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TECHNICAL MANUAL

INSTALLATION, OPERATION,  
AND MAINTENANCE

**HA SERIES**

**HOLDING/PROOFING CABINET**

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## **SAFETY SUMMARY**

This publication describes processes, which may expose users to high voltages that are dangerous to life. Only qualified, properly trained personnel should attempt to operate or repair this equipment. When it is necessary to repair or replace any of the components of this equipment, maintenance personnel should observe the correct procedure for tagging the equipment "OUT OF SERVICE." The user must become completely familiar with the manufacturer/supplier information and adhere to the procedures, recommendations, WARNINGS, and CAUTIONS of the manufacturer/supplier for safe use, handling, and repair of this equipment. The following are general safety precautions and instructions that people must understand and apply during the phases of operation and maintenance to ensure personal safety and health and the protection of DOD property. Portions of this may be repeated elsewhere in this publication for emphasis.

### **WARNINGS**

Read and understand this entire manual before operating the CVAP holding appliance. Failure to read all information could lead to improper storage of food items which could lead to bacteria growth on food that could cause sickness by those that consume the food.

Have appliance serviced only by authorized personnel. The service of this appliance involves electrical and high temperature hazards, which can lead to personal injury such as electrical shock, burns, and death.

If electrical shock is felt when touching the appliance, disconnect power immediately and notify the appropriate personnel. Failure to comply could lead to electrical shock or death.

Always secure power to the unit before cleaning. Failure to comply could lead to electrical shock or burns.

Always allow the unit to cool before cleaning. Failure to comply could lead to burns from hot surfaces.

Open the door slowly during operation using great care because large amounts of hot vapor will escape when the door opens. This vapor could cause burns to hands or face if you are standing too close to the door.

### **CAUTIONS**

Always perform daily cleaning procedures for this appliance. Build-up of food residues high in acid or chlorides can cause permanent damage to the stainless steel and contaminate foods.

Clean evaporator daily to prevent chlorides (salts) from accumulating, causing the evaporator tank to corrode to the extent the tank leaks. Experience has shown that leaks will occur only through failure to clean and rinse the evaporator daily.

### **WARNING AND CAUTION STATEMENTS**

WARNING and CAUTION statements have been strategically placed throughout this text prior to operation or maintenance procedures, practices or conditions considered essential to the protection of personnel (WARNING) or equipment and property (CAUTION). A WARNING or CAUTION will apply each time the related step is repeated. Prior to starting any task, the WARNINGS and CAUTIONS included in the text for that task will be reviewed and understood.



# CVap<sup>®</sup>



Model HA4522

## HA4 Series Holding/Proofing Cabinets Use & Care Manual

**WARNING**

**DAILY CLEANING  
REQUIRED OR  
WARRANTY WILL  
BE VOIDED.**

SEE USE AND CARE  
MANUAL FOR INSTRUCTIONS



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## DESCRIPTION

Congratulations on your purchase of a Winston CVap® holding/proofing cabinet, the only brand that utilizes patented CVap technology. You will benefit from longer hold times, better quality food, quicker service, higher productivity, and safer food temperatures. CVap holding cabinets have been providing the foodservice industry with a superior method of holding foods since 1980. CVap technology utilizes a dual heat system, combined with electronic differential controls to hold foods hot and moist, assuring the highest possible quality throughout long serving periods.

### DUAL HEAT SYSTEM

The CVap dual heat system converts air and vapor into a dual heat agent that has two separate and independent qualities. Use the Food Temp dial to select the optimum serving temperature. Then turn the Food Texture dial to select the differential (or difference) setting. Set texture lower for moist foods, or higher for crisp foods.

### ELECTRONIC DIFFERENTIAL CONTROL

The two electronic differential control dials are easy to understand and reliable. **The controls never need field calibration.** FOOD TEMP dial allows precise control of food temperature from 90°F (32°C) to 180°F (82°C). FOOD TEXTURE DIAL maintains just cooked texture with settings labeled very moist, firm moist, and crisp. No guesswork required.

### HOLDING/PROOFING CABINET

Winston's CVap holding/proofing cabinets are designed for high quality hot food holding. Units are built with durable stainless steel construction, full insulation and designed for high volume usage.

Please review the step-by-step instructions contained in this manual to find out just how easy it is to hold hot foods at just-cooked quality, longer than ever before. Should you have any questions or comments, please feel free to call our customer service center at 1-800-234-5286.

### Table of Contents

Description.....	2	Daily Cleaning.....	14-15
Safety.....	3	Troubleshooting .....	16-18
Installation.....	4-6	Circuit Diagram.....	19
Nomenclature.....	7-8	ZAP Warranty.....	20
Operating Instructions....	9	Terms & Conditions .....	21
Guidelines .....	10-13		



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Read and understand this entire Use and Care Manual before operating your CVap® holding appliance.

**WARNING:**

*Operating this appliance can be dangerous. Read, understand, and obey the following warnings. If you do not you could be burned, badly hurt, or killed!*

- Have appliance serviced **ONLY** by a licensed electrician or trained servicer. Service of appliance involves electrical and high temperature hazards which **can cause death, personal injury or property damage.**
- If an electrical shock is felt when touching appliance, disconnect power cord immediately and call a trained servicer for repair. **If you don't, you could be electrocuted!**
- Always turn power switch off any time appliance is not in use. **If you don't, electric shock can cause death, personal injury or property damage.**
- Always perform daily cleaning procedures for this appliance. Build-up of food residues high in acid or chlorides **can cause permanent damage to the stainless steel and can contaminate foods!**
- Always allow appliance to cool before cleaning. **If you don't, you could be badly burned!**
- A large amount of hot vapor comes from the appliance when opening the door. To avoid contact, stand back from appliance and open door slowly. **If you don't, you could be badly burned!**

**CAUTION:** Clean evaporator daily to prevent chlorides (salts) from accumulating, causing the evaporator tank to corrode to the extent that leaks will occur. Experience has shown that leaks will occur only through failure to clean and rinse the evaporator daily. LEAKING EVAPORATORS ARE NOT COVERED UNDER WARRANTY.

**CAUTION:** Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 14 and 15.



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## SHIPPING DAMAGE

All equipment should be thoroughly examined for shipping damage before, during and after unloading. It has been carefully inspected at our factory and the **carrier has assumed responsibility for its safe arrival**. If the equipment is damaged, either apparent or concealed, **a claim must be made to the carrier**.

## APPARENT LOSS OR DAMAGE

If there is an obvious loss or damage, it must be noted on the freight bill or express receipt and signed by the carrier’s agent; otherwise, the carrier may refuse the claim. The carrier will supply the necessary forms.

## CONCEALED LOSS OR DAMAGE

When loss or damage is not apparent until after the equipment is uncrated, a claim for concealed damage must be made. Upon discovering damage, make a request in writing to the carrier for inspection within 15 days, and retain all packing. The carrier will supply an inspection report and the required claim forms.

## PHYSICAL

Note: all dimensions shown are for appliances supplied with standard 3” casters.

Model	Height with Feet (IN/MM)	Width (IN/MM)	Depth (IN/MM)	Weight (LBS/KG)
HA4002	33.2/843	19.9/505	27.1/688	120/55
HA4003	36.1/916	19.9/505	27.1/688	135/61
HA4005	43.5/1105	19.9/505	27.1/688	190/86
HA4503	36.1/916	19.9/505	27.1/688	135/61
HA4507	36.2/919	27.6/701	34.5/876	210/96
HA4009	41.2/1046	27.6/701	34.5/876	225/102
HA4509	41.2/1046	27.6/701	34.5/876	225/102
HA4511	45.8/1165	27.6/701	34.5/876	280/127
HA4519	73.1/1857	24.6/625	34.5/876	369/168
HA4022	73.1/1857	27.6/701	34.5/876	355/162
HA4522	73.1/1857	27.6/701	34.5/876	405/184
HL4022	73.1/1857	27.6/701	34.5/876	355/162
HL4522	73.1/1857	27.6/701	34.5/876	405/184

## WATER SUPPLY

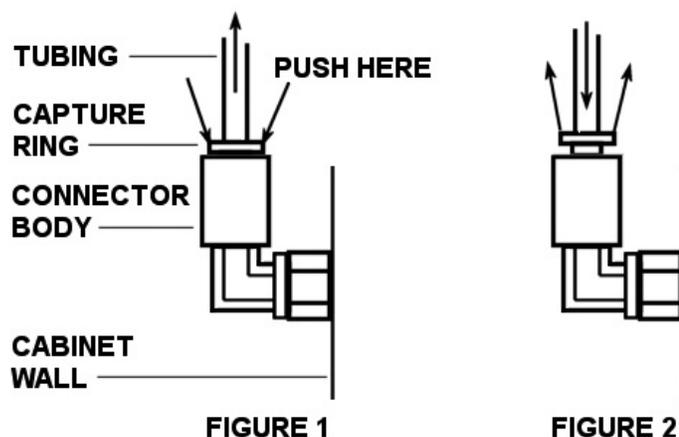
This appliance was made to operate with a supply of potable water in its evaporator. Water may be added to the evaporator either manually (by pouring) or automatically with the Automatic Water Fill System, if supplied (optional accessory).

If this appliance was shipped with an Auto Water Fill System without plastic tubing attached to the connector on the back of the cabinet, you may have to remove the plug in the end of the connector into which the water supply line is attached, before plugging in and turning on the appliance for the first time .



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To remove the plastic tubing from the water line connector, using your fingers, carefully press the small brass capture ring in toward the body of the connector. Then gently pull the tubing out of the connector. To insert tubing back into connector, push the tubing **fully** into the connector. Once seated, try to pull the tubing out of the connector so that the capture ring comes out (about 1/16") and the tubing cannot be removed. See drawing below.



**PUSH BRASS CAPTURE RING AGAINST CONNECTOR BODY BEFORE REMOVING TUBING. WHEN PLACING TUBING BACK INTO CONNECTOR, PUSH TUBE FULLY INTO CONNECTOR AND MAKE SURE CAPTURE RING IS FULLY EXTENDED.**

If an Auto Water Fill System is supplied with (or added to) this appliance, then it must be hooked up to a potable water supply line. Winston RECOMMENDS that the tap valve included with the kit be attached to a **cold water**, copper, brass or steel line (the valve can handle any size line from 3/8" to 1"). The **maximum incoming water temperature may not exceed 140°F (60°C)** and the **incoming water pressure must be between 20 and 150 psi**. **CAUTION: Appliances with auto water fill systems MUST NOT BE ALLOWED TO RUN DRY. Heat damage to the water valve may result.**

**Regardless of whether the evaporator is filled with water manually or automatically**, as water evaporates from the dual heat surface of the evaporator, any minerals in the water will deposit on those surfaces. Consequently, the mineral deposits on the surfaces inhibit the ability to transfer heat through the deposits, and the stainless steel on which they are deposited can be degraded and destroyed. The first protection against this is the daily cleaning procedure. It is also recommended that your supplier of potable water be contacted for advice to minimize mineral deposit build-up. Experience has shown that leaks will occur only through failure to clean and rinse the evaporator daily. **LEAKING EVAPORATORS ARE NOT COVERED UNDER WARRANTY. This appliance is to be installed to comply with the applicable federal, state, or local plumbing codes.**



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## ELECTRIC

The appliance is shipped from the factory with a 7.5' type SJ cord. If a different cord is needed, have a licensed electrician use cord of equivalent type or better. Provide an electrical outlet by a licensed electrician to match plugs identified in the following table. For the convenience of servicer and operators, do not wire direct. Following is the electrical information for various models of CVap® holding/proofing cabinets.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp	Plug Type
HA4002	120	60	1	17.0	2040	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	10.1	2294	N/A	N/A
HA4003	120	60	1	17.6	2115	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	8.8	2024	N/A	N/A
HA4503	120	60	1	16.3	1960	20	5-20P
INTERNATIONAL ONLY	230	50	1	9.3	2150	N/A	N/A
HA4005	120	60	1	16.3	1957	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY							
HA4507	120	60	1	19.3	2320	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	10.1	2320	N/A	N/A
HA4009	120	60	1	14.2	1700	US 15/CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL ONLY	230	50	1	7.4	1700	N/A	N/A
HA4509	120	60	1	19.3	2320	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	10.1	2320	N/A	N/A
HA4511	120	60	1	19.3	2320	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	10.1	2320	N/A	N/A
HA4519	120	60	1	19.3	2320	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	10.6	2441	N/A	N/A
HA4022	120	60	1	17.0	2040	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	8.9	2040	N/A	N/A
HA4522	120	60	1	19.3	2320	US 20/CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL ONLY	230	50	1	10.1	2320	N/A	N/A
HL4022	120	60	1	14.6	1752	US 15/CAN 20	US 5-15P/CAN 5-20P
HL4522	120	60	1	15.0	1800	US 15/CAN 20	US 5-15P/CAN 5-20P

## VENTING AND VENTILATION REQUIREMENTS

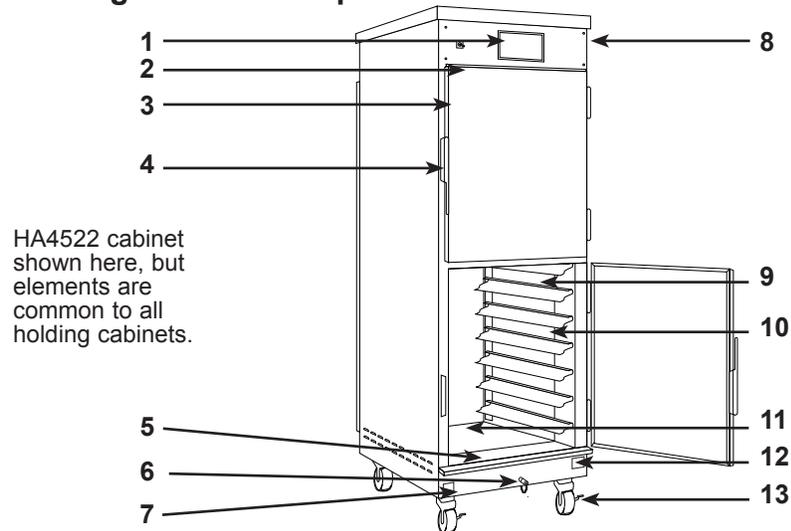
**Ventilation clearances** - Allow space around appliance for good air circulation. Installation of this appliance requires that a minimum 2" clearance from any obstruction or combustible material be maintained at all locations where there are ventilation holes in the appliance. The appliance must be installed with its supplied legs, feet, or casters. Half-size appliances 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 the instructions above.

**Vent hood** - Generally this appliance 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.



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### Holding Cabinet Component I.D.

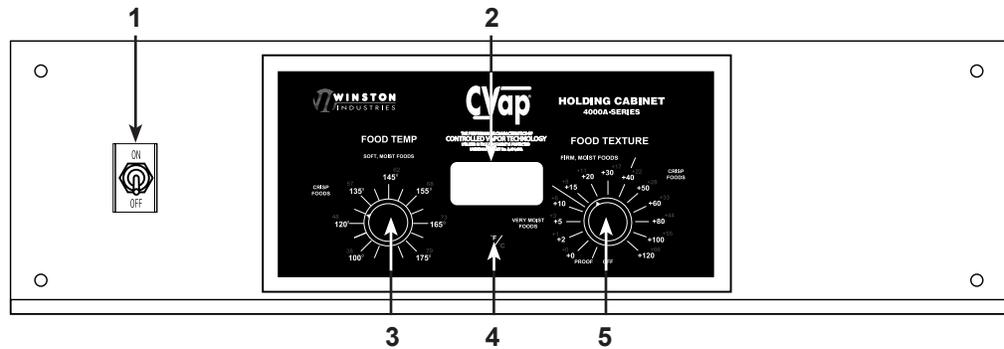


1. **Control panel** provides precise FOOD TEMPERATURE and FOOD TEXTURE control with a differential electronic process controller.
2. **Danger Label** identifies appliance as high voltage. Appliance must be disconnected from power before servicing.
3. **Door Gasket** provides “locked in” moisture and temperature seal.
4. **Magnetic Door Latch** is used to open and close the door.
5. **Trough** collects moisture that condenses on door.
6. **Drain Cap** is removable for draining water from evaporator.
7. **U.L. Sanitation Label** shows that cabinet is in accordance with NSF standard.
8. **Cord Wrap** (behind unit) provides storage for power cord.
9. **Air Heaters** (not shown) are located on sides of cabinet. They provide air heat which establishes the differential above the water temperature to provide the optimum environment for precise food texture control.
10. **Adjustable Rack Supports** located on both sides inside cabinet hold trays, pans, shelves, and racks.
11. **Evaporator** is located inside cavity. Independent water heaters are located inside which establish the food temperature and optimum vapor conditions for foods.
12. **Name Plate** identifies model number and serial number (important for servicing and ordering parts), voltage, power, and electrical information. **Electrical Requirements Label** identifies that cabinet is for use with an individual branch circuit only.
13. **Castors** provide easy movement when front castors are in unlocked position.



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## Controls



1. **Power Switch** provides voltage to cabinet circuitry.
2. **Digital Display** allows for reading of temperatures. The default temperature display is the temperature of the water in the evaporator. To view current air temperature, turn the Food Texture Dial up or down 5°F, then immediately back to set temperature. The Food Texture set temperature will be displayed for five seconds, then the display will show air temperature. Then in five seconds the default evaporator temperature will be displayed.
3. **Food Temp Dial** identifies a temperature scale used for holding foods at various temperatures.
4. **Fahrenheit/Celsius (°F/°C) key** allows operator display temperature in Fahrenheit or Celsius.  
On older cabinet models, simply press button to switch from one mode to the other.  
Newer cabinet models allow the operator to program the default temperature display scale, and at the same time choose between the display of evaporator (Food Temperature) or air (Food Texture) temperature. Briefly pressing the °F/°C key will cause the display to cycle through the following readings: EF"(Evaporator Fahrenheit), EC (Evaporator Celsius), AF (Air Fahrenheit), and AC (Air Celsius). Continue to give the key brief presses until the temperature mode you desire is displayed. This changes the default display from the factory setting (EF) to the selected mode.
5. **Food Texture Dial** identifies a temperature scale to achieve various food textures.  
The "+" temperature scale indicates the temperature value added to the Food Temperature setting.



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## DAILY OPERATING PROCEDURES

**CAUTION:** Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 14 and 15.

**CAUTION:** Make certain evaporator has an adequate supply of water prior to turning on power switch. Water level should be approximately 1" (2.5 cm) from overflow.

1. Set appropriate temperatures. Food temperature is selected with the **FOOD TEMP** control (set in accordance with local health codes). Food Texture is selected with the **FOOD TEXTURE** control. See Holding Guidelines on pages 10-13 for specific settings.

Food Holding Reference Chart		
PRODUCT	FOOD TEMP	FOOD TEXTURE
<b>Very moist foods</b> - Sauces, gravies, vegetables, etc.	140°F	+5°F
<b>Soft moist foods</b> - Bakery, meats, fish, chicken, etc.	140°F	+10°F
<b>Firm moist foods</b> - Finger foods, baked potatoes, etc.	140°F	+15-30°F
<b>Crisp dry foods</b> - Crispy fried chicken, french fries, etc.	140°F	+ 50-60°F

See Holding Guidelines Charts on pages 10-13 for product recommendations with F/C settings.

**NOTE:** 1. The actual temperature of crisp dry foods may substantially exceed optimal serving temperatures, making it necessary to reduce the **FOOD TEMP** setting as much as 20-30°F to obtain the desired temperature.

2. Total Food Texture (air temperature) setting equals the addition of the **FOOD TEMP** and **FOOD TEXTURE** settings. For example, a **FOOD TEMP** setting of 140°F and a **FOOD TEXTURE** setting of +10°F is equal to an evaporator temperature of 140°F and an air temperature of 150°F (140°F+10°F).

2. Fill **EVAPORATOR** (for locations with hard water add 1 tablespoon white vinegar or lemon juice to water in evaporator to help prevent scale buildup). Get advice from your local water authority concerning possible water treatment necessary for the protection of the unit. Some water supplies are high enough in chemical content to be capable of destroying stainless steel if used untreated. While the water may be of low chemical content when fed into the evaporator, the evaporation process may concentrate the chemicals to a level which could cause a high interaction with the stainless steel. When available water is of unknown quality, automatic fill (optional) units should be connected to the water source through a deionizer/demineralizer. **Failure to do so will void the warranty!**
3. Toggle **Power Switch** on. Allow 30 minutes for warm-up.
4. Insert food.
5. Adjust **FOOD TEMP** or **FOOD TEXTURE** dials as needed to maintain desired food quality.

**KEEP DOOR(S) CLOSED WHEN NOT IN USE.** If food temperature becomes too low during serving period, increase **FOOD TEMP** setting by 10-20°F to maintain desired food temperature.



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# GENERAL MARKET GUIDELINES

HA4503, HA4507, HA4509, HA4511, HA4519, HA4522

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>BREAD PRODUCTS</b>				
Biscuits	140-150	+20	60-66	+11
Rolls	140-150	+10	60-66	+5
Danishes	140-150	+10	60-66	+5
Croissants	140-150	+10	60-66	+5
White/Wheat bread	140-150	+10	60-66	+5
French/Italian bread	140-150	+15	60-66	+8
Pancakes/Waffles	140-150	+10	60-66	+5
French toast	140-150	+10	60-66	+5
Fruit pies	140-150	+15	60-66	+8
Gingerbreads	140-150	+15	60-66	+8
<b>DAIRY &amp; EGG PRODUCTS</b>				
Eggs (Benedict, fried, scrambled, poached)	145-150	+5	62-66	+2
Omelets	150-160	+10	66-71	+5
Puddings/Custards	140-150	+5	60-66	+2
<b>MEATS</b>				
Beef (Prime rib, roasts, steaks, BBQ)	130-140	+15	54-60	+8
Pork (Roasts, chops, BBQ, bacon, ham, sausage)	140-150	+15	60-66	+8
Lamb & Veal	140-150	+15	60-66	+8
Hamburger patties	150-160	+10	66-71	+5
Hot dogs	150-160	+10	66-71	+5
<b>POULTRY</b>				
Chicken				
Fried, soft	150-160	+15	66-71	+8
Fried, crisp	130-140	+50	54-60	+27
Roasted	150-160	+15	66-71	+8
BBQ	150-160	+15	66-71	+8
Turkey, Goose, Duck	150-160	+15	66-71	+8
<b>SEAFOOD &amp; SHELLFISH</b>				
Fish, fried	130-140	+50	54-60	+27
Fish, broiled/baked	150-160	+15	66-71	+8
Shrimp, fried	130-140	+50	54-60	+27
Fish/Shrimp in Sauce/Gravy	150-160	+5	66-71	+2

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>VEGETABLES</b>				
Vegetables, unbreaded	150-160	+5	66-71	+2
Vegetables, breaded	130-140	+60	54-60	+33
Potatoes, baked	150-160	+15	66-71	+8
<b>STARCHES</b>				
Spaghetti	140-150	+5	60-66	+2
Rice	140-150	+5	60-66	+2
Lasagna	150-160	+10	66-71	+5
Beans	140-150	+15	60-66	+8
Soups & Sauces	140-150	+5	60-66	+2
Cooked cereals	150-160	+10	66-71	+5
Casseroles	150-160	+5	66-71	+2
<b>CRISP TEXTURED FOODS</b>				
Pizza	130-140	+60	54-60	+33
Pastry Shells	130-140	+60	54-60	+33
Crisp breadings	130-140	+60	54-60	+33
Crisp, dry foods	130-140	+60	54-60	+33
French fries	100	+60	38	+33
<b>PREPARED FOODS</b>				
Seafood in sauce	150-160	+15	66-71	+8
Hamburgers in buns	150-160	+10	66-71	+5
Cheeseburgers in buns	150-160	+10	66-71	+5
Open sandwich w/sauce/gravy	150-160	+5	66-71	+2
Plated foods	150-160	+5	66-71	+2
Entrees	140-150	+15	60-66	+8
Corn dogs	140-150	+40	60-66	+22
<b>PROOFING</b>				
Dough (yeast rolls, Danish dough)	100	+10	38	+5
<b>Notes:</b>	<ol style="list-style-type: none"> <li>The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the <b>Food Texture</b> setting; for a more soft/moist textured product, decrease the <b>Food Texture</b> setting.</li> <li>The holding time for very crisp foods may be less than for other products.</li> <li>Use a thermometer to assure compliance with local health codes.</li> </ol>			

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>PROOFING</b>	90-100	+5	32-38	+3
<b>BREAKFAST</b>				
Breakfast Pizza	145	+40	63	+22
Cinnamon Rolls	140	+20	60	+11
Eggs, Scrambled	150	+10	66	+5
Grits	150	+10	66	+5
Muffins	140	+5	63	+2
Pancakes	150	+5	66	+2
Piggistix	150	+5	66	+2
Sausage Patties	150	+5	66	+2
Waffles	145	+10	63	+5
<b>LUNCH</b>				
<b>Pizza</b>				
Thin Crust	140	+50	60	+27
Thick Crust	145	+30	63	+16
Parbaked Thin Crust	140	+50	60	+27
Parbaked Thick Crust	145	+30	63	+16
Tony's ReadyRise	145	+30	63	+16
<b>Sandwiches</b>				
Ham & Cheese Melt	130	+30	54	+16
Hamburgers on Bun	150	+10	66	+5
Hot Dogs on Bun	150	+10	66	+5
<b>Meats</b>				
BBQ Pork, Chopped	150	+10	66	+5
Chicken, Baked	150	+20	66	+11
Fish, Baked	150	+5	66	+2
Hamburger Patties	150	+5	66	+2
Hot Dog Wieners	150	+5	66	+2
Meat Loaf	150	+5	66	+2
Pork Chops	150	+10	66	+5
Salisbury Steak	150	+5	66	+2
Turkey, Whole Roasted	150	+20	66	+11
<b>Casseroles</b>				
Beef-a-roni	150	+10	66	+5
Ravioli	150	+10	66	+5
Squash Casserole	150	+15	66	+8
Turkey Tetrizzini	150	+15	66	+8

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>Breaded Foods</b>				
Chicken, Fried	130	+50	54	+27
Chicken, Fillet	130	+50	54	+27
Chicken, Fingers	130	+50	54	+27
Chicken, Nuggets	140	+40	63	+22
Corn Dogs	150	+20	66	+11
Breaded Beef Patty	140	+30	63	+16
<b>VEGETABLES</b>				
Broccoli	150	+5	66	+2
Baked Beans	150	+5	66	+2
Green Beans	150	+5	66	+2
Corn on Cob	150	+5	66	+2
Peas & Carrots	150	+5	66	+2
Potato, Baked	150	+20	66	+11
Mexican Beans	150	+5	66	+2
Vegetables, steamed	150	+5	66	+2
Squash	150	+5	66	+2
<b>BREADS</b>				
Biscuits	140	+20	63	+11
Cornbread/Muffins	150	+20	66	+11
Rolls, Yeast	140	+20	63	+11
<b>SIDE ITEMS</b>				
Apples, Baked	150	+10	63	+5
French Fries, Oven Style	130	+80	54	+44
Macaroni & Cheese	150	+10	66	+5
Rice	150	+5	66	+2
Tater Tots, Oven Style	130	+60	54	+33
<b>DESSERT</b>				
Fruit Cobbler	150	+20	66	+11
Apple Fritter	150	+40	66	+11
<b>Notes:</b>	<ol style="list-style-type: none"> <li>The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the <b>Food Texture</b> setting; for a more soft/moist textured product, decrease the <b>Food Texture</b> setting.</li> <li>The holding time for very crisp foods may be less than for other products.</li> <li>Use a thermometer to assure compliance with local health codes.</li> </ol>			

# GENERAL MARKET GUIDELINES

HA4002, HA4003, HA5004,  
HA4009, HA4022

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>BREAD PRODUCTS</b>				
Biscuits	150-160	+20	66-71	+11
Rolls	150-160	+10	66-71	+5
Danishes	150-160	+10	66-71	+5
Croissants	150-160	+10	66-71	+5
White/Wheat Bread	150-160	+10	66-71	+5
French/Italian Bread	150-160	+15	66-71	+8
Pancakes/Waffles	150-160	+10	66-71	+5
French Toast	150-160	+10	66-71	+5
Fruit Pies	150-160	+15	66-71	+8
Gingerbreads	150-160	+15	66-71	+8
<b>DAIRY &amp; EGG PRODUCTS</b>				
Eggs (Benedict, Fried, Scrambled, Poached)	155-160	+5	68-71	+2
Omelets	160-170	+10	71-77	+5
Puddings/Custards	150-160	+5	66-71	+2
<b>MEATS</b>				
Beef (Prime Rib, Roasts, Steaks, BBQ)	150-160	+15	66-71	+8
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	150-160	+15	66-71	+8
Lamb & Veal	150-160	+15	66-71	+8
Hamburger Patties	160-170	+10	71-77	+5
Hot dogs	160-170	+10	71-77	+5
<b>POULTRY</b>				
Chicken				
Fried, Soft	160-170	+15	71-77	+8
Fried, Crisp	140-150	+50	60-66	+27
Roasted	160-170	+15	71-77	+8
BBQ	160-170	+15	71-77	+8
Turkey, Goose, Duck	160-170	+15	71-77	+8
<b>SEAFOOD &amp; SHELLFISH</b>				
Fish, Fried	140-150	+50	60-66	+27
Fish, Broiled/Baked	160-170	+15	71-77	+8
Shrimp, Fried	140-150	+50	60-66	+27
Fish/Shrimp in Sauce/Gravy	160-170	+5	71-77	+2

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>VEGETABLES</b>				
Vegetables, Unbreaded	160-170	+5	71-77	+2
Vegetables, Breaded	140-150	+60	60-66	+33
Potatoes, Baked	160-170	+15	71-77	+8
<b>STARCHES</b>				
Spaghetti	150-160	+5	66-71	+2
Rice	150-160	+5	66-71	+2
Lasagna	160-170	+10	71-77	+5
Beans	150-160	+15	66-71	+8
Soups & Sauces	150-160	+5	66-71	+2
Cooked Cereals	160-170	+10	71-77	+5
Casseroles	160-170	+5	71-77	+2
<b>CRISP TEXTURED FOODS</b>				
Pizza	140-150	+60	60-66	+33
Pastry Shells	140-150	+60	60-66	+33
Crisp Breadings	140-150	+60	60-66	+33
Crisp, Dry Foods	140-150	+60	60-66	+33
French Fries	110	+60	43	+33
<b>PREPARED FOODS</b>				
Seafood in Sauce	160-170	+15	71-77	+8
Hamburgers in Buns	160-170	+10	71-77	+5
Cheeseburgers in Buns	160-170	+10	71-77	+5
Open Sandwich w/Sauce/Gravy	160-170	+5	71-77	+2
Plated Foods	160-170	+5	71-77	+2
Entrees	150-160	+15	66-71	+8
Corn Dogs	150-160	+40	66-71	+22
<b>PROOFING</b>				
Dough (Yeast Rolls, Danish Dough)	110	+10	43	+5
<b>Notes:</b>				
1. The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the <b>Food Texture</b> setting; for a more soft/moist textured product, decrease the <b>Food Texture</b> setting.				
2. The holding time for very crisp foods may be less than for other products.				
3. Use a thermometer to assure compliance with local health codes.				

## SCHOOL GUIDELINES

HA4002, HA4003, HA4005,  
HA4009, HA4022

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>PROOFING</b>	100-110	+5	38-43	+2
<b>BREAKFAST</b>				
Breakfast Pizza	160	+30	71	+16
Cinnamon Rolls	160	+10	71	+5
Eggs, Scrambled	160	+5	71	+2
Grits	160	+5	71	+2
Muffins	160	+10	71	+5
Pancakes	160	+5	71	+2
Piggistix	160	+10	71	+5
Sausage Patties	160	+5	71	+2
Waffles	160	+10	71	+5
<b>LUNCH</b>				
<b>Pizza</b>				
Thin Crust	155	+30	68	+16
Thick Crust	155-160	+15	68-71	+8
Parbaked Thin Crust	155	+30	68	+16
Parbaked Thick Crust	155-160	+15	68-71	+8
Tony's ReadyRise	155-160	+15	68-71	+8
<b>Sandwiches</b>				
Ham & Cheese Melt	140	+20	60	+11
Hamburgers on Bun	160	+10	71	+5
Hot Dogs on Bun	160-170	+10	71-77	+5
<b>Meats</b>				
BBQ Pork, Chopped	160	+5	71	+2
Chicken, Baked	160-170	+10	71-77	+5
Fish, Baked	160	+5	71	+2
Hamburger Patties	160	+5	71	+2
Hot Dog Wieners	160-170	+5	71-77	+2
Meat Loaf	160	+5	71	+2
Pork Chops	160	+5	71	+2
Salisbury Steak	160	+5	71	+2
Turkey, Whole Roasted	160	+10	71	+5
<b>Casseroles</b>				
Beef-a-roni	160	+5	71	+2
Ravioli	160	+5	71	+2
Squash Casserole	160	+10	71	+5
Turkey Tetrazzini	160	+10	71	+5

PRODUCT	FAHRENHEIT		CELSIUS	
	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
<b>Breaded Foods</b>				
Chicken, Fried	140-150	+30	60-66	+16
Chicken, Fillet	160	+30	71	+16
Chicken, Fingers	160	+30	71	+16
Chicken, Nuggets	160	+30	71	+16
Corn Dogs	160	+10	71	+5
Breaded Beef Patty	140-150	+20	60-66	+11
<b>VEGETABLES</b>				
Broccoli	160	+2	71	+1
Baked Beans	160	+5	71	+2
Green Beans	160	+5	71	+2
Corn on Cob	160	+5	71	+2
Peas & Carrots	160	+5	71	+2
Potato, Baked	160-170	+5	71-77	+2
Mexican Beans	160	+5	71	+2
Vegetables, steamed	160	+5	71	+2
Squash	160	+5	71	+2
<b>BREADS</b>				
Biscuits	150	+10	66	+5
Cornbread/Muffins	160	+10	71	+5
Rolls, Yeast	165	+10	74	+5
<b>SIDE ITEMS</b>				
Apples, Baked	160	+5	71	+2
French Fries, Oven Style	140	+80	60	+44
Macaroni & Cheese	160	+5	71	+2
Rice	160	+5	71	+2
Tater Tots, Oven Style	130-140	+50	54-60	+27
<b>DESSERT</b>				
Fruit Cobbler	160	+10	71	+5
Apple Fritter	160	+20-30	71	+11-16
<b>Notes:</b>	<ol style="list-style-type: none"> <li>The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the <b>Food Texture</b> setting; for a more soft/moist textured product, decrease the <b>Food Texture</b> setting.</li> <li>The holding time for very crisp foods may be less than for other products.</li> <li>Use a thermometer to assure compliance with local health codes.</li> </ol>			

## DAILY CLEANING

### Required Cleaning Accessories & Supplies

- Pan for draining evaporator
- Food grade germicidal detergent
- Descaling agent (ScaleKleen™)  
(available through Winston Customer Service 1-800-234-5286)

**WARNING:** This appliance utilizes electrical voltages that have the potential to produce fatal electrical shocks; utilizes electrical heaters that can cause painful and scarring burns; and emits hot water vapors that have the potential for painful burns. To avoid, have appliance installed only by a licensed electrician and serviced only by trained servicers. Make this page available to the servicer.

**WARNING:** Mandate food safety practices through DAILY CLEANING PROCEDURE.

**WARNING:** If an electrical shock is felt during operation or cleaning, unplug appliance and have it serviced before operating or cleaning.

**CAUTION:** Clean evaporator daily to prevent chlorides (salts) from accumulating, causing the evaporator tank to corrode to the extent that leaks will occur. Experience has shown that leaks will occur only through failure to clean and rinse the evaporator daily. LEAKING EVAPORATORS ARE NOT COVERED UNDER WARRANTY.

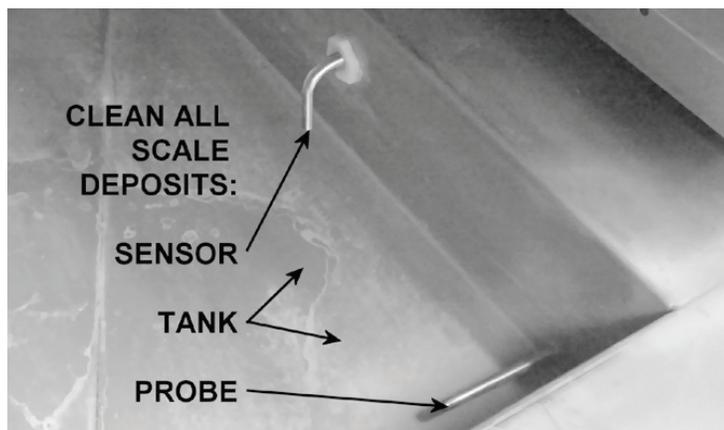
**CAUTION:** Prior to using appliance for the first time, perform the daily cleaning procedure listed below.

### DAILY CLEANING PROCEDURE:

1. **WARNING:** Before each cleaning procedure, disconnect appliance from its electrical power source and allow to cool for at least one half hour.
2. Place empty pan under drain cap, remove cap and allow evaporator to drain.
3. Remove and clean rack supports using a food-grade germicidal agent. Rinse and allow to dry.
4. Spray food chamber and evaporator with a food grade germicidal detergent.
5. Wipe inside surfaces to remove all food deposits.



www.winstonind.com  
800-234-5286



6. Inspect for scale build-up on the tank surface, sensor (optional automatic water fill sensor shown), and probe (see photo above). If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.
7. Inspect heating elements (if exposed). The heating elements are made of stainless steel. If cleaning is needed, scrub with a 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 manufacturers instructions for use on stainless steel. Rinse well several times with clean water and wipe immediately.
8. Rinse all inside surfaces, including evaporator, and dry with clean towel.  
**CAUTION: Do not spray outside of appliance or controls with water.**
9. Replace rack supports.
10. Verify O-ring is on drain pipe, replace drain cap, and refill evaporator.
11. Reconnect appliance to electrical power and make ready for use.



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800-234-5286

Diagnosis of complaints relative to the performance of the equipment reveals the following to be the sources (arranged from most to least frequent):

- Faulty use and care practices
- Electrical supply problems
- Equipment faults

Refer to Troubleshooting Chart on next page for **FAULT** isolation and remedies. If, after checking for faulty **USE and CARE** practices and electrical supply problems, the fault still exists, call a qualified servicer for diagnosis and repair of equipment faults. If equipment is 'IN WARRANTY,' call Winston's Customer Service Department to identify those authorized to perform 'IN WARRANTY' service. For detailed **ZAP** Warranty information call 1-800-234-5286.

Contact the factory at 1-800-234-5286 to identify a convenient, local servicer. In many cases, these servicers will carry parts and it will be possible to put equipment back in service with a minimum delay.

Write down complete Model and Serial Number from Identification Tag and have available when describing problem or parts needed.

**Service parts may be purchased directly from the factory online.  
Visit [www.winstonind.com](http://www.winstonind.com)**



[www.winstonind.com](http://www.winstonind.com)  
800-234-5286

TROUBLE	FAULT CODE
Digital display fails to light .....	A
Flooding/leaking water .....	C, H, I
Food drying out .....	B, E, F, H
Food excessively moist .....	D, G
Food not hot enough .....	E, G, H
Food too hot .....	D, F
Injury or accident .....	J

FAULT	CORRECTION
A. Circuit breaker tripped.....	Adjust
Fuse blown.....	Replace
Power cord not plugged in.....	Plug in
Faulty cordset.....	Call servicer
Faulty power switch.....	Call servicer
B. Evaporator (water) tank empty.....	See page 9
C. Drain pipe o-ring defective or missing.....	Replace
D. Food Temp setting too high.....	See page 9
E. Food Temp setting too low.....	See page 9
F. Food Texture setting too high.....	See page 9
G. Food Texture setting too low.....	See page 9
H. Door gasket defective.....	Replace
I. Drain cap defective or missing.....	Replace
J. Injury or accident, call manufacturer.....	Tel 1-800-234-5286

**If cabinet is in warranty, call Winston Industries at 1-800-234-5286. Identify the following:**

1. **Model** \_\_\_\_\_ **Serial #** \_\_\_\_\_  
(located on name plate)
2. **Your name** \_\_\_\_\_
3. **Company name** \_\_\_\_\_
4. **Company address** \_\_\_\_\_
5. **Company phone** \_\_\_\_\_
6. **Type of problem** \_\_\_\_\_

**If cabinet is out of warranty, call the servicer of your choice, or you can call Winston Industries for an authorized servicer nearest you.**



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800-234-5286

## TROUBLESHOOTING

**WARNING:** This appliance utilizes electrical voltages that have the potential to produce fatal electrical shocks; utilizes electrical air and water heaters that can cause painful and scarring burns; and emits hot water vapors that have the potential for painful burns. To avoid, have appliance installed only by licensed electrician and serviced only by trained servicers. Make this page available to the servicer.

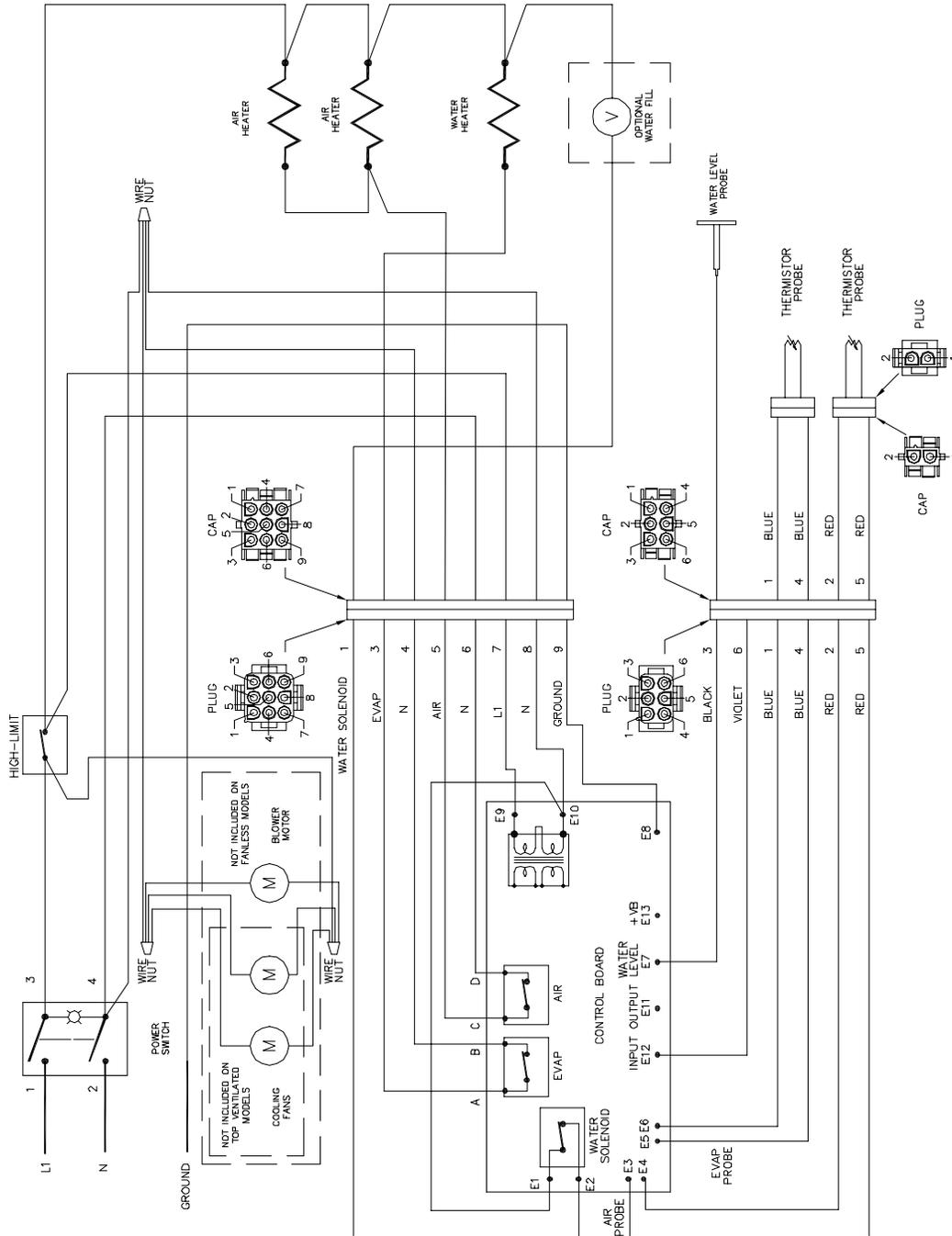
<u>SERVICE PARTS</u>	<u>PART NO.</u>	<u>SERVICE PARTS</u>	<u>PART NO.</u>
Power Switch (120V-240V)	PS2304	Gasket, Door	
Circuit Board Asm		HA4509	PS1444
(before 4/1/05) 		HA4519 (Top)	PS1442
120V	PS2720	HA4519 (Bottom)	PS1446
208V-240V	PS2891	HA4522 (Top)	PS2151
HA4522		HA4522 (Bottom)	PS2150
HA4022		Probe, Air	PS2255
HA4519		Probe, Water	PS2177
(after 4/1/05)		Heater, Air	
120V	PS2827	HA4002 120V	PS2556
208V-240V	PS2842	HA4003 120V	PS2557
HA4507		HA4003 208V-240V	PS2558
HA4509		HA4503 120V	PS2388
HA4511		All Others 120V	PS2067
(after 7/18/05)		All Others 240V	PS2099
120V	PS2827	Heater, Water	
208V-240V	PS2842	HA4002 & 4003 120V	PS2198
Circulating Fan 120V	PS2051	HA4003 208V-240V	PS2389
Circulating Fan 208V-240V	PS2100	HA4503 120V	PS2198
Cooling Fan 120V	PS2066	All Others 120V	PS2068
Cooling Fan 208V-240V	PS2098	All Others 208V-240V	PS1711
Latch, Door	PS1774	Casters	
Hinge Kit, Door	PS2116	3" Locking	PS2146
Gasket, Door		3" Non-Locking	PS2147
HA4002	PS2555	5" Locking	PS2142
HA4003, HA4503	PS1440	5" Non-Locking	PS2141
HA4507	PS2554		

**Service parts may be purchased directly from the factory online.  
Visit [www.winstonind.com](http://www.winstonind.com)**



[www.winstonind.com](http://www.winstonind.com)  
800-234-5286

A-Series



SCHEMATIC HA FAN/FANLESS  
12-28-99  
DRAWING NO. 653U209 REV. 0



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800-234-5286



# ZAP

## Zero Accidents Program

### ZAP WARRANTY AGREEMENT

This warranty agreement applies to Commercial Equipment, Equipment Service Parts, and Safety Parts (collectively, "Products") manufactured by Winston Industries, LLC ("Winston") and its corporate predecessors and is extended to any purchaser, lessee or successor purchaser ("Purchaser").

#### NEW EQUIPMENT

Any part of a new appliance, except gaskets, hoses, lamps, power cords, fryer baskets, glass panels, and evaporators which proves to be defective in material or workmanship within one (1) year from the date of delivery to original end-user purchaser or 18 months from the date of manufacture, whichever comes first, will be repaired or replaced (at Winston's option) free of charge.

#### REPLACEMENT PARTS

Any appliance replacement part except gaskets, hoses, lamps, power cords, fryer baskets, glass panels, batteries, and evaporators which proves to be defective in material or workmanship within one year from the date of original installation will be repaired or replaced free of charge.

#### LABOR, TRAVEL, TRANSPORTATION

The warranty for new equipment covers the repair or replacement (at Winston's option) of the defective part(s), delivery of the replacement part(s), labor charges for the removal and installation of replacement part(s) for one (1) year from the start of the warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip).

The warranty for replacement parts covers the repair or replacement (at Winston's option) of the defective part(s) and does not include any labor charges for the removal and installation of any part(s), travel, transportation or other expenses incidental to the repair or replacement of part(s).

The warranty does not cover: gaskets, hoses, lamps, power cords, fryer baskets, glass panels, evaporators, software, corrosion of stainless steel, normal maintenance, lubrication, cleaning or descaling, programming or adjusting temperatures, calibration, tightening of fasteners or plumbing connections, appliances with removed or altered identification tags, damage resulting from delivery of the appliance, customer mishandling or abuse, or no problem found.

THE USE OF POOR QUALITY WATER WILL VOID PRODUCT WARRANTIES. See Product Use and Care Manual for water quality recommendations.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, PURCHASER, OWNER/USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY.

As a condition to the application of this warranty, Purchaser will operate, clean and maintain Products in accordance with use and care instructions, warnings, manuals and any other notices and/or instructions from Winston which may be with or on Products or sent separately; will notify Winston of resale, removal or retirement of Products; will notify Winston immediately of any accident or injury arising out of use of Products and cooperate with Winston in the investigation of any such accident or injury; will maintain registration with Winston of location and serial number of Products while in Purchaser's control and use; will require all personnel operating Products to become thoroughly familiar with use and care instructions and all other notices and/or instructions before such personnel operate Products; will thoroughly train all personnel operating Products to follow all instructions contained on or in all Safety Labels and use and care instructions; will immediately affix Safety Labels and put into use the use and care instructions; will immediately use, according to instructions, Safety Parts supplied by Winston; will install Equipment Service Parts in accordance with Winston's written instructions; will utilize only Winston manufactured replacement parts and make no changes or alterations to Products, except as approved or instructed in writing by Winston; and will when requested by Winston, cooperate with Winston in the prevention of injuries from Purchaser's use of Products.

PURCHASER'S SOLE AND EXCLUSIVE REMEDY AGAINST WINSTON SHALL BE FOR THE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS AS PROVIDED HEREIN. THE TOTAL LIABILITY OF WINSTON WITH RESPECT TO ITS PRODUCTS, WHETHER UNDER WARRANTY OR OTHERWISE, SHALL NOT EXCEED THE PURCHASE PRICE OF THE PRODUCTS AND THE LABOR AND TRAVEL TO REPLACE THE PRODUCTS OR ANY PART THEREOF. WINSTON SHALL NOT BE LIABLE TO THE PURCHASER OR OTHERS FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFITS RESULTING FROM ANY CAUSE WHATSOEVER, INCLUDING BUT NOT LIMITED TO, DEFECTIVE WORKMANSHIP, MATERIALS OR ANY ERROR OR OMISSION OF WINSTON.

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 warranty inquiries and customer specific warranties, call Winston Customer Service at 1-800-234-5286 or 502-495-5400.



**TERMS AND CONDITIONS OF SALE**

In consideration of the mutual benefits hereby to be derived, Winston Industries, LLC ("Winston") and any purchaser, lessee or successive purchaser ("Purchaser"), of Winston Commercial Equipment, Equipment Service Parts, and Safety Parts (collectively "Products") agree that:

1. Terms of sale for Products are net 25 (payment must be received within 25 days from invoice date). Prices are subject to change without notice. Purchaser agrees to pay all costs of collection of past due accounts, including reasonable attorney's fees. All claims must be made within five (5) days of receipt of goods or claim will not be allowed. All goods are shipped at Purchaser's risk. Confirmed orders may not be cancelled or delayed without written permission from Winston. Cancelled or delayed orders may be subject to a 20% inventory adjustment/warehousing fee. Delayed orders will be invoiced on the confirmed ship date. Products may not be returned without written permission from Winston as described in paragraph #6 below. Orders placed prior to a price increase, which are due to ship after the increase, may be charged at the new price.
2. An order will not be effective until accepted by an authorized representative at Winston's home office. Unless otherwise specified in writing (a) delivery will be made F.O.B. Louisville, Kentucky and risk of loss or damage shall pass to Purchaser upon delivery to the carrier, and (b) the method or agency of transportation and routing will be selected by Winston. Winston reserves the right to ship freight collect.
3. Winston shall not be liable for any delay in performance due to fire, explosion, casualty, strike or other labor difficulties, shortage of utility facility, delay to transportation, breakdown or accident, compliance with other action to carry out the intent or purpose of any law or regulation, or any cause, whether similar or dissimilar, beyond Winston's reasonable control and Winston shall have such additional time for performance as may be reasonably necessary under the circumstances and the right to apportion its production among its customers in such a manner as it may deem equitable.
4. Purchaser agrees to indemnify and hold Winston harmless from any loss, cost or expense, including cost of defense, and reasonable attorney's fees, incurred by Winston, arising from or related to (1) Purchaser's use or sale of Products, including, but not limited to, Purchaser's failure to warn Purchaser's workers and others of hazards involving the Products; Purchaser's failure to provide copy of Terms and Conditions at time of sale of Products to others; Purchaser's failure to instruct Purchaser's workers and others in how to safely use the Products in compliance with the Use and Care Manual; and Purchaser's failure to provide safe working conditions and proper safety clothing and gear with respect to the Products, and (2) non-compliance with these Terms and Conditions, or both.
5. Purchaser shall pay, in addition to the price hereunder, as a separate item, any taxes which Winston may be required to pay or collect under existing or future laws with respect to the sale, delivery, transportation, or use of any Product sold hereunder including all taxes, however designated, upon or measured by amounts paid to Winston by Purchaser hereunder, except net income tax.
6. Products may not be returned by Purchaser except by prior written agreement with Winston. Returns without prior authorization, as indicated by an RA number applied to the returned packaging, will be refused. All returned Products are subject to inspection by Winston and a 20% restocking charge (\$30 minimum), which may be reduced if replacement Product is ordered, plus any other costs necessary to restore the Products to new condition. The Products must be returned to the Winston factory freight prepaid, in new condition, and in the original packaging. Winston reserves the sole right to determine the amount of credit to be issued on any Products returned for credit. Only standard, currently manufactured Winston Products may be considered for return and credit. No returns will be accepted on modified or special order Products (built to a Purchaser's specifications), used Products, or on Products older than 90 days from the original date of shipment.
7. Acceptance is expressly limited to the Terms and Conditions set forth herein and any additional or different terms proposed by Purchaser are rejected unless expressly assented to in writing. In the event during the course of dealing, Winston signs or otherwise accepts any documents or forms submitted by Purchaser containing any Terms or Conditions contrary to or in addition to those of Winston set forth herein, such documents and forms shall be deemed to have been used for the mere convenience of Purchaser in the conduct of its internal business affairs and not for the purpose of varying the Terms and Conditions of this order. This order including these Terms and Conditions shall constitute entirely the Terms and Conditions between the parties with respect to the transaction covered hereby and to all subsequent transactions for Products obtained from Winston, and no waiver, alteration or modification shall be binding on Winston unless in writing and signed by an authorized officer of Winston at its home office.
8. Purchaser's sole warranty is the Zero Accident Program (ZAP) Warranty Agreement on products manufactured by Winston in effect at the time of the sale. OTHER THAN THE ZAP WARRANTY AGREEMENT, WINSTON MAKES NO WARRANTY OF ANY KIND WHATSOEVER, EXPRESS OR IMPLIED, CONCERNING THE PRODUCTS. WINSTON EXPRESSLY EXCLUDES ALL IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE TOTAL LIABILITY OF WINSTON WITH RESPECT TO ANY PRODUCT SHALL IN NO EVENT EXCEED THE PURCHASE PRICE THEREOF, AND LABOR TO REPLACE. WINSTON SHALL IN NO EVENT BE LIABLE TO PURCHASER OR OTHERS FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFITS RESULTING FROM ANY CAUSE WHATSOEVER, INCLUDING, BUT NOT LIMITED TO, DEFECTIVE WORKMANSHIP, MATERIALS OR ANY ERROR OR OMISSION OF WINSTON.
9. Winston shall not be liable for claims of patent infringement against Purchaser or Purchaser's loss of the right to use the Product.
10. ARBITRATION: Any controversy or claim arising out of or relating to this Order, or the breach thereof, shall be settled by binding arbitration in accordance with the Commercial Arbitration Rules of the American Arbitration Association, except that any arbitration hearing shall be held in Louisville, Kentucky. Judgment upon the award rendered by the arbitrator(s) may be entered in any court having jurisdiction thereof. Any application for review of an arbitration award shall be allowed only to the extent required by Kentucky law and shall be brought in an appropriate court in the Thirteenth Judicial Circuit or District of Kentucky, or in the United States District Court for the Western District of Kentucky.
11. GOVERNING LAW: This Order and the rights, duties and legal relations of the parties, and any arbitration are governed by and construed under Kentucky laws.
12. The products sold hereunder are produced in compliance with the Fair Labor Standards Act.

Prices subject to change without notice.  
F.O.B. Louisville, KY, USA

(800) 234-5286 or (502) 495-5400 Fax (502) 495-5458  
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All sales subject to Company's Terms and Conditions

Winston Products Company  
2345 Carton Drive  
Louisville, KY 40299



# Winston

## CVAP<sup>®</sup> Holding/Proofing Cabinet

*(Surface-mounted controls)*

### Parts Identification Manual



2345 Carton Drive  
Louisville, KY 40299 USA  
(800) 234-5286  
(502) 495-5400

# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

Photo Reference ..... 1 - 5

Parts Descriptions & Order Numbers ..... 6 - 7

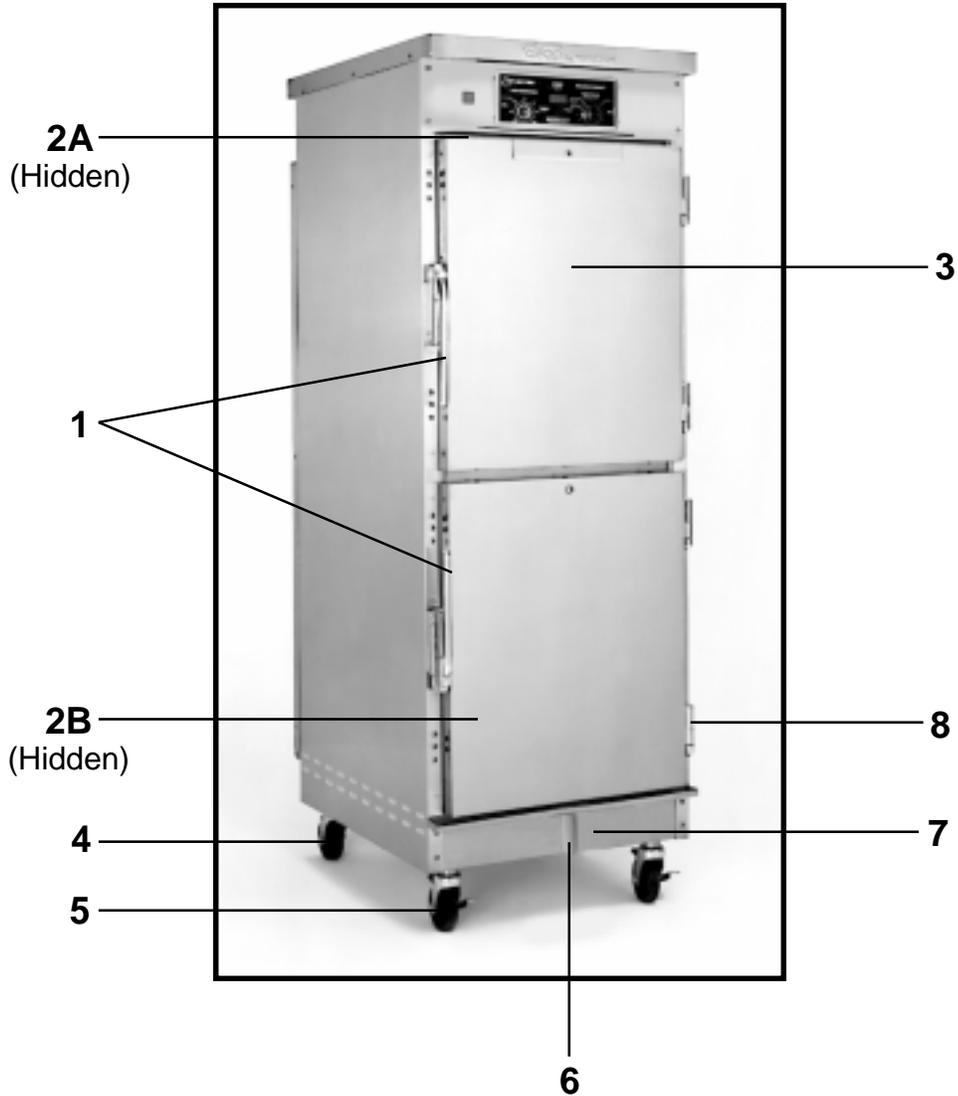
**How To Use This Manual**

Use Photo Reference (pages 1 - 5) to identify parts. Match Photo Reference numbers with Parts Descriptions and Order Numbers (pages 6 - 7).

# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

**NOTE:** See pages 6 - 7  
for Parts Descriptions  
and Order Numbers

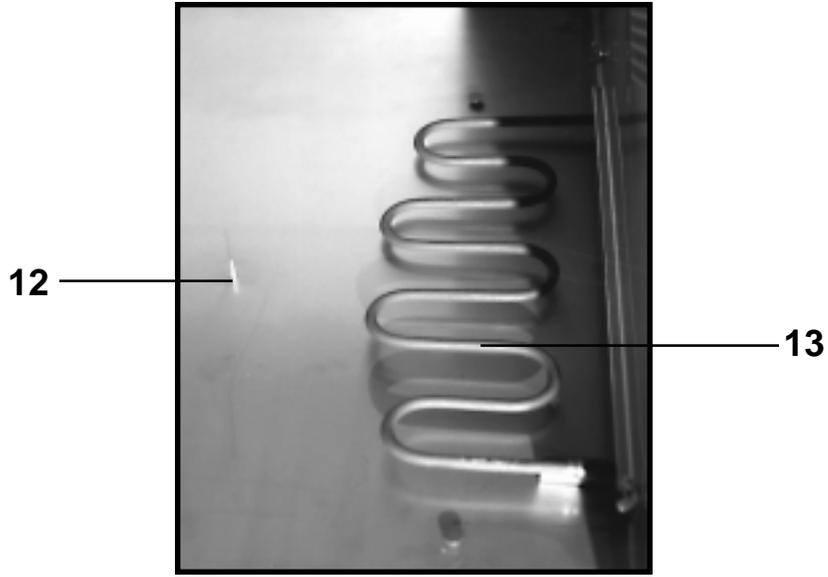
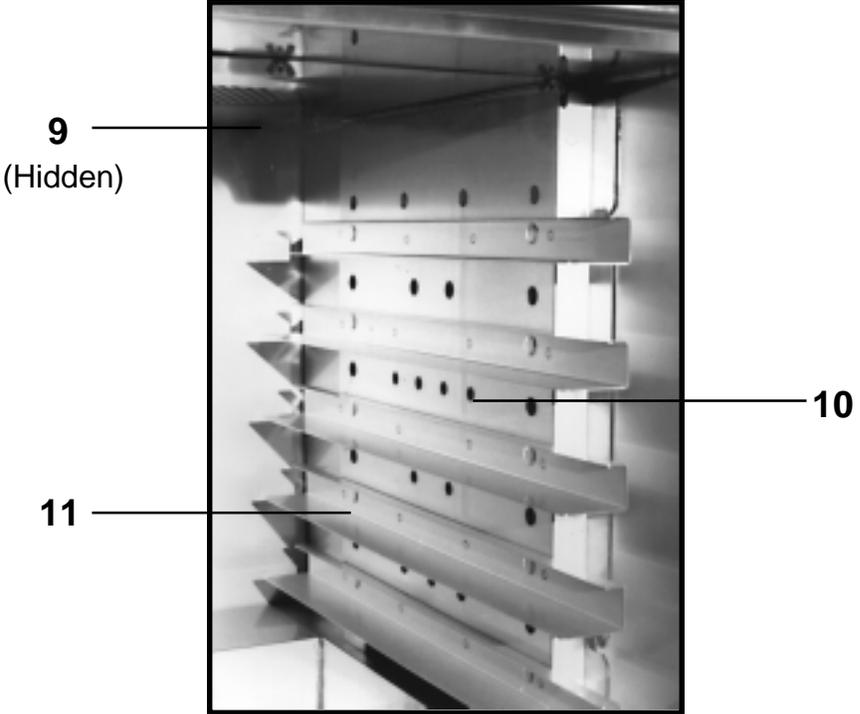


To order parts, contact your Winston representative or call the International office:  
**Winston Products Co.**  
**(800) 234-5286 USA & Canada/USA TEL: (502) 495-5400/USA FAX: (502) 495-5458**

# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

**NOTE:** See pages 6 - 7  
for Parts Descriptions  
and Order Numbers

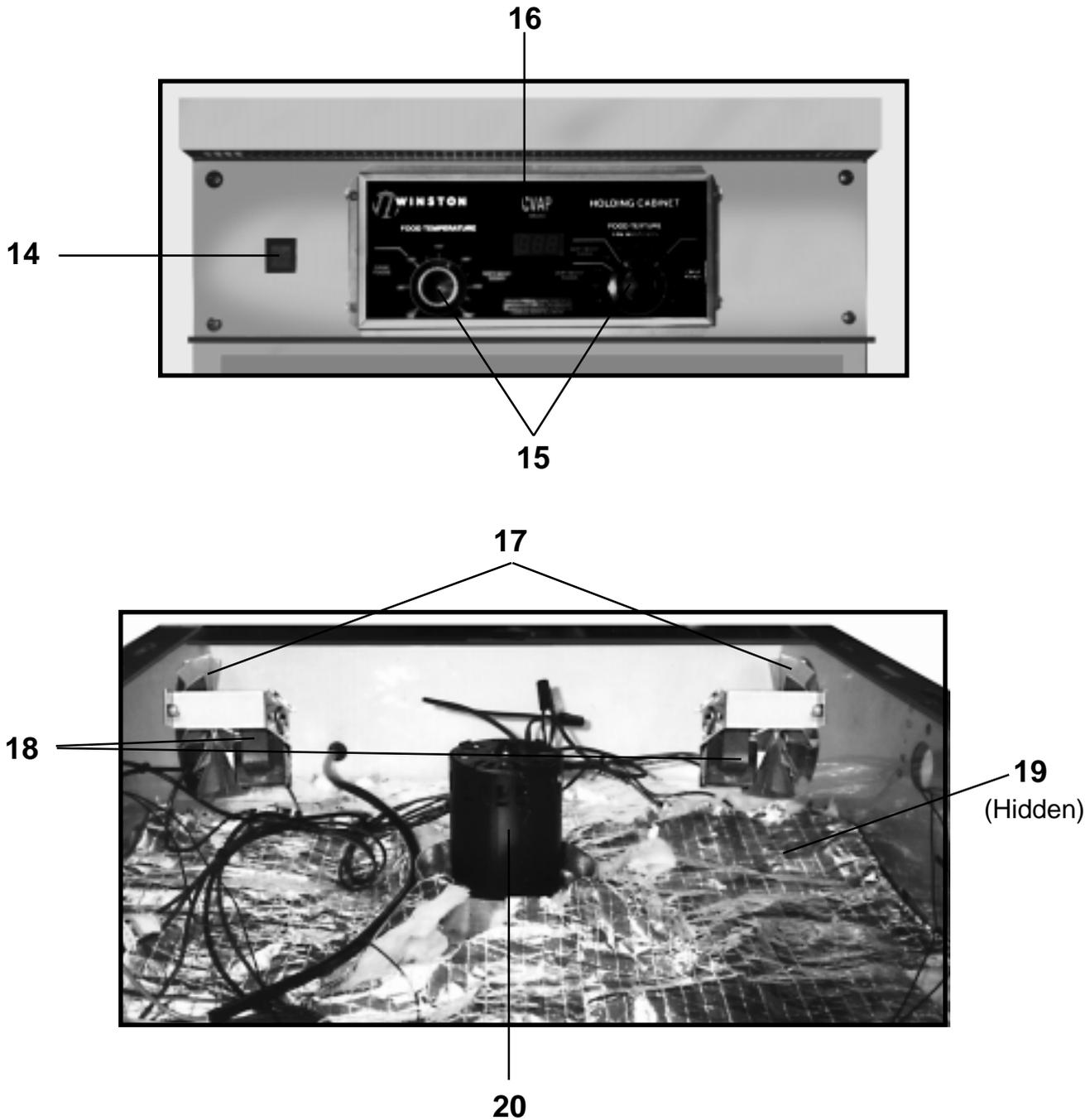


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# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

**NOTE:** See page 6 - 7  
for Parts Descriptions  
and Order Numbers

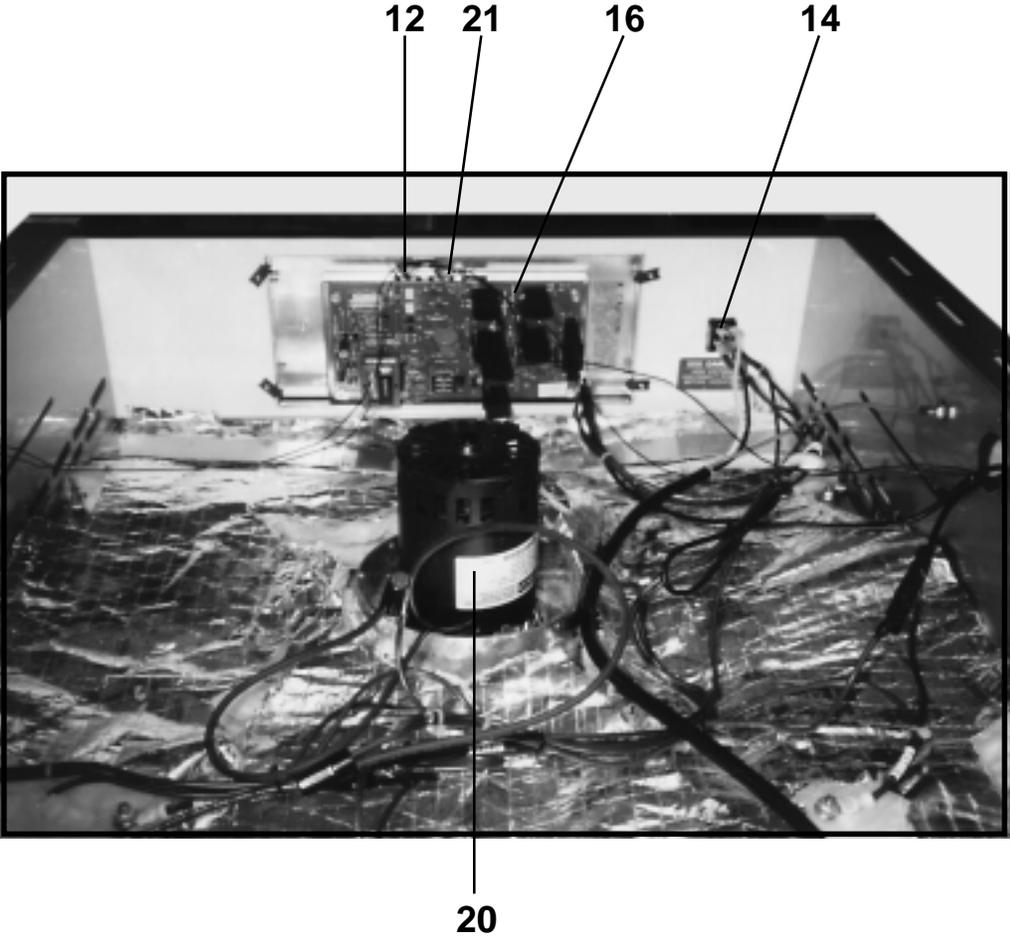


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# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

**NOTE:** See page 6 - 7  
for Parts Descriptions  
and Order Numbers



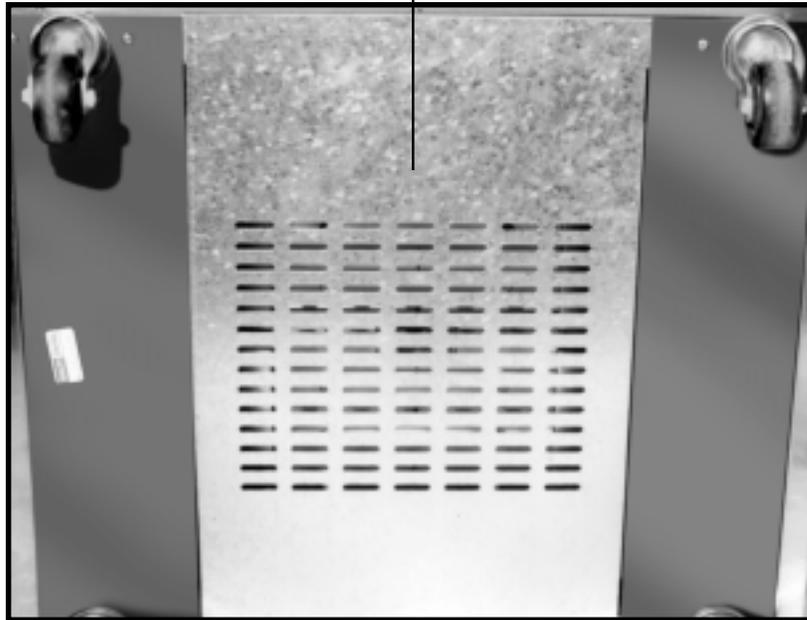
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# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

**NOTE:** See page 6 - 7  
for Parts Descriptions  
and Order Numbers

22



21  
(Hidden)



23

24

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# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

Photo Reference Number	Part Description	Order Number
1	Door Handle - Stainless Steel	PS1774
2A	Door Gasket - Top <i>(HA4019 &amp; HA4519)</i> Door Gasket - Top <i>(HA4522)</i>	PS1442 PS2151
2B	Door Gasket - Bottom <i>(HA4019 &amp; HA4519)</i> Door Gasket - Bottom <i>(HA4522)</i> Door Gasket - <i>(HA4508)</i>	PS1446 PS2150 PS1446
3	Door Assembly	<i>Ref. Only</i>
4	Caster – Rear, Non-Locking <i>(For all units except Under Counter Model)</i>	PS2311
5	Caster – Front, Locking <i>(For all units except Under Counter Model)</i>	PS2310
6	Site Tube and Clamp	PS2319
7	Drain Cap	PS1654
8	Door Hinge <i>(Kit accommodates one door)</i>	PS2116
9	Circulating Fan Blade	PS2148
10	Flue Assembly/Shelf Rack Assembly	<i>Ref. Only</i>
11	Rail	<i>Ref. Only</i>
12	Air Probe	PS2255

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# WINSTON CVAP BRAND HOLDING/PROOFING CABINET

## Parts Identification

Photo Reference Number	Part Description	Order Number
13	Air Heater (120 Volt) Air Heater (240 Volt)	PS2067 PS2099
14	On/Off Switch	PS2304
15	Control Knobs	PS1250
16	Control Board Assembly (120 Volt) Control Board Assembly (240 Volt)	PS2251 PS2252
17	Cooling Fan Blades	PS2083
18	Cooling Fans Motor (120 Volt) Cooling Fans Motor (240 Volt)	PS2066 PS2098
19	Hi Limit Thermostat	PS2199
20	Circulating Fan Motor (120 Volt) Circulating Fan Motor (240 Volt)	PS2051 PS2100
21	Water Probe	PS2256
22	Cabinet Bottom Panel	<i>Ref. Only</i>
23	Water Heater (120 Volt) Water Heater (240 Volt)	PS2068 PS1711
24	Drain Pipe	<i>Ref. Only</i>
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p><b>NOTE:</b> See pages 1 - 5 for Photo Reference</p> </div>		Lit. #4275R95 - 8/98

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