



CVAP® HOLDING CABINETS



HOV5 SERIES HOV5-04HP | HOV5-04UV | HOV5-05SP | HOV5-05UV | HOV5-14SP | HOV5-14UV

CVap Holding Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, and Convection Holding.

SHORT FORM SPECS

Shall be Winston CVap Holding Cabinet, model _____. Unit to utilize a C-Touch control with processor to control calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring and convection fan.

CONFIGURATIONS

Countertop: Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

Half-Sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half-sized units are also stackable for increased versatility. Some versions available for under counter use with 1" wheels.

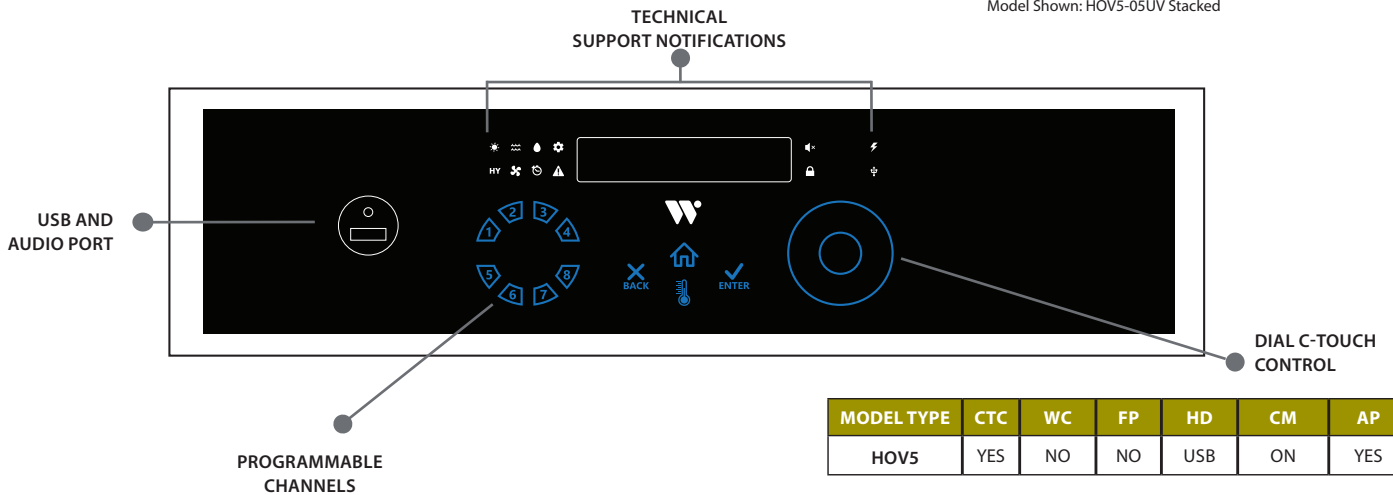
Full-Sized: Provides maximum capacity for high volume operators.

CVAP ADVANTAGE

The original humidified holding cabinet is still the best. CVap technology uses dry and vapor heat, in tandem, to control food temperature, and maintain it as moist or crisp as you want. Learn more at winstonfoodservice.com.



Model Shown: HOV5-05UV Stacked



CTC - C-Touch Control HD - HACCP Temp Download
 WC - Wireless Connectivity CM - Convection Mode
 FP - Food Probe Ready AP - Audio

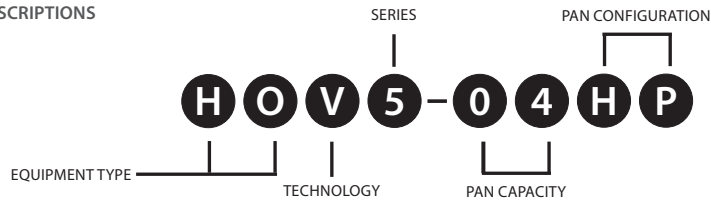


Cabinet Specifications







HOV5-04HP | HOV5-04UV | HOV5-05SP | HOV5-05UV | HOV5-14SP | HOV5-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES
 HO = HOLDING
 CH = COOK/HOLD
 RT = RETHERM
 UB = UNIVERSAL BIN



PAN CONFIGURATIONS
 HP = HALF PAN
 SP = SHEET PAN
 UV = UNIVERSAL

MODEL #	CAPACITY*			EXTERIOR DIMENSIONS**			ELECTRICAL					SHIP WEIGHT LBS(KG)	
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		INT'L
HOV5-04HP	N/A	4	4	36.38(924)	26.45(672)	20(508)	120	1	1408	11.75	5-20P 	Call Factory	160 (73)
HOV5-04UV	4	8	8	35.70(907)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	198(90)
HOV5-05SP	5	10	5	39.22(996)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P 	Call Factory	235(107)
HOV5-05UV	5	10	10	39.22(996)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	250(113)
HOV5-14SP	14	28	14	73.02(1855)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P 	Call Factory	394(179)
HOV5-14UV	14	28	28	73.02(1855)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	420(190)

*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | **Exterior Dimensions- Based on use of standard supplied 3" Heavy Duty plate casters. Subtract 2.37" (60mm) for 1" wheels, add 2.14"(54mm) for 5" casters, add 0.17"(4mm) for 4" legs, and add 2.17"(55mm) for 6" legs. | ***NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed.

CONTROL: C-Touch control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB.

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior.

DOORS: Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

WATER FILL: Operated manually with low water detection. Auto-fill optional. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

INSTALLATION REQUIREMENTS: Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything omitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements.

INDUSTRY COMPLIANT: Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

WARRANTY: Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

- Hinge Preference: Left or right hinge
- 3" Plate Casters

Optional (Additional cost):

- 5" Plate Casters
- Locking Door**
- Pass Through
- Pass Through - Glass
- Bumper Guard Base ***
- Extended Warranty
- Transport Package***
- Reinforced Top****
- 1" Wheels*
- Glass Door
- 4" Legs*
- 6" Legs
- Auto Water Fill
- Cord Wrap
- Flip Up Door *****

* 04 models only.

** Quantity of 1 for reach in. Quantity of 2 for pass through
 Customer to provide padlock(s). (per door)

*** Not available for 04-HP models.

**** Available for 04UV & 05UV only.

***** Available for 05UV only.

Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack) *
- PS2206-5 Wire rack-chrome (5-pack) *
- PS2938-4 Wire rack-stainless steel (4-pack) *
- PS2980-2 Wire rail (2-pack)
- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1005 4.25" top extension (14UV model only)
- AC1006 8.125" top extension (14UV model only)

* Not available for 04-HP models.

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies