Job_____ Item # _____

HA4509
CVap® Holding Cabinet
Half size model with fan

Electronic differential control



HA4509-HR-3

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 TEMPERATURE 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 moist, soft 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 fast heat recovery, full perimeter door gaskets, magnetic door latches, lift off doors, removable side racks, and digital read-out for water temperature.
- CVap equipment is built to comply with applicable standards for manufacturers. Included are UL, C-UL, UL Sanitation, CE, MEA 38-95-E and others. Many local codes exist and it is the responsibility of the owner and installer to comply with these codes.

Functions: Proof & Hold

Capacity: 5 Bun Pans
(18” x 26” x 1.25”)
10 Steam Table Pans
(12” x 20” x 2.5”)
5 x 2/1 Gastronorm Pans

Winston Industries, LLC. Winston Products International, Ltd.
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Specifications subject to change without notice.

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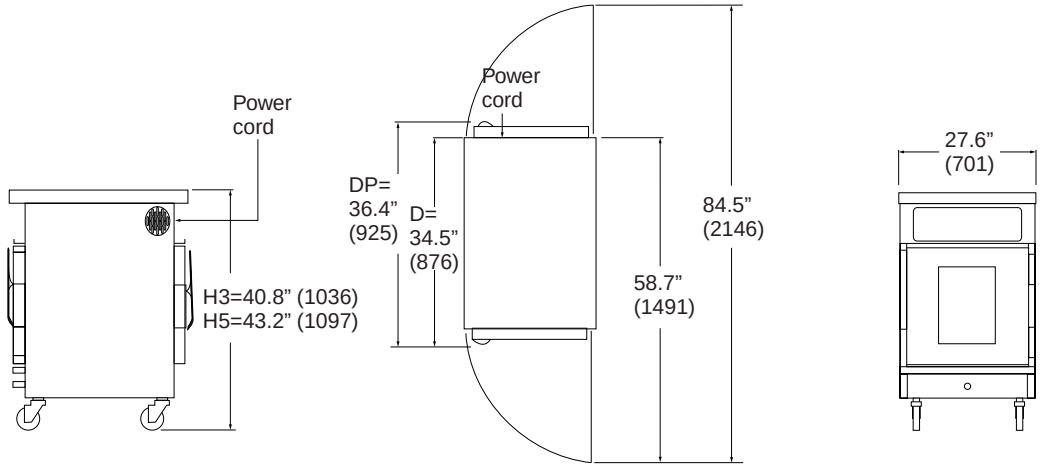

Side Plan Front

Drawings not to scale

Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class	Plug Type
		US/Canada									
5 BP 10 STP 5x2/1 GP	H3 =40.8” (1036) H5 =43.2” (1097) W =27.6” (701) D =34.5” (876) DP =36.4” (925)	120	60	1	19.1	2290	US 20 CAN 30	225 (102) TW=280/ (127)	C3,5=30.1ft/0.85M CT=40.5ft/1.15M	100	US 5-20 CAN 5-30
		International									
	HT =43.7” (1110) WT=32.9” (836) DT =37.6” (955)	230	50	1	9.2	2127	N/A	w/skid 250 (114) TW=305/ (139)	w/skid call factory	N/A	N/A

BP=Bun Pan (18” x 26” x 1.25”) • STP=Steam Table Pan (12” x 20” x 2.5”) • GP=Gastronorm Pan • H3=Height w/3” casters • H5=Height w/5” casters • HT=Height w/Transport • WT=Width w/Transport • DT=Depth w/Transport • DP=Depth for pass thru • TW=Ship Weight w/Transport • C3,5=Ship Cube w/3” or 5” casters • CT=Ship Cube w/Transport

Short Form Specs
Shall be Winston CVap Holding Cabinet, Model HA4509 with electronic differential control to provide precise food temperature from 90˚F to 180˚F and maintain food texture with settings labeled moist, soft 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.

Construction
Materials: To be commercial and institutional grade stainless steel 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 5 bun pans, 10 steam table pans, 5 x 2/1 gastronorm pans. Removable for easy cleaning.
Doors: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door latch.
Casters: Includes 2 locking, 2 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 prevent corrosive damage. Failure to do so may void warranty.
Ventilation: Allow space around appliance for good air circulation. 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 8’ power cord and plug.

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	Description
HA4509-HL-3	CVap, fan, hinge left, 3” casters
HA4509-HL-5	CVap, fan, hinge left, 5” casters
HA4509-HR-3	CVap, fan, hinge right, 3” casters
HA4509-HR-5	CVap, fan, hinge right, 5” casters
Pass-thru	
HA4509-PT-HL-3	CVap, fan, pass thru, hinge left, 3” casters
HA4509-PT-HL-5	CVap, fan, pass thru, hinge left, 5” casters
HA4509-PT-HR-3	CVap, fan, pass thru, hinge right, 3” casters
HA4509-PT-HR-5	CVap, fan, pass thru, hinge right, 5” casters
Transport - *see separate spec sheet for specifications*	
HA4509-T-HL-5	CVap, fan, transport, hinge left, 5” casters
HA4509-T-HR-5	CVap, fan, transport, hinge right, 5” casters

Optional Accessories

PS2090	Leg and shelf kit (for 07, 09 models
PS2192/12	Scale Kleen™ packets (12 pack)
PS2078	Stack kit w/air space, heavy duty (for 07, 09 models)
PS2206/4	Wire rack/tray (for 07, 09, 22 models) (4-pack)
PS2560	Rack support, bun pan holder (for 07, 09, and 22 models)

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