



HA4509-HR-3

# HA4509

## CVap® Holding Cabinet

### Half size model with fan

Electronic differential control

#### 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



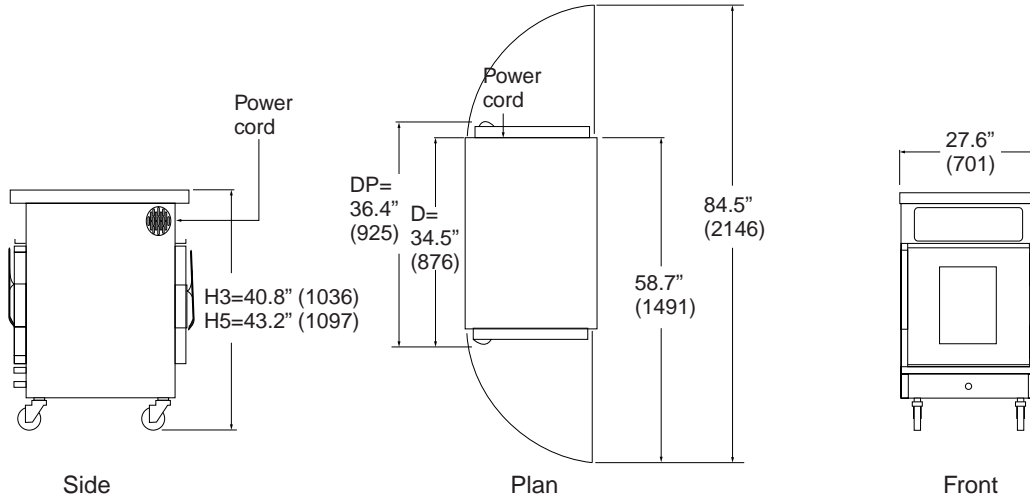
Winston Industries, LLC.  Winston Products International, Ltd.



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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           |
|----------------------------|---|----------------------|-------|----|------|-------|-----------------|--|--------------------------------------|-------|---------------------|
| 5 BP<br>10 STP<br>5x2/1 GP | H3 =40.8" (1036)<br>H5 =43.2" (1097)<br>W =27.6" (701)<br>D =34.5" (876)<br>DP =36.4" (925)<br>HT =43.7" (1110)<br>WT =32.9" (836)<br>DT =37.6" (955) | <b>US/Canada</b>     |       |    |      |       |                 |  |                                      |       |                     |
|                            |   | 120                  | 60    | 1  | 19.1 | 2290  | US 20<br>CAN 30 | 225 (102)<br>TW=280/<br>(127)              | C3,5=30.1ft/0.85M<br>CT=40.5ft/1.15M | 100   | US 5-20<br>CAN 5-30 |
|                            |   | <b>International</b> |       |    |      |       |                 |  |                                      |       |                     |
|                            |   | 230                  | 50    | 1  | 9.2  | 2127  | N/A             | w/skid<br>250<br>(114)<br>TW=305/<br>(139) | w/skid call<br>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

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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Specifications subject to change without notice.

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