

Certificate: CE

Nema:	US 5-15P (1 Phase/120V) CAN 5-20P (1 Phase/120)	Temperature Control:	90 to 180°F (32 to 82°C)
Capacity:	1 Steam Table Pan 2 Half Steam Table Pans 3 Third Steam Table Pans 1 Gastronorm Pan -1/1	Maintain with Settings:	90 to 180°F (32 to 82°C). 250 F (121°C)
Ship Weight:	110 Lbs/50 Kg	Weight Tolerance:	20 lbs. (9.07 kg.) per drawer.
Size:	15.7" x 29.3" x 24.1"	Electrical:	Supplied with 84 (2,134 mm) (minimum) power cord and plug.
		Drawers:	full steam table pan (up to 6" (152 mm) deep).

CONTROLLED VAPOR TECHNOLOGY, (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer 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 Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration.

FOOD TEMP KEYS allow control of food temperature from 90 to 180°F (32 to 82°C).

FOOD TEXTURE KEYS maintain just-cooked texture. Set near food temperature for moist foods, or set higher for crisp foods. 250° F (121° C) maximum drawer temperature.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP, Built to last with quality craftsmanship, high grade stainless steel construction and full perimeter insulation.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY

hold your menu items at just-cooked quality and precise serving temperatures for extended times.

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

WARRANTY Limited one year warranty. Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

Installation Requirements

Units to be installed with 2 (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

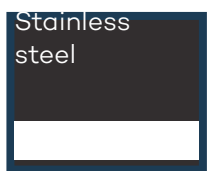
Materials

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. Full-perimeter insulation.

Water Fill

Operated manually with easy fill spout. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

MATERIAL



HBB0D1
CVAP HOLD/SERVE DRAWER
Electronic Differential Controls