

Series Includes:
HC4009



WELCOME

If you have questions about your CVap equipment, please contact your corporate office, local distributor, or Winston's Customer Care Center at 1.800.234.5286 or 1.502.495.5400, or e-mail us at customercare@winstonind.com.

CONTACT INFORMATION:

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WARNINGS AND INSTALLATION INSTRUCTIONS

As is the case with most cooking equipment, your CVap holding cabinet should be used with caution. Please read the following warnings to avoid potential injuries.

DANGER: Electrical Hazard

Can cause serious injury or death >> Do not attempt to service this equipment unless you are a licensed electrician or trained servicer.

Because this equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.

If an electrical shock is felt when touching equipment, shut off power immediately (pull cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.

Always turn power switch off any time equipment is not in use.

WARNING: Burn Hazard

Can cause serious injury >> Avoid heated vapor when opening or closing cabinet door.

This equipment utilizes heated water vapor, which transfers heat much more quickly and efficiently than dry air of the same temperature. Use caution when opening doors or reaching into the equipment, as heated vapor can quickly cause burns.

WARNING: Contamination Hazard

Can cause serious illness or damage to equipment >> Clean equipment daily to avoid potential contamination hazard.

Clean equipment daily to prevent buildup of food residue or chlorides, which can also damage stainless steel and contaminate food. Failure to follow proper cleaning procedures can void your warranty.

Prior to using equipment for the first time, perform the daily cleaning procedure listed on pages 6-7.

CAUTION: Electrical Hazard

Can cause injury >> Do not connect equipment to an external switching device.

In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this equipment must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

CAUTION: Burn Hazard

Can cause injury >> Allow 30 minutes for equipment to cool before attempting to clean.

Always allow equipment to cool before cleaning to avoid potential burns.

 WARNING: Safety Hazard, Intended Use

Can cause serious injury or damage to equipment >> Supervise untrained, young, or handicapped persons.

1. This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the equipment.
3. This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

 CAUTION: High Temperature & Grease Hazard Can cause damage to equipment >> Avoid placing equipment near high heat or in grease-laden atmosphere.

Do not place equipment in areas where air temperature exceeds 100°F (38°C). A heat shield may be required to prevent heat exposure and grease-laden vapors from affecting the equipment if near heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

WATER FILL PROCEDURE

Water Supply

In order to operate properly, the evaporator in this cabinet must be filled with clean, potable water. As water evaporates, any minerals in the water will deposit on the surface of the evaporator. These mineral deposits will inhibit the transfer of heat. Deposits can also degrade and damage stainless steel. The best way to avoid mineral deposits is to clean the equipment daily. It is also advisable to contact your water utility for advice on minimizing deposit buildup.

For locations with hard water, add one tablespoon (15ml) of white vinegar or lemon juice to water to help minimize scale buildup. Please consider contacting your local water authority to obtain advice on possible water treatment to protect the equipment. Some water supplies are high enough in chemical content to be capable of damaging stainless steel (if used untreated). The evaporation process can concentrate the chemicals in the water to a level which could cause a damaging reaction with the stainless steel.

INSTALLING AUTO WATER FILL

Prior to connecting a newly installed water line to the auto water fill connection, it is extremely important to flush the water line of any debris. Debris in the water line will cause damage to the water solenoid and would not be covered under warranty. The maximum incoming water temperature may not exceed 140°F (60°C) and the incoming water pressure must be between 20 and 150 psi (1.4 Kg/cm² to 10.5 Kg/cm² (kilogram-force per sq. centimeter)).

 CAUTION: High Temperature

Hazard Can cause damage to equipment >> Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

CAUTION: Equipment with auto water fill systems MUST NOT BE ALLOWED TO RUN DRY. Heat damage to the water valve may result.

It is the responsibility of the owner and installer to make sure that installation complies with all applicable local and state plumbing codes.

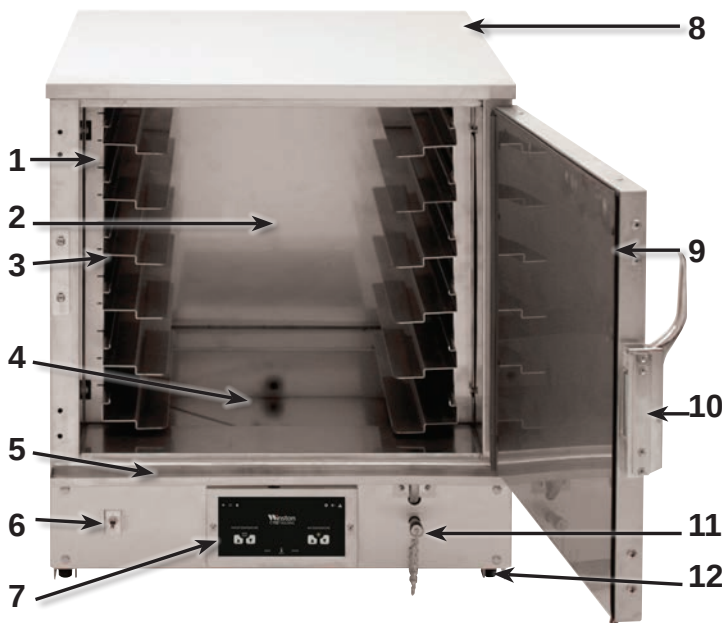
ELECTRICAL

The equipment is shipped from the factory with a 84" (2134mm) (minimum) power cord and plug. It may be necessary to hire a licensed electrician to install the correct outlet or wiring. Winston does not recommend wiring the unit direct.

VENTILATION REQUIREMENTS

Ventilation clearances - To operate properly, the equipment will need sufficient space for air circulation. Allow at least 2" (51mm) clearance on all sides of the cabinet, particularly around ventilation holes. Care should be taken to prevent placing the cabinet close to anything combustible. It must be installed with its supplied legs, feet, or casters. Half size equipment may be stacked upon each other using only a Winston supplied stacking kit and following the instructions enclosed with the kit. Your warranty may be void if you do not adhere to these ventilation requirements.

COMPONENT IDENTIFICATION



1. **Air Heaters** (not visible) - supply heat for precise food texture control.
2. **Food chamber** - holding cavity where the dual heat system combines to create the perfect holding environment.
3. **Adjustable Rack Supports** - located on both sides inside equipment, holds trays, pans, shelves, and racks.

CAUTION: High Temperature & Grease Hazard Can cause damage to equipment >>
Avoid placing equipment near high heat or in grease-laden atmosphere.

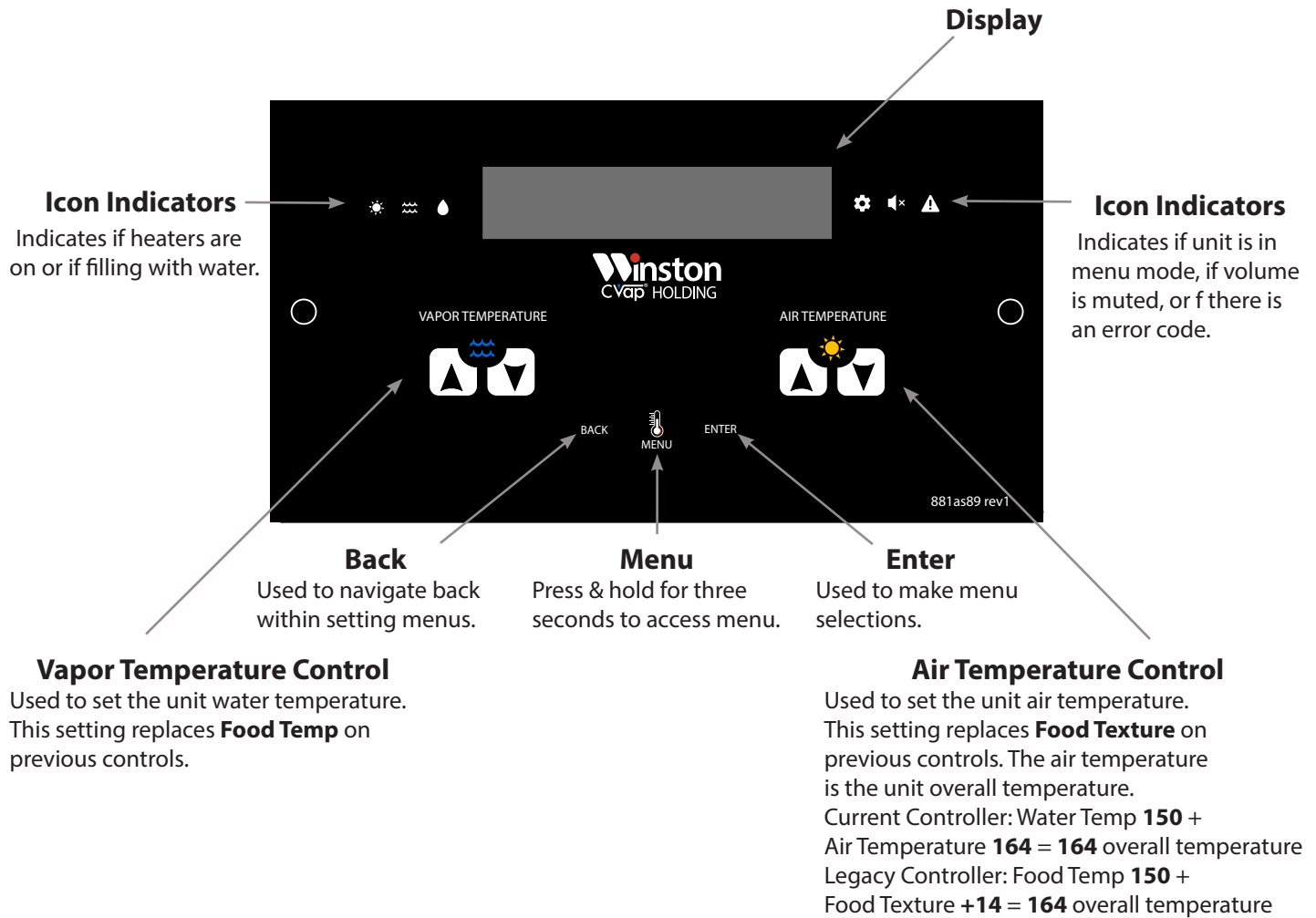
Do not place equipment in an area where air temperatures around the equipment exceed 100°F (38°C). A heat shield may be required to prevent excessive heat exposure and grease laden vapors from affecting the equipment if adjacent to heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

Vent hood - Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for specific requirements.

4. **Evaporator and Heaters** - supply vapor atmosphere to the food chamber by heating water within the evaporator.
5. **Trough** collects moisture that condenses on door.
6. **Power Switch** - turns electrical power to the unit on or off.
7. **Control panel** - contains power switch and control escutcheon. Allows operator to program water temperature and air temperature. Escutcheon is removable for servicing or replacing microprocessor.
8. **Cord Wrap** (behind unit if applicable) provides storage for power cord.
9. **Door Gasket** seals food chamber against heat or vapor loss.
10. **Door & Latch** can be reversed on site (photo shows optional upgrade handle).
11. **Drain Cap** is removable for draining water from evaporator.
12. **Casters** provide easy movement when front casters are in unlocked position.



Winston CVap Control Operation for units manufactured after April 2024



Winston CVap Control Operation for units manufactured after April 2024

START-UP BASICS

1. Ensure that the evaporator pan has water in it before turning the unit on.



2. Turn the power switch on.



3. Press the up or down button to set the water temperature.



4. Press the up or down button to set the air temperature.*



5. Place product in unit after "heated" is displayed.



* **Air temperature is the total unit temperature.**

Example: 155(water temperature) + 165 (air temperature) = 165 overall temperature

Icon Indicators



Is illuminated when the air heaters are activated.



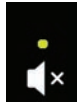
Is illuminated when the water heater is activated.



Is illuminated when the water fill system is activated.



Is illuminated when in the settings menu or when updating.

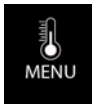


Is illuminated when the volume is muted.



Is illuminated when there is an error message.

Main Menu Access



To access the main menu. Press and hold the menu button for 3 seconds.



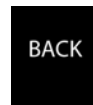
Press the air temperature "up" button to scroll forwards through the menu.



Press the air temperature "down" button to scroll back through the menu.



Press the "enter" button to make menu selection.



Press the "back" button to go back within the menu.

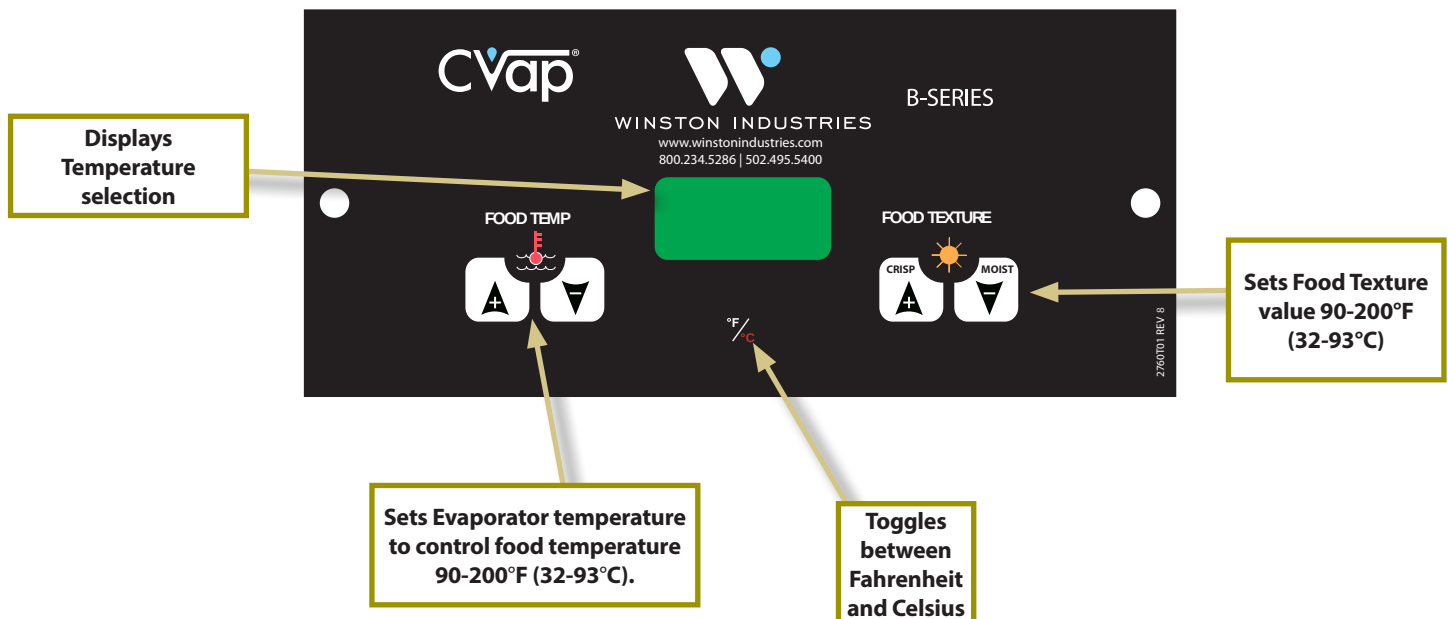
Main Menu

- **Settings** - Allows you to make special adjustments to the unit.
 - o Security - Using the code **2345** locks or unlocks a unit, allowing general daily operation only.
 - o Volume - Adjust the volume of the speakers.
 - o Display - Adjust the display temperature readout to show air or evaporator temperature.
 - o Temperature Scale - Adjust between Fahrenheit or Celsius.
 - o Fill System - Adjust setting for Water Level Sensor (disabled, probe, or float) and Water Valve (disabled or enabled).
 - o Tuning - Calibrates vapor temperature for the size and model of the unit, for maximum precision.

Updating Firmware

1. Power your cabinet on. The current firmware version will scroll across the screen when booting up.
2. Go to <https://foodservice.winstonind.com/firmware-updates/> to determine if the current version is installed.
3. Follow instructions to update your firmware, if needed.

Winston CVap Control Operation for units manufactured before April 2024



HOW YOUR CVAP WORKS

ON/OFF SWITCH	Energizes control and evaporator and air heat systems. Fill with potable water prior to turning on.
FOOD TEMP	Adjust Food Temp keys to increase/decrease temperature in 2° steps.
FOOD TEXTURE	Adjust Food Texture keys to increase/decrease the differential (temperature increase above food temp setting) in 2° steps.
CONVERT °F to °C or °C to °F	Long press (hold for 3 seconds then release) the °F/°C key (indicated above) to cycle through current temperature readings. The default temperature display can be changed with a 4 second press of the °F/°C key. Choose between AF for air temperature in Fahrenheit, AC for air temperature in Celsius, EF for evaporator temperature in Fahrenheit and EC for evaporator temperature in Celsius.
CLEAN DAILY	Stainless steel can corrode if soil is allowed to stand. Clean daily. Remove loose parts and wash in sink. Rinse well. Do not use chlorine.
CABINET RESET BUTTON (INTERNATIONAL UNITS ONLY)	(Located on the back of the unit near the top) Resets the thermostat in the event that the High Limit Thermostat trips. To reset, allow the cabinet unit to cool to below 250°F (121°C). Press the High Limit Reset button. If the High Limit Thermostat trips frequently, call a service technician for repair.
TECHNICAL SERVICE AND TROUBLESHOOTING	If you have questions about your CVap equipment, please contact your corporate office, local distributor, or Winston's Customer Care Center. web: winstonfoodservice.com e-mail: customercare@winstonind.com telephone: 1.800.234.5286 +1.502.495.5400 (8:00 a.m. - 5:00 p.m. ET, Monday through Friday)

DAILY CLEANING

Required Cleaning Accessories and Supplies

- Pan for draining evaporator (unless utilizing floor drain)
- Food grade germicidal detergent
- Descaling agent

DANGER: Electrical Hazard

Can cause serious injury or death >> If an electrical shock is felt during operation or cleaning, unplug equipment and have it serviced by a licensed electrician or trained servicer before placing back into service.

WARNING: Contamination Hazard

Can cause serious illness or damage to equipment >> Clean equipment daily to avoid potential contamination hazard.

Ensure safe operation by cleaning equipment daily. Failure to do so can allow harmful deposits to develop, increasing the potential for food contamination, and endangering your customers.

CAUTION: Corrosion Hazard

Can cause damage to equipment >> Clean equipment daily to avoid potential corrosion damage.

Clean evaporator daily to prevent chlorides (salts) from accumulating. Chlorides can cause the evaporator tank to corrode, to the extent that leaks can occur. Leaks caused by corrosion, which is caused by a failure to clean daily, are not covered under the manufacturer's warranty.

WARNING: Contamination Hazard

Can cause serious illness >> Clean equipment prior to first use to remove traces of industrial chemicals and oils.

Prior to using equipment for the first time, perform the daily cleaning procedure listed in right column.

DAILY CLEANING DAILY CLEANING PROCEDURE

CAUTION: Burn Hazard

Can cause injury >> Allow 30 minutes for equipment to cool before attempting to clean.

Before each cleaning procedure, disconnect equipment from its electrical power source and allow to cool for at least one half hour.

1. Place empty pan under drain valve (or cap), turn drain valve (or remove cap) and allow evaporator to drain.
2. Remove all flues (located on inside walls), adjustable rails, trays, pans and racks and wash using a food-grade germicidal agent. Rinse and allow to dry.
3. Apply food grade germicidal detergent to food chamber and evaporator.

NOTE: To ensure that the door(s) opens and closes easily, check the hinges (both on the door and on the front of the equipment cavity) to make sure they are fastened tightly, in good operating condition, and not excessively worn.

4. Wipe inside surfaces to remove all food deposits.
5. Inspect for scale build-up on the tank surface, water level sensor, fill tube and probe. If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package

6. Wipe down all outside surfaces with mild detergent, in particular where the door seals. Also clean the gasket. This procedure will prolong gasket life.

**CAUTION: Leaking Hazard**

Can cause damage to equipment >> Use care when cleaning plastic tube. Damage to tube can cause leaking inside the equipment.

7. Inspect heating elements (if exposed). The elements are stainless steel. If cleaning is needed, scrub with Teflon™ or nylon bristle brush to remove heavy food particles. Further cleaning may be done with a plastic scouring pad and alkaline based cleansers. DO NOT use wire brushes, scrapers, steel wool pads or chloride-based cleansers. Follow cleanser manufacturer's instructions for use on stainless steel. Rinse well with clean water and wipe immediately.

**WARNING: Electrical Hazard**

Can cause serious personal injury or damage to equipment >> Avoid spraying equipment exterior or controls with water jet.

8. Rinse all inside surfaces, including evaporator, and dry with clean towel. **Do not spray outside of equipment or controls with water.**
9. Replace flues and rail supports.
10. Close drain valve, or verify O-ring is on drain pipe, replace drain cap, and refill evaporator.
11. Reconnect equipment to electrical power and make ready for use.

WARRANTY AND TERMS & CONDITIONS

Limited 1 year Warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean.

WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

For complete details on warranty and terms & conditions of sale, go to:

<https://foodservice.winstonind.com/warranty-information/>

Both the Warranty and Terms and Conditions of Sale are integral to this document.

Need Parts?

For more information regarding genuine Winston replacement parts and accessories visit our website.

OEM parts are designed specifically for our products, and can help you save on costly repairs. Protect your warranty coverage with genuine Winston parts. <https://foodservice.winstonind.com/parts-supplies>



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