



HC4009 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 KEYS allows precise control of food temperature from 90 to 180° F (32 to 82° C).

FOOD TEXTURE KEYS maintains just-cooked texture. Set near FOOD TEMP for moist foods, or set higher for crisp foods.

Durable

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.

Better Control of Food Quality

Features full perimeter door gaskets, magnetic door handles, lift-off door, removable side racks, and digital readout for water temperature.

Industry Compliant

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



**HC4009
CVAP® HOLDING CABINET**
**HALF SIZE, UNDER COUNTER 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.*





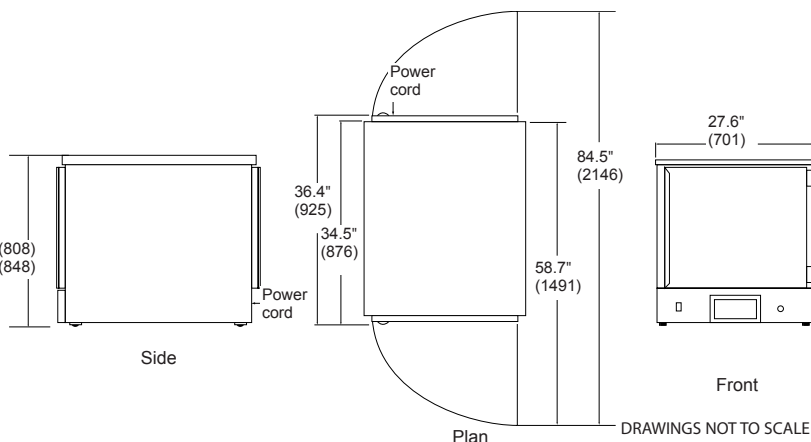
HC4009 CVAP® HOLDING CABINET

HALF SIZE, UNDER COUNTER MODEL, FANLESS

Electronic differential control



H1=31.8" (808)
H2=33.4" (848)



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)
							CAN 5-30P 		
		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 • DP= Depth w/ pass thru

Short Form Specs

Shall be Winston CVap Holding Cabinet, model HC4009 with electronic B-Series differential controls to provide precise food temperature from 90 to 180° F (32 to 82° C) and maintain food texture. 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

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.

Rack Supports: Adjustable, normally spaced 3.5" (89 mm), to receive 6 sheet pans, 12 steam table pans, 6 2/1 gastronorm pans. Removable for easy cleaning.

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 key sets 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 wheels, casters or legs. 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. Wheel/Caster/Leg preference: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, 4" (102 mm) legs, or 6" (152 mm) legs.

*Inquire about additional international voltages available.

Optional (Additional cost):

1. Casters: 5" (127 mm) casters.
2. Window: Window in door.
3. Pass thru: Second door on back of cabinet.
4. Pass thru/Window: Second door on back of cabinet, windows in all doors.
5. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports).
6. Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 non-locking).
7. Automatic water fill system.
8. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
9. Any added options or accessories.

Accessories & Supplies (additional cost)

- PS2305 One additional rack support (2 required)
- PS2696 Mobile water removal system
- PS2882 Control cover, B series
- PS2206/4 Wire rack/tray (4-pack)

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AND SUPPLIES ONLINE!

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