

# **CVap<sup>®</sup>** cook & hold cabinet



**CA8509**

## **CA85 Series Cook & Hold Cabinets Use & Care Manual Models CA8509, CA8522**

*Built with pride by*



DOC080408B R04  
cb 11-16-10

# CVap® cook & hold cabinet

## welcome

Thank you for your purchase of a Winston CVap® cook & hold cabinet. The benefits you will enjoy from this cabinet include precise doneness temperatures, greater yields, safer foods, reduced labor, and superior food quality.

This cabinet utilizes Controlled Vapor Technology (CVap). Using a combination of dry and moist heat, CVap cook & hold cabinets are ideal for steaming, baking, retherming, and high-yield cooking.

If you have any questions, or if anything cooked in your CVap cook & hold cabinet doesn't meet your satisfaction, please call our Customer Service Center at 1-800-234-5286, or email us at [CustomerService@WinstonInd.com](mailto:CustomerService@WinstonInd.com).

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# CVap<sup>®</sup> cook & hold cabinet

Please read this entire use & care manual before operating your CVap<sup>®</sup> cook & hold cabinet. The manual contains important safety information and operating instructions.

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

## **⚠ DANGER**

### **Electrical Hazard**

Can cause serious injury or death.  
Do not attempt to 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 (unplug 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 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 vapor can quickly cause burns.

## **⚠ 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 food residue or chlorides (salts) from accumulating, which can damage stainless steel and contaminate food. **Failing to follow proper cleaning procedures can void your warranty.**
6. **Prior to using appliance for the first time, perform the daily cleaning procedure found on pages 17 and 18.**

## **⚠ 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.

## **⚠ CAUTION**

### **High Temperature and Grease Hazard**

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

Don't place appliance in an area where air temperatures exceed 100°F (38°C). A heat shield may be required to prevent heat exposure and grease laden vapors from affecting the appliance. Excess heat and grease inside the appliance cavities can cause electrical components to fail.

# CVap<sup>®</sup> cook & hold 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.

### Physical

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

### Water Supply

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

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. Experience has shown that leaks will occur by failing to clean and rinse the evaporator daily. **Leaking evaporators are not covered under warranty.**

Model	Height with 5" Caster (IN/MM)	Width (IN/MM)	Depth (IN/MM)	Weight (LBS/KG)
CA8509	43.2/1097	27.6/701	34.5/876	235/107
CA8522	74.9/1902	27.6/701	34.5/876	410/187

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## 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/cm<sup>2</sup> to 10.5 Kgf/cm<sup>2</sup> (kilogram-force per sq. centimeter)).**

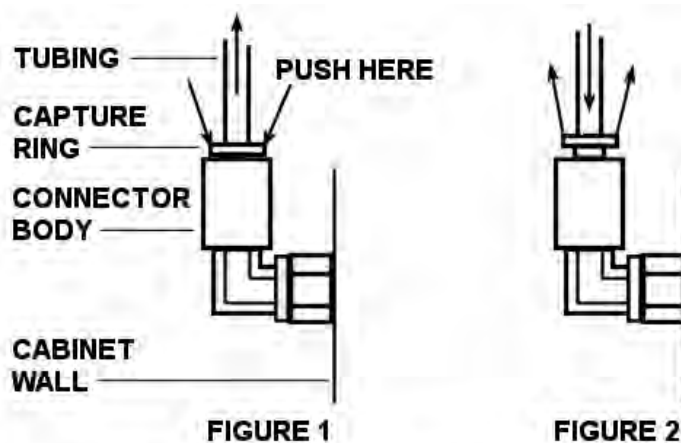
## ⚠ CAUTION

### 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.

**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.**

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## electrical

The appliance is shipped from the factory with a 84" (2134mm) (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 both models of Winston's CVap cook & hold cabinet.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Plug Type
CA8509	208	60	1	27.9	5805	30	US/CAN 6-30P
	240	60	1	24.2	5805	20	US/CAN 6-20P
	<b>International</b>						
	230	50	1	25.3	5805	N/A	N/A
CA8522	208	60	1	37.1	7716	50	US/CAN 6-50P
	208	60	3	23.7	7716	30	US/CAN 15-30P
	240	60	1	32.2	7716	50	US/CAN 6-50P

## ventilation requirements

**Ventilation clearances** - To operate properly, the cook & hold cabinet will need sufficient space for air circulation. Allow at least 2" (51mm) clearance on all sides of the cabinet, particularly around ventilation holes. Care should be taken to prevent placing the cabinet close to anything combustible. It must be installed with its supplied legs, feet, or casters. Counter top appliances specifically supplied without legs or casters may be set 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 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, cabinets, 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 specific requirements.

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## component identification



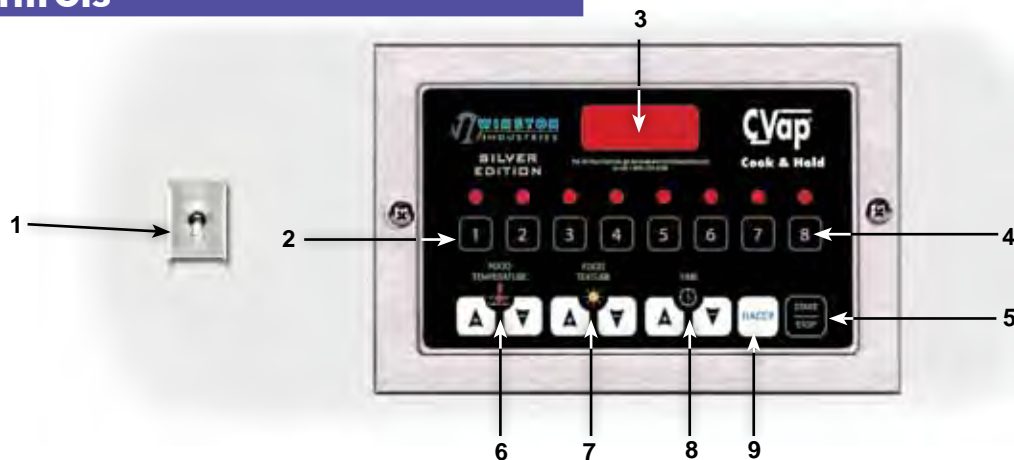
*Note: Appliance shown with optional rail supports. Standard unit comes with wire rack supports.*

*Model shown is CA8522. Highlighted features are common to both models.*

- 1. Power Switch** allows operator to turn electrical power on and off.
- 2. Microprocessor Controller** allows operator to select one of eight multi-interval programmable cycles
- 3. Food Chamber** cooking cavity where the dual heat system combines to create the perfect cooking environment.
- 4. Adjustable Rack Support** supports racks onto which food is placed.
- 5. Evaporator and Heater** (not visible) supply vapor atmosphere to the food chamber by heating water within the evaporator.
- 6. Drain Trough** carries water that has condensed onto door back to evaporator.
- 7. Drain Valve** enables operator to drain evaporator, to perform daily cleaning.
- 8. Bottom Cover** (not visible) provides service access.
- 9. Top Cover** provides service access.
- 10. Control Escutcheon** is removable for servicing or replacing microprocessor.
- 11. Side Panels** support insulation and form outside of cabinet.
- 12. Rack Support Bracket** receives rack support.
- 13. Air Heaters** (not visible) supply air heat for food texture control.
- 14. Door & Latch** can be reversed on site.
- 15. Door Gasket** seals food chamber against heat or vapor loss.
- 16. Name Plate** identifies model and serial number- important for servicing and parts orders. Plate also displays electrical data.

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## controls



- 1. Power Switch** controls electrical power to the cabinet.
- 2. Mode Buttons** (cook/retherm/hold channels) provide operators with the ability to select desired mode of operation. Long press of these buttons allows operator to cancel out of a cook, retherm, or hold cycle. Buttons are numbered 1 through 8.
- 3. Digital LED Readout** displays chosen setpoints for food temperature, food texture, and cook time as the cabinet is programmed. After pressing Start/Stop button, the display indicates the remaining time in each portion of the cooking process.
- 4. LED Program Lamps** indicate which mode is selected when illuminated above that button.
- 5. Start/Stop Button** is used to start or stop the selected mode of operation. A long press from **IDLE** allows the operator to enter programming mode.
- 6. Temperature Up (▲) and Down (▼) Buttons.** Short press either button to adjust temperature.
- 7. Food Texture Up (▲) and Down (▼) Buttons.** Short press either button to adjust the level of moistness or crispness in food.
- 8. Time Up (▲) and Down (▼) Buttons.** Short press either button to adjust cook time.
- 9. HACCP Button** enables user to check current HACCP-relevant conditions inside the cabinet. provides operator the ability to check current food temperature (E=evaporator), food texture (A=air), dry air (D=differential), relative humidity (H), or probe (P) at any time during the cycle (see [page 13](#)). This button provides HACCP data recall for Gold and Platinum edition controls.



### What's the difference between a long press and a short press?

**Short Press** - Press button, hold for less than 1 second.

**Long Press** - Press button, hold for more than 1.5 seconds.

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## daily operating procedure

### **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 [pages 17 and 18](#).

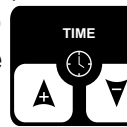
1. Prepare unit for cooking/retherming/holding. Adjust rack supports in retherming cavity if required.
2. **Fill evaporator with 3.5 gallons (13.3 liters) of water prior to operation.** We recommend filling manually at first, rather than waiting for the auto fill to fill it. **Tip:** Speed up initial cabinet preheat by using hot water (do not use water that's hotter than the desired food temperature. Locations with hard water should add one tablespoon white vinegar or lemon juice to water in evaporator to help prevent scale buildup. You may want to seek 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. The evaporation process can concentrate the chemicals to a level which causes a high interaction with stainless steel. When water is of unknown quality, automatic fill units should be connected to the water source through a deionizer/demineralizer. Experience has shown that leaks will occur by failing to clean and rinse the evaporator daily. **Leaking evaporators are not covered under warranty.**

## 3. Operating and Programming Functions Using Preprogrammed Settings


### Preheat

- A. Turn Power Switch on. **IDLE** will display on the LED readout until operator selects mode. **Note: Unit will not preheat until program or button is selected.**
- B. Select the desired preprogrammed mode (short press); Buttons 1-8 (refer to guidelines on [pages 14 through 16](#) for suggested cook/retherm cycles). A red light will appear above the selected button. Food temperature and food texture settings have been preprogrammed for each button 1-8 in the default mode. The operator must program a time value to initiate the timer function.  
- C. Once a button is selected, the cabinet will enter a Preheat mode and display **PRHT** on the LED display.
- D. When the cabinet reaches the selected channel's food temperature and food texture levels, the word **LOAD** will display on the LED, and a five-second alarm will sound.


### Load Cabinet/Cook/Retherm Cycle

- A. Load cabinet with desired product.
- B. Check time value to ensure is correct (see check values description). Press the time ▲ and ▼ buttons to program a cook/retherm time (refer to suggested guidelines on [pages 14-16](#)). 

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- C. Long press Start/Stop button to start the timer. The programmed cook/retherm time will display with a flashing colon. Cook/retherm time cycle will then count down. 
- D. When timer reads 00:00, a five-second alarm will sound and the cabinet will automatically enter the hold mode (hold food temperature and food texture settings are preprogrammed at the factory for buttons 1-8 in the default mode, time is indefinite). **Hold** will be displayed until operator cancels program. Refer to guidelines on pages 14 through 16 in the right hand column.


## Hold Cycle/Unload Cabinet

- A. When the cook/retherm mode is complete an audio alarm will sound, the LED will display **HOLD**, and **time value will be counting up**. Food will continue to hold at preprogrammed settings until Start/Stop button is selected. Hold is an infinite time value. 
- B. Either remove food product after cook/retherm cycle is complete and alarm sounds, or allow food to hold for food production flow and flexibility. We recommend that you open the door for one to five minutes after cook/retherm cycle when selecting buttons 1 through 7. This will help prevent overcooking.
- C. Button 8 in the default mode has been preprogrammed as a dedicated Hold Mode. To use the cabinet as a holding cabinet, choose button 8. Program time value for total time needed. Note: Default setting is ten hours. To cancel hold


mode, depress button 8 (Start/Stop button is non-functional in this mode).

## Canceling a Cycle

To cancel a cook/retherm cycle in at any point in the cycle:

- A. Long press the selected button. The red light will go off and unit will revert to **IDLE** on the LED display.
- or
- B. Long press the Start/Stop button. Unit will revert to **IDLE** on the LED display. 

## ELEC Message on LED

If the LED is displaying **ELEC**, this indicates there has been an interruption in power to the appliance. This can occur if there is an interruption to the electrical power being supplied to the appliance (a blackout), or if the appliance's power switch is turned off in the middle of a cycle. To remove **ELEC** message, **long press** the Start/Stop button until the LED display reads **IDLE**. Proceed with normal application. 

## **WARNING**

### Temperature Hazard

Can cause serious illness.

Verify that food temperature has not fallen into the danger zone.

If power is interrupted for an extended period, food temperature can drop out of the safe zone. Ensure that appropriate HACCP standards have been maintained prior to serving.

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## 4. Programming Instructions

Winston's control enables the operator to manually program a cook or retherm cycle and hold cycle for each of the channel buttons (1–8). See description below for description of programming modes.

- E1 = Food Temperature button/  
Temperature of moist heat cook/  
retherm cycle.
- Ehold = Food Temperature button/  
Temperature of moist heat hold  
cycle.
- A1 = Food Texture button/Total oven  
temperature of cook/retherm  
cycle.
- Ahold = Food texture button/Total oven  
temperature of hold cycle.
- T1 = Cook/retherm time
- Cnst = Infinite hold time

Channel	Channel	Channel	Channel	Channel	Channel	Channel	Channel
Button 1	Button 2	Button 3	Button 4	Button 5	Button 6	Button 7	Button 8
E1	E1	E1	E1	E1	E1	E1	E1
E Hold	E Hold	E Hold	E Hold	E Hold	E Hold	E Hold	E Hold
A1	A1	A1	A1	A1	A1	A1	A1
A Hold	A Hold	A Hold	A Hold	A Hold	A Hold	A Hold	A Hold
T1	T1	T1	T1	T1	T1	T1	T1
CnST	CnST	CnST	CnST	CnST	CnST	CnST	CnST

A. Long Press the Start/Stop button. LED will display **PROG** (Program)



B. Short press desired channel button (1-8) to program. LED will light above chosen channel button.

C. To program intervals **E1**, **E HOLD**: Depress the Food Temperature ▲ and ▼ buttons. **E1** will display, followed by the temperature values. Using the arrows, select desired temperature. Depress the channel button to move to Ehold interval. Depress the ▲ and ▼ buttons. **Ehold**



will display, followed by the temperature values. Using the ▲ and ▼ buttons, select desired temperature.

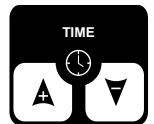
D. To program intervals **A1**, **A Hold**: Depress the Food Texture ▲ and ▼ buttons. **A1** will display, followed by the temperature values. Using the ▲ and ▼ buttons, select desired temperature. Depress the channel button to move to A Hold interval. Depress the Food



Temperature ▲ and ▼ buttons. **A HOLD** will display, followed by the temperature values. Using the ▲ and ▼ buttons select desired temperature.



E. To program interval **T1**, depress the Time ▲ and ▼ buttons. **T1** will display, followed by the time values. Using the ▲ and ▼ buttons, select desired times. T1 is only programmed using E1 and A1.

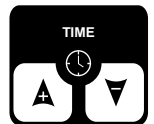


## 5. Constant Cook Programming Instructions

A. To program the oven to continuously cook (CnST), depress the Time ▲ or ▼ buttons until display reads **CnST**.

NOTE: When programmed, CnST will allow constant cooking or retherming and NO HOLD cycle.

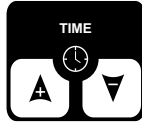
NOTE: This also activates the egg timer (see page 12, item 6 for complete explanation of egg timer). To cancel cycle, depress channel button. Start/Stop button is non-functional in this mode.



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## 6. Egg Timer Operation (only available when no hold values are selected, E Hold, A Hold)

- A. Count-down timer is independent of heat control. To set egg timer, press the Time ▲ and ▼ buttons.



- B. When timer reaches 00:00 value, alarm will sound. The alarm may be disarmed by a short press of the Time ▼ button. The appliance will not enter an automatic hold.



- C. Egg timer will read **CnST** + value.

To cancel cycle, depress channel button. Start/Stop button is non-functional in this mode.

## 7. Set Delay Timer

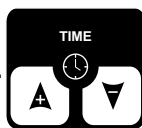
The delay timer enables the operator to specify a time of day when the oven will enter preheat mode.

- A. To enter DELAY programming, while in **IDLE**, long press the Time ▲ button.



- B. The LED display will read **dLay**.
- C. Select the channel button to cook, retherm, or hold. LED light will illuminate over the button number.

- D. Using the Time ▲ and ▼ buttons, program time of day.



- E. Short press Start/Stop button.



- F. Display will read **dLay** + Start Time.

- G. At the specified time, delay mode will automatically engage heaters and enter a preheat mode for selected channel.

- H. Delay timer may be canceled with a long press of Start/Stop button, returning the cabinet to **IDLE** mode.



## 8. To Check Cycle Settings

- A. To view current temperature, short press HACCP button. The LED will read the evaporator (**E**) temperature, differential (**D**) temperature, air (**A**) temperature, in order, displaying each reading consecutively for five seconds.



- B. To view programming settings, depress channel button (1–8) and long press Food Temperature ▼ button. The LED display will read the following values: **E1**, **E hold**, **A1**, **A Hold** consecutively.

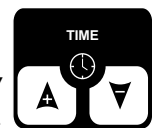


## Quick Operating Procedures Using Factory Preprogrammed Settings

Here are some tips for operating your CVap<sup>®</sup> cook & hold cabinet.

**To select mode** – Press desired channel button (1–8). Red LED lamp will light above selected channel.

**To start Retherm mode** – When display shows **LoAd**, add food, program time (using Time ▲ and ▼ buttons), and then press long press Start/Stop button.



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**To check temperature** – Water (evaporator) temperature may be checked at any time during a cycle by pressing the HACCP button. Current water temperature will be displayed. Press the HACCP button again to display differential temperature between water and air. Press the HACCP button a third time for total water and air temperature. Press HACCP button a fourth time for HACCP food probe (if applicable). Press HACCP button a fifth time for relative humidity.



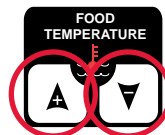
**To cancel cycle** – Any cycle may be cancelled by long pressing selected channel button (indicated by an illuminated LED light), or by long pressing the Start/Stop button of selected mode after cycle has been started. An exception to this is the Constant Cook cycle. To cancel out of Constant Cook, long press the selected channel button. **IdLE** will be displayed and cabinet will not heat until a mode has been selected.



**To change from Fahrenheit to Centigrade** - Press and hold the Food Temperature ▼ button and Food Texture ▲ button at the same time, and then toggle the Food Texture ▲ button to **CENT** or **FAHR**.



**To disarm low water alarm** – hold down both Food Temperature ▲ and ▼ buttons and toggle.



**To set RTC-Clock setting** – From the Idle mode, long press the Time ▲ and ▼ buttons. Toggle the Time ▲ and ▼ buttons until time displays on the control LED. Press the Time ▲ and ▼ buttons to set the time to operator's local time (the default is Eastern Time Zone). After time has been set, wait 5 seconds for the control display to revert back to display **IdLE**. Note: Time is displayed in military time.



## ELEC Message on LED

If the LED is displaying **ELEC**, this indicates there has been an interruption in power to the appliance. This can occur if there is an interruption to the electrical power being supplied to the appliance (a blackout), or if the appliance's power switch is turned off in the middle of a cycle. To remove **ELEC** message, **long press** the Start/Stop button until the LED display reads **IdLE**. Proceed with normal application.



## !WARNING

### Temperature Hazard

Can cause serious illness.

Verify that food temperature has not fallen into the danger zone.

If power is interrupted for an extended period, food temperature can drop out of the safe zone. Ensure that appropriate HACCP standards have been maintained prior to serving.

## Cook/Retherm Guidelines

### Cook & Hold

**E** Moist Heat/Food Temperature

**D** Dry Heat

**A** Total Cabinet Temperature/Food Texture

**Cook/Retherm  
(minutes)**

**Thawed**

**Frozen**

**Hold**

**Menu**

**1**

### Slow Moist Cook/Retherm

**E** 200 **D** 30 **A** 230

Wrapped sandwiches, i.e., frozen/thawed hot dogs, hamburgers, chicken. BBQ items, i.e., pulled beef pork ribs, ground meat. Vegetables, i.e., frozen, canned, fresh vacuum - packed bags/chubs. Pizza (moist, soft crust no color, combination dishes i.e. lasagna/casseroles/eggs).

**25-35**

**30-70**

Auto Soft Moist Hold  
Food Temp 150°  
Food Texture 160°

**2**

### Moist Bake

**E** 170 **D** 120 **A** 290

Pizza (moist with some browning), breakfast items i.e., pancake on stick, french toast, waffles, smiles, grilled cheese, hot pockets, pizza sticks, burritos, egg rolls, hash browns, fish patty, chicken patty, grilled proteins, biscuits, desserts, i.e., pies/rolls/bar cookies.

**14-25**

**18-30**

Auto Moist  
Bake Hold  
Food Temp 150°  
Food Texture 175°

**3**

### Moist Cook/Retherm

**E** 200 **D** 100 **A** 300

Fast bake pizza (moist with some browning), chicken patty, fish patty (whole meat product), wrapped sandwiches, i.e., frozen/thawed hot dogs, hamburgers, chicken BBQ items, i.e., pulled pork ribs, large proteins and combination foods, i.e., casseroles, vegetables (fresh, frozen, canned), desserts, such as, individual cookies, rolls, pies, cakes

**12-30**

**30-70**

Auto Moist Hold  
Food Temp 150°  
Food Texture 160°

**4**

### Crisp Bake

**E** 150 **D** 200 **A** 350

Crisp chicken patty, fish patty, steak, popcorn/breaded foods, french fries, potato products, items typically cooked in fryer (note: items must be bakable)

**12-30**

**12-60**

Auto Crisp Hold  
Food Temp 140°  
Food Texture 190°

**12-30**

**12-60**

Auto Crisp Hold  
Food Temp 130°  
Food Texture 190°

**5**

### Extra Crisp Bake

**E** 130 **D** 220 **A** 350

Bake-only fries, tater tots or extra crispy items.

**15-40**

**30-90**

No Hold.  
Remove product  
when Cook/Retherm  
cycle is completed

**6**

### Rapid Cook/Retherm

**E** 200 **D** 150 **A** 350

Baked potatoes, casseroles.

**20-60**

**60-300**

Auto Bake Hold  
Food Temp 150°  
Food Texture 180°

**7**

### Bake

**E** 170 **D** 180 **A** 350

Sheet cakes/pastries, general bake cycle.

**Constant**

General Hold  
Food Temp 150°  
Food Texture 180°

**8**

### General Holding Cycle

**E** 150 **D** 30 **A** 180

Holding of foods with moist/firm texture.



## Cook/Retherm Guidelines

### Cook & Hold

**E** Moist Heat/Food Temperature

**D** Dry Heat

**A** Total Cabinet Temperature/Food Texture

**Cook/Retherm  
(minutes)**

Thawed

Frozen

**Hold**

**Menu**

	Menu	Thawed	Frozen	Hold
<b>1</b>	<b>Slow Moist Cook/Retherm</b> E 200 D 30 A 230			Auto Soft Moist Hold Food Temp 150° Food Texture 160°
<b>2</b>	<b>Moist Bake</b> E 170 D 120 A 290			Auto Moist Bake Hold Food Temp 150° Food Texture 175°
<b>3</b>	<b>Moist Cook/Retherm</b> E 200 D 100 A 300			Auto Moist Hold Food Temp 150° Food Texture 160°
<b>4</b>	<b>Crisp Bake</b> E 150 D 200 A 350			Auto Crisp Hold Food Temp 140° Food Texture 190°
<b>5</b>	<b>Extra Crisp Bake</b> E 130 D 220 A 350			Auto Crisp Hold Food Temp 130° Food Texture 190°
<b>6</b>	<b>Rapid Cook/Retherm</b> E 200 D 150 A 350			No Hold. Remove product when Cook/Retherm cycle is completed
<b>7</b>	<b>Bake</b> E 170 D 180 A 350			Auto Bake Hold Food Temp 150° Food Texture 180°
<b>8</b>	<b>General Holding Cycle</b> E 150 D 30 A 180			General Hold Food Temp 150° Food Texture 180°

Refer to Use & Care Manual for complete information.



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## Roasting Guidelines

### Cook & Hold

Menu	Cook/Retherm		Roasting Time	Hold	
	Food Temp	Food Texture		Food Temp	Food Texture
Top & Bottom Rounds Rare	130-135°F 54-57°C	160-175°F 71-79°C	5-7 hrs. 30 minutes per lb. 66 minutes per kg.	130°F 54°C	135°F 57°C
Medium	140-145°F 60-63°C	170-175°F 77-79°C		140°F 60°C	145°F 63°C
Well-done	145-150°F 63-66°C (30° differential)	175-180°F 79-82°C		140°F 60°C	145°F 63°C
Corned Beef (requires minimum 2-hour hold)	200°F 93°C	250°F 121°C	20 minutes per lb. 44 minutes per kg.	165°F 74°C	180°F 82°C
Beef Brisket (requires minimum 2-hour hold)	190°F 88°C	220°F 104°C	20 minutes per lb. 44 minutes per kg.	165°F 74°C	180°F 82°C
Chicken Breast* 4-6 oz. (113-170g)	140-165°F 60-74°C	185-200°F 85-93°C	30-60 minutes	140°F 60°C	165°F 74°C
Whole	140-165°F 60-74°C	300-350°F 149-177°C	45-60 minutes	140°F 60°C	165°F 74°C
Turkey (25-lb (11.3-kg)), whole or breast (recommend overnight for whole)	140-165°F 60-74°C	300-350°F 149-177°C	5 hours or 12 minutes per lb. 27 minutes per kg.	140°F 60°C	165°F 74°C
Ham (football)	190°F 88°C	230-300°F 110-149°C	15 minutes per lb. 33 minutes per kg.	150°F 66°C	160°F 71°C
Pork Ribs (requires minimum 1-hour hold)	200°F 93°C	230°F 110°C	2 - 2.5 hours	140°F 60°C	165°F 74°C
Hamburger Raw	140-165°F 60-74°C	225-350°F 107-177°C	20 - 60 minutes	140°F 60°C	165°F 74°C
Fish/Seafood Filet	140-160°F 60-71°C	200-300°F 93-149°C	30 - 60 minutes	140°F 60°C	165°F 74°C

- Time and temperature settings are recommended guidelines only. Due to variations in the products' quality, weight, and desired degree of doneness, the cooking times may need to be adjusted accordingly.

## daily cleaning

### Required Cleaning Accessories & Supplies

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

## DANGER

### Electric Hazard

Can cause serious injury or death.

If an electrical shock is felt during operation or cleaning, unplug appliance and have it serviced by a licensed electrician or trained servicer before placing back into service.

## WARNING

### Contamination Hazard

Can cause serious illness or damage to appliance.

Clean appliance daily to avoid potential contamination hazard.

**Ensure safe operation by cleaning cabinet 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 next page.

# Cvap<sup>®</sup> cook & hold cabinet

## daily cleaning procedure

### ⚠ CAUTION

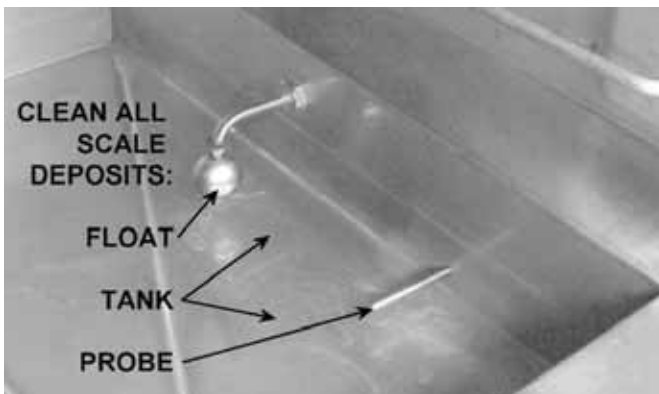
#### Burn Hazard

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 valve, open valve, and allow evaporator to drain.
2. Remove and clean rack supports using a food grade germicidal agent. Clean probe (if included) with mild soap and water.
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 tank surface, float, 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 stainless steel. If cleaning is needed, scrub with a Teflon<sup>®</sup> or nylon bristle brush to remove heavy food particles. Further cleaning may be done with a plastic scouring pad and alkaline based cleansers. **DO NOT** use wire brushes, scrapers, steel wool pads or chloride based cleansers. Follow cleanser manufacturer's instructions for use on stainless steel. Rinse well several times 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. Rinse, dry, and replace rack supports.
9. Verify that valve is closed, and refill evaporator.
10. Reconnect appliance to electrical power and make ready for use.

# CVap<sup>®</sup> cook & hold cabinet

## 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, or you are uncertain whether the warranty is still in place, please call Customer Service 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<sup>®</sup> cook & hold cabinet

## troubleshooting

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

FAULT	CORRECTION
A. Circuit breaker tripped.....	Adjust
Fuse blown.....	Replace
Power cord not plugged in.....	Adjust
Faulty cordset .....	Call servicer
Faulty power switch .....	Call servicer
B. Evaporator (water) tank empty .....	Adjust, see pg. 9
C. Food Temperature setting too high.....	Adjust, see pgs. 9-11
D. Food Temperature setting too low .....	Adjust, see pgs. 9-11
E. Food Texture setting too high .....	Adjust, see pgs. 9-11
F. Food Texture setting too low.....	Adjust, see pgs. 9-11
G. Door gasket defective .....	Replace
H. Drain valve defective or missing.....	Replace
I. Injury or accident - call manufacturer .....	Administer first aid. If necessary, call 911 for emergency assistance. Then contact Winston at 1-800-234-5286

# CVap<sup>®</sup> cook & hold cabinet

## troubleshooting

### **DANGER**

#### Electrical Hazard

Can cause serious injury or death.

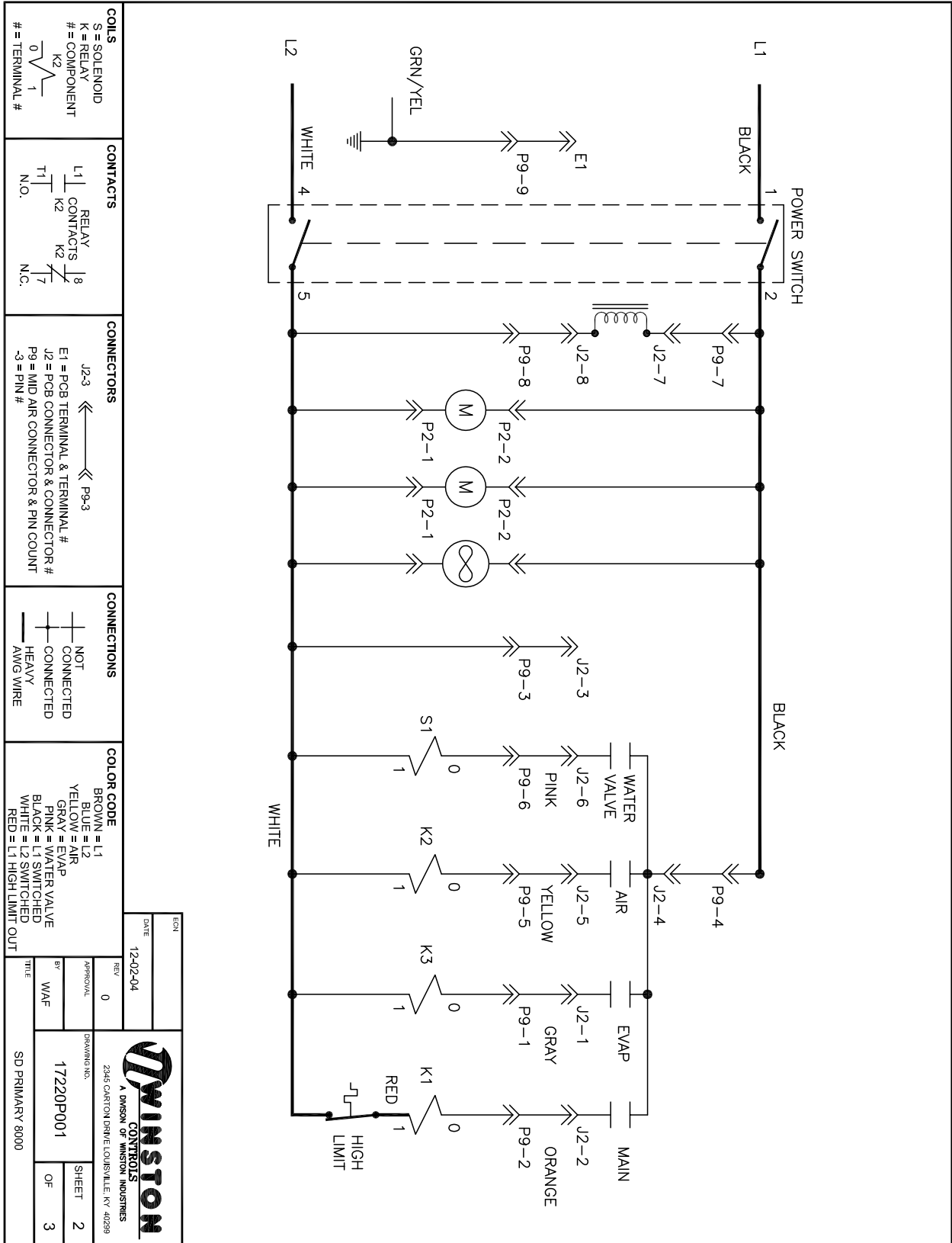
Do not attempt to install or service appliance unless you are a licensed electrician or trained servicer.

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

<u>SERVICE PARTS</u>	<u>PART NUMBER</u>	<u>SERVICE PARTS</u>	<u>PART NUMBER</u>
Ball Valve 1/4", for transport cabinets	PS2896	Heater Water 240V (1852 watts, 31.1 ohms)	PS2795
Bracket Mount Threaded Caster	PS2934-4	Heater Air 208V (29) (2800 watts, 15.5 ohms)	PS2732
Part That Holds Stem Caster New Style after 20060123-029		Mobile Water Removal	PS2696
Bracket Mount Threaded Caster	PS2421-4	Motor, Blower	PS2119
Part That Holds Stem Caster Old Style before 20060123-029		Motor, Blower	PS2100
Caster, 5" Locking	PS2142	(Before November 2004)	
Casters, 5" Non-Locking	PS2141	Motor Cooling	PS2098
Caster, 5" Lock & NLock Stem (29)	PS2343-4	Power Cord	PS2346
Caster, 3" locking	PS2146	Power Switch	PS2304
Caster, Swivel, non-lock, 3 T-Stem	PS2147	Probe, Air	PS2178
Casters 3" Non-Locking	PS2540-4	Probe, Water	PS2177
Casters 3" Plate Locking	PS2310	T-Stat Hi Limit	PS2750
Casters 3" Plate Non-Locking	PS2311	Rails, Wire	PS2359
Control Board 208/240V	PS2613	Rails, Wire, (26 pack)	PS2359-26
Control Board 208/240V, Stargazer	PS2964	Relay 208/240 Three pole	PS1007
Door handle, magnetic	PS1774	Main & Air Relay	
Door Hinge	PS2116	Relay 208/240 Two pole	PS2460
Door Relay Switch 3.62 Ohms	PS2991	Water heater Relay	
Door Switch Stop Asm	PS2372	ScaleKleen (24 pack)	PS2192-24
Fan Blade	PS2371	ScaleKleen (12 pack)	PS2192-12
Floats	PS2669	Top Cover Extension 11" (22)	PS2351
Floats SS	PS2669SS	Top Cover Extension 8.5" (22)	PS2553
External Water Filter	PS2429	T-Stat HI Limit	PS2750
Gasket, door (Top) (22)	PS2798	Water Solenoid (208V)	PS2754
Gasket, door, bottom (22)	PS2799	Wheel Stems (29)	PS2540-4
Gasket (29-BD)	PS2796	Water Solenoid/Valve (Brass) 208/240V	PS2754
Gasket, door, bottom	PS2150	Wire Oven Rack, Chrome Plated	PS2206-14
Gasket, door, top	PS2151	Wire Oven Rack, Chrome Plated	PS2206-4
Handle-Magnetic	PS1774	Wire Oven Rack, Chrome Plated	PS2206-6
Heater Air 208V, 3 Phase (3004 watts, 14.4 Ohms)	PS2766	Wire Rail, Chrome Plated	PS2980-1
Heater, Air 240V (1852 watts, 31.1 ohms)	PS2714	Wire Rail, Chrome Plated 26-pack	PS2980-28
Heater, Water 208V (1803 watts, 24 ohms)	PS2174		

# Cvap cook & hold cabinet

## circuit diagram





# Cvap<sup>®</sup> cook & hold cabinet

## 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.

4272X833 rev10 2/9/05

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