



## HA8503-04 CVAP® UNIVERSAL HOLDING BIN CABINET

### Exclusive Technology

Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) as a method and apparatus for holding hot foods, consisting of air and water heaters to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

### Easy-to-Use Controls

Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration. FOOD TEMP and FOOD TEXTURE KEYS allow control of food temperature from 90 to 200° F (32 to 93° C) and maintain food texture from moist to very crisp. The eight channel keys allow the setting of eight different timed cycles for the set temperature.

### Durable

Built to last with quality craftsmanship, high grade stainless steel construction and full perimeter insulation.

### Better Control of Food Quality

You can control food temperature and texture, from moist to extra crisp, because of the patented dual heat system. Provides single-station serving of a multiplicity of foods, reducing labor and increasing efficiency. Unique bin configuration allows serving directly from the cabinet without disturbing the optimum holding conditions in the other bins. Use less energy to produce more food. Uses as little as 2.39 watts of electricity per pound of food to maintain safe temperatures.

### Industry Compliant

CVap appliances are tested against the **Green Culinary® Standard.**



**HA8503-04**  
**UNIVERSAL HOLDING BIN**  
**HALF SIZE CABINET**  
Electronic Differential Control  
(Flip-Down Doors Shown)

*CVap® Universal Holding Bin cabinets are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.*



winston industries llc.

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Specifications subject to change without notice.

JOB

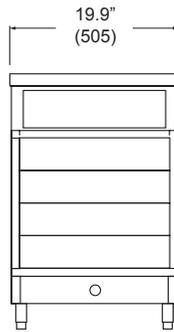
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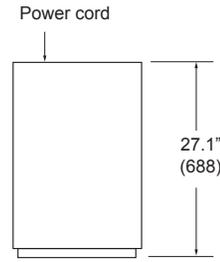
## HA8503-04 CVAP UNIVERSAL HOLDING BIN

### HALF SIZE CABINET

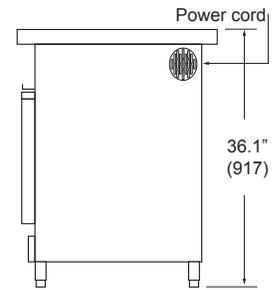
Electronic Differential Control



Front



Plan



Side

DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
4 @ 2.5" Steam Table Pans	H= 36.1" (917) W= 19.9" (505) D= 27.1" (688)	US / CANADA							
		120	60	1	11.9	1428	US 5-15P	160 (73)	15.6 (0.44)
		CAN 5-15P							
INTERNATIONAL								NOT AVAILABLE FOR INTERNATIONAL MARKET AT THIS TIME	

Steam Table Pans= Industry Standard 2.5" (64 mm) deep

### Short Form Specs

Shall be Winston CVap® HA8503-04 Universal Holding Bin Cabinet, with electronic differential control to provide precise food temperature from 90° to 180° F (32° to 82° C) and maintain food texture from moist to very crisp. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of air and water heaters to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

### Construction

**Materials:** Materials in food splash zones to be of stainless steel and shall be cleanable by spray hose. All materials and components to withstand normal daily usage with reasonable use and care.

**Bins:** Available in 4 (total) bin configurations. Designed to hold 2.5" (64 mm) deep steam table pans.

**Insulation:** Full-perimeter.

**Controller:** Food Temperature control is to have a temperature range of 90° to 200° F (32° to 93° C) in increments of five degrees; and to have standard temperature variation not exceeding +/- 2° F (1° C) throughout cabinet. Food Texture control is to cover the range of textures from moist to very crisp foods. Eight possible timed cycles for set temperature.

**Water fill:** Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

**Ventilation:** Allow 2" (51 mm) ventilation clearance on sides, back, and top of appliance. Install with supplied wheels, casters or legs. Refer to owner's manual for specific installation instructions. 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.

**Electrical:** Supplied with 84" (2134 mm) (minimum) power cord and plug.

**Load limit:** 65 lbs (29.3 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):

- Hinge preference: Left or right.
- Wheel/Caster/Leg preference: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, 4" (102 mm) legs, or 6" (152 mm) legs.

Optional (Additional cost):

- Casters: 5" (127 mm) casters.
- Pass thru: Second door on back of cabinet.
- Water Fill System: Automatic water fill system.
- Extended Warranty: Adds parts and labor warranty coverage for one additional year.
- Added accessories or supplies.

### Accessories & Supplies (additional cost)

PS2428 Stack kit with air space, heavy-duty  
PS2429 External water filter for auto water fill

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

Factory direct at [www.winstonindustries.com](http://www.winstonindustries.com)



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