

Series Includes:
HBL5W1



welcome

Thank you for your purchase of a Winston CVap® hold & serve drawer. The benefits you will enjoy from this equipment include longer hold times, better quality food, quicker service, higher productivity, and safer food temperatures.

CVap hold & serve drawers are built with durable stainless steel construction and full insulation. They are designed for high volume usage.

If you have any questions, or if anything held in your CVap hold & serve drawer doesn't meet your satisfaction, please call our Customer Service Center at 1-800-234-5286 or 502-495-5400, or email us at customercare@winstonind.com.

This CVap hold & serve drawer utilizes Controlled Vapor (CVap) technology. Using a combination of dry and moist heat, CVap hold & serve drawers keep foods hot and maintain texture, whether moist or crisp, throughout long serving periods.

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Please read this entire use & care manual before operating your equipment. The manual contains important safety information and operating instructions.

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

**Need to contact us?
Choose the most
convenient method.**

Internet: www.winstonind.com
Email: customercare@winstonind.com
Phone: 800-234-5286 • 502-495-5400 • Fax 502-495-5458
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safety

⚠ DANGER

Electrical Hazard

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

1. Because this equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.
2. 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.
3. Always turn power switch off any time equipment is not in use.

⚠ WARNING

Burn Hazard

Can cause serious injury.
Avoid heated vapor when opening or closing equipment drawer(s).

4. 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.

5. 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.**

6. Prior to using equipment for the first time, perform the daily cleaning procedure listed on pages 12 through 14.

⚠ CAUTION

Burn Hazard

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

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

⚠ CAUTION

High Temperature and Grease Hazard

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

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

⚠ 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.

receiving your equipment

Shipping Damage

Examine equipment thoroughly for shipping damage before, during and after unloading. All Winston products are carefully inspected and verified to be in good condition before leaving our factory. The carrier delivering your cabinet has assumed responsibility for its safe arrival. If you notice any damage (obvious or hidden), a claim must be made to the carrier.

Obvious Loss or Damage

Please note any obvious loss or damage on the freight bill or express receipt, and have the carrier's agent sign to acknowledge the claim. The carrier will supply the necessary forms. If you do not obtain and complete the forms before the carrier's agent departs, the carrier might refuse your damage claim.

Concealed Loss or Damage

Sometimes loss or damage is not obvious until the product has been unpacked. If you notice damage that was concealed by packaging or crating, contact the carrier in writing to notify them of the damage. The

carrier should agree to inspect the damage within 15 days. Please retain all packing materials. The carrier will supply an inspection report and the required claim forms.

⚠️ 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.

Water Supply

In order to operate properly, the evaporator in this cabinet 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.

Model	Height with 1/2" Feet (IN / MM)	Width (IN / MM)	Depth (IN / MM)	Weight (LBS / KG)
HBL5W1	13.7"/348	24.5"/622	30.5"/775	90 lb/41

electrical

The equipment is shipped from the factory with a 84" (2134mm) power cord and plug. Refer to the table below to determine the correct electrical outlet. It may be necessary

for a licensed electrician to install the correct outlet or wiring. Winston does not recommend wiring the equipment direct.

Below is electrical information for various models of Winston's CVap® hold & serve drawers.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp	Plug Type
HBL5W1	120	60	1	13.1	1572	US 15 /CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	7.5	1717	N/A	N/A

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 and Grease Hazard

Can cause property damage. 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.

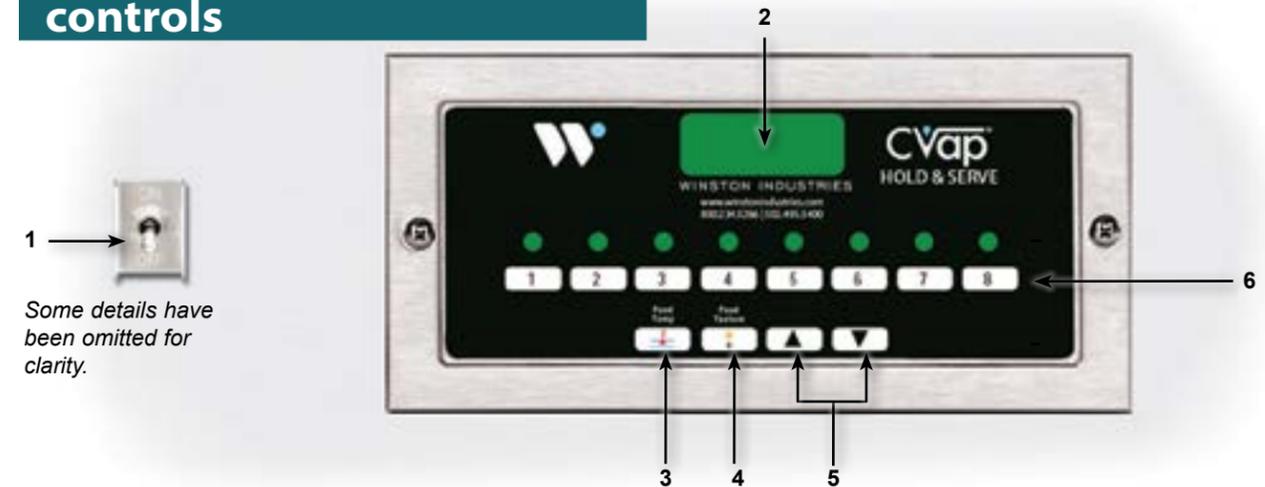
Vent hood - Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

component identification



1. **Drawer(s)** 4" (102mm) deep for holding one full size, two half size, or three third size steam table pans. Optional perforated tray allows multiple small pans to be held.
2. **Food chamber** - (not visible in photo) holding cavity where the dual heat system combines to create the perfect holding environment.
3. **Name Plate** (not visible in photo) identifies model and serial numbers (important for servicing and ordering parts), voltage, power, and electrical information. **Electrical Requirements Label** identifies that equipment is for use with an individual branch circuit only.
4. **Power Switch** allows operator to turn electrical power on and off.
5. **Drain Valve** for draining water from evaporator.
6. **Access panel** provides easy access for service.
7. **Drawer Gasket** seals food chamber against heat or vapor loss.
8. **Evaporator** (not visible in photo) located inside the base, supplies vapor to food chamber to control food temperature.
9. **Air Heaters** (not visible) - Located inside the base, supply heat for precise food texture control.
10. **NEMA 5-15P Plug (US) and power cord** (not visible in photo) - Located on back side, lower right-hand corner, provides electricity to equipment. 5-20P plugs are available for Canadian customers.
11. **Control panel** - contains power switch and control escutcheon. Allows operator to program food temperature and food texture. Escutcheon is removable for servicing or replacing microprocessor.
12. **Bottom cover** (not visible in photo) located underneath, allows service access.

controls



Some details have been omitted for clarity.

1. **Power Switch** controls electrical power to the equipment.
2. **Digital LED Readout** shows time remaining on selected channel.
3. **Food Temp Key** controls the temperature of the water in the evaporator, which directly controls the temperature of the food being held. Allows food temperature to be set in a range from off/100 to 210°F (38 to 99°C). Use in conjunction with up and down arrow keys to select food temperature.
4. **Food Texture Key** controls the air temperature within the food chamber. The "+" temperature scale indicates the number of degrees that the air temperature is elevated above the Food Temp setting. A texture setting at or near the food temp setting will provide a moist texture. Elevating the texture setting will deliver a progressively drier and crisper texture. Use in conjunction with up and down arrow keys to select food texture. For detailed guidelines on settings, see information on [page 11](#).
5. **Up and Down Arrow Keys** allow operator to select food temperature and food texture when used with those respective keys.
6. **Timer Channel Keys.** The HBL controller allows the user to set a single food temperature and texture for the entire equipment. The eight channel keys allow the setting of eight different timed cycles for the set temperature. A red light illuminates over the selected timer channel.

daily operating procedures

⚠️ WARNING

Contamination Hazard

Can cause serious illness.
Clean equipment prior to first use, to remove traces of industrial chemicals and oils.

Prior to using equipment for the first time, please perform the daily cleaning procedure listed on pages 12 through 14.

⚠️ 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.

⚠️ CAUTION

Corrosion Hazard

Can cause damage to equipment.
Avoid placing food directly on perforated tray.

Do not place food directly on perforated tray. Place food in steam table pan(s) and then place the pan(s) on the tray. Failure to do so may void your warranty.

Please make certain evaporator has an adequate supply of water prior to turning on power switch. Water level should be approximately 1" (2.5 cm) from overflow.

The HBL controller allows the user to set a single food temperature and texture for the entire equipment. The eight channel keys allow setting of eight different timed cycles for the set temperature.

1. Fill evaporator to within 1" (25mm) of overflow with water. **NOTE:** For locations with hard water, add one tablespoon (15ml) of white vinegar or lemon juice to water to help minimize scale buildup. Consider contacting your water authority for 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).

2. Toggle **Power Switch** on. Allow 30 minutes for warm-up. LED will display LOAD when equipment reaches selected operating temperature.

3. Insert food and select corresponding channel; i.e., press key #1 to select channel #1 (a buzzer will sound and the light over the channel key will illuminate). To start a timer, press the desired key. The controller will begin counting down from the programmed time. The time remaining will display. If multiple timers are running, the channel with the least remaining time will display, while the red light that channel flashes. The red lights for other running timers will be lit, but won't blink. To view the time for a running timer, press its key. The display will switch for five seconds and its red light will flash. The controller then returns to the least remaining time.

4. When the countdown is complete, a buzzer sounds for five seconds. Press flashing key to stop buzzer. Remove food.

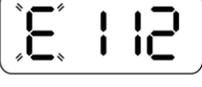
To cancel a countdown that has not expired, press its key once. Then, within five seconds, press the key two more times. The red light will turn off and the controller will return to the least remaining time. The timer cannot be resumed from the point where it was stopped.

hbl programming

These equipment are factory programmed to hold crisp foods. The default settings are: Timer = 30 minutes, Food Temp = 100°F (38°C), Food Texture = 90°F (32°C). Actual air temperature would be 190°F (100 + 90 = 190 (38 + 32 = 70°C)). To change the factory default settings, follow the procedure below.

The controller allows the user to set a single food temperature and texture for the entire equipment. The eight channel keys allow the user to set eight different timed cycles for the set temperature.

Note: The computer displays shown below are examples only. Your display may have a different appearance.

COMPUTER DISPLAY	PRESS KEY/ACTION	NOTES
STEP 1 	 + 	Press and hold the #1 key while turning on the power switch. IMMEDIATELY RELEASE #1 KEY after turning on the power. The first two digits of the display will flash, indicating you are in the programming mode.
STEP 2 		Select the channel you would like to program (channel 3 is selected in the following examples).
STEP 3 	 or 	Use arrow keys to adjust the hold timer. Maximum is 60 minutes.
STEP 4 		Press the Food Temp key to program food temperature.
STEP 5 	 or 	Use arrow keys to adjust Food Temperature setting. Hold either key down for fast scrolling (off, 100 to 210°F (off, 32 to 99°C)).
STEP 6 		Press Food Texture key to program food texture.

COMPUTER DISPLAY	PRESS KEY/ACTION	NOTES
STEP 7 	 or 	Use arrow keys to adjust the Food Texture setting. Hold either key down for fast scrolling (0 to 210°F (32 to 99°C)). 300°F (149°C) maximum when added to Food Temp setting.
STEP 8 		To exit programming, press and hold the #1 channel key for 3 seconds until the software ID# and JF00 appear. The cabinet will then start heating to the set temperature.
STEP 9 		Programming is complete.

TO SET DIFFERENT HOLDING TIMES for each of the other 7 channels, repeat steps 2 and 3, then skip to step 8.

OTHER PROGRAMMING FEATURES

REBOOT PROCEDURE

On rare occasions, a power interruption may occur, making it necessary to reboot the controller software. To reboot, press and hold the #8 channel key while turning on the power switch.

CHANGING FROM FAHRENHEIT TO CELSIUS

Press and hold the #9 key (hidden - located directly beneath the #1 key) while turning on the power switch. Repeat to switch from CELSIUS back to Fahrenheit. LED display will indicate which temperature scale is currently active.

holding guidelines - HBL series

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
BREAD PRODUCTS				
Biscuits	140-150	+10	60-66	+6
Rolls	140-150	+10	60-66	+6
Danishes	140-150	+10	60-66	+6
Croissants	140-150	+10	60-66	+6
White/Wheat Bread	140-150	+10	60-66	+6
French/Italian Bread	140-150	+10	60-66	+6
Pancakes/Waffles	140-150	+10	60-66	+6
French Toast	140-150	+10	60-66	+6
Fruit Pies	140-150	+15	60-66	+8
Gingerbreads	140-150	+15	60-66	+8
DAIRY & EGG PRODUCTS				
Eggs (Benedict, Fried, Scrambled, Poached)	150-160	+4	66-71	+3
Omelets	150-160	+10	66-71	+6
Puddings/Custards	140-150	+4	60-66	+3
MEATS				
Beef (Prime Rib, Roasts, Steaks, BBQ)	145-150	+14	63-66	+8
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	140-150	+14	60-66	+8
Lamb & Veal	140-150	+14	60-66	+8
Hamburger Patties	150-160	+10	66-71	+6
Hot Dogs	150-160	+10	66-71	+6
POULTRY				
Chicken				
Fried, Soft	150-160	+14	66-71	+8
Fried, Crisp	130-140	+50	54-60	+28
Roasted	150-160	+14	66-71	+8
BBQ	150-160	+14	66-71	+8
Turkey, Goose, Duck	150-160	+14	66-71	+8
SEAFOOD & SHELLFISH				
Fish, Fried	130-140	+50	54-60	+28
Fish, Broiled/Baked	150-160	+14	66-71	+8
Shrimp, Fried	130-140	+50	54-60	+28
Fish/Shrimp in Sauce/Gravy	150-160	+4	66-71	+3
VEGETABLES				
Vegetables, Unbreaded	150-160	+4	66-71	+3
Vegetables, Breaded	130-140	+50	54-60	+28
Potatoes, Baked	150-160	+14	66-71	+8
STARCHES				
Spaghetti	140-150	+4	60-66	+3
Rice	140-150	+4	60-66	+3
Lasagna	150-160	+10	66-71	+6
Beans	140-150	+14	60-66	+8
Soups & Sauces	140-150	+4	60-66	+3
Cooked Cereals	150-160	+10	66-71	+6
Casseroles	150-160	+4	66-71	+3
CRISP TEXTURED FOODS				
Pizza	130-140	+60	54-60	+33
Pastry Shells	130-140	+60	54-60	+33
Crisp Breadings	130-140	+60	54-60	+33
Crisp, Dry Foods	130-140	+60	54-60	+33
French Fries	100	+60	38	+33
PREPARED FOODS				
Seafood in Sauce	150-160	+14	66-71	+8
Hamburgers in Buns	150-160	+10	66-71	+6
Cheeseburgers in Buns	150-160	+10	66-71	+6
Open Sandwich w/Sauce/Gravy	150-160	+4	66-71	+3
Plated Foods	150-160	+4	66-71	+3
Entrees	140-150	+14	60-66	+8
Corn Dogs	140-150	+40	60-66	+22
Notes				
1. The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the Food Texture setting; for a more soft/moist textured product, decrease the Food Texture setting.				
2. The holding time for very crisp foods may be less than for other products.				
3. Use a thermometer to assure compliance with local health codes.				

daily cleaning

Required Cleaning Accessories & Supplies

- Pan for draining evaporator
- Food grade germicidal detergent
- Descaling agent

This equipment utilizes high voltage electrical systems, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards are capable of causing serious injury or death. To avoid the potential for an accident, please have equipment installed by a licensed electrician, and serviced only by trained servicers. Please make this page available to the servicer. If an electrical shock is felt during operation or cleaning, unplug equipment and have it

⚠️ DANGER

Electrical Hazard

Can cause serious injury or death. Disconnect equipment and contact licensed electrician or trained servicer.

⚠️ WARNING

Contamination Hazard

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

serviced before placing back into service. Ensure safe operation by cleaning equipment daily. Failure to do so can allow harmful deposits to develop, increasing the potential for food contamination, and endangering your customers.

⚠️ CAUTION

Corrosion Hazard

Can cause damage to equipment. Clean equipment daily to avoid potential corrosion damage.

Clean evaporator daily to prevent chlorides (salts) from accumulating. Chlorides can cause the evaporator tank to corrode, to the extent that leaks can occur. Leaks caused by corrosion, which is caused by a failure to clean daily, are not covered under the manufacturer's warranty.

⚠️ WARNING

Contamination Hazard

Can cause serious illness. Clean equipment prior to first use, to remove traces of industrial chemicals and oils.

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

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. Spray food chamber and evaporator with a food grade germicidal detergent.

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 at right). 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 pipe cleaner or spring 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.



- 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.

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

troubleshooting

We know how frustrating and costly it can be when a critical piece of equipment is down for repairs. It is our goal to minimize service disruptions, to get you back up and operating in the shortest time possible.

We carefully analyze all service calls. This analysis helps us to improve our manufacturing processes, and reduces product service issues. Generally speaking, most equipment failures can be attributed to the following three causes:

- Faulty use and care practices.
- Electrical supply problems.
- Equipment faults.

Please refer to the Troubleshooting Chart on the next page for common problems and solutions. If the problem you're experiencing isn't listed, or if the standard solution fails to

resolve your problem, you will need a qualified servicer to diagnose and repair the problem.

If your equipment is still under warranty, or you are uncertain whether or not warranty is still in place, please call Winston Customer Service at 1-800-234-5286 (or 502-495-5400). Our friendly staff will help you verify coverage, and if under warranty, will arrange for a servicer to call on you.

If your equipment is no longer under warranty, you can call our Customer Service line at 1-800-234-5286, or visit our website at <https://foodservice.winstonind.com/support/>

In order to expedite service, please have the complete model and serial number (found on the equipment's identification tag) on hand when you contact us.

Please have the following information on hand when contacting Winston Industries regarding product service.

- Model _____ Serial # _____
(located on name plate)
- Your name _____
- Company name _____
- Company address _____

- Company phone _____
- Type of problem _____

troubleshooting

TROUBLE	FAULT CODE
Digital display fails to light.....	A
Digital display reading inconsistently	J
Flooding/leaking water	C, H, I
Food drying out	B, E, F, H
Food excessively moist	D, G
Food not hot enough	E, G, H
Food too hot	D, F
Injury or accident.....	K

FAULT	CORRECTION
A. Circuit breaker tripped.....	Adjust
Fuse blown.....	Replace
Power cord not plugged in.....	Plug in
Faulty cordset.....	Call servicer
Faulty power switch	Call servicer
B. Evaporator (water) tank empty.....	See page 8
C. Drain pipe o-ring defective or missing	Replace
D. Food Temp setting too high	See page 9-10
E. Food Temp setting too low	See page 9-10
F. Food Texture setting too high	See page 9-10
G. Food Texture setting too low	See page 9-10
H. Drawer gasket defective	Replace
I. Drain cap defective or missing.....	Replace
J. Faulty microprocessor controller.....	Call servicer
K. Injury or accident, call manufacturer.....	1-800-234-5286

troubleshooting

DANGER

Electrical Hazard

Can cause serious injury or death.

Do not attempt to install or service equipment unless you are a licensed electrician or trained servicer.

This equipment utilizes high voltage electrical systems, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards are capable of causing serious injury or death. To avoid the potential for an accident, please have equipment installed by a licensed electrician, and serviced only by trained servicers. Please make this page available to the servicer.

SERVICE PARTS	PART NUMBER	SERVICE PARTS	PART NUMBER
Bumpers	PS2670-4	Heater, Air, 120V	PS2705
Bottom Asm, w/Bumpers	01960W13	After 8/26/02	
Controller, 120V	PS2716	(840 watts, 17.1 Ohms)	
Drain Cap	PS1654	High Limit, 120V	PS2730
Drawer Asm	07231W12	Motor Asm HB 120V	PS2704
Evap Plug	PS2878	Motor, Blower	PS2196
Fan 2.75", Plastic	PS2188	O-Ring Drain Pipe	PS1280-3
Fan, Aluminum	PS2544	Power Cord, 20 Amp	PS1595
Gasket	PS2725	Power Switch, Toggle	PS2304
Heater, Water, 120V	PS2198	Probe, Air	PS2472
Before 8/26/02		Probe, Water	PS2440
(600 watts, 24 Ohms)		Relay 30Amp, Solid State	PS2649
Heater, Water, 120V	PS2706	Rollers	PS2181-2
After 8/26/02		Strain Relief	04022k01
(600 watts, 24 Ohms)		Tank Asm	PS2879
Heater, Air, 120V	PS2197		
Before 8/26/02			
(840 watts, 17.1 Ohms)			

Prices subject to change without notice.
F.O.B. Louisville, KY, USA

(800) 234-5286 or (502) 495-5400 Fax (502) 495-5458
www.foodservice.com
All sales subject to Company's Terms and Conditions

Winston Products Company
2345 Carton Drive
Louisville, KY 40299

Warranty and Terms and Conditions

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 EXPRESS 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/>

Notes



Winston Foodservice | 2345 Carton Drive | Louisville, KY 40299

1.800.234.5286 | 1.502.495.5400 | Fax 1.502.495.5458 | www.winstonfoodservice.com