



HBK5D1 CVAP® HOLD & SERVE DRAWER

EXCLUSIVE TECHNOLOGY

Exclusive 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

Computerized processor controls WATER TEMPERATURE from off/100 to 210° F (off/37 to 98° C) for precise food temperature control and AIR TEMPERATURE from 100 to 210° F (37 to 98° C) for food texture control.

DURABLE

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

BETTER CONTROL OF FOOD QUALITY

Features radial fan for improved food quality with frequent drawer openings and never needs field calibration. Count down timer allows timing of eight different products for inventory control. Press and hold channel key to cancel timer.

INDUSTRY COMPLIANT

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



**HBK5D1
CVAP® HOLD & SERVE DRAWER
WITH FAN**

8 Timer Electronic Controls with Timer

CVap® Hold & Serve Drawers 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.

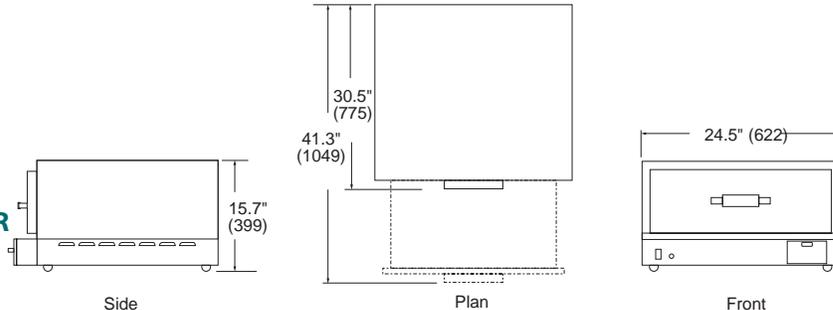
JOB

ITEM#



HBK5D1 CVAP HOLD & SERVE DRAWER WITH FAN

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DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube	
1 STP	H= 15.7" (399)	US / CANADA								
2 Half STP	H4= 19.2" (488)	120	60	1	13.1	1572	US 5-15P	115 (52)	8.2 (0.23)	
3 Third STP	H6= 21.2" (538)						CAN 5-20P			
1 GP 1/1	W= 24.5" (622) D= 30.5" (775)	INTERNATIONAL								
Accepts up to 6" deep pans		230*	50/60	1	7.5	1717	N/A	115 (502)	call factory	

STP= Steam table pan (12" x 20" x (up to 6") • H4= Height w/4" legs • H6= Height w/6" legs • GP= Gastronorm pan

SHORT FORM SPECS

Shall be Winston CVap Hold & Serve Drawer, model HBK5D1 with computerized process controls to provide food temperature control from off/100 to 210° F (37 to 98° C) and air temperature ranges from 100 to 210° F (37 to 98° C) for food texture control. Utilizes Controlled Vapor Technology (U.S. 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 of the food. Radial fan provides even heat distribution and fast temperature 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 use and care.

DRAWERS: To accept 1 full steam table pans (6" (152 mm) deep), 2 half steam table pans, 3 third steam table pans, or 1 1/1 gastronorm pans. Easy to remove and replace.

INSULATION: Full-perimeter.

CONTROLLER: Count down timer allows timing of eight different products for inventory control. Press and hold channel key to cancel timer.

WATER FILL: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to prevent corrosive damage.

VENTILATION: Allow 2" (51 mm) ventilation clearance on sides, back, and top of equipment. Install with supplied legs or feet. 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: 20 lbs. (9.07 kg) per drawer.

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. Feet: 1/2" (13 mm).
- * Inquire about additional international voltages available.

OPTIONAL (ADDITIONAL COST):

1. Legs: 4" (102 mm) legs or 6" (152 mm) legs.
2. Extended Warranty: Adds parts and labor warranty coverage for one additional year.
3. Added accessories or supplies.

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS3053/4	Citranox all-purpose cleaner & scale remover 4 qt.
PS3053/12	Citranox all-purpose cleaner & scale remover 12 qt.
PS2259	Water fill trough
PS2156	Wall/under counter mounting bracket
PS2212	Perforated tray

BUY WINSTON SERVICE PARTS, ACCESSORIES,
AND SUPPLIES ONLINE!
FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



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