



HA4029 CVAP® HOLDING CABINET

Exclusive 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 DIAL allows precise control of food temperature from 90 to 180° F (32 to 82° C).

FOOD TEXTURE DIAL maintains just-cooked texture with settings labeled proof, very moist, firm moist, and crisp. No guesswork required.

Durable

Built to last with quality craftsmanship, high grade stainless steel construction and full insulation on top, sides and doors.

Industry Compliant

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



HA4029
CVAP® HOLDING CABINET
FULL SIZE MODEL, FANLESS
Electronic Differential Control

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.



winston industries, llc.

2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com

Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458

Specifications subject to change without notice.

JOB

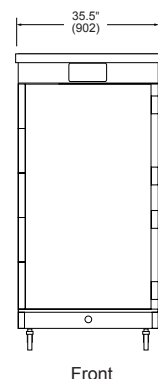
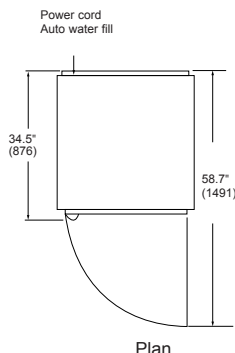
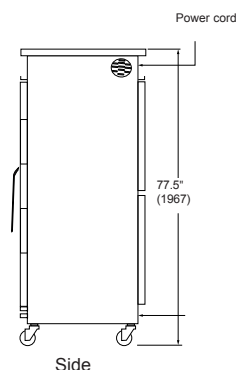
ITEM#



HA4029 CVAP[®] HOLDING CABINET

FULL SIZE MODEL, FANLESS

Electronic differential control



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
28 AW MB 28 AN MB 14 AND MB 28 STP 14 SP	H5= 77.5" (1967) W= 35.5" (902) D= 34.5" (876)	120	60	1	18.4	2200	US / CANADA US 5-20P+ CAN 5-30P	560 (254)	70.4 (2.0)
NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME									

AW= Wide meal basket (13.38" x 25.88" x 2.63") • AN= Narrow meal basket (13.38" x 20.75" x 2.63")
AND= Narrow and deep meal basket (13.38" x 20.75" x 4.5") • STP= Steam table pan (12" x 20" x 2.5") • SP= Sheet pan (18" x 26" x 1.25") • H5= Height w/5" casters

Short Form Specs

Shall be Winston CVap Holding Cabinet, model HA4029 with electronic A-Series differential controls to provide precise food temperature from 90 to 180° F (32 to 82° C) and maintain food texture with settings labeled proof, very 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 interior and exterior to provide ease of cleaning and long service life with reasonable use and care.

Doors: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door handles.

Casters: Includes two locking, two 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 minimize corrosive damage.

Ventilation: Allow 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied casters. Refer to owner's manual for specific installation instructions. Generally this equipment doesn't 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 84" (2134 mm) (minimum) power cord and plug. †Tested in accordance with UL 197 at the rated voltage, hertz, and phase. The input average current did not exceed the allowable amperage for the circuit listed.

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.

Specify the following when ordering:

Standard (No additional cost):

1. Hinge preference: Left or right.
2. Casters: 5" (127 mm) casters.

Optional (Additional cost):

1. Mobile Option: Evaporator cover, latch, and push/pull handles
2. Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 non-locking).
3. Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles.
4. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
5. Any added options or accessories.

Accessories & Supplies (additional cost)

PS2696	Mobile water removal dolly
Cart Dolly 001	Wide basket dolly
Cart Dolly 003	Refrigeration mate basket dolly
Cart Dolly 004	Narrow basket dolly

BUY WINSTON SERVICE PARTS, ACCESSORIES,
AND SUPPLIES ONLINE!
Factory direct at www.winstonindustries.com



winston industries, llc.
2345 Carton Drive | Louisville, KY 40299 USA
Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458 | www.winstonindustries.com
Specifications subject to change without notice.

Copyright © 2012 | Printed in USA.

DOC100308A rev04 | nr 3.14.14