

CVap® steamer



SAHH0P3

SAH/SHH Series Steamers

Use & Care Manual

SAH0P3	SHH0P3	SAH0P5
SAH0P6	SHH0P6	SAH0P10

Built with pride by



Includes all SAH and SHH Series Models

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www.winstonind.com • 800-234-5286

CVap® steamer

welcome

Thank you for your purchase of a Winston CVap® steamer. The benefits you will enjoy from this appliance include energy efficiency, durability, and simplicity of use and maintenance.

CVap steamers are built with durable stainless steel construction and full insulation, and they are designed for high volume usage. Steamers are backed by a one-year limited warranty.

If you have any questions, or if anything held in your CVap steamer 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.

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

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Need to contact us? Choose the most convenient method.

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As is the case with many appliances, your steamer should be used with caution. Please read the following 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 injuries.
2. If an electrical shock is felt when touching appliance, shut off power immediately (either pull 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 appliance.

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 drawers or reaching into the appliance, as heated vapor can quickly cause burns.

⚠ WARNING

Contamination Hazard

Can cause serious illness or damage appliance.

Clean appliance daily to avoid potential contamination hazard.

5. Clean appliance daily to prevent buildup of food residue or chlorides, which can also damage stainless steel and contaminate food. **Failure to follow proper cleaning procedures can void your warranty.**
6. **Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 13 through 14.**

⚠ 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 areas where air temperature exceeds 100°F (38°C). A heat shield may be required to prevent heat exposure and grease laden vapors from affecting the appliance if near 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.

receiving your appliance

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.

Door

Winston's steamer is only available hinged left. Handle is a latch and catch style door.

Water Supply

⚠ 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.

In order to operate properly, the evaporator in this oven must be filled with clean, potable water. Hardware is included 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.

Model	Height with 4" Legs (IN / MM)	Width (IN / MM)	Depth (IN / MM)	Weight (LBS / KG)
SAH0P3	21.5/546	23.0/584	31.0/787	125/56
SHH0P3	21.5/546	23.0/584	31.0/787	125/56
SAH0P5	27.2/691	23.0/584	31.0/787	150/68
SAH0P6	61.2/1554*	23.0/584	31.0/787	Call Factory
SHH0P6	61.2/1554*	23.0/584	31.0/787	Call Factory
SAH0P10	62.9/1598*	23.0/584	31.0/787	Call Factory

*Height on assembled leg & shelf kit.

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

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 Kgf/cm2 to 10.5 Kgf/cm2 (kilogram-force per sq. centimeter))**.

⚠ CAUTION

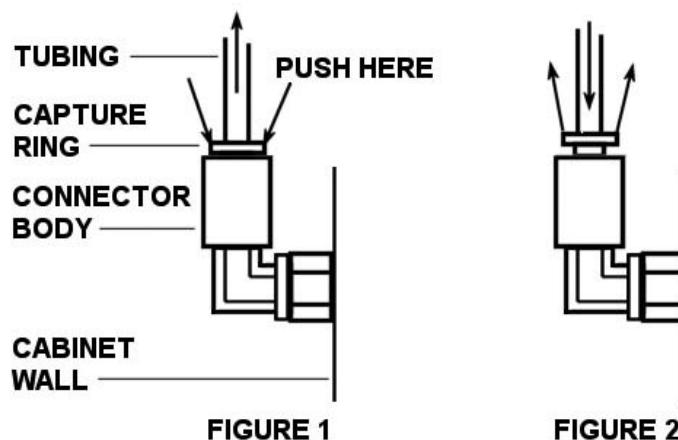
High Temperature Hazard

Can cause damage to appliance.

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

CAUTION: 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.

electrical

The appliance is shipped with an 84" (2134mm) power cord and plug. Refer to the table below to determine the correct electrical outlet. It may be necessary for a licensed

electrician to install the correct outlet or wiring. Winston does not recommend wiring the appliance direct.

Below is electrical information for various models of Winston's steamers.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp	Plug Type
SAH0P3	208	60	1	23.1	4800	30	6-30P
	208	60	3	20.0	4800	30	15-30P
	240	60	1	20.0	4800	30	6-30P
SHH0P3	208	60	3	23.8	5700	30	15-30P
SAH0P5	208	60	1	29.8	6200	40	6-50P
	208	60	3	17.2	6200	30	15-30P
	240	60	1	25.8	6200	40	6-50P
SAH0P6*	208	60	1	23.1	4800	30	6-30P
	208	60	3	20.0	4800	30	15-30P
	240	60	1	20.0	4800	30	6-30P
SHH0P6*	208	60	3	23.8	5700	30	15-30P
SAH0P10*	208	60	1	29.8	6200	40	6-50P
	208	60	3	17.2	6200	30	15-30P
	240	60	1	25.8	6200	40	6-50P

*Information shown is per appliance. Stacked units will need sufficient electrical service to operate two appliances at levels shown.

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 feet or legs. 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 property damage.

Avoid placing appliance near high heat or in grease laden atmosphere.

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

Vent hood - Mechanical ventilation is required for this appliance in some locations, depending upon application. Check local health and fire codes for requirements specific to your location.



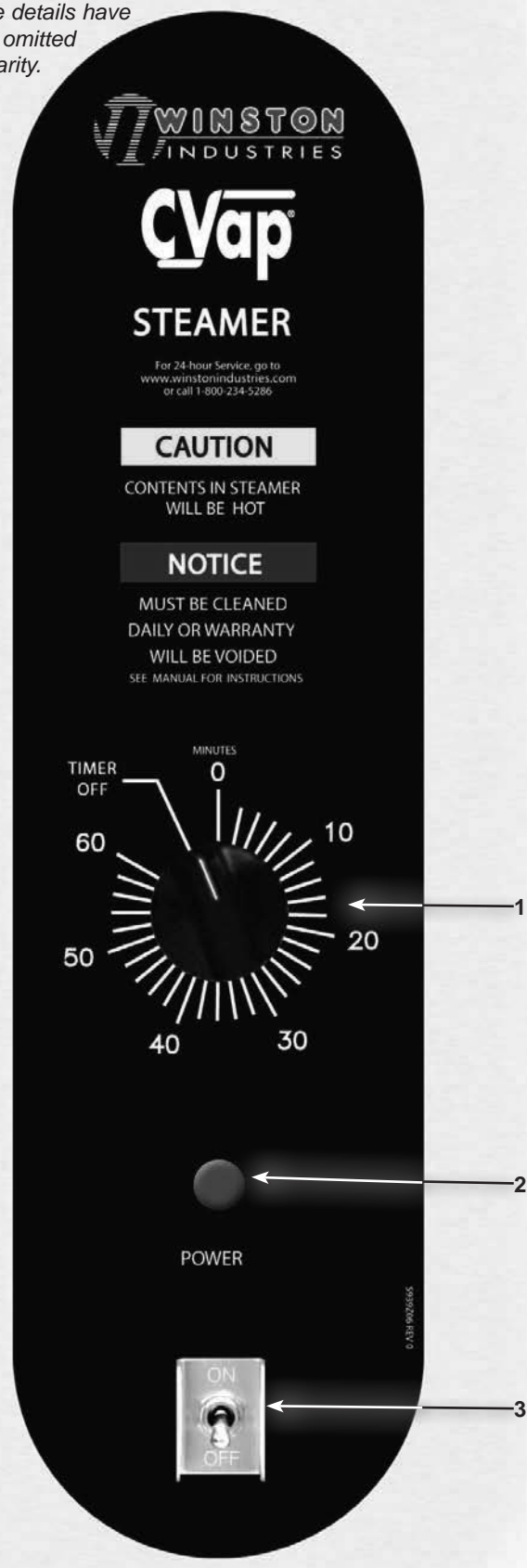
1. **Hinge** - supports door. Hinge is left-hand, and is not reversible.
 2. **Door Gasket** - seals food chamber against heat or vapor loss.
 3. **Shelf Rails** - hold various pan sizes.
 4. **Door Handle** - holds door closed.
 5. **Evaporator Cover** - protects evaporator. Cover sits on cover support rails, and contains an opening for manual water fill.
 6. **Drain Valve** - opens for draining evaporator into floor drain during cleaning.
 7. **Vent Pipe** - allows excess vapor to escape from steamer.
 8. **Quick Disconnect Valve** - (not visible in photo) for water supply connection.
 9. **Power Switch** - allows operator to turn electrical power on and off. When in ON position, steamer is in steam mode.
 10. **Float Switches** - (not visible in photo) trigger automatic water fill. These stainless steel ballast-style float switches are located under evaporator cover.
 11. **Fill line** - (not visible in photo) indicates level to fill water. It is necessary to do this at first use, whether or not you are operating with auto fill. Auto fill adds water in short bursts to avoid thermal shock and loss of heating efficiency. Filling evaporator manually with hot water before the first cook cycle speeds steamer warm up.
 12. **Evaporator** (not visible in photo) supplies steam to food chamber.
 13. **Floor Drain Connection** - for connecting PVC pipe (provided) to floor drain. Connection is located under steamer.
 14. **Bottom Cover** - provides service access.
- Name Plate** (not in photo) identifies model and serial numbers (important for servicing), electrical information.

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controls

1. **Timer Dial** contains timed settings from 0 to 60 in increments of two minutes for steaming mode. When TIMER moves to 0 minutes, buzzer sounds.
2. **Power Lamp** lights up to indicate that Power Switch is in the ON position.
3. **Power Switch** controls electrical power to heat system and activates heating elements.

Some details have been omitted for clarity.



daily operating procedures

⚠️ 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, please perform the daily cleaning procedure listed on pages 13 and 14.

⚠️ CAUTION

Damage Hazard

Can cause damage to appliance.

Do not operate appliance unless it is level.

Steamer must be level to operate properly. If necessary, adjust level by turning legs.

⚠️ WARNING

Contamination Hazard

Can cause serious illness or damage.

Clean appliance daily to prevent buildup of deposits or contamination.

To ensure proper operation and food safety, steamer must be cleaned daily. Follow cleaning instructions found on pages 13 and 14.

⚠️ 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 adequate water prior to turning. Water should be approximately 1" (2.5 cm) from overflow.

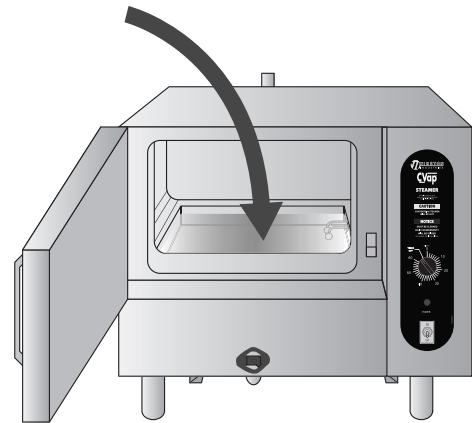


Figure 1

1. Prior to use, remove evaporator cover and fill evaporator with at least 2.5 gallons (9.5L) of potable water (max. capacity is 3 gallons (11.4L) (Figure 1).

Manually filling the steamer prior to the day's first use is strongly advised for quickest warm-up. **NOTE:** Initial heat up can be accelerated by using hot water for initial fill-up. Replace evaporator cover. During normal use automatic water fill will add water as needed throughout the day. This is done in short bursts to avoid temperature loss.

NOTE: For locations with hard water, add one tablespoon (15ml) of white vinegar or lemon juice to water to help minimize scale buildup. Please consider contacting your local water authority to obtain advice on possible water treatment to protect the 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 in the water to a level which could cause a damaging reaction with the stainless steel.

2. Turn on Power Switch. This activates the unit heaters and the auto-fill function.
3. Make sure Timer Dial is set to TIMER OFF position.

CVap® steamer

4. Steamer heat-up is complete when steam exhaust is visible coming from rear vent pipe. HINT: Heat-up can be accelerated by using hot water for initial fill-up. Load food into steamer and set Timer Dial to desired setting, or leave in TIMER OFF position.

WARNING

Burn Hazard

Can cause serious injury.

Use caution when opening door on hot appliance.

5. Stand back from door as it is being opened to avoid burns from steam, and to avoid accidents from temporary blinding due to steam or fogging of glasses. When buzzer sounds at the end of timer cycle, turn the Timer Dial to TIMER OFF position.
6. When the water level begins to run low, the automatic water fill will add water to the fill line in the evaporator.

Steam Time Guidelines*

Product	Cook Time Minutes Full Load	Cook Time Minutes Single Pan
Chubs - Frozen		
BBQ Beef (frozen 5-lb chub) 2-pan: (20-lbs.), 1-pan: 5-lbs.	60-70	25-30
Beef Chili (frozen 5-lb chub) 2-pan: 20-lbs., 1-pan: 5-lbs.	65-70	30-35
Beef Stew (frozen 5-lb chub) 2-pan: 20-lbs., 1-pan: 5-lbs.	60-70	25-30
Tomato Bisque (frozen 5-lb chub) 2-pan: 20-lbs., 1-pan: 5-lbs.	40-45	20-25
Miscellaneous		
Hot Dogs 6 to 1 – 2-pan: 110 dogs	7-9	
Smoked Sausage 2-pan: 48 sausages	15-20	
Bratwurst 3-pan: 90 brats, 1-pan: 30 brats	14-16	9-12
Potstickers (chicken & veg, frozen) 3-pan: 135 dumplings ea., 1-pan: 45	20-25	18-20
Starches		
New Potatoes (skin on, halved) 3-pan: 27-lbs., 1-pan: 10-lbs.	20-25	14-16
New Potatoes (skin on, whole) 3-pan: 24-lbs., 1-pan: 10-lbs.	25-28	18-20
Potatoes (70-ct, peeled, 1/2" diced) 3-pan: 30-lbs., 1-pan: 10-lbs.	16-18	10-12
Potatoes (70-ct, peeled, quartered) 3-pan: 30-lbs., 1-pan: 10-lbs.	20-25	15-20
Rice (Thai Jasmine) 3-pan: 1.5 gals. rice, 3 gal. water 1-pan: 1 gal. rice, 2 gals. water**	20-25	30*
Rice (converted) 3-pan: 1.5 gals. rice, 3 gals. water 1-pan: .50 gal. rice, 1 gal. water	35-40	30

*These guidelines assume the use of perforated pans when appropriate. Use of solid pans can increase steam time. Use of catch pan is advised when steaming crabs, clams, lobster, or other high-protein products.

Steam time may be affected by several factors. Cook times may need to be adjusted in order to achieve the taste, texture, and temperature preferences of the consumer. Steam times based on SHH model.

**4" (102mm) hotel pan

Steam Time Guidelines*

Product	Cook Time Minutes Full Load	Cook Time Minutes Single Pan
Vegetables		
Asparagus (fresh) 3-pan: (6-lbs.)	5 (al dente) 8 (soft)	2-3 5-6
Broccoli Florettes (fresh) 3-pan: 9-lbs., 1-pan: 3-lbs.	6-7 (al dente) 8-9 (soft)	4-5
Broccoli Florettes (frozen) 3-pan: 12-lbs.	12-14	6-8
Carrots, Baby (fresh) 3-pan: 15-lbs., 1-pan: 4-lbs.	13 (al dente) 20 (well done)	10 (al dente) 15 (well done)
Cauliflower (fresh) 3-pan: 12-lbs., 1-pan: 4-lbs.	10-12 (al dente) 12-14 (well done)	6-7 (al dente) 9-10 (well done)
Corn (cobettes) 3-pan: 72 cobs., 1-pan: 24 cobs.	18-20	12-15
Green Beans (whole, frozen) 3-pan: 12-lbs., 1-pan: 4-lbs.	15-17	7-9
Mixed Vegetables (frozen) 3-pan: 15-lbs., 1-pan: 5-lbs.	14-16	6-8
Peas (frozen) 3-pan: 5-lbs., 1-pan: 5-lbs.	15-17	7-9
Snow Peas (fresh) 3-pan: 10-lbs., 1-pan: 3.3-lbs.	5-7 (al dente) 9-10 (well done)	3-4
Spinach (fresh) 3-pan: 4.5-lbs., 1-pan: 1.5-lbs.	4-5	2-2.5
Zucchini (fresh) 3-pan: 12-lbs., 1-pan: 4-lbs.	7-9	3-4
Seafood		
Clams (fresh) 2-pan: 150 clams	6-8	
Shrimp (P&E, frozen) 2-pan: 8-lbs., 1-pan: not tested	6-8	
Snow Crab Clusters (frozen) Full load: 1-pan: 10.5-lbs., or 30 legs-each 3-pan: 30-lbs., 1-pan: 10-lbs.	15-20	

*These guidelines assume the use of perforated pans when appropriate. Use of solid pans may increase steam time. Use of catch pan is advised when steaming crabs, clams, lobster, or other high-protein products.

Steam time may be affected by several factors. Times may need to be adjusted in order to achieve the taste, texture, and temperature preferences of the consumer. Steam times based on SHH model.

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)

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 corrosion damage.

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

⚠ WARNING

Contamination Hazard

Can cause serious illness.
Clean 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 following page.

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. Check appliance to see if it is level. Adjust legs if necessary.
2. Open red drain valve. Allow water from evaporator to drain into floor drain.

⚠ CAUTION

Accident Hazard

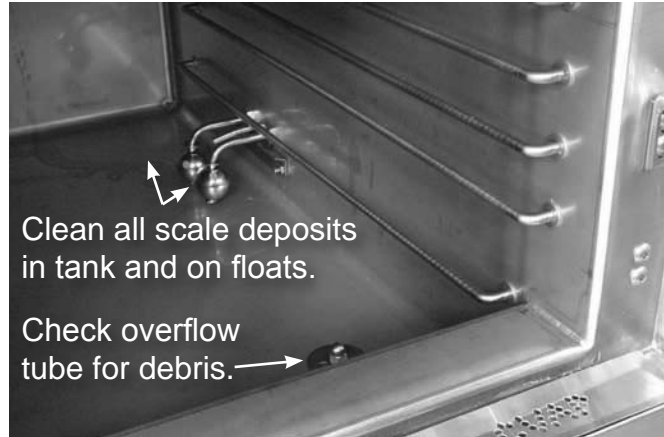
Can cause injury.

Avoid placing drainage tubes or hoses in foot traffic areas.

Do not position tubes or hoses running to floor drain in walkways or kitchen traffic areas. Tubes or hoses can create a tripping or slipping hazard.

2. Remove and clean evaporator cover.
3. Spray food chamber and evaporator with a food grade germicidal detergent.
4. Wipe inside surfaces to remove all moisture and food deposits.
5. Inspect floats, float stems, and evaporator tank for scale build-up (typically a whitish, chalky substance). The steel surfaces should be cleaned daily and kept clean. If scale is present, apply

descaling agent. Read and follow ALL warnings and directions on descaling agent package.



6. Clean gaskets by wiping down with a damp towel.
NOTE: Schedule to replace door gasket twice a year.
7. Check the drain trough's overflow tube for debris. Clean with pipe cleaner.
8. 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.

9. Close red drain valve.
10. Leave door open overnight to facilitate proper drying.
11. Using a phillips screwdriver, check screws on door handle. Tighten if necessary.
12. Reconnect appliance to electrical power and make ready for use.

troubleshooting

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.

For the latest parts availability, call our Customer Service line at 1-800-234-5286 or 502-495-5400. You may also order direct at http://www.winstonind.com/buy_parts

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 _____

troubleshooting

Read pages 13 and 14 thoroughly. If proper cleaning procedures are not followed, it could void your warranty.

TROUBLE	FAULT CODE
Power lamp outage	A B C D E
Timer dial not responding correctly	M
Leaking water - back	G H
Leaking water - front	I K
Food not properly cooked	F J
Cooking time too long	J
Offensive odors	L
Steam escaping from door	K N
Evaporator overflowing.....	G
Injury or accident.....	O

FAULT	CORRECTION
A. Building circuit breaker tripped or fuse blown.....	Reset or replace
B. Power cord not plugged in	Plug in
C. Faulty power cord	Call factory
D. Faulty power switch	Call factory
E. Faulty power lamp.....	Call factory
F. Evaporator empty or low	Add water, see pg.9
G. Automatic water-fill faulty	See pg 14, item #7, or call factory
H. Water source connected improperly	Call factory
I. Drain valve defective.....	Call factory
J. Incorrect cook time selected	See pg. 11-12
K. Leaking door gasket at sides or top.....	Call factory
L. Food or scale build-up	See pgs. 14
M. Screw loose on Timer knob	Tighten screw
N. Screws loosened from door latch and catch.....	Tighten screws
O. Injury or accident, call Manufacturer	Administer first aid. If necessary, call 911 for emergency assistance. Then contact Winston at 1-800-234-5286.

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 (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.

4272V089 rev7 5/1/07

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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F.O.B. Louisville, KY, USA

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Winston Products Company
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Includes all SAH and SHH Series Models

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