

SPECIFICATIONS

Short Form Specs

Winston CVap Holding Cabinet, model HC4009 with membrane control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F and accommodates software updates via USB. 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 membrane control allows precise control of vapor temperature and air temperature.
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.

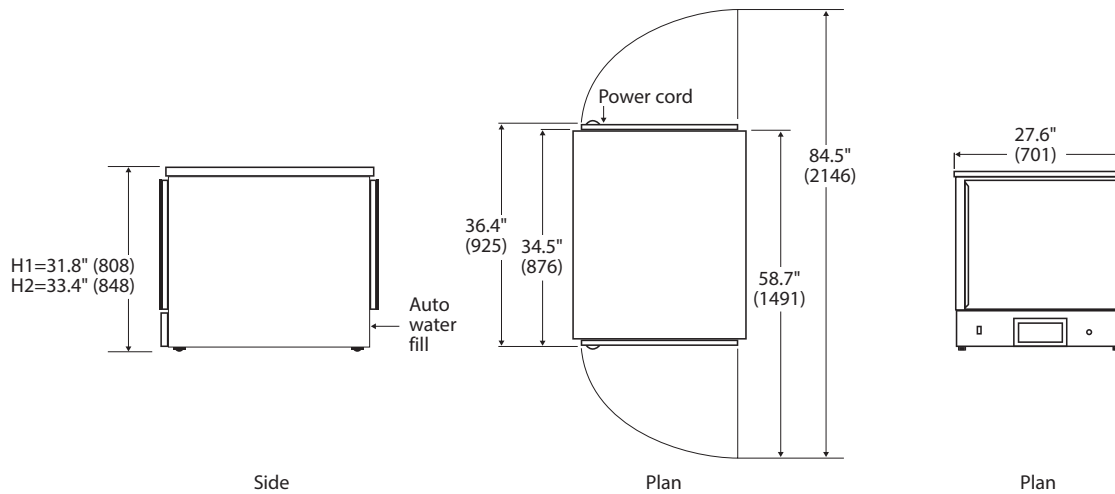


HC4009
CVAP HOLDING CABINET



**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.



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 Membrane control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F and accommodates software updates via USB.

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. Drain ball valve
7. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports)
8. Automatic water fill system
9. 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