



## HMA018 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, EFFICIENT CONSTRUCTION

Built to last with quality craftsmanship, high grade stainless steel construction and full insulation on top, sides, and doors. Rugged, high-mobility 5" (127 mm) casters roll quietly and smoothly, with increased maneuverability and reduced vibration. Rolls easily over a variety of surfaces.

Features full perimeter door gaskets, magnetic door handles, lift-off doors, removable rack supports, and digital readout for water temperature. Perimeter bumpers prevent damage to cabinet sidewalls. Recessed handles on sides and extended handle on back facilitate push and pull mobility by one person.

### INDUSTRY COMPLIANT

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



**HMA018**  
**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.*



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Specifications subject to change without notice.

JOB

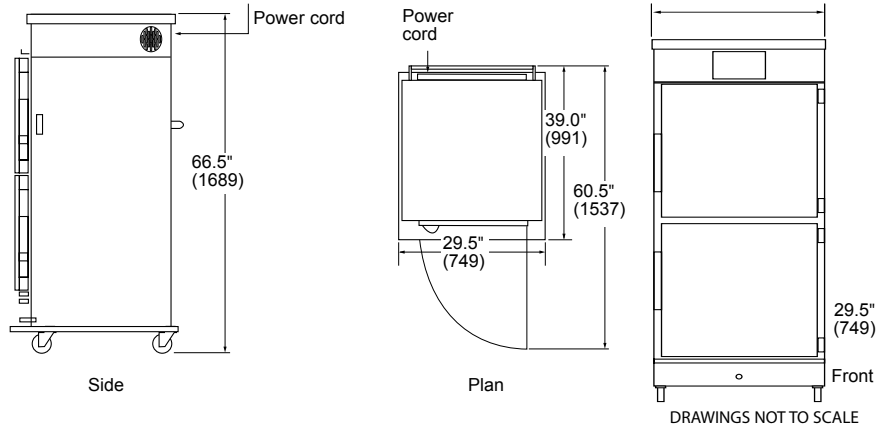
ITEM#



## HMA018 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
10 SP 20 STP 10 GP 2/1	H= 66.5" (1689) D= 39.0" (991) W= 29.5" (749)	US / CANADA							
		120	60	1	15.0	1840	US 5-15P CAN 5-20P	370 (168)	55.5 (1.6)
		INTERNATIONAL							
		230*	50/60	1	8.0	1840	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

### SHORT FORM SPECS

Shall be Winston CVap Holding Cabinet, model HMA018 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. Utilizes circulating fan to assist heat recovery.

### CONSTRUCTION

**MATERIALS:** To be commercial and institutional grade stainless steel interior and exterior to provide ease of cleaning and long service life with reasonable care.

**RACK SUPPORTS:** Adjustable, normally spaced 3.5" (89 mm), to receive 10 sheet pans, 20 steam table pans, 10 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 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 minimize corrosive damage.

**VENTILATION:** Allow 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied casters. 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

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. Casters: 5" (127 mm) casters.

\*Inquire about international voltages and availability.

#### OPTIONAL (ADDITIONAL COST):

1. Window: Window in doors.
2. Pass thru: Second pair of doors on back of cabinet.
3. Pass thru/Window: Second pair of doors on back of cabinet, windows in all doors.
4. Solid rack supports: Solid stainless steel rack supports (replaces standard wire rack supports).
5. Automatic water fill system.
6. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
7. Any added options or accessories.

### ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2206-4	Wire rack (4 - pack)
PS2359	One additional rack support (2 required)
PS2696	Mobile water removal system

**BUY WINSTON SERVICE PARTS, ACCESSORIES,  
AND SUPPLIES ONLINE!**

**FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM**



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