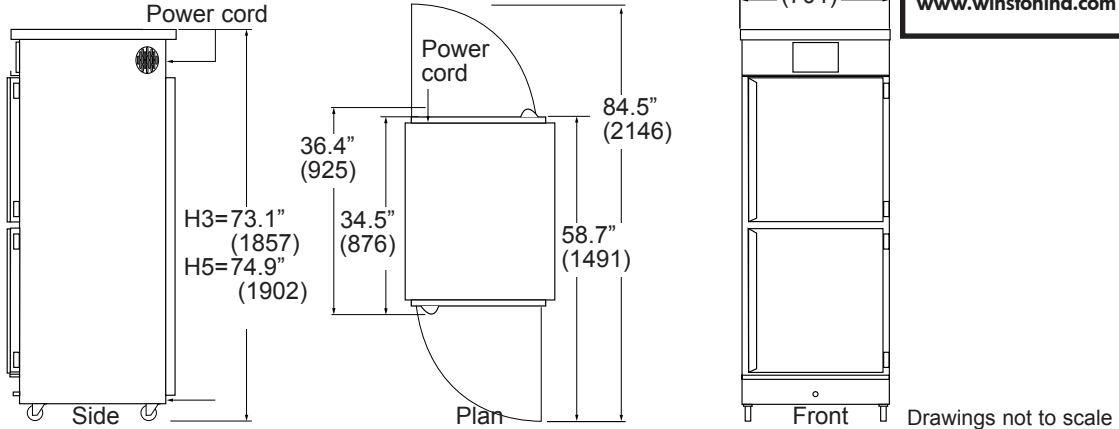
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Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	NEMA Plug Type
14 SP	H3=73.1" (1857)	US/Canada									
28 STP	H5=74.9" (1902) HT=75.7" (1923) W=27.6" (701)	120	60	1	19.3	2320	US 20 CAN 30	420 (189) TW 480 (216)	C3,5=60 (1.7) CT 73.9 (2.1)	100	5-20P
14x2/1 GP	WT=29.5" (749) D =34.5" (876) DT=37.6" (955) DP=36.4" (925)	International									
		230*	50/60	1	10.1	2320	N/A	w/skid 420 (189) TW 480 (216)	w/skid call factory	N/A	5-30P

SP=Sheet Pan (18"x26"x1.25") • STP=Steam Table Pan (12"x20"x2.5") • GP=Gastronorm Pan • H3=Height with 3" casters • H5=Height with 5" casters • HT=Height with transport or Bumper Guard • WT=Width with transport or Bumper Guard • DT=Depth with transport or Bumper Guard • DP=Depth for pass thru • TW=Ship weight with transport CT=Ship cube with transport or Bumper Guard • C3,5=Ship cube w/3" or 5" casters

Short Form Specs
Shall be Winston CVap holding cabinet, model HA4522 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. Radial fan improves food quality with frequent door openings.

Construction
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.
Rack supports: Adjustable, normally spaced 3.5" (89 mm), to receive 14 sheet pans, 28 steam table pans, 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 two locking, two 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 7.5' 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 HA4522
Description CVap hold/proof, fan

Customer should specify the following when ordering:

1. Hinge preference (left or right) (no additional cost).
2. Caster preference.
3. Any added options or accessories.

* Inquire about additional international voltages available.

Options	Description
Casters	3" casters are standard. 5" casters are an optional upgrade.
Pass Thru	Second set of doors on back of cabinet
Windows	Windows in both doors
Pass Thru/Windows	Second set of doors on back of cabinet, windows in all doors
Solid Rack Supports	Solid stainless steel rack supports (replaces standard wire rack supports)
Bumper Guard Assembly	Full perimeter bumpers with 5" casters (2 locking, 2 non-locking)
Transport	Bumper guard base, cord wrap, evaporator cover, and push/pull handles
Water Fill System	Automatic water fill system
Extended Warranty	Adds parts and labor warranty coverage for one additional year
Accessories	Description
PS2192/12	ScaleKleen™ packets (12 pack)
PS2206/4	Wire rack/tray (4-pack)
PS2305	One additional rack support (2 required)
PS2351	11" Top cover extension
PS2553	8.5" Top cover extension
PS2696	Mobile water removal system

Options and accessories available for an additional cost.

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