HA4022 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.

Better Control of Food Quality

Features full perimeter door gaskets, magnetic door handles, lift-off doors, 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.

HA4022
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.
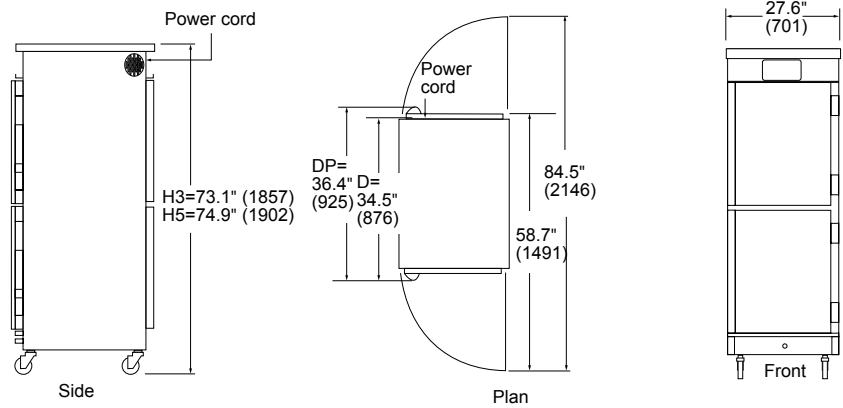
JOB

ITEM#

Power cord

H3=73.1" (1857)
H5=74.9" (1902)

Side

DP= 36.4" (925)
D= 34.5" (876)

Power cord

84.5" (2146)

58.7" (1491)

Plan

27.6" (701)

Front

DRAWINGS NOT TO SCALE

HA4022 CVAP® HOLDING CABINET

FULL SIZE MODEL, FANLESS

Electronic differential control

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
14 SP 28 STP 14 GP 2/1	H3= 73.1" (1857) H5= 74.9" (1902) HT= 75.7" (1923) W= 27.6" (701) WT= 29.5" (749) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925)						US / CANADA		
		120	60	1	17.6	2112	US 5-20P† CAN 5-30P	370 (168)	60.0 (1.7)
							INTERNATIONAL		
		230*	50/60	1	9.2	2112	N/A	370 (168)	call factory

SP= Sheet 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 or bumper guard • WT= Width w/transport or bumper guard • DT= Depth w/transport or bumper guard • DP= Depth w/pass thru

Short Form Specs

Shall be Winston CVap Holding Cabinet, model HA4022 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. 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 14 sheet pans, 28 steam table pans, 14 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 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 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.

Load Limit: 65 lbs. (29.25 kg) per rack.

Warranty

Specify the following when ordering:

Standard (No additional cost):
1. Hinge preference: Left or right.
2. Wheel/Casters/Leg preference: Choice of 3" (76 mm) casters, or 6" (152 mm) legs.

*Inquire about international voltages and availability.

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

Accessories & Supplies (additional cost)

PS2206-4	Wire rack/tray (4 - pack)
PS2206-14	Wire rack/tray (14 - pack)
PS2553	8.5" (216 mm) Top cover extension
PS2351	11" (279 mm) Top cover extension
PS2696	Mobile water removal system

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