



A WINSTON INDUSTRIES INNOVATION

UNIVERSAL HOLDING BIN CABINET

Owner's Manual

UHB Series

HA8503-08

HA8503-04



WINSTON INDUSTRIES
THE TASTE OF INNOVATION

CVap universal holding bin cabinet

welcome

Thank you for your purchase of a Winston CVap® universal holding bin (UHB) cabinet. The benefits you will enjoy from this appliance include longer hold times, better quality food, quicker service, higher productivity, and safer food temperatures.

This CVap holding cabinet utilizes Controlled Vapor (CVap) technology. Using a combination of dry and moist heat, CVap UHB cabinets keep foods hot and maintain texture, whether moist or crisp, throughout long serving periods. The two sets of electronic differential control keys are easy to understand and reliable. **The controls never need field calibration.** The FOOD TEMP

keys allow precise control of food temperature from off/90 to 200°F (32 to 93°C). The FOOD TEXTURE keys maintain just cooked texture. Set texture near the Food Temp for moist foods, or set higher for crisp foods. Maximum cabinet temperature (Food Temp plus Food Texture) is 250°F (121°C).

CVap UHB cabinets are built with durable stainless steel construction and full insulation, and they are designed for high volume usage.

If you have any questions, or if anything held in your CVap UHB cabinet doesn't meet your satisfaction, please call our Customer Service Center at 1-800-234-5286 or 502-495-5400, or email us at customerservice@winstonind.com.

table of contents

Welcome.....	2	Food Holding Reference Chart	9
Safety	3	Holding Guidelines	10
Receiving Your Equipment	4	Daily Cleaning	11-12
Electrical Information	5	Troubleshooting	13-14
Ventilation Requirements	5	Warranty & Terms & Conditions ...	15
Component Identification.....	6		
Controls	7		
Daily Operating Instructions	8		

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CVap universal holding bin cabinet

Please read this entire owner's manual before operating your CVap® UHB cabinet. The manual contains important safety information and operating instructions.

As is the case with many kitchen appliances, your CVap UHB cabinet should be used with caution. Please read the following warnings to avoid injuries.

DANGER

Electrical Hazard

Can cause serious injury or death.
Do not attempt to install or service this equipment unless you are a licensed electrician or trained servicer.

1. Because this equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.
2. If an electrical shock is felt when touching appliance, shut off power immediately (either pull power cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.
3. Always turn power switch off any time equipment is not in use.

WARNING

Burn Hazard

Can cause serious injury.
Avoid heated vapor when opening or closing equipment bin(s).

4. This equipment utilizes heated water vapor, which transfers heat much more quickly and efficiently than dry air of the same temperature. Use caution when

opening cabinets or reaching into the equipment, as heated vapor can quickly

WARNING

Contamination Hazard

Can cause serious illness or damage to appliance.
Clean equipment daily to avoid potential contamination hazard.

cause burns.

5. Clean equipment daily to prevent buildup of food residue or chlorides, which can also damage stainless steel and contaminate food. **Failure to follow proper cleaning procedures can void your warranty.**
6. **Prior to using equipment for the first time, perform the daily cleaning**

CAUTION

Burn Hazard

Can cause injury.
Allow 30 minutes for equipment to cool before attempting to clean.

procedure listed on pages 11-12.

7. Always allow equipment to cool before

CAUTION

High Temperature and Grease Hazard

Can cause damage to appliance.
Avoid placing equipment near high heat or in grease laden atmosphere.

cleaning, to avoid potential burns.

8. Do not place equipment in areas where air temperature exceeds 100°F (38°C). A heat shield may be required to prevent heat exposure and grease laden vapors from affecting the equipment if near heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

Cvap universal holding bin cabinet

receiving your equipment

Shipping Damage

Examine equipment thoroughly for shipping damage before, during and after unloading. All Winston products are carefully inspected and verified to be in good condition before leaving our factory. The carrier delivering your cabinet has assumed responsibility for its safe arrival. If you notice any damage (obvious or hidden), a claim must be made to the carrier.

Obvious Loss or Damage

Please note any obvious loss or damage on the freight bill or express receipt, and have the carrier's agent sign to acknowledge the claim. The carrier will supply the necessary forms. If you do not obtain and complete the forms before the carrier's agent departs, the carrier might refuse your damage claim.

Concealed Loss or Damage

Sometimes loss or damage is not obvious until the product has been unpacked. If you notice damage that was concealed by packaging or crating, contact the carrier in writing to notify them of the damage. The

carrier should agree to inspect the damage within 15 days. Please retain all packing materials. The carrier will supply an inspection report and the required claim forms.

⚠ CAUTION

High Temperature Hazard

Can cause damage to appliance.

Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

Water Supply

In order to operate properly, the evaporator in this cabinet must be filled with clean, potable water. As water evaporates, minerals in the water will deposit on the surface of the evaporator. These mineral deposits will inhibit the transfer of heat. Deposits can also degrade and damage stainless steel. To avoid mineral deposits clean the appliance daily. It is advisable to contact your water utility for advice on minimizing deposit buildup.

Model	Height (IN / MM)	Width (IN / MM)	Depth (IN / MM)	Weight (LBS / KG)
HA8503-08	36.1/917	19.9/505	27.1/688	135 (61)
HA8503-04	36.1/917	19.9/505	27.1/688	135 (61)

CVap universal holding bin cabinet

electrical

The equipment is shipped from the factory with a 84" (2134mm) minimum power cord and plug. Refer to the table below to determine the correct electrical outlet. It may be necessary for a licensed electrician to install the correct outlet or wiring. Winston does not recommend wiring the equipment direct.

Below is electrical information for various models of Winston's CVap® UHB cabinets.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp	Plug Type
HA8503-08	120	60	1	11.9	1428	US 15 /CAN 15	US 5-15P/CAN 5-15P
HA8503-04	120	60	1	11.9	1428	US 15 /CAN 15	US 5-15P/CAN 5-15P

ventilation requirements

Ventilation clearances - To operate properly, the equipment will need sufficient space for air circulation. Allow at least 2" (51mm) clearance on all sides, particularly around ventilation holes. Care should be taken to prevent placing the equipment close to anything combustible. It must be installed with its supplied feet or legs. Counter top equipment supplied without feet or legs may be placed directly upon a counter top of non-combustible material. In this situation, the appliance may have to be sealed to the counter top with a food-grade silicone sealant (check local health codes). Equipment may be stacked upon each other using only a Winston supplied stacking kit and following the instructions enclosed with the kit. Your warranty may be void if you do not adhere to these ventilation requirements.

⚠ CAUTION

High Temperature and Grease Hazard

Can cause property damage.

Avoid placing equipment near high heat or in grease laden atmosphere.

Do not place equipment in an area where ambient temperature (air temperature around the equipment) exceeds 100°F (38°C). A heat shield may be required to prevent excessive heat exposure and grease laden vapors from affecting the equipment if adjacent to heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

Vent hood - 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.

Cvap universal holding bin cabinet

component identification

Control shown
is 8 channel.



1. **NEMA 5-15P Plug and power cord** (not visible in photo) - Located on back side, lower right-hand corner, provides electricity to appliance.
2. **Power Switch** allows operator to turn electrical power on and off.
3. **Drawer Handles** - accommodate 4" deep shotgun pans.
4. **Food chamber** - (not visible in photo) holding cavity where the dual heat system combines to create the perfect holding environment.
5. **Air Heaters** (not visible) - Located inside the food chamber, supply heat for precise food texture control.
6. **Evaporator** (not visible in photo) located inside the base, supplies vapor to food chamber to control food temperature.
7. **Drain Cap** is removable for draining water from evaporator.
8. **Control panel** - contains power switch and control escutcheon. Allows operator to program food temperature and food texture. Escutcheon is removable for servicing or replacing microprocessor.
9. **Name Plate** identifies model and serial numbers (important for servicing and ordering parts), voltage, power, and electrical information. **Electrical Requirements Label** identifies that appliance is for use with an individual branch circuit only.
10. **Bottom cover** (not visible in photo) located underneath, allows service access.

CVap universal holding bin cabinet

HA8503 series controls



Some details have been omitted for clarity.

1. **Power Switch** controls electrical power to the equipment.
2. **Digital LED Readout** shows time remaining on selected channel.
3. **Food Temp Key** controls the temperature of the water in the evaporator, which directly controls the temperature of the food being held. Allows food temperature to be set in a range from off/90 to 200°F (32° to 93°C). Use in conjunction with up and down arrow keys to select food temperature.
4. **Food Texture Key** controls the air temperature within the food chamber. The "+" temperature scale indicates the number of degrees that the air temperature is elevated above the Food Temp setting. A texture setting at or near the food temp setting will provide a moist texture. Elevating the texture setting will deliver a progressively drier and crisper texture. Use in conjunction with up and down arrow keys to select food texture. For food holding reference information, see [pages 9-10](#).
5. **Up and Down Arrow Keys** - used in combination with the Food Temp and Food Texture keys to choose settings.
6. **Timer Channel Keys** - the HA8503 controller allows the user to set a single food temperature and texture for the entire appliance. The eight channel keys allow the setting of eight different timed cycles for the set temperature. A red light illuminates over the selected timer channel.
7. **F°/C° Key (hidden)** - this button is available for switching the cabinet display between Fahrenheit and Centigrade temperature scales.
8. **Fill/No Fill Key (hidden)** indicates the state of the water fill alert. When enabled, the controller will display 'FILL' and sound an alarm which will continue until the operator or automatic valve fills the evaporator to the required level (see page 8). When disabled, the controller will still attempt to fill the evaporator, but it will not give any indication that it is doing so (no display or alarm).

HIDDEN KEY NOTE: Hidden keys are available only when in **Programming Mode** (see page 8).

Cvap universal holding bin cabinet

daily operating procedures

WARNING

Contamination Hazard

Can cause serious illness.

Clean equipment prior to first use, to remove traces of industrial chemicals and oils.

Prior to using equipment for the first time, please perform the daily cleaning procedure listed on [pages 11 - 12](#).

CAUTION

High Temperature Hazard

Can cause damage to appliance.

Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

Please make certain evaporator has an adequate supply of water prior to turning on power switch. Water level should be approximately 1" (2.5 cm) from overflow.

Please note that your HA8503-08 cabinet is set to 158 + 0 and there are 8 timer channels that are pre-set for your operation. You can, however, program timer channels and temperature or texture using the following instructions:

1. To enter programming mode, press the **1 Key** and toggle the **Power Switch** on simultaneously. Immediately release the **1 Key** when the machine beeps.
2. To adjust the timer value for a particular **Timer Channel**, select the desired **Timer Channel Key** and change the setting using the **Up and Down Arrow Keys**.

3. Set appropriate food temperature using the **FOOD TEMP** keys (set in accordance with local health codes). Set desired texture (from moist to crisp) using the **FOOD TEXTURE** keys. See reference chart on page 10 for general guidelines.
4. To exit programming mode, long press the **1 Key**.
5. Fill evaporator to within 1" (25mm) of overflow with water.
NOTE: For locations with hard water, add one tablespoon (15ml) of white vinegar or lemon juice to water to help minimize scale buildup. Please consider contacting your local water authority to obtain advice on possible water treatment to protect the appliance. Some water supplies are high enough in chemical content to be capable of damaging stainless steel (if used untreated). The evaporation process can concentrate the chemicals in the water to a level which could cause a damaging reaction with the stainless steel.
6. Toggle **Power Switch** on. Allow 30 minutes for warm-up.
7. Insert food.
8. Re-enter programming mode (Step 1) to adjust **FOOD TEMP** or **FOOD TEXTURE** keys as needed to achieve desired food quality.

KEEP BIN(S) CLOSED WHEN NOT IN USE.

If food temperature becomes too low during serving period, increase **FOOD TEMP** setting by 10 to 20°F (11 to 17°C) to maintain desired food temperature.

Cvap universal holding bin cabinet

Food Holding Reference Chart		
Product	Food Temp	Food Texture
Very moist foods Sauces, gravies, vegetables, etc.	140°F (60°C)	+6°F (3°C)
Soft moist foods Bakery, meats, fish, chicken, etc.	140°F (60°C)	+10°F (6°C)
Firm moist foods Finger foods, baked potatoes, etc.	140°F (60°C)	+15-30°F (8-17°C)
Crisp dry foods Crispy fried chicken, french fries, etc.	140°F (60°C)	+50-60°F (28-33°C)

- NOTE:** 1. *The actual temperature of crisp dry foods may substantially exceed optimal serving temperatures, making it necessary to reduce the **FOOD TEMP** setting as much as 20-30°F (11-17°C) to obtain the desired temperature.*
2. *Total Food Texture (air temperature) setting equals the addition of the **FOOD TEMP** and **FOOD TEXTURE** settings. For example, a **FOOD TEMP** setting of 140°F (60°C) and a **FOOD TEXTURE** setting of +10°F (+6°C) is equal to an evaporator temperature of 140°F (60°C) and an air temperature of 150°F (66°C) (140+10°F (60+6°C)).*

Cvap universal holding bin cabinet

holding guidelines

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
BREAD PRODUCTS				
Biscuits	140-150	+20	60-66	+11
Rolls	140-150	+10	60-66	+5
Danishes	140-150	+10	60-66	+5
Croissants	140-150	+10	60-66	+5
White/Wheat Bread	140-150	+10	60-66	+5
French/Italian Bread	140-150	+15	60-66	+8
Pancakes/Waffles	140-150	+10	60-66	+5
French Toast	140-150	+10	60-66	+5
Fruit Pies	140-150	+15	60-66	+8
Gingerbreads	140-150	+15	60-66	+8
DAIRY & EGG PRODUCTS				
Eggs (Benedict, Fried, Scrambled, Poached)	145-150	+5	62-66	+2
Omelets	150-160	+10	66-71	+5
Puddings/Custards	140-150	+5	60-66	+2
MEATS				
Beef (Prime Rib, Roasts, Steaks, BBQ)	130-140	+15	54-60	+8
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	140-150	+15	60-66	+8
Lamb & Veal	140-150	+15	60-66	+8
Hamburger Patties	150-160	+10	66-71	+5
Hot Dogs	150-160	+10	66-71	+5
POULTRY				
Chicken				
Fried, Soft	150-160	+15	66-71	+8
Fried, Crisp	130-140	+50	54-60	+27
Roasted	150-160	+15	66-71	+8
BBQ	150-160	+15	66-71	+8
Turkey, Goose, Duck	150-160	+15	66-71	+8
SEAFOOD & SHELLFISH				
Fish, Fried	130-140	+50	54-60	+27
Fish, Broiled/Baked	150-160	+15	66-71	+8
Shrimp, Fried	130-140	+50	54-60	+27
Fish/Shrimp in Sauce/Gravy	150-160	+5	66-71	+2

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
VEGETABLES				
Vegetables, Unbreaded	150-160	+5	66-71	+2
Vegetables, Breaded	130-140	+60	54-60	+33
Potatoes, Baked	150-160	+15	66-71	+8
STARCHES				
Spaghetti	140-150	+5	60-66	+2
Rice	140-150	+5	60-66	+2
Lasagna	150-160	+10	66-71	+5
Beans	140-150	+15	60-66	+8
Soups & Sauces	140-150	+5	60-66	+2
Cooked Cereals	150-160	+10	66-71	+5
Casseroles	150-160	+5	66-71	+2
CRISP TEXTURED FOODS				
Pizza	130-140	+60	54-60	+33
Pastry Shells	130-140	+60	54-60	+33
Crisp Breadings	130-140	+60	54-60	+33
Crisp, Dry Foods	130-140	+60	54-60	+33
French Fries	100	+60	38	+33
PREPARED FOODS				
Seafood in Sauce	150-160	+15	66-71	+8
Hamburgers in Buns	150-160	+10	66-71	+5
Cheeseburgers in Buns	150-160	+10	66-71	+5
Open Sandwich w/Sauce/Gravy	150-160	+5	66-71	+2
Plated Foods	150-160	+5	66-71	+2
Entrees	140-150	+15	60-66	+8
Corn Dogs	140-150	+40	60-66	+22
PROOFING				
Dough (Yeast Rolls, Danish Dough)	100	+10	38	+5

Notes:

1. The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the **Food Texture** setting; for a more soft/moist textured product, decrease the **Food Texture** setting.
2. The holding time for very crisp foods may be less than for other products.
3. Use a thermometer to assure compliance with local health codes.

Cvap universal holding bin cabinet

daily cleaning

Required Cleaning Accessories & Supplies

- Pan for draining evaporator
- Food grade germicidal detergent
- Descaling agent

This equipment utilizes high voltage electrical systems, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards are capable of causing serious injury or death. To avoid the potential for an accident, please have equipment installed by a licensed electrician, and serviced only by trained servicers. Please make this page available to the servicer. If an electrical shock is felt during operation or cleaning, unplug equipment

DANGER

Electrical Hazard

Can cause serious injury or death.
Disconnect equipment and contact licensed electrician or trained servicer.

and have it serviced before placing back into service.

Ensure safe operation by cleaning equipment daily. Failure to do so can

WARNING

Contamination Hazard

Can cause serious illness or damage to appliance.
Clean equipment daily to avoid potential contamination hazard.

allow harmful deposits to develop, increasing the potential for food contamination, and endangering your customers.

CAUTION

Corrosion Hazard

Can cause damage to appliance.
Clean equipment daily to avoid potential corrosion damage.

Clean evaporator daily to prevent chlorides (salts) from accumulating. Chlorides can cause the evaporator tank to corrode, to the extent that leaks can occur. Leaks caused by corrosion, which is caused by a failure to clean daily, are not covered under the manufacturer's warranty.

WARNING

Contamination Hazard

Can cause serious illness.
Clean equipment prior to first use, to remove traces of industrial chemicals and oils.

Prior to using equipment for the first time, perform the daily cleaning procedure listed on the following page.

Cvap universal holding bin cabinet

daily cleaning procedure

⚠ CAUTION

Burn Hazard

Can cause injury.

Allow 30 minutes for equipment to cool before attempting to clean.

Before each cleaning procedure, disconnect equipment from its electrical power source and allow to cool for at least one half hour.

1. Place empty pan under drain cap, remove cap and allow evaporator to drain.
2. Remove drawer(s) and wash using a food-grade germicidal agent. Rinse and allow to dry.
3. Spray food chamber and evaporator with a food grade germicidal detergent.
4. Wipe inside surfaces to remove all food deposits.
5. Inspect for scale build-up on the tank surface, water level sensor, and probe (see photo below). If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.



6. Inspect heating elements (if exposed). The elements are stainless steel. If cleaning is needed, scrub with Teflon™ or nylon bristle brush to remove heavy food particles. Further cleaning may be done with a plastic scouring pad and alkaline based cleansers. DO NOT use wire brushes, scrapers, steel wool pads or chloride based cleansers. Follow cleanser manufacturer's instructions for use on stainless steel. Rinse well with clean water and wipe immediately.

⚠ WARNING

Electrical Hazard

Can cause serious personal injury or damage to equipment.

Avoid spraying equipment exterior or controls with water.

7. Rinse all inside surfaces, including evaporator, and dry with clean towel.
Do not spray outside of equipment or controls with water.
8. Verify O-ring is on drain pipe, replace drain cap, and refill evaporator.
9. Reconnect equipment to electrical power and make ready for use.

Cvap universal holding bin cabinet

troubleshooting

We know how frustrating and costly it can be when a critical piece of equipment is down for repairs. It is our goal to minimize service disruptions, to get you back up and operating in the shortest time possible.

We carefully analyze all service calls. This analysis helps us to improve our manufacturing processes, and reduces product service issues. Generally speaking, most equipment failures can be attributed to the following three causes:

- Faulty use and care practices.
- Electrical supply problems.
- Equipment faults.

Please refer to the Troubleshooting Chart on the next page for common problems and solutions. If the problem you're experiencing isn't listed, or if the standard solution fails to resolve your problem, you will need a qualified servicer to diagnose and repair the problem.

If your equipment is still under warranty, or you are uncertain whether or not warranty is still in place, please call Winston Customer Service at 1-800-234-5286 (or 502-495-5400). Our friendly staff will help you verify coverage, and if under warranty, will arrange for a servicer to call on you.

If your equipment is no longer under warranty, you can call our Customer Service line at 1-800-234-5286, or visit our website at **www.winstonind.com**, and click the Service tab to locate an authorized servicer near you.

In order to expedite service, please have the complete model and serial number (found on the appliance's identification tag) on hand when you contact us.

Service parts may be purchased directly from the factory online.

Visit www.winstonparts.com

For the latest parts availability, call our Customer Service line at 1-800-234-5286 or 502-495-5400.

Please have the following information on hand when contacting Winston Industries regarding product service.

1. Model _____ Serial # _____
(located on name plate)
2. Your name _____
3. Company name _____
4. Company address _____

5. Company phone _____
6. Type of problem _____

Cvap universal holding bin cabinet

troubleshooting

TROUBLE	FAULT CODE
Digital display fails to light	A
Digital display reading inconsistently	J
Flooding/leaking water	C, H, I
Food drying out	B, E, F, H
Food excessively moist	D, G
Food not hot enough	E, G, H
Food too hot	D, F
Injury or accident	K

FAULT	CORRECTION
A. Circuit breaker tripped	Adjust
Fuse blown	Replace
Power cord not plugged in	Plug in
Faulty cordset	Call servicer
Faulty power switch	Call servicer
B. Evaporator (water) tank empty	See page 8
C. Drain pipe o-ring defective or missing	Replace
D. Food Temp setting too high	See page 8
E. Food Temp setting too low	See page 8
F. Food Texture setting too high	See page 8
G. Food Texture setting too low	See page 8
H. Door gasket defective	Replace
I. Drain cap defective or missing	Replace
J. Faulty microprocessor controller	Call servicer
K. Injury or accident, call manufacturer	Administer first aid. If necessary, call 911 for emergency assistance. Then contact Winston at 1-800-234-5286.

Prices subject to change without notice.
F.O.B. Louisville, KY, USA

(800) 234-5286 or (502) 495-5400 Fax (502) 495-5458
www.winstonindustries.com
All sales subject to Company's Terms and Conditions

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Cvap universal holding bin cabinet

Warranty and Terms and Condition

Limited 1 year Warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean.

WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

Ask us for a complete warranty disclosure or go to:

www.winstonind.com/documents/4272V089_zap_warranty_agreement.pdf.

Terms and Conditions of Sale for Winston Industries' products are available here:

www.winstonind.com/documents/4272X833_terms_and_conditions_of_sale.pdf.

Both the Warranty and Terms and Conditions of Sale are integral to this document.

Buy Winston Parts Online!

Parts and accessories for our products are available to purchase through our online, secure site – it's your one-stop shop for genuine Winston replacement parts. These parts are designed specifically for our products and can help you save on costly repairs while maintaining valuable warranty coverage.

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