Winston foodservice

CVAP® HOLDING CABINETS HOV7

The most advanced CVap Holding Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, Online Programming, and Switchable Convection.

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, online programming, and on/off control of convection fans .

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. Stacked units are shipped unstacked. Some versions available for under counter use with 1" wheels.
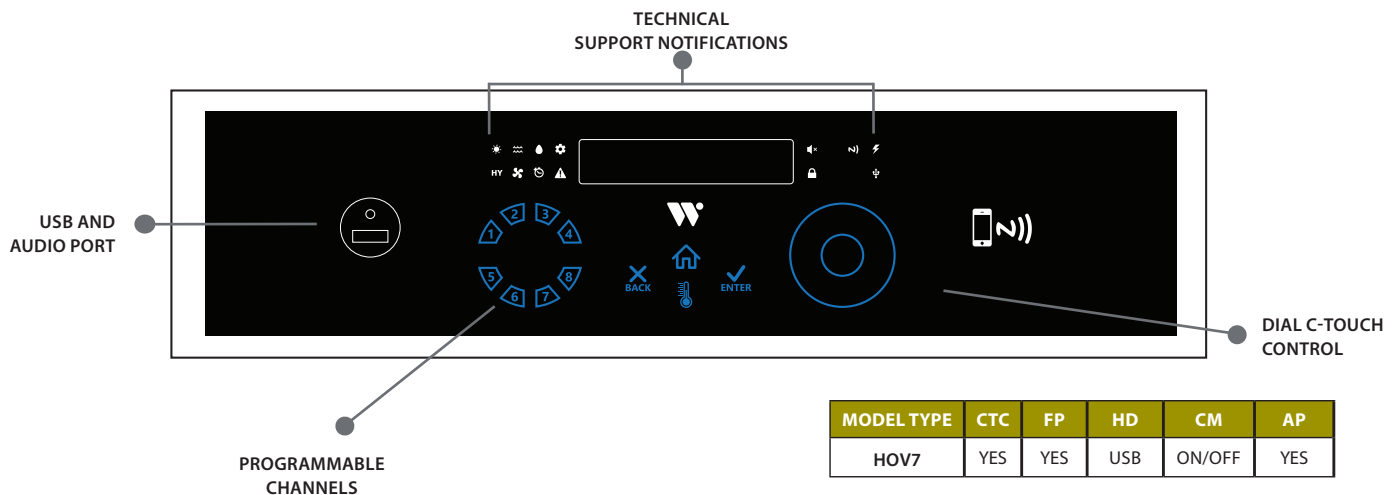
Full-Sized: Provides maximum capacity for high volume operators.

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: HOV7-14UV

TECHNICAL SUPPORT NOTIFICATIONS

USB AND AUDIO PORT

DIAL C-TOUCH CONTROL

PROGRAMMABLE CHANNELS

MODEL TYPE	CTC	FP	HD	CM	AP
HOV7	YES	YES	USB	ON/OFF	YES

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

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Cabinet Specifications
HOV7-04HP | HOV7-04UV | HOV7-05SP | HOV7-05UV | HOV7-14SP | HOV7-14UV

MODEL NUMBER DESCRIPTIONS

SERIES — PAN CONFIGURATION

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

H O V 7 – 0 4 H P

EQUIPMENT TYPE — TECHNOLOGY — PAN CAPACITY

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

MODEL #	CAPACITY			EXTERIOR DIMENSIONS **									
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	SHIP WEIGHT LBS(KG)
HOV7-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20.00(508)	120	1	1824	15.20	5-20P	Call Factory	160 (73)
HOV7-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P	Call Factory	198(90)
HOV7-05SP	5	10	5	3"	39.41(1001)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P	Call Factory	235(107)
HOV7-05SP-KD	5	10	5	****	35.10(892)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P		235(107)
HOV7-05SP-KI	5	10	5	*****	39.10(993)	34.23(869)	24.70(627)	230	1	2817	12.2		235(107)
HOV7-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P	Call Factory	250(113)
HOV7-14SP	14	28	14	5"	75.66(1922)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P	Call Factory	394(179)
HOV7-14SP-KD	14	28	14	5"	75.66(1922)	34.23(869)	24.70(627)	120	1	2864	23.9	5-30P		394(179)
HOV7-14SP-KI	14	28	14	5"	75.66(1922)	34.23(869)	24.70(627)	230	1	4407	19.2		394(179)
HOV7-14UV	14	28	28	5"	75.66(1922)	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- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) 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.**** Countertop. ***** 4" Legs.

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. HOV7 models are food probe ready for temperature monitoring, online programming, and on/off control for convection fans.

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. Water line connection is 1/4" NPT and located on the left rear corner of cabinet.

INSTALLATION REQUIREMENTS: Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting 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.

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
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SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):
1. Hinge Preference: Left or right hinge.
2. Casters: See table above for standard caster size, additional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

Optional (Additional cost):
- Locking Door**
- Pass Through
- Bumper Guard Base ***
- Extended Warranty
- Transport Package***
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Auto Water Fill
- Cord Wrap
- Flip Up Door *****

** 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 05SP, 05UV, 14SP & 14UV only.

Accessories & Supplies (Additional cost):
PS2206-4	Wire rack-chrome (4-pack)(UV only)
PS2206-5	Wire rack-chrome (5-pack)(UV only)
PS2938-4	Wire rack-stainless steel (4-pack)(UV only)
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
AC1008	Cover, Rear Fan (UV models only)
AC1006	8.125" top extension (14UV model only)
AC1002	3" food probe with 4' cable
AC1001	3" food probe with 8' cable
AC1004	6" food probe with 4' cable

WINSTON FOODSERVICE
2345 Carton Drive | Louisville, KY 40299 USA | winstonfoodservice.com | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.