A WINSTON INDUSTRIES INNOVATION

Hold & Serve Drawer

HBB5N2 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

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 TEMP for moist foods, or set higher for crisp foods. 250° F (121° C) maximum drawer temperature.

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, full perimeter drawer gaskets, and digital readout for water temperature.

Industry Compliant

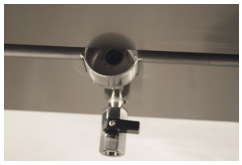
CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



HBB5N2
CVAP® HOLD & SERVE DRAWER
WITH FAN
Electronic Differential Controls



New Handle Design
comfortable grip with a sleek modern look.



Easy Fill Spout
makes filling and draining the unit a snap!

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.
2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com
Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458
Specifications subject to change without notice.

JOB

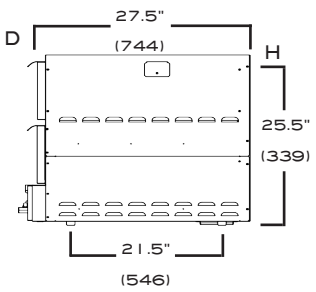
ITEM#

CVap®
A WINSTON INDUSTRIES INNOVATION

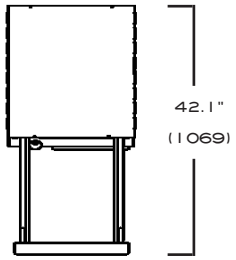
HBB5N2 CVAP HOLD & SERVE DRAWER

WITH FAN

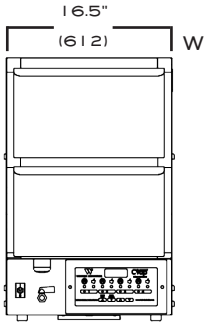
Electronic Differential Controls



SIDE



PLAN



FRONT

DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
		US / CANADA							
2 STP 4 Half STP 6 Third STP 2 GP 1/1	H= 25.5" (648) H4= 29.0" (737) H6= 31.0" (787) W= 16.6" (422) D= 28.5" (724)	120	60	1	13.1	1572	US 5-15P CAN 5-20P	125 (57)	9.5 (0.27)
		INTERNATIONAL							
Accepts up to 6" deep pans		230*	50/60	1	6.8	1572	N/A	125 (57)	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 HBB5N2 with electronic differential controls to provide food temperature control from 90 to 180° F (32 to 82° C) and maintain food texture with settings from 90 to 180° F (32 to 82° C). 250° F (121° C) maximum drawer temperature. 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.

Construction

Materials: Interior to be stainless steel to provide ease of cleaning and long service life with reasonable use and care.

Drawers: To accept 2 full steam table pans (6" (152 mm) deep), 4 half steam table pans, 6 third steam table pans, or 2 1/1 gastronorm pans. Easy to remove and replace.

Insulation: Full-perimeter.

Controller: Electronic differential control allows precise control of food temperature and food texture.

Evaporator: Holds approximately 1.8 (3 L) gallons of water.

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 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) 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)

PS2259 Water fill trough

BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM

WINSTON INDUSTRIES, LLC.
2345 Carton Drive | Louisville, KY 40299 USA
Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458 | www.winstonindustries.com

Specifications subject to change without notice.

Copyright © 2016 | Printed in USA.

DOC050118H rev21 | nr 1.11.16