



A WINSTON INDUSTRIES INNOVATION

# HOLDING CABINET Single Dial

*Owner's Manual*

Single Dial  
HMD018  
HAD022



**WINSTON INDUSTRIES**  
THE TASTE OF INNOVATION

# CVap holding cabinet

## welcome

Thank you for your purchase of Winston's single-dial CVap® holding/proofing cabinet. The benefits you will enjoy from this cabinet include longer hold times, better quality food, quicker service, higher productivity, and consistent, safe food temperatures.

This CVap holding cabinet utilizes Controlled Vapor (CVap) technology. Using a combination of dry and moist heat, CVap holding cabinets keep foods hot, and maintain texture, whether moist or crisp, throughout long serving periods. The single-dial control is simple and reliable. Food automatically holds at a steady 160°F (71°C) **The controls never need field calibration.**

The FOOD TEXTURE dial maintains just cooked quality with easy to understand graphic representation of textures. No guesswork required.

CVap holding/proofing cabinets are built with durable stainless steel construction, full insulation, and designed for high volume usage.

If you have any questions, or if anything held in your CVap holding/proofing cabinet doesn't meet your satisfaction, please call our Customer Service Center at 1-800-234-5286 or 502-495-5400, or email us at [CustomerService@WinstonInd.com](mailto:CustomerService@WinstonInd.com).

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**Need to contact us? Choose the most convenient method.**

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# CVap holding cabinet

Please read this entire use & care manual before operating your CVap holding cabinet. The manual contains important safety information and operating instructions.

**As is the case with many kitchen appliances, your CVap holding cabinet should be used with caution. Please read the following warnings to avoid injuries.**

## ⚠ DANGER

### Electrical Hazard

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

1. Because this appliance utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained servicer. Attempting to install or service the appliance yourself could result in serious, potentially fatal injury.
2. If an electrical shock is felt when touching appliance, shut off power immediately (either unplug power cord or turn off circuit breaker) and call a trained servicer for repair. Failure to do so could result in serious, potentially fatal injuries.
3. Always turn power switch off any time appliance is not in use.

## ⚠ WARNING

### Burn Hazard

Can cause serious injury. Avoid heated vapor when opening or closing the appliance door.

4. This appliance 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 appliance, as heated water vapor can quickly burn.

## ⚠ WARNING

### Contamination Hazard

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

5. Clean appliance daily to prevent buildup of food residue or chlorides, which can damage stainless steel and contaminate food. **Failure to follow proper cleaning procedures can void your warranty.**
6. **Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 14 and 15.**

## ⚠ CAUTION

### Burn Hazard

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

7. Always allow appliance to cool before cleaning, to avoid potential burns.

## ⚠ CAUTION

### High Temperature and Grease Hazard

Can cause damage to appliance. Avoid placing appliance near high heat or in grease laden atmosphere.

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

# CVap holding cabinet

## receiving your cabinet

### Shipping Damage

Examine equipment thoroughly for shipping damage before, during and after unloading. All Winston products are carefully inspected and verified to be in good condition before leaving our factory. The carrier delivering your cabinet has assumed responsibility for its safe arrival. If you notice any damage (obvious or hidden), a claim must be made to the carrier.

### Obvious Loss or Damage

Please note any obvious loss or damage on the freight bill or express receipt, and have the carrier's agent sign to acknowledge the claim. The carrier will supply the necessary forms. If you do not obtain and complete the forms before the carrier's agent departs, the carrier might refuse your damage claim.

### Concealed Loss or Damage

Sometimes loss or damage is not obvious until the product has been unpacked. If you

notice damage that was concealed by packaging or crating, contact the carrier in writing to notify them of the damage. The carrier should agree to inspect the damage within 15 days. Please retain all packing materials. The carrier will supply an inspection report and the required claim forms.

### Water Supply

In order to operate properly, the evaporator in this cabinet must be filled with clean, potable water. An optional automatic water fill system is available. This option includes hardware to connect the oven to a copper line in your facility's water system. If your facility has plastic or galvanized pipes, contact a licensed plumber to connect the water supply. Equipment should be installed to comply with applicable federal, state, or local plumbing codes.

**Appliances with automatic water fill systems are to be installed with adequate backflow protection to comply with federal, state, and local codes.**

## Physical

Model	Height with Indicated Casters (IN/MM)	Width (IN/MM)	Depth (IN/MM)	Weight (LBS/KG)
HAD022	(3") 73.3/1861	27.6/701	34.5/876	355/162
HMD018	(5") 66.5/1689	29.5/749	39.0/991	315/143

Casters are non-marking; back casters are non-locking, front are locking.

# CVap holding cabinet

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 appliance daily. It is also advisable to contact your water utility for advice on minimizing deposit buildup.

## installing auto water fill

Automatic water fill is available as an optional feature. To remove the plastic tubing from the water line connector, use your fingers to 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" (1.6mm)) and the tubing cannot be removed. See drawing below. Auto Water Fill Systems must be hooked up to a potable water supply line. Winston RECOMMENDS that the tap

valve included with the kit be attached to **cold water**, copper, brass or steel line (the valve can handle any size line from 3/8" to 1" (9.5mm to 25.4mm)). 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/cm<sup>2</sup> to 10.5 Kg/cm<sup>2</sup> (kilogram-force per sq. centimeter))**.

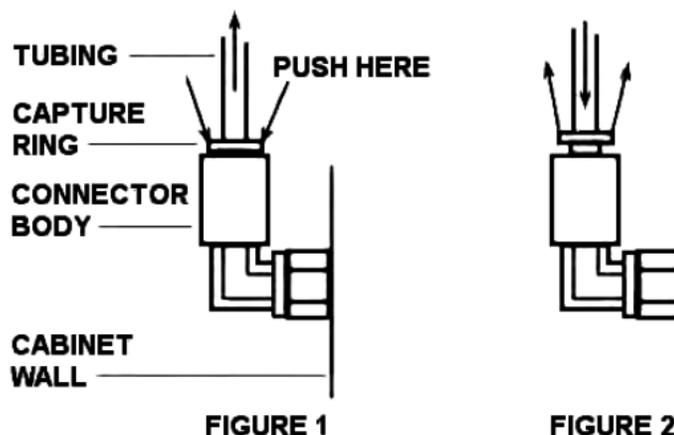
## ⚠ CAUTION

### High Temperature Hazard

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

**Appliances 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.



**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.**

# CVap holding cabinet

## electrical

The appliance is shipped from the factory with a 7' (213cm) (minimum) power cord and plug. Refer to the table below to determine the correct electrical outlet. It may be

necessary to hire a licensed electrician to install the correct outlet or wiring. Winston does not recommend wiring the unit direct.

Below is electrical information for various models of Winston's CVap® holding cabinets.

Model	Volts	Hertz	PH	Amps	Watts Amp	Circuit Type	Plug
HAD022	120	60	1	15.3	1840	US 20 /CAN 30	US 5-20P/CAN 5-30P
INTERNATIONAL	230	50	1	8.0	1840	N/A	N/A
HMD018	120	60	1	15.3	1840	US 15 /CAN 20	US 5-15P/CAN 5-20P
INTERNATIONAL	230	50	1	8.0	1840	N/A	N/A

## ventilation requirements

**Ventilation clearances** - To operate properly, the appliance will need sufficient space for air circulation. Allow at least 2" (51mm) clearance on all sides, particularly around ventilation holes. Care should be taken to prevent placing the appliance close to anything combustible. It must be installed with its supplied legs, feet, or casters. Counter top appliances supplied without legs or casters may be placed directly upon a counter top of non-combustible material. In this situation, the appliance may have to be sealed to the counter top with a food-grade silicone sealant (check local health codes). 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 these ventilation requirements.

## ⚠ CAUTION

**High Temperature and Grease Hazard**  
Can cause damage to appliance.  
Avoid placing appliance near high heat or in grease laden atmosphere.

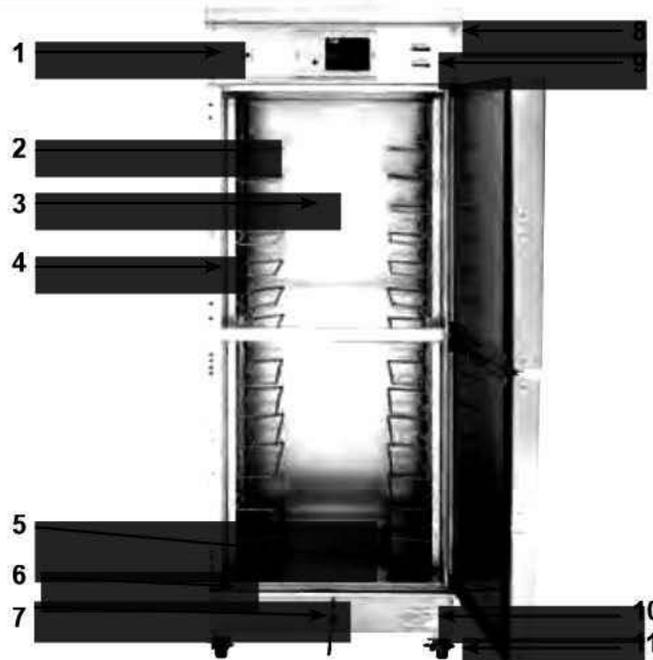
Do not place appliance in an area where ambient temperatures (air temperatures around the appliance) exceed 100°F (38°C). A heat shield may be required to prevent excessive heat exposure and grease laden vapors from affecting the appliance if adjacent to heat, vapor, or grease generating devices (such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

**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.

# CVap holding cabinet

## component identification

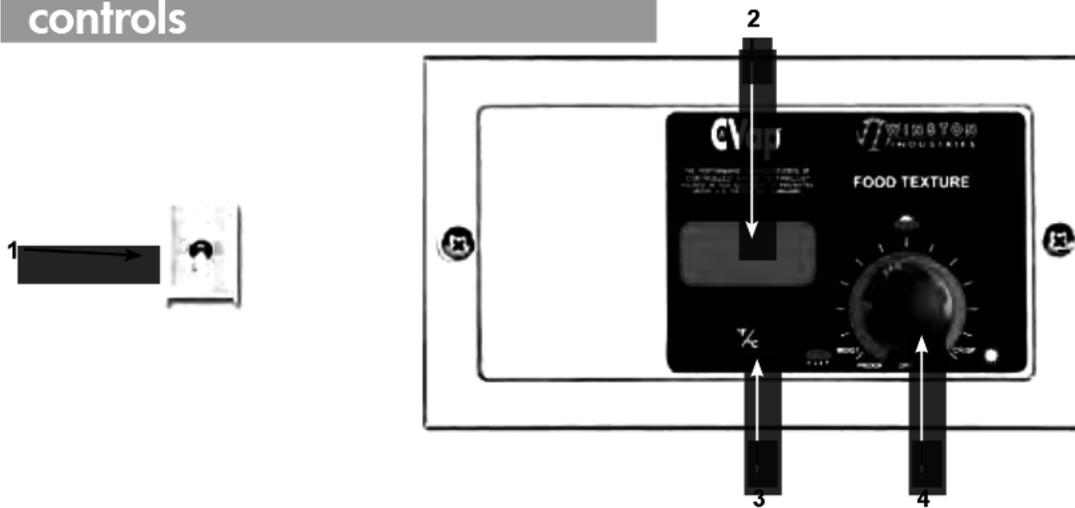
*Model shown is HAD022. Features are similar on the HMD018.*



- 1. Control panel** - contains power switch and control escutcheon. Allows operator to program food texture. Escutcheon is removable for servicing or replacing microprocessor.
- 2. Adjustable Rack Supports** - located on both sides inside appliance, hold trays, pans, shelves, and racks.
- 3. Food chamber** - holding cavity where the dual heat system combines to create the perfect holding environment.
- 4. Air Heaters** (not visible) - supply heat for precise food texture control.
- 5. Evaporator and Heaters** (not visible) - supply vapor atmosphere to the food chamber by heating water within the evaporator.
- 6. Trough** collects moisture that condenses on door.
- 7. Drain Cap** is removable for draining water from evaporator.
- 8. Cord Wrap** (behind unit) provides storage for power cord.
- 9. Vent** allows excess moisture to be released when utilizing a very crisp holding application.
- 10. Name Plate** identifies model number and serial number (important for servicing and ordering parts), voltage, power, and electrical information. **Electrical Requirements Label** identifies that appliance is for use with an individual branch circuit only.
- 11. Casters** provide easy movement when front casters are in unlocked position.

# CVap holding cabinet

## controls



1. **Power Switch** allows operator to turn electrical power on and off.
2. **Digital LED** indicates the lowest temperature inside the cabinet.
3. **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.

4. **Food Texture Dial** controls the air temperature within the food chamber, which in turn controls how crisp or moist food will be. Turn dial to the left to increase moistness, turn right to increase crispness.



# CVap holding cabinet

## daily operating procedures

### **WARNING**

#### **Contamination Hazard**

Can cause serious illness.

Clean appliance prior to first use, to remove traces of industrial chemicals and oils.

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

### **CAUTION**

#### **High Temperature Hazard**

Can cause damage to appliance.

Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

Please make certain evaporator has an adequate supply of water prior to turning power switch on. Fill evaporator to within 1" (2.5 cm) of overflow.

1. Adjust controls for the food product to be held. Food temperature is automatically set at 160°F. Food Texture is selected with the **FOOD TEXTURE** control.
2. Fill EVAPORATOR with water to within 1" (2.5 cm) of overflow.  
**NOTE:** For locations with hard water, add one tablespoon white vinegar or lemon juice to water in evaporator to help prevent scale buildup). Please consider contacting your local water authority to obtain advice on possible water treatment to protect the appliance. 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 to a level which could cause a damaging reaction with the stainless steel. If you are using the optional automatic water fill with your appliance, and water is of unknown quality, please make the water connection via a deionizer/demineralizer. **Failure to do so will void the warranty!**
3. Toggle **POWER SWITCH** to on. Allow 30 minutes for warm-up.
4. Insert food.
5. Adjust **FOOD TEXTURE** setting as needed to maintain desired food quality.

**KEEP DOORS CLOSED.**

# CVap holding cabinet

## general market guidelines - single dial

If food is too moist,  
turn dial to right. If  
food is too dry,  
turn dial to left.



### FOOD PRODUCTS Listed by Food Texture Dial Setting

#### PROOF

Yeast doughs, proofing

#### CLOUD

Beans Casseroles Cooked Cereals Eggs (Scrambled, Fired, Poached, Benedict) Lasagna Omelets	Open Sandwich with Gravy or Sauce Plated Food Pudding/Custard Rice Spaghetti Soups & Sauces Vegetables, Steamed
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#### SUN / CLOUD

Bacon Baked Potatoes Biscuits BBQ Beef BBQ Pork Beef Roasts Chicken, Soft Fried Croissants Danishes Entrees Fish, Baked Fish, Broiled Fish/Shrimp in Sauce French/Italian Bread French Toast Fruit Pies	Gingerbreads Fruit Pies Ham Hamburgers/Cheeseburgers on Bun Hamburger Patties Hot Dogs Lamb Pancakes Pork Chops Pork Roasts Prime Rib Rolls Sausage Steaks Waffles White/Wheat Bread Veal
--	--

#### SUN

BBQ Chicken Chicken, Fried, Crisp Chicken, Roasted Corn Dogs Duck Fish, Fried French Fries	Goose Pastry Shells Pizza Shrimp, Fried Turkey Vegetables, Breaded
--	---

## general market guidelines - single dial

FOOD PRODUCTS Listed by Food Type	
PRODUCT	DIAL SETTING
<b>BREAD PRODUCTS</b>	
Biscuits	Sun / Cloud
Croissants	Sun / Cloud
Danishes	Sun / Cloud
Rolls	Sun / Cloud
French Toast	Sun / Cloud
French / Italian Bread	Sun / Cloud
Fruit Pies	Sun / Cloud
Gingerbreads	Sun / Cloud
Pancakes / Waffles	Sun / Cloud
White / Wheat Bread	Sun / Cloud
<b>DAIRY &amp; EGG PRODUCTS</b>	
Eggs (Benedict, Fried, Scrambled, Poached)	Cloud
Omelets	Cloud
Puddings / Custards	Cloud
<b>MEATS</b>	
Beef (Prime Rib, Roasts, Steaks, BBQ)	Sun / Cloud
Hamburger Patties	Sun / Cloud
Hot Dogs	Sun / Cloud
Lamb & Veal	Sun / Cloud
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	Sun / Cloud
<b>POULTRY</b>	
Chicken, BBQ	Sun
Chicken, Fried, Crisp	Sun
Chicken, Fried, Soft	Sun / Cloud
Chicken, Roasted	Sun
Turkey, Goose, Duck	Sun
<b>SEAFOOD &amp; SHELLFISH</b>	
Fish, Broiled / Baked	Sun / Cloud
Fish, Fried	Sun
Fish / Shrimp in Sauce / Gravy	Sun / Cloud
Shrimp, Fried	Sun
PRODUCT	DIAL SETTING
<b>VEGETABLES</b>	
Potatoes, Baked	Sun / Cloud
Vegetables, Unbreaded	Cloud
<b>STARCHES</b>	
Beans	Cloud
Casseroles	Cloud
Cooked Cereals	Cloud
Lasagna	Cloud
Rice	Cloud
Soups & Sauces	Cloud
Spaghetti	Cloud
<b>CRISP TEXTURED FOODS</b>	
Crisp Breadings	Sun
Crisp, Dry Foods	Sun
French Fries	Sun
Pastry Shells	Sun
Pizza	Sun
Vegetables, Breaded	Sun
<b>PREPARED FOODS</b>	
Cheeseburgers in Buns	Sun / Cloud
Corn Dogs	Sun
Entrees	Sun / Cloud
Hamburgers in Buns	Sun / Cloud
Open Sandwich w / Sauce or Gravy	Cloud
Plated Foods	Cloud
Seafood in Sauce	Sun / Cloud
<b>PROOFING</b>	
Dough (Yeast Rolls, Danish Dough)	Proof
<p><b>Notes:</b> These are recommendations and should be regarded as starting points. If food is too moist, turn dial to right. If food is too dry, turn dial to left.</p>	

# CVap holding cabinet

## school guidelines - single dial

FOOD PRODUCTS Listed by Food Texture Dial Setting and Meal	
<b>CLOUD</b>	
<i>BREAKFAST</i>	
Eggs, Scrambled Pancakes	Grits Sausage Patties
<i>LUNCH</i>	
Apples, Baked Baked Beans Baked Potatoes BBQ Pork Beef-a-roni Broccoli Corn on the Cob Fish, Baked Green Beans Hamburger Patties	Hot Dogs Macaroni & Cheese Meatloaf Mexican Beans Peas & Carrots Pork Chops Ravioli Rice Salisbury Steak Squash
<b>SUN/CLOUD</b>	
<i>BREAKFAST</i>	
Cinnamon Rolls Muffins	Piggiestix Waffles
<i>LUNCH</i>	
Apple Fritter Biscuits Breaded Beef Patty Chicken, Baked Corn Dogs Corn Bread Fruit Cobbler Ham & Cheese Melt	Hamburger on a Bun Hot Dog on a Bun Pizza, Thick Crust Squash Casserole Tony's Ready Rise Pizza Turkey Tetrizzini Yeast Rolls
<b>SUN</b>	
<i>BREAKFAST</i>	
Breakfast Pizza	
<i>LUNCH</i>	
Chicken Fingers Chicken, Fillet Chicken, Fried Chicken Nuggets	French Fries Pizza, Thin Crust Tater Tots
If food is too moist, turn dial to right. If food is too dry, turn dial to left.	

## school guidelines - single dial

### FOOD PRODUCTS Listed by Meal and Food Type

PRODUCT	DIAL SETTING
<i>BREAKFAST</i>	
Breakfast Pizza	Sun
Cinnamon Rolls	Sun / Cloud
Eggs, Scrambled	Cloud
Grits	Cloud
Muffins	Sun / Cloud
Pancakes	Cloud
Piggiestix	Sun / Cloud
Sausage Patties	Cloud
Waffles	Sun / Cloud
<i>LUNCH</i>	
<b>Casseroles</b>	
Beef-a-roni	Cloud
Ravioli	Cloud
Squash Casserole	Sun / Cloud
Turkey Tetrazzini	Sun / Cloud
<b>Breaded Foods</b>	
Breaded Beef Patty	Sun / Cloud
Chicken, Fillet	Sun
Chicken, Fingers	Sun
Chicken, Fried	Sun
Chicken, Nuggets	Sun
Corn Dogs	Sun / Cloud
<b>Meats</b>	
BBQ Pork, Chopped	Cloud
Chicken, Baked	Sun / Cloud
Fish, Baked	Cloud
Hamburger Patties	Cloud
Hot Dog Wieners	Cloud
Meat Loaf	Cloud
Pork Chops	Cloud
Salisbury Steak	Cloud
Turkey, Whole Roasted	Cloud
<b>Pizza</b>	
Pizza, Thin Crust	Sun
Pizza, Thick Crust	Sun / Cloud
Parbaked Thin Crust	Sun
Parbaked Thick Crust	Sun / Cloud
Tony's Ready Rise	Sun / Cloud

PRODUCT	DIAL SETTING
<i>LUNCH</i>	
<b>Sandwiches</b>	
Ham & Cheese Melt	Sun / Cloud
Hamburgers on Bun	Sun / Cloud
Hot Dogs on Bun	Sun / Cloud
<b>Vegetables</b>	
Baked Beans	Cloud
Broccoli	Cloud
Corn on Cob	Cloud
Green Beans	Cloud
Mexican Beans	Cloud
Peas & Carrots	Cloud
Potato, Baked	Cloud
Squash	Cloud
Vegetables, steamed	Cloud
<b>Breads</b>	
Biscuits	Sun / Cloud
Cornbread/Muffins	Sun / Cloud
Rolls, Yeast	Sun / Cloud
<b>Side Items</b>	
Apples, Baked	Cloud
French Fries	Sun
Oven Style	
Macaroni & Cheese	Cloud
Rice	Cloud
Tater Tots, Oven Style	Sun
<b>Dessert</b>	
Apple Fritter	Sun / Cloud
Fruit Cobbler	Sun/Cloud
<p><b>Notes:</b> These are recommendations and should be regarded as starting points. If food is too moist, turn dial to right. If food is too dry, turn dial to left.</p>	

# CVap holding cabinet

## 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)

## ⚠ DANGER

### Electrical and Burn Hazard

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

**This appliance utilizes high voltage electrical systems, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards are capable of causing serious injury or death. To avoid the potential for an accident, please have appliance installed by a licensed electrician, and serviced only by trained servicers. Please make this page available to the servicer.**

## ⚠ DANGER

### Electrical Hazard

Can cause serious injury or death.  
Disconnect appliance and contact licensed electrician or trained servicer.

**If an electrical shock is felt during operation or cleaning, unplug appliance and have it serviced before placing back into service.**

## ⚠ WARNING

### Contamination Hazard

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

**Ensure safe operation by cleaning appliance 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 appliance.  
Clean appliance daily to avoid potential contamination hazard.

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 appliance prior to first use, to remove traces of industrial chemicals and oils.

Prior to using appliance for the first time, perform the daily cleaning procedure listed on the facing page.

# CVap holding cabinet

## daily cleaning procedure

### ⚠ CAUTION

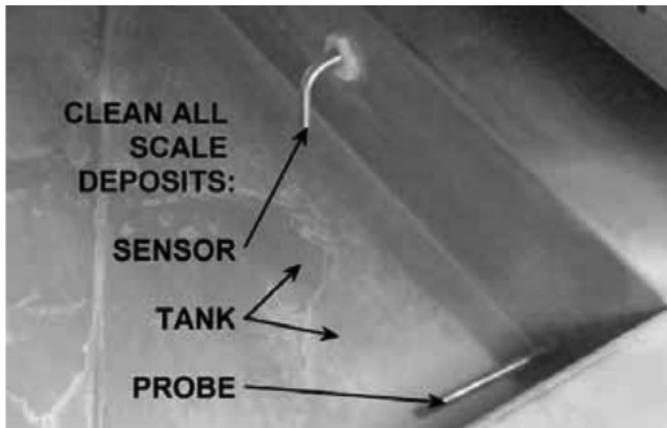
#### **Burn Hazard**

Can cause injury.

Allow 30 minutes for appliance to cool before attempting to clean.

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

1. Place empty pan under drain cap, remove cap and allow evaporator to drain.
2. Remove and clean rack supports using a food-grade germicidal agent. Rinse and allow to dry.
3. Spray food chamber and evaporator with a food grade germicidal detergent.
4. Wipe inside surfaces to remove all food deposits.
5. Inspect for scale build-up on the tank surface, sensor (optional automatic water fill sensor shown), and probe (see photo below). If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.



6. 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 with clean water and wipe immediately.
7. Rinse all inside surfaces, including evaporator, and dry with clean towel.

### ⚠ WARNING

#### **Electrical Hazard**

Can cause serious personal injury or damage to appliance.

Avoid spraying appliance exterior or controls with water.

**Do not spray outside of appliance or controls with water.**

8. Replace rack supports.
9. Verify O-ring is on drain pipe, replace drain cap, and refill evaporator.
10. Reconnect appliance to electrical power and make ready for use.

# CVap holding cabinet

## troubleshooting

At Winston Industries, we know how frustrating and costly it can be when a critical piece of equipment is down for repairs. It is our goal to minimize service disruptions, to get you back up and operating in the shortest time possible.

We carefully analyze all service calls. This analysis helps us to improve our manufacturing processes, and reduces product service issues. Generally speaking, most equipment failures can be attributed to the following three causes:

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

Please refer to the Troubleshooting Chart on the next page for common problems and solutions. If the problem you're experiencing isn't listed, or if the standard solution fails to

resolve your problem, you will need a qualified servicer to diagnose and repair the problem.

If your equipment is still under warranty, or you are uncertain whether or not warranty is still in place, please call Winston Customer Service at 1-800-234-5286 (or 502-495-5400). Our friendly staff will help you verify coverage, and if under warranty, will arrange for a servicer to call on you.

If your equipment is no longer under warranty, you can call our Customer Service line at 1-800-234-5286, or visit our website at **www.winstonind.com**, and click the Service tab to locate an authorized servicer near you.

In order to expedite service, please have the complete model and serial number (found on the appliance's identification tag) on hand when you contact us.

**Service parts may be purchased directly from the factory online.**  
Visit **www.winstonind.com**

**Please have the following information on hand when contacting Winston Industries regarding product service.**

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



# CVap holding cabinet

## troubleshooting

TROUBLE	FAULT CODE
Digital display fails to light.....	A, B, C, D, E
Microprocessor display reading inconsistently.....	J, L
Microprocessor dial not responding correctly.....	J
Leaking water.....	F
Food drying out.....	E, G, I
Food excessively moist.....	H
Food not hot enough.....	L, I, K, H, J
Food too hot.....	L, G
Injury or accident.....	M

FAULT	CORRECTION
A. House circuit breaker tripped or fuse blown.....	Reset or replace
B. Power cord not plugged in.....	Plug in
C. Faulty power switch.....	Call Servicer
D. Faulty power switch.....	Call Servicer
E. Evaporator empty.....	See page 9
F. Drain cap or drain pipe o-ring missing or defective.....	Call Servicer
G. Food Texture setting too high.....	See page 8
H. Food Texture setting too low.....	See page 8
I. Leaking door gasket.....	Call servicer
J. Faulty microprocessor controller.....	Call servicer
K. Food or scale build-up.....	See page 14-15
L. Faulty temperature sensing probe.....	Call servicer
M. Injury or accident, call manufacturer.....	1-800-234-5286

# CVap holding cabinet

## troubleshooting

### **⚠ DANGER**

#### **Electrical Hazard**

Can cause serious injury or death.

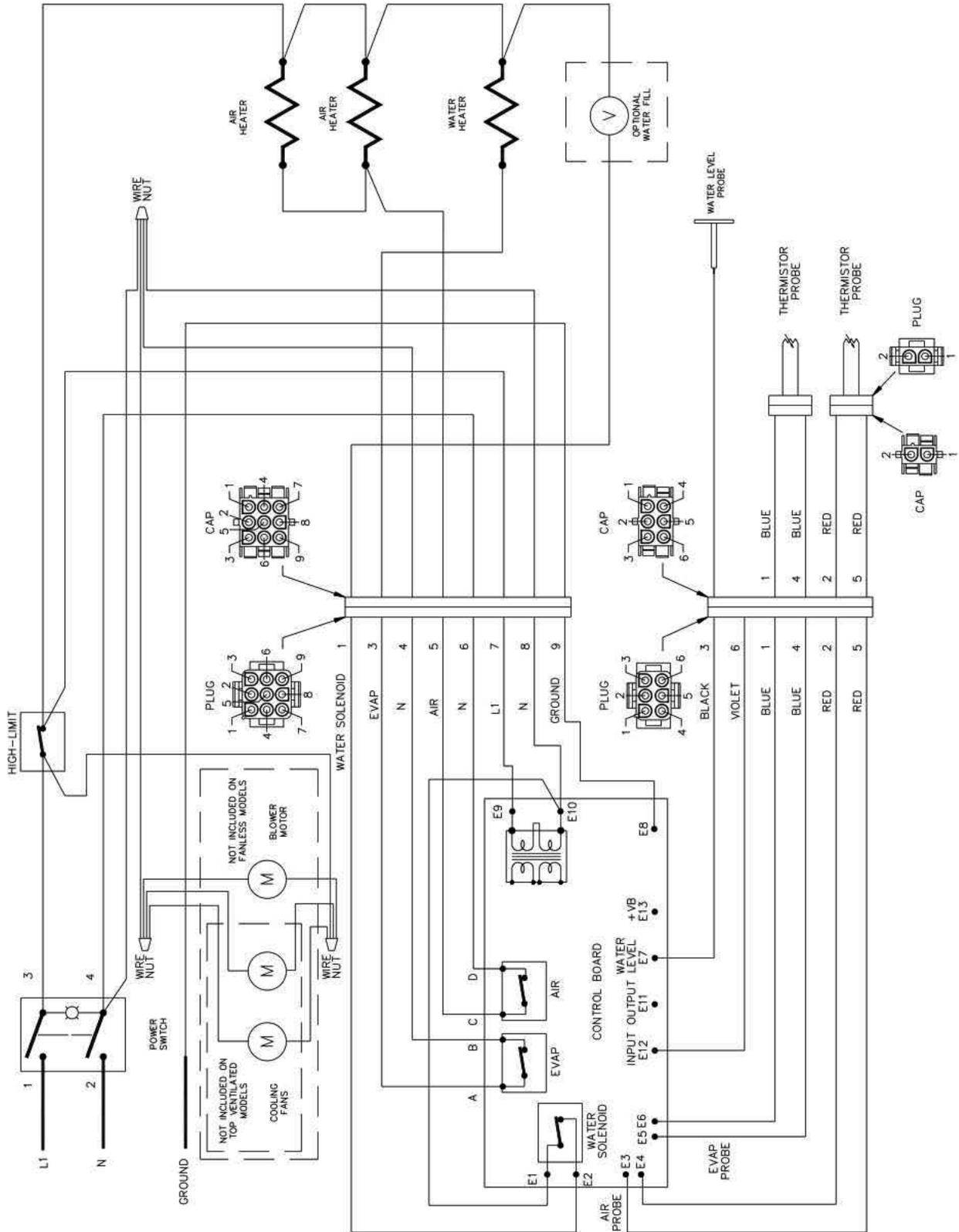
Do not attempt to install or service appliance unless you are a licensed electrician or trained servicer.

**This appliance utilizes high voltage, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards are capable of causing serious injury or death. To avoid the potential for an accident, please have appliance installed by a licensed electrician, and serviced only by trained servicers. Please make this page available to the servicer.**

<u>SERVICE PARTS</u>	<u>PART NO.</u>	<u>SERVICE PARTS</u>	<u>PART NO.</u>
Caster, 5" stem, threaded, locking	PS2142	Gasket, door HMD018	PS2594
Casters, 3" locking	PS2146	Heater, air, 120V	5617X40
Casters, 3" non-locking	PS2147	Heater, air, 240V	5617X46
Caster, 5" (4-pack)	PS2343	Heater protector	PS2494
5" locking and nonlocking		Heater, water, 120V	5617AA91
Casters, 5" locking	PS2142	Heater, water, 208-240V	5617AA93
Casters, 5" non-locking	PS2141	Hinge kit, door	PS2116
Control board, 120V	PS2660	Hinge, self closing	PS2709
Control board, 230V	03055X41	Power switch (120V-240V)	PS2304
Door Asm, HR	03112W140	Probe, air	PS2255
Top and bottom same size		Probe, water	PS2177
Drain cap asm	PS1654	Power cord	PS1595
Gasket, door, HAD022	PS2397	Water sensor	PS2593

# CVap holding cabinet

## circuit diagram - single dial



Models HMD018 & HAD022

# CVap holding cabinet



WINSTON INDUSTRIES  
THE TASTE OF INNOVATION

## 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 (1) 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 PURCHASER, AND IS NOT COVERED BY THIS WARRANTY. PRODUCTS MUST NOT BE INSTALLED IN LOCATIONS EXPOSING THEM TO EXCESSIVE HEAT SOURCES, AMBIENT TEMPERATURES ABOVE 100°F, OR CONTAMINATES DETRIMENTAL TO THE APPLIANCE COMPONENTS (SUCH AS CAUSTIC SOLUTIONS, HIGH MOISTURE, WATER OR GREASE LADEN VAPORS NEAR ELECTRONIC COMPONENTS, ETC.).

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.

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

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

Winston Products Company  
2345 Carton Drive  
Louisville, KY 40299



### 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.

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