



A WINSTON INDUSTRIES INNOVATION

HOLD & SERVE DRAWER

Owner's Manual

HBB Series

HBB0D1

HBB0D2

HBB0N1

HBB0N2

HBB5D1

HBB5D2

HBB5N1

HBB5N2



WINSTON INDUSTRIES

THE TASTE OF INNOVATION

CVap hold & serve drawer

welcome

Thank you for your purchase of a Winston CVap® hold & serve drawer. The benefits you will enjoy from this equipment include longer hold times, better quality food, quicker service, higher productivity, and safer food temperatures.

This CVap hold & serve drawer utilizes Controlled Vapor (CVap) technology. Using a combination of dry and moist heat, CVap hold & serve drawers 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 90 to 180°F (32 to 82°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 hold & serve drawers 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 hold & serve drawer doesn't meet your satisfaction, please call our Customer Service Center at 1.800.234.5286 or 1.502.495.5400, or e-mail us at customerservice@winstonind.com.

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CVap hold & serve drawer

Please read this entire owner's manual before operating your CVap® hold & serve drawer. The manual contains important safety information and operating instructions.

As is the case with many kitchen appliances, your CVap hold & serve drawer 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 unit 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 equipment, 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 unit drawer(s).

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

drawers or reaching into the equipment, as heated vapor can quickly cause burns.

⚠ WARNING

Contamination Hazard

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

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 12 through 14.

7. Always allow equipment to cool before

⚠ CAUTION

High Temperature and Grease Hazard

Can cause damage to equipment. 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 hold & serve drawer

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 equipment.
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 equipment daily. It is advisable to contact your water utility for advice on minimizing deposit buildup.

Model	Height with 1/2" Feet (IN / MM)	Width (IN / MM)	Depth (IN / MM)	Weight (LBS / KG)
HBB0D1	15.7/399	24.8/629	30.8/782	85/39
HBB0D2	25.5/648	24.8/629	30.8/782	115/52
HBB0N1	15.7/399	16.6/422	28.5/724	70/32
HBB0N2	25.5/648	16.6/422	28.5/724	101/46
HBB5D1	15.7/399	24.8/629	30.8/782	85/39
HBB5D2	25.5/648	24.8/629	30.8/782	115/52
HBB5N1	15.7/399	16.6/422	28.5/724	70/32
HBB5N2	25.5/648	16.6/422	28.5/724	101/46

CVap hold & serve drawer

electrical

The equipment is shipped from the factory with a 84" (213cm) 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® hold & serve drawers.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp	Plug Type
HBB0D1	120	60	1	12.0	1440	US 15 /CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.3	1440	N/A	N/A
HBB0D2	120	60	1	12.0	1440	US 15 /CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.3	1440	N/A	N/A
HBB0N1	120	60	1	12.0	1440	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.3	1440	N/A	N/A
HBB0N2	120	60	1	12.0	1440	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.3	1440	N/A	N/A
HBB5D1	120	60	1	13.1	1572	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.8	1572	N/A	N/A
HBB5D2	120	60	1	13.1	1572	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.8	1572	N/A	N/A
HBB5N1	120	60	1	13.1	1572	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.8	1572	N/A	N/A
HBB5N2	120	60	1	13.1	1572	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	6.8	1572	N/A	N/A

CVap hold & serve drawer

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 units supplied without feet or legs may be placed directly upon a counter top of non-combustible material. In this situation, the equipment may have to be sealed to the counter top with a food-grade silicone sealant (check local health codes). Units 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 hold & serve drawer

component identification

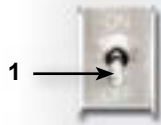
Wide 2-drawer shown. Elements are common to all hold & serve drawers.



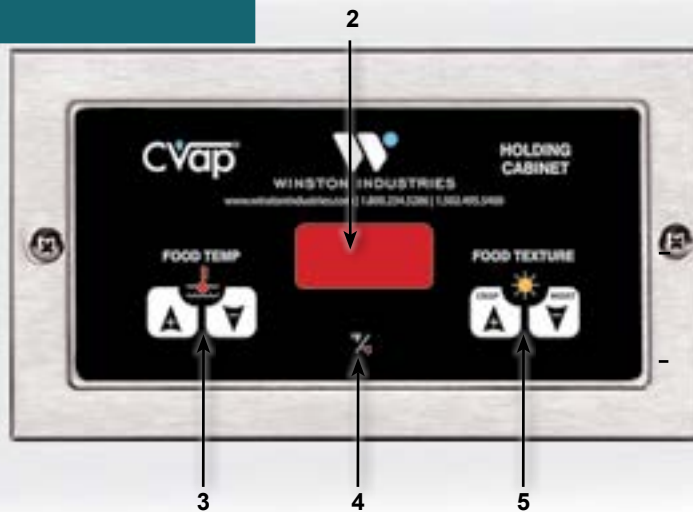
1. **Name Plate** (not visible in photo) identifies model and serial numbers (important for servicing and ordering parts), voltage, power, and electrical information. **Electrical Requirements Label** identifies that equipment is for use with an individual branch circuit only.
2. **Drawer(s)** 6" (152mm) deep for holding one full size, two half size, or three third size pans.
3. **Food chamber** - (not visible in photo) holding cavity where the dual heat system combines to create the perfect holding environment.
4. **Air Heaters** (not visible) - Located inside the base, supply heat for precise food texture control.
5. **Power Switch** allows operator to turn electrical power on and off.
6. **Access panel** provides easy access for service.
7. **Drawer Gasket(s)** seals food chamber against heat or vapor loss.
8. **Evaporator** (not visible in photo) located inside the base, supplies vapor to food chamber to control food temperature.
9. **NEMA 5-15P Plug (US) and power cord** (not visible in photo) - Located on back side, lower right-hand corner, provides electricity to equipment. 5-20P plugs are available for Canadian customers.
10. **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.
11. **Drain Cap** is removable for draining water from evaporator.
12. **Bottom cover** (not visible in photo) located underneath, allows service access.

CVap hold & serve drawer

controls



Some details have been omitted for clarity.



1. **Power Switch** controls electrical power to the equipment.
2. **Digital LED Readout** shows current cabinet temperature(s). The default temperature display is the temperature of the water in the evaporator. To view current air temperature, turn the Food Texture dial up or down 5°, then immediately back to set temperature. The Food Texture setting will display for five seconds, then the display will show actual air temperature. After five seconds the default evaporator temperature will be displayed.
3. **Food Temp Keys** control 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 90 to 180°F (32° to 82°C).
4. **F°/C° Button** is used to switch equipment display between Centigrade and Fahrenheit temperature scales.

On older models, simply press button to switch from one mode to the other.

Newer models allow the operator to program the default temperature display by a 4 second press of the F/C key. The operator can switch the default display by pressing the F/C key until desired default is seen. Allow to time out for setting to take effect.

During warm up this display will show the changing Food Temp inside of the unit until the selected temperature is achieved.

5. **Food Texture Keys** control the air temperature within the food chamber, which controls the rate of moisture evaporation from the food. 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. For detailed guidelines on settings, see information on [pages 10 and 11](#).

CVap hold & serve drawer

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 12 through 14](#).

CAUTION

High Temperature Hazard

Can cause damage to equipment.

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.

1. 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 guidelines on [page 11](#) for specific settings.

2. 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 equipment. 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.

3. Toggle **Power Switch** on. Allow 30 minutes for warm-up.
4. Insert food.
5. Adjust **FOOD TEMP** or **FOOD TEXTURE** keys as needed to achieve desired food quality.

KEEP DRAWER(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 hold & serve drawer

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)

See Holding Guidelines Chart on page 12 for product recommendations with F/C settings.

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 hold & serve drawer

holding guidelines - HBB series

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 hold & serve drawer

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

! DANGER

Electrical Hazard

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

operation or cleaning, unplug equipment and have it serviced before placing back into service.

Ensure safe operation by cleaning unit

! WARNING

Contamination Hazard

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

daily. Failure to do so can allow harmful deposits to develop, increasing the potential for food contamination, and endangering your customers.

! CAUTION

Corrosion Hazard

Can cause damage to equipment.
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 hold & serve drawer

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.

NOTE: To ensure that drawer(s) opens and closes easily, check drawer rollers (both on the drawer and inside the equipment cavity) to make sure they are fastened tightly, in good operating condition, and not excessively worn.

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 at right). If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.



6. Wipe down all outside surfaces with mild detergent, in particular where the drawer seals. Also clean the gasket. This procedure will prolong gasket life.

⚠️ CAUTION

Leaking Hazard

Can cause damage to equipment.

Use care when cleaning plastic tube. Damage to tube can cause leaking inside the equipment.

7. Use pipe cleaner or spring to gently clean out the trough drain hole (see photo below). Be careful not to push too hard or you may damage the plastic tube that connects to the drain (not visible in photo). If using a pipe cleaner, be sure to bend the end back on itself so the sharp edge of the wire is not exposed.



CVap hold & serve drawer

8. 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.

9. Rinse all inside surfaces, including evaporator, and dry with clean towel.
Do not spray outside of equipment or controls with water.
10. Replace drawer(s).
11. Verify O-ring is on drain pipe and replace drain cap.
12. Reconnect equipment to electrical power and make ready for use.

CVap hold & serve drawer

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 1.502.495.5400). 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.winstonindustries.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 equipment's identification tag) on hand when you contact us.

Service parts may be purchased directly from the factory online.

Visit www.winstonindustries.com

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 hold & serve drawer

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.....	J

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 10
C. Drain pipe o-ring defective or missing	Replace
D. Food Temp setting too high	See page 10
E. Food Temp setting too low	See page 10
F. Food Texture setting too high	See page 10
G. Food Texture setting too low	See page 10
H. Drawer gasket defective	Replace
I. Drain cap defective or missing.....	Replace
J. Faulty microprocessor controller.....	Call servicer
K. Injury or accident, call manufacturer.....	1-800-234-5286

Cvap hold & serve drawer

troubleshooting

⚠ DANGER

Electrical Hazard

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

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.

SERVICE PARTS	PART NUMBER	SERVICE PARTS	PART NUMBER
Bumper Feet	PS2670-4	Heater, Air, 208-240V (840W, 68.5 Ohms)	05617AB108
Bottom Assembly (for SS legs)	01960V11	Heater, Water, 120V (Before 5/2/02) (600W, 24 Ohms)	PS2198
Bottom Assembly (for SS legs)	01960W14	Heater, Water, 120V (After 05/02/02) (600W, 24 Ohms)	PS2698
Control Board Assembly (120V)	PS2822	Heater, Water, 208V (600W, 72.1 Ohms)	05617X39
Control Board Assembly (230, 240V)	PS2870	Heater, Water, 120V (600W, 24 Ohms)	PS2706
Cover, Controls	PS2882	Motor (120V)	PS2196
Drain Cap	PS1654	Motor Asm w/ Fan (120V)	PS2704
Drawer Assembly (before 9/29/06)	07231U09	Motor (208-240V)	PS23848
Drawer Assembly (after 9/29/06)	07231AB16	Motor Asm w/ Fan (208-240V)	06255AB112
Drawer Assembly	07231T08	O-Ring, Drain Cap	PS2180-3
Drawer Cover (Back)	PS2213	O-Ring, Heater	PS1784-3
Drawer Handle	PS1393	Power Cord (120V)	PS1595
Drawer Pan (6" deep)	PS2209	Power Cord (120V)	PS1548
Drawer, Tray Perforated	PS2212	Power Cord (240V)	04224Y37
Evap Plug	PS2878	Probe, Air	PS2472
Gasket, Drawer	PS2253	Probe, Water	PS2440
Gasket, Drawer	PS2195	Rail & Stud Assembly	PS2227
Grommets	PS1271-6	Rollers	PS2181-2
Heater, Air, 120V (after 8/26/02) 840W, 17.1 Ohms)	PS2697	Switch, Power	PS2304
Heater, Air, 120V (840W, 68.6 Ohms)	PS2705	Tank Asm	PS2879
Heater, Air, 208-240V (840W, 68.6 Ohms)	05617AB114	Thermostat, High Limit	PS2730
Heater, Air, 120V (After 09/29/06) (840W, 17.1 Ohms)	05617Z81	Valve, Water	PS2755
		Water Level Sensor	PS2593

CVap hold & serve drawer

Warranty and Terms and Conditions

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

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Notes



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