SPECIFICATIONS

Short Form Specs	Winston CVap Holding Cabinet, model HC4009 with electronic B-Series differential controls to provide precise food temperature from 90 to 180°F (32 to 82°C) and maintain food texture. 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

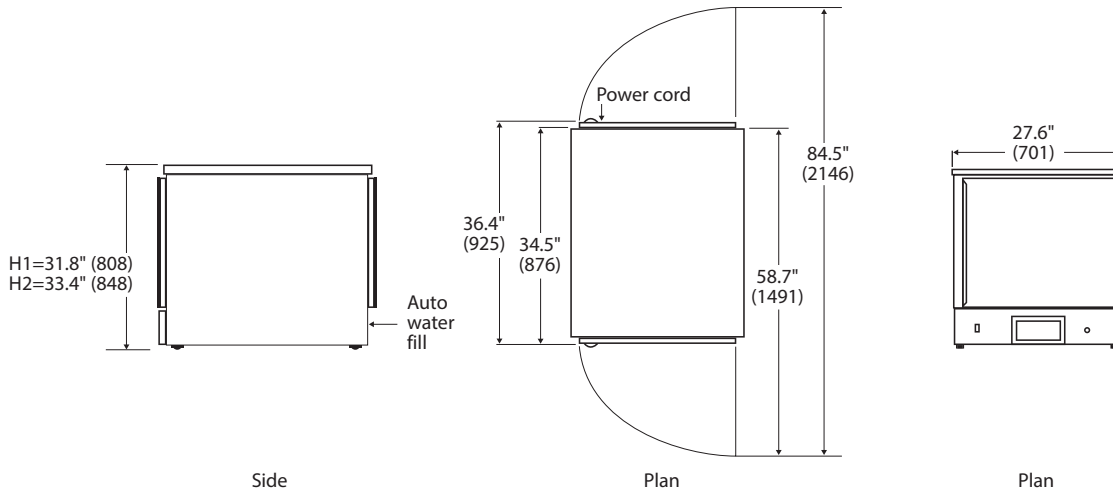|	
Control	Electronic differential control with key sets labeled Food Temperature and Food Texture.
Capacity	6 Sheet Pan (18" x 26" x 1.25") 12 Steam Table Pan (12" x 20" x 2.5") 6 Gastronorm Pan 2/1
Weight Tolerance	65 lbs. (29.25 kg) per rack.
Electrical	Supplied with 84" (2,134 mm) (minimum) power cord and plug.
Shelving	Adjustable, wire racks (standard 3.5" (89 mm) centers (OC) adjustable to 1.75"). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table 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.
Wheels	Includes 1" (25 mm) wheels (non-swiveling).
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.

HC4009
CVAP HOLDING CABINET
Electronic Differential Controls

**HALF SIZE, UNDER COUNTER MODEL
FANLESS (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.

JOB

ITEM#

Power cord

84.5"
(2146)

36.4"
(925)

34.5"
(876)

58.7"
(1491)

27.6"
(701)

H1=31.8" (808)
H2=33.4" (848)

Auto
water
fill

Side

Plan

Plan

Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
6 SP 12 STP 6 GP 2/1	H1= 31.8" (808) H2= 33.4" (848) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DP= 36.4" (925)					US / CANADA			
		120	60	1	18.3	2200	US 5-20P	235 (107)	26.6 (0.75)
							CA L5-30P		
						INTERNATIONAL			
		230*	50/60	1	9.6	2200	N/A	235 (107)	call factory

SP= Sheet Pan (18" x 26" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • GP= Gastronorm Pan • H1= Height w/1" wheels • H2= Height w/2" casters
WT= Width w/ transport or bumper guard • Depth w/pass thru

CONTROLLED VAPOR TECHNOLOGY Exclusive 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 Electronic differential controls are easy to understand and reliable. Never requires field calibration.
FOOD TEMP KEYS allows precise control of food temperature from 90 to 180°F (32 to 82°C).
FOOD TEXTURE KEYS maintains just-cooked texture. Set near food temperature for moist foods, or set higher for crisp foods.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP, high grade stainless steel construction, and full insulation on top, sides, and doors. Compact to fit under counters to save floor space.

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, 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. Voltage: 120V
*Inquire about additional international voltages available.
2. Hinge preference: Left or right
3. 1" (25 mm) wheels

Optional (Additional cost):
1. 2" (51 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 window doors on back of cabinet
5. Locking handle
6. Cord wrap
7. Drain ball valve
8. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
9. Automatic water fill system
10. Extended warranty

Accessories & Supplies (Additional cost):
PS2206-4	Wire rack,chrome (Qty 4)
PS2206-5	Wire rack,chrome (Qty 5)
PS2938-4	Wire rack, SS (Qty 4)
PS2938-5	Wire rack, SS (Qty 5)
PS2696	Mobile water removal system
PS2429	External water filter (auto water fill units only)

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
foodservice.winstonind.com/parts-supplies