

Series Includes:

- HBB0D1
- HBB0D2
- HBB0N1
- HBB0N2
- HBB5D1
- HBB5D2
- HBB5N1
- HBB5N2



# Winston

## foodservice

### WELCOME

If you have questions about your CVap equipment, please contact your Corporate Office, local distributor, or Winston's Customer Care Center at 1.800.234.5286 or 1.502.495.5400, or e-mail us at [customercare@winstonind.com](mailto:customercare@winstonind.com).

### CONTACT INFORMATION:

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 E-mail: [customercare@winstonind.com](mailto:customercare@winstonind.com)  
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 Fax: 1.502.495.5458  
 Mail: 2345 Carton Drive | Louisville, KY 40299 USA

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## WARNINGS AND INSTALLATION INSTRUCTIONS

As is the case with most kitchen equipment, your CVap hold & serve drawer should be used with caution. Please read the following warnings to avoid injuries.

### **DANGER: Electrical Hazard**

Can cause serious injury or death >> Do not attempt to service this equipment unless you are a licensed electrician or trained servicer.

Because this equipment utilizes high voltage, it should only be serviced by a licensed electrician or trained servicer. Attempting to service the equipment yourself could result in serious, potentially fatal injuries. Please make this page available to the servicer.

If an electrical shock is felt when touching equipment, shut off power immediately (either pull power cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.

Always turn power switch off when equipment is not in use.

Equipment only to be operated with supplied cord, plug, and hoses. Components to be replaced only with Winston-supplied components.

Wire (ground) lug on rear of equipment to be used for connection of equipotential conductor device.

### **WARNING: Burn Hazard**

Can cause serious injury >> Avoid heated vapor when opening or closing equipment door.

This equipment utilizes heated water vapor, which transfers heat much more quickly and efficiently than dry air of the same temperature. Use caution when opening drawers or reaching into the equipment, as heated vapor can quickly cause burns.

### **WARNING: Contamination Hazard**

Can cause serious illness or damage to equipment >> Clean equipment daily to avoid potential contamination hazard.

Clean equipment daily to prevent buildup of food residue or chlorides, which can also damage stainless steel and contaminate food. Failure to follow proper cleaning procedures can void your warranty.

Prior to using equipment for the first time, perform the daily cleaning procedure listed on page 4.

### **WARNING: Safety Hazard**

Can cause serious injury or damage to equipment >> Supervise untrained, young, or handicapped persons.

This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.

Children should be supervised to ensure they do not play with the equipment.

**! WARNING: Safety Hazard,  
Intended Use**

Can cause serious injury or damage to equipment >>  
Supervise untrained, young, or handicapped persons.

1. This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the equipment.
3. This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

**! CAUTION: Electrical Hazard**

Can cause injury >> Do not connect equipment to an external switching device.

In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this equipment must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

**! CAUTION: Burn Hazard**

Can cause injury >> Allow 30 minutes for equipment to cool before attempting to clean.

Always allow equipment to cool before cleaning to avoid potential burns.

**! CAUTION: High Temperature &  
Grease Hazard**

Can cause damage to equipment >>  
Avoid placing equipment near high heat or in grease-laden atmosphere.

Do not place equipment in areas where air temperature exceeds 100°F (38°C). A heat shield may be required to prevent heat exposure and grease-laden vapors from affecting the equipment if near heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

**In order to operate properly, the evaporator in this equipment must be filled with clean, potable water.**

### WATER FILL PROCEDURE

The CVap® HBB hold and Serve drawer can be filled with water via the Easy Fill Spout located on the front of the unit. Simply pour warm water into the spout until the unit is filled to the appropriate level before turning on the power. Refer to page 4 for specific water requirement instructions.

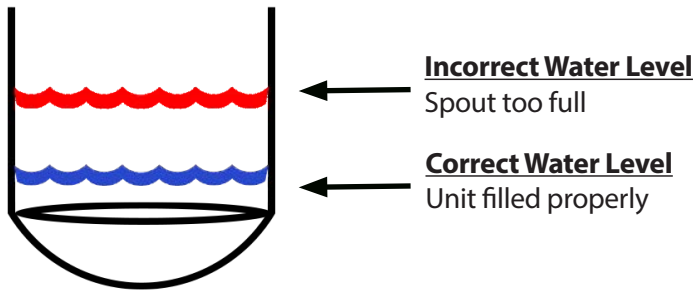


**! CAUTION: Burn Hazard**

Can cause injury

If automatic water fill is not installed, the unit will require refilling at various points during use. **WARNING:** do not overfill the unit. Overfilling can create a vacuum causing hot water to splash out of the Easy Fill Spout onto the user.

1. Locate the Easy Fill Spout on the front of the unit.
2. Visually inspect the water level inside the spout.
3. If water is not visible at the bottom of the Easy Fill Spout it is time to top off the water level to ensure the unit continues to operate properly.
4. If the unit is filled correctly, water will be just visible at the bottom of the fill spout.
5. If the water level inside the Easy Fill Spout is filled half way up the spout or more, the unit is too full. Open the drain and allow water to drain until the water level is barely visible at the bottom of the Easy Fill Spout.



## GENERAL INSTALLATION

Install equipment on a solid, flat, level surface in a location where ambient temperatures will not exceed 100°F and away from grease laden vapors from other equipment. For proper ventilation of the equipment, allow 2 inches clearance on all sides, particularly around any ventilation holes. Plug the equipment into a properly grounded outlet of the correct amperage as indicated by the Equipment ID Label. Please read detailed installation instructions that follow.

## WATER REQUIREMENTS

**In order to operate properly, the evaporator in this equipment must be filled with clean, potable water.**

As water evaporates, minerals in the water will deposit on the surface of the evaporator. These mineral deposits will inhibit the transfer of heat. Deposits can also degrade and damage stainless steel. To avoid mineral deposits clean the equipment daily. It is advisable to contact your water utility for advice on minimizing deposit buildup.

**! CAUTION: High Temperature Hazard**

Can cause damage to equipment >> Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

**THIS EQUIPMENT MUST NOT BE ALLOWED TO RUN DRY. HEAT DAMAGE TO THE WATER VALVE MAY RESULT.**

**The maximum incoming water temperature may not exceed 140°F (60°C).**

For locations with hard water, add one tablespoon (15ml) of white vinegar or lemon juice to water to help minimize scale buildup. Please consider contacting your local water authority to obtain advice on possible water treatment to protect the equipment. Some water supplies are high enough in chemical content to be capable of damaging stainless steel (if used untreated). The evaporation process can concentrate the chemicals in the water to a level which could cause a damaging reaction with the stainless steel.

## VENTILATION REQUIREMENTS

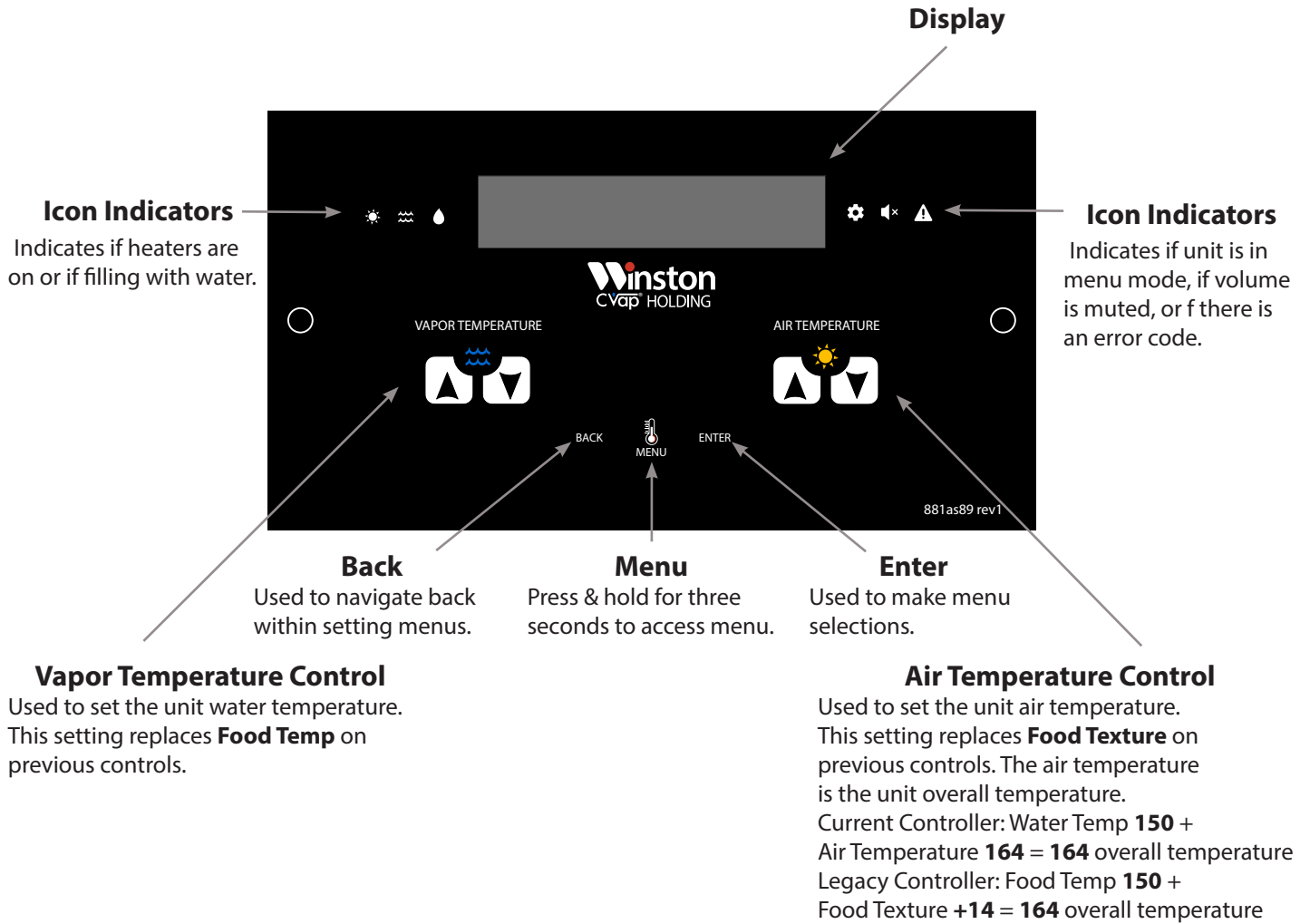
**Ventilation Clearances:** To operate properly, the equipment will need sufficient space for air circulation. Allow at least 2" (51mm) clearance on all sides, particularly around ventilation holes. Care should be taken to prevent placing the equipment close to anything combustible. It must be installed with its supplied feet or legs. Equipment may be stacked upon each other using only a Winston supplied stacking kit and following the instructions enclosed with the kit. Your warranty may be void if you do not adhere to these ventilation requirements.

**! CAUTION: High Temperature & Grease Hazard** Can cause damage to equipment >> Avoid placing equipment near high heat or in grease-laden atmosphere.

Do not place equipment in an area where ambient temperature (air temperature around the equipment) exceeds 100°F (38°C). A heat shield may be required to prevent excessive heat exposure and grease-laden vapors from affecting the equipment if adjacent to heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

**Vent Hood:** 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.

## Winston CVap Control Operation for units manufactured after September 2023



## Winston CVap Control Operation for units manufactured after September 2023

### START-UP BASICS

1. Ensure that the evaporator pan has water in it before turning the unit on.



2. Turn the power switch on.



3. Press the up or down button to set the water temperature.



4. Press the up or down button to set the air temperature.\*



5. Place product in unit after "heated" is displayed.



\* Air temperature is the total unit temperature.

Example: 155(water temperature) + 165 (air temperature) = 165 overall temperature

## Icon Indicators



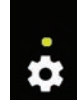
Is illuminated when the air heaters are activated.



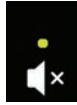
Is illuminated when the water heater is activated.



Is illuminated when the water fill system is activated.



Is illuminated when in the settings menu or when updating.



Is illuminated when the volume is muted.



Is illuminated when there is an error message.

## Main Menu Access



To access the main menu. Press and hold the menu button for 3 seconds.



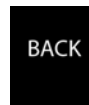
Press the air temperature "up" button to scroll forwards through the menu.



Press the air temperature "down" button to scroll back through the menu.



Press the "enter" button to make menu selection.



Press the "back" button to go back within the menu.

## Main Menu

- **Settings** - Allows you to make special adjustments to the unit.
  - o Security - Using the code **2345** locks or unlocks a unit, allowing general daily operation only.
  - o Volume - Adjust the volume of the speakers.
  - o Display - Adjust the display temperature readout to show air or evaporator temperature.
  - o Temperature Scale - Adjust between Fahrenheit or Celsius.
  - o Fill System - Adjust setting for Water Level Sensor (disabled, probe, or float) and Water Valve (disabled or enabled).
  - o Tuning - Calibrates vapor temperature for the size and model of the unit, for maximum precision.

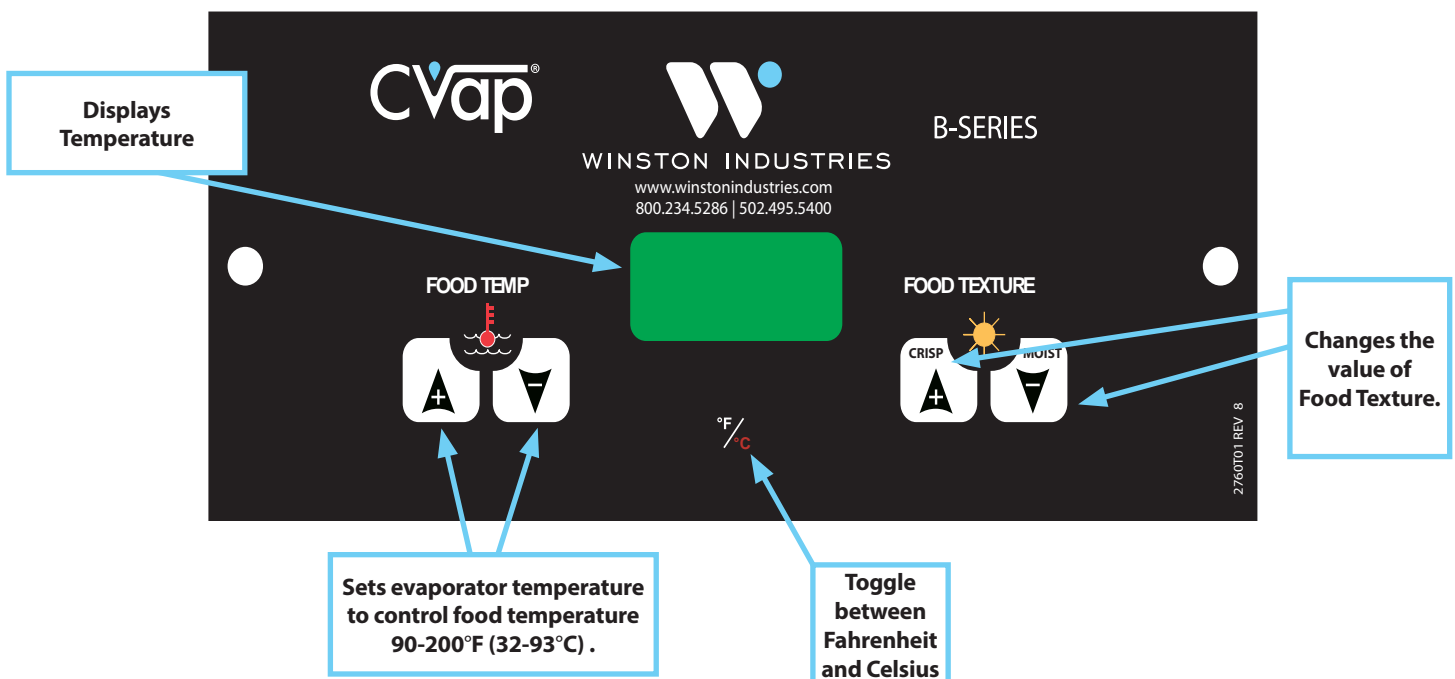
## Updating Firmware

1. Power your cabinet on. The current firmware version will scroll across the screen when booting up.
2. Go to <https://foodservice.winstonind.com/firmware-updates/> to determine if the current version is installed.
3. Follow instructions to update your firmware, if needed.



## Winston CVap Control Operation for units manufactured prior to September 2023

<b>ON/OFF SWITCH</b>	Energizes control and evaporator and air heat systems. Program mode initiated if the "1" key is shortly held and released during toggle on. Fill with potable water prior to turning on.
<b>FOOD TEMP</b>	Press Food Temp UP/DOWN keys (▲▼) to increase/decrease temperature in 2°F (1°C) steps.
<b>FOOD TEXTURE</b>	Press Food Texture UP/DOWN keys (▲▼) to increase/decrease the differential (temperature increase above food temp setting) in 2°F (1°C) steps.
<b>CONVERT °F to °C or °C to °F</b>	The default temperature display can be changed with a 4 second press of the F/C key. Choose between AF for air temp in Fahrenheit, AC for air temp in Celsius, EF for evaporator temp in Fahrenheit and EC for evaporator temp in Celsius.
<b>CLEAN DAILY</b>	Stainless steel can corrode if soil is allowed to stand. Clean daily. Remove loose parts and wash in sink. Rinse well. Do not use Chlorine.
<b>CABINET RESET BUTTON</b> (INTERNATIONAL UNITS ONLY)	(Located behind drawer.) Resets the thermostat in the event that the High Limit Thermostat trips. To reset, allow the drawer unit to cool to below 250°F (121°C). Press the High Limit Reset button. If the High Limit Thermostat trips frequently, call a service technician for repair.
<b>TECHNICAL SERVICE AND TROUBLESHOOTING</b>	If you have questions about your CVap equipment, please contact your Corporate Office, local distributor, or Winston's Customer Service Center.  internet: <a href="http://www.winstonfoodservice.com">www.winstonfoodservice.com</a> e-mail: <a href="mailto:customercare@winstonind.com">customercare@winstonind.com</a> telephone: +1 502.495.5400   +1 800.234.5286 (8:00 a.m. - 5:00 p.m. EST, Monday through Friday)





## DAILY CLEANING PROCEDURE

### **CAUTION: Burn Hazard**

Can cause injury >> Allow 30 minutes for equipment to cool before attempting to clean.

Before each cleaning procedure, disconnect equipment from its electrical power source and allow to cool for at least one half hour.

1. Place empty pan under drain cap, remove cap and allow evaporator to drain.
2. Remove drawer(s) and wash using a food-grade germicidal agent. Rinse and allow to dry.
3. Apply food grade germicidal detergent to food chamber and evaporator.

NOTE: To ensure that drawer(s) opens and closes easily, check drawer rollers (both on the drawer and inside the equipment cavity) to make sure they are fastened tightly, in good operating condition, and not excessively worn.

4. Wipe inside surfaces to remove all food deposits.
5. Inspect for scale build-up on the tank surface, water level sensor, and probe (see photo below). If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.



6. Wipe down all outside surfaces with mild detergent, in particular where the drawer seals. Also clean the gasket. This procedure will prolong gasket life.

### **CAUTION: Leaking Hazard**

Can cause damage to equipment >> Use care when cleaning plastic tube. Damage to tube can cause leaking inside the equipment.

7. Use a pipe cleaner or a small bottle brush (15mm diameter) to gently clean out the trough drain hole (see photo below). Be careful not to push too hard or you may damage the plastic tube that connects to the drain (not visible in photo). If using a pipe cleaner, be sure to bend the end back on itself so the sharp edge of the wire is not exposed.



8. Inspect heating elements (if exposed). The elements are stainless steel. If cleaning is needed, scrub with Teflon™ or nylon bristle brush to remove heavy food particles. Further cleaning may be done with a plastic scouring pad and alkaline based cleansers. DO NOT use wire brushes, scrapers, steel wool pads or chloride-based cleansers. Follow cleanser manufacturer's instructions for use on stainless steel. Rinse well with clean water and wipe immediately.

### **WARNING: Electrical Hazard**

Can cause serious personal injury or damage to equipment >> Avoid spraying equipment exterior or controls with water jet.

9. Rinse all inside surfaces, including evaporator, and dry with clean towel. **Do not spray outside of equipment or controls with water.**
10. Replace drawer(s).
11. Verify that drain valve is closed.
12. Reconnect equipment to electrical power and make ready for use.

## Warranty and Terms and Conditions of Sale

Limited 1 year Warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean. WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

For complete details on warranty and terms & conditions of sale, go to:

<https://foodservice.winstonind.com/warranty-information/>

Both the Warranty and Terms and Conditions of Sale are integral to this document.

### Need Parts?

For more information regarding genuine Winston replacement parts and accessories visit our website.

OEM parts are designed specifically for our products, and can help you save on costly repairs. Protect your warranty coverage with genuine Winston parts. <https://foodservice.winstonind.com/parts-supplies>