



HBL5W1 CVAP® HOLD & SERVE DRAWER

EXCLUSIVE TECHNOLOGY

Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer 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

Computerized processor controls WATER TEMPERATURE from off/100 to 210° F (37 to 98° C) for precise food temperature control and AIR TEMPERATURE from 100 to 210° F (37 to 98° C) for food texture control.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction, and full perimeter insulation.

BETTER CONTROL OF FOOD QUALITY

Features radial fan for improved food quality with frequent drawer openings. Count down timer allows timing of eight different products for inventory control. To cancel timer, press channel key once then, within 5 seconds, press channel key twice more. Never needs field calibration and has a low water detection alarm.

INDUSTRY COMPLIANT

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



**HBL5W1
CVAP® HOLD & SERVE DRAWER
WITH FAN**

8 Timer Electronic Control



New Handle Design
comfortable grip with a sleek
modern look.



Easy Fill Spout
makes filling and draining the
unit a snap!

CVap® Hold & Serve Drawers are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.



WINSTON INDUSTRIES, LLC.
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Specifications subject to change without notice.

JOB

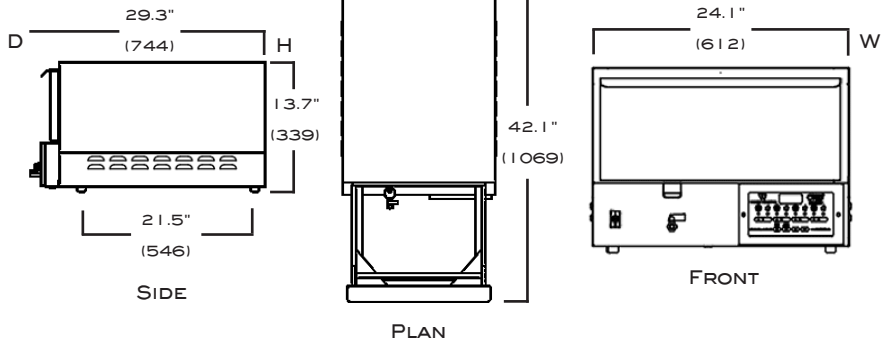
ITEM#



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DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
1 STP	H= 13.7" (348)	120	60	1	13.1	1572	US / CANADA	115 (52)	8.2 (0.23)
2 Half STP	H4= 17.7" (437)						US 5-15P		
3 Third STP	H6= 19.7" (488)						CAN 5-20P		
1 GP 1/1	W= 24.1" (622) D= 29.3" (775)	INTERNATIONAL		N/A	1717	N/A	115 (52)	call factory	
Accepts up to 4" deep pans		230*	50/60	1	7.5	1717	N/A	115 (52)	call factory

STP= Steam table pan (12" x 20" x 6") • H4= Height w/4" legs • H6= Height w/6" legs • GP= Gastronorm pan

SHORT FORM SPECS

Shall be Winston CVap Hold & Serve Drawer, model HBL5W1 with computerized process controls to provide food temperature control from off/100 to 210° F (off/38 to 98° C) and air temperature ranges from 100 to 210° F (38 to 98° C) for food texture control. Utilizes Controlled Vapor Technology (U.S. 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 of the food. Radial fan provides even heat distribution and fast temperature recovery.

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.

DRAWERS: To accept 1 full steam table pans (4" deep), 2 half steam table pans, 3 third steam table pans, or 1 1/1 gastronorm pans. Easy to remove and replace.

INSULATION: Full-perimeter.

CONTROLLER: Count down timer allows timing of eight different products for inventory control. Press and channel key twice to cancel timer.

WATER FILL: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow 2" (51 mm) ventilation clearance on sides, back, and top of equipment. Install with supplied legs or feet. Refer to owner's manual for specific installation instructions. 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.

ELECTRICAL: Supplied with 84" (2134 mm) power cord and plug.

LOAD LIMIT: 20 lbs. (9.07 kg) per drawer.

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. Feet: 1/2" (13 mm).

* Inquire about additional international voltages available.

OPTIONAL (ADDITIONAL COST):

1. Legs: 4" (102 mm) legs or 6" (152 mm) legs.

2. Extended Warranty: Adds parts and labor warranty coverage for one additional year.

3. Added accessories or supplies.

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2259

Water fill trough

PS2212

Perforated tray

BUY WINSTON SERVICE PARTS, ACCESSORIES,
AND SUPPLIES ONLINE!

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



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4272W265 rev27 | nr 1.13.16