



2023 | PRICE BOOK

Effective September 16, 2022 • Prices subject to change without notice.



2023 Price Book

Welcome to the 2023 Winston Foodservice Price Book. We continue to upgrade our product lines, so legacy models have been discontinued as their upgraded counterparts have been released. Call us, or check AutoQuotes for the most up-to-date details.

Pricing Information

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Extended Warranties

Extended, limited warranties are available and **must be purchased while the equipment is still under warranty**. Up to two additional years beyond the one-year standard warranty period may be purchased for a maximum of three years. Extended warranties are covered under the terms of the Warranty Agreement. All extended warranties purchased after the original purchase of the equipment will incur an additional 25% markup. **See page 4 for pricing.**

WARRANTY AGREEMENT

Limited one-year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean. **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.**

Ask us for a complete **warranty disclosure** and **Terms & Conditions of Sale**, or go to: foodservice.winstonind.com/warranty-information.

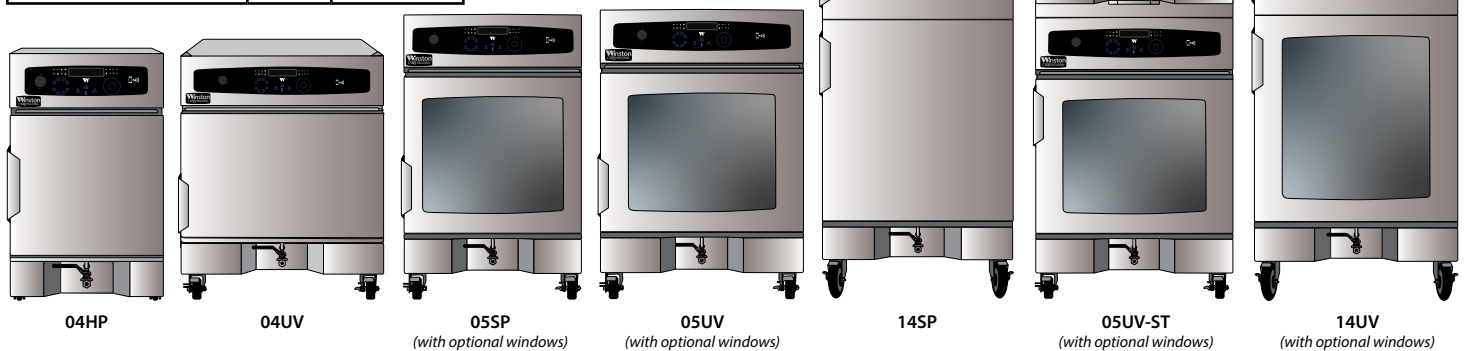
All sales are F.O.B. Louisville, Kentucky, U.S.A.
All prices listed are in United States dollars (USD).



Winston Foodservice equipment is made in the USA. Every piece is designed, assembled, tested, and shipped from our manufacturing facility and headquarters in Louisville, Kentucky, U.S.A.

Fast Finder

Model	Page	Price
CVap® HOV Series 7 Holding Cabinets		
HOV7-14UV	6	\$15,250
HOV7-14SP	6	15,250
HOV7-05UV	6	12,200
HOV7-05SP	6	12,200
HOV7-04UV	6	12,200
HOV7-04HP	6	12,145
CVap HOV Series 5 Holding Cabinets		
HOV5-14UV	6	\$14,200
HOV5-14SP	6	14,200
HOV5-05UV	6	11,150
HOV5-05SP	6	11,150
HOV5-04UV	6	11,150
HOV5-04HP	6	11,095
CVap HOV Series 3 Holding Cabinets		
HOV3-14UV	6	\$12,200
HOV3-10UV	6	12,200
HOV3-05UV	6	9,250
CVap Hold and Serve Drawers		
HBB5D2	8	\$8,200
HBB5N2	8	8,200
HBB0D2	8	7,500
HBB0N2	8	7,500
HBB5D1	8	6,050
HBB5N1	8	6,050
HBB0D1	8	5,500
HBB0N1	8	5,500
CVap Universal Holding Bins		
UBV7-08SG	8	\$10,400
UBV7-04HP	8	10,400
CVap Legacy Holding Cabinets		
HL4522-SS	8	\$14,200
HC4009	8	10,340



Equipment Pricing

Model	Page	Price
CVap CHV Series 7 Cook and Hold Oven		
CHV7-14UV	10	\$25,000
CHV7-05UV-ST	10	31,500
CHV7-05UV	10	16,850
CHV7-04UV	10	16,850
CHV7-04HP	10	14,000
CVap CHV Series 5 Cook and Hold Oven		
CHV5-14UV	10	\$24,000
CHV5-05UV-ST	10	29,500
CHV5-05UV	10	15,750
CHV5-04UV	10	15,750
CHV5-04HP	10	13,000
CVap CHV Series 3 Cook and Hold Oven		
CHV3-14UV	10	\$24,000
CHV3-05UV-ST	10	29,500
CHV3-05UV	10	15,750
CHV3-04UV	10	15,750
CHV3-04HP	10	13,000

Model	Page	Price
CVap RTV Series 7 Retherm Oven		
RTV7-14UV	14	\$23,800
RTV7-05UV-ST	14	32,500
RTV7-05UV	14	17,400
RTV7-04UV	14	17,400
CVap RTV Series 5 Retherm Oven		
RTV5-14UV	14	\$22,800
RTV5-05UV-ST	14	30,500
RTV5-05UV	14	16,300
RTV5-04UV	14	16,300
Collectramatic® Fryers & Filters		
LP56	16	\$19,250
LP46	16	16,900
OF59C	16	15,100
OF49C	16	13,550
F662T	16	5,950

Fast Finder - Options

Options - Availability varies by model.		Price
Auto Water Fill (<i>holding cabinets only - Auto Fill included with CHV and RTV models</i>)		\$750
Cord Wrap		150
Reinforced Top (<i>weight rated up to 150-lbs</i>)		225
Security Package (<i>tamper-proof hardware</i>)		500
Base Options		
Bumper Guard Base (<i>if intended for stacked pair, installed on bottom unit only</i>)		\$750
Transport Package (<i>bumper guard base • cord wrap • evaporator cover • push/pull handle* • 5" casters</i>)		1,250
Door Options		
Pass Through - Full size Appliances		\$1,250
Pass Through - Half size Appliances		625
Pass Through Windows - Full size Appliances		2,250
Pass Through Window - Half size Appliances		1,125
Windows - Full size Appliances		500
Window - Half size Appliances		250
Flip-Door Windows (<i>per door - Available on specific HOV models</i>)		600
Locking Door HOV/CHV/RTV (<i>per cabinet/oven side - user to provide padlock(s)</i>)		150
Leg/Wheel Options**		
Casters - 3"		No Charge
Casters - 5"		No Charge
Legs - 2" (<i>hold and serve drawers only</i>)		No Charge
Legs - 4" (<i>when allowed - check spec sheet for verification</i>)		No Charge
Legs - 6"		No Charge
Wheels - 1.5"		No Charge

*Push-pull handle on back of cabinet only. Option only available on Full size models. Push/pull handles not included in pass-through option. **No charge on casters and legs applies only to HOV, CHV, and RTV models.

Fast Finder - Parts & Accessories

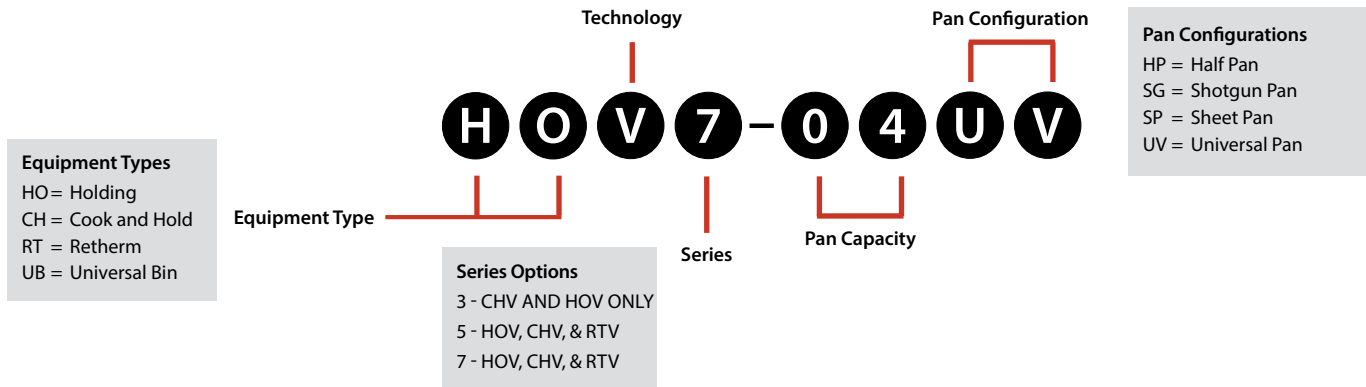
Description	Part No.	Price
CVap Accessories		
Cover, Rear Fan (<i>UV only</i>)	AC1008	\$215
Drain Kit Stacked Pair	PS3167	135
Drawer Bottom (D) - Perforated	PS2212	235
Drawer Bottom (N) - Perforated	PS3177	235
Drawer Trim Kit (<i>HBBD1 Only</i>)	AC1018	310
Filter - Water (external) - CVap	PS2429	740
Leg and Shelf Kit (<i>UV Only</i>)	PS3171	2,160
Pan Supports - (<i>HP Only</i>) - 2 Pk	PS2935-2	235
Pan Supports - (<i>UV/SP Only</i>) - 2 Pk	PS2980-2	260
Probe Food 3 in - 4 ft Cord (<i>Series 7</i>)	AC1002	470
Probe Food 3 in - 8 ft Cord (<i>Series 7</i>)	AC1001	470
Probe Food 6 in - 4 ft Cord (<i>Series 7</i>)	AC1004	470
Racks, Oven, Chrome Plated (<i>UV Only</i>) - 4 Pk	PS2206-4	445

Description	Part No.	Price
Racks, Oven, Chrome Plated (<i>UV Only</i>) - 5 Pk	PS2206-5	550
Racks, Oven, Stainless Steel (<i>UV Only</i>) - 4 Pk	PS2938-4	\$1,595
Racks, Oven, Stainless Steel (<i>UV Only</i>) - 5 Pk	PS2938-5	1,995
Shield, Heat, Full Size	PS2957	815
Shield, Heat, Half Size	AC1013	655
Smoker Box - 120V (<i>CHV/RTV</i>)	PS3145	1,045
Stacking Kit (<i>UV Only</i>)	PS3174	815
Top Cover Extension - 8.125" - 14UV	AC1006	490
Collectramatic Accessories		
Basket, Clamshell - 5 shelf (<i>4 head</i>)	PS1159	\$625
Basket, Clamshell - 7 shelf (<i>6 head</i>)	PS1163	625
Basket Frame - Quarter Rack (<i>6 head</i>)	PS2845	315
Shelf, Wire, SS - Quarter Rack - 25 Pk	PS2837-25	1,250
Tray Cart with Basket Stand	PS1682	3,000

Extended Warranty

Extended Warranty - Full Parts and Labor Warranty Coverage for One Additional Year	Price
All equipment, all models (Must be purchased while equipment is under warranty. See page 2 for warranty information.)	\$1,000

How to Read Winston CVap® Model Numbers



Series 7

CVap Series 7 is our top-of-the-line. Built with brains and brawn, Series 7 is available in holding cabinets, cook and hold ovens, and retherm ovens. Series 7 includes:

- Capacitive Touch Controls
- 8 Adjustable Preset Channels
- Audio Port
- HACCP Data Download
- Switchable On/Off Convection Fan
- Wireless Programming (via Android App)
- CVap Programming online app (load via USB drive)
- Food-Probe Ready
- Maximum oven temp 350°F
- Maximum holding cabinet temp 205°F



Series 5

CVap Series 5 delivers serious performance. Available in holding cabinets, cook and hold ovens, and retherm ovens, the Series 5 brings fantastic features, including:

- Capacitive Touch Controls
- 8 Adjustable Preset Channels
- Audio Port
- HACCP Data Download
- Convection Fan
- CVap Programming online app (load via USB drive)
- Maximum oven temp 350°F
- Maximum holding cabinet temp 205°F



CHV Series 3 Cook and Hold Ovens

CVap CHV Series 3 Cook and Hold line is available in a range of sizes. Series 3 ovens bring fantastic features, including:

- Capacitive Touch Controls
- 8 Adjustable Preset Channels
- Audio Port
- HACCP Data Download
- Convection Fan
- CVap Programming online app (load via USB drive)
- Maximum temperature 300°F.



HOV Series 3 Holding Cabinets

CVap Series 3 is CVap, simplified. Series 3 feature simple controls, are easy to use and economical. Series 3 holding cabinets include:

- Simplified Membrane Controls
- Convection Fan
- Maximum holding cabinet temp 205°F

HOV Holding Cabinets



- Series 7&5** • C-Touch Controls
 - 8 Adjustable Presets • USB/Audio Port
 - HACCP Data Download
- Series 7** • CVap® Wireless Connectivity
 - Controllable Fan • Food Probe Capable
- Series 5** • Convection Fan
- Series 3** • Convection Fan • Membrane Controls
- All** • Max Temp 205°F

Model	Product Description	Price
HOV7-14UV	Series 7 • Full size • 14 sheet pan capacity	\$15,250
HOV7-14SP	Series 7 • Full size • 14 sheet pan capacity	15,250
HOV7-05UV	Series 7 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	12,200
HOV7-05SP	Series 7 • Half size • 5 sheet pan capacity	12,200
HOV7-04UV	Series 7 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	12,200
HOV7-04HP	Series 7 • Half size • 4 half sheet pan capacity	12,145
HOV5-14UV	Series 5 • Full size • 14 sheet pan/28 - 2.5" deep hotel pan capacity	14,200
HOV5-14SP	Series 5 • Full size • 14 sheet pan capacity	14,200
HOV5-05UV	Series 5 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	11,150
HOV5-05SP	Series 5 • Half size • 5 sheet pan capacity	11,150
HOV5-04UV	Series 5 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	11,150
HOV5-04HP	Series 5 • Half size • 4 half sheet pan capacity	11,095
HOV3-14UV	Series 3 • Full size • 14 sheet pan capacity	12,200
HOV3-10UV	Series 3 • Full size • 10 sheet pan capacity	12,200
HOV3-05UV	Series 3 • Half size • 5 sheet pan capacity	9,250

HOV Holding Options

(Additional Cost)

= is available for this model.







Option	HOV7-14UV	HOV7-14SP	HOV7-05UV	HOV7-05SP	HOV7-04UV	HOV7-04HP	HOV5-14UV	HOV5-14SP	HOV5-05UV	HOV5-05SP	HOV5-04UV	HOV5-04HP	HOV3-14UV	HOV3-10UV	HOV3-05UV	Price
Auto Water Fill																\$750
Cord Wrap																150
Reinforced Top (weight rated up to 150-lbs)																225
Security Package (tamper-proof hardware)																500
Food Probe - 3 in, 4 ft Cord																470
Food Probe - 3 in, 8 ft Cord																470
Food Probe - 6 in, 4 ft Cord																470
Base Options																
Bumper Guard Base																\$750
Transport Package																1,250
Door Options																
Flip-Door Windows (per door)																\$600
Pass Through - Full																1,250
Pass Through - Half/Under																625
Pass Through Windows - Full size																2,250
Pass Through Window, Half Size/Under																1,125
Windows - Full size Appliances																500
Window - Half Size/Under Counter																250
Locking Door (per cabinet/oven side)*																150
Caster/Leg/Wheel Options																
Casters, Plate, 3" or 5"																No Charge
Legs, 4"																No Charge
Legs, 6"																No Charge
Wheels, 1.5"																No Charge

*Customer provides padlock.
winstonfoodservice.com









HOV Holding Cabinets

HOV Series 7 Holding Cabinet - C-Touch Controls • CVap® Wireless Connectivity • Food Probe Capable • On/Off Fan
 • USB/Audio Port • HACCP Data Download • Max Temp 205°F

Model/Description	Capacity*			Exterior Dimensions**				Electrical					
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
HOV7-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV7-14SP Full size	14	28	14	5"	75.66 (1922)	34.23 (869)	24.7 (627)	120	60	1	19.1	2292	5-20P 
HOV7-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV7-05SP Half size	5	10	5	3"	39.41 (1001)	34.23 (869)	24.7 (627)	120	60	1	19.1	2292	5-20P 
HOV7-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV7-04HP Half size/under counter	N/A	4	4	3"	36.54 (928)	26.45 (672)	20 (508)	120	60	1	15.2	1824	5-20P 




*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.

HOV Series 5 Holding Cabinet - C-Touch Controls • Convection Fan • USB/Audio Port • HACCP Data Download • Max Temp 205°F

Model/Description	Capacity*			Exterior Dimensions**				Electrical					
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
HOV5-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV5-14SP Full size	14	28	14	5"	75.66 (1922)	34.23 (869)	24.7 (627)	120	60	1	19.1	2292	5-20P 
HOV5-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV5-05SP Half size	5	10	5	3"	39.41 (1001)	34.23 (869)	24.7 (627)	120	60	1	19.1	2292	5-20P 
HOV5-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV5-04HP Half size/under counter	N/A	4	4	3"	36.54 (928)	26.45 (672)	20 (508)	120	60	1	15.2	1824	5-20P 

*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.

HOV Series 3 Holding Cabinet - Membrane Controls • Convection Fan • USB/Audio Port • Max Temp 205°F

Model/Description	Capacity*			Exterior Dimensions**				Electrical					
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
HOV3-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	120	60	1	19.1	2292	5-20P 
HOV3-10UV Full size	10	20	20	5"	61.66 (1566)	34.23 (869)	27.7 (704)	120	60	1	15	1800	5-15P 
HOV3-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	120	60	1	15	1800	5-15P 

*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.



Hold and Serve Drawers



All • B-Series Controls • 1/2" Feet
 • Hold up to 6" Deep Pans • Max Temp 250°F

Model	Product Description	Price
HBB5D2	Double drawer • fan • wide • 2 steam table pan capacity	\$8,200
HBB5N2	Double drawer • fan • narrow • 2 steam table pan capacity	8,200
HBB0D2	Double drawer • fanless • wide • 2 steam table pan capacity	7,500
HBB0N2	Double drawer • fanless • narrow • 2 steam table pan capacity	7,500
HBB5D1	Single drawer • fan • wide • 1 steam table pan capacity	6,050
HBB5N1	Single drawer • fan • narrow • 1 steam table pan capacity	6,050
HBB0D1	Single drawer • fanless • wide • 1 steam table pan capacity	5,500
HBB0N1	Single drawer • fanless • narrow • 1 steam table pan capacity	5,500

Holding Drawer Options

Control Cover, B Series	\$100
Caster/Leg Options	
Casters 3" for drawer units (add 3" to height)	\$150
2" Legs for drawer units (add 2" to height)	150
4" Legs for drawer units (add 4" to height)	150
6" Legs for drawer units (add 6" to height)	150

CVap Holding Drawer Accessories (Additional Cost)	Part No.	Price
Tray - Perforated (D models)	PS2212	\$235
Tray - Perforated (N models)	PS3177	235
Drawer Trim Kit (D1 models)	AC1018	310

Addition of casters or legs will affect the dimensions of the equipment. See model spec sheet or visit winstonfoodservice.com for more information.

Universal Holding Bin Cabinets (UBV)



All • C-Touch Controls • Hinged Right • 4" Legs • Wireless Connectivity
 • On/Off Fan • USB Port • HACCP Data Download • Max Temp 205°F

Model	Product Description	Price
UBV7-08SG	8 Bins • half size • 8 shotgun pan capacity	\$10,400
UBV7-04HP	4 Bins • half size • 4 steam table pan capacity (2.5" deep)	10,400

UBV Cabinet Options

Pass Through - Second door on back of cabinet	\$625
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Legacy CVap Holding Cabinet



HL4522-SS • A-Series Controls • Stainless Steel Exterior • 15 Amp (US)
 • Fan • Adjustable Rack Supports • 3" Casters • Max Temp 205°F
 HC4009 • B-Series Controls • Stainless Steel Exterior • 20 Amp (US) •
 Fanless • Adjustable Rack Supports • 1" Wheels • Max Temp 205°F

Model	Product Description	Price
HL4522-SS	Legacy • Full size • 14 sheet pan/28 hotel pan capacity • stainless steel	\$14,200
HC4009	Legacy • Half size • 6 sheet pan/12 hotel pan capacity • stainless steel	10,340

Hold and Serve Drawer Specs

Holding Drawer - B-Series Controls • 1/2" Feet • Max Temp 250°F • *Exceptions noted.*

Model/Description	Capacity			Exterior Dimensions			Electrical					
	1/1 GN Pans	Half Steam Table Pans	Steam Table Pans	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA*
HBB5D2 Double drawer, wide, convection, up to 6" deep	2	4	2	25.3 (642)	29.3 (744)	24.1 (612)	120	60	1	13.1	1572	5-15P
HBB5N2 Double drawer, narrow, convection, up to 6" deep	2	4	2	25.3 (642)	27.7 (704)	16.5 (419)	120	60	1	13.1	1572	5-15P
HBB0D2 Double drawer, wide, fanless, up to 6" deep	2	4	2	25.3 (642)	29.3 (744)	24.1 (612)	120	60	1	12.0	1440	5-15P
HBB0N2 Double drawer, narrow, fanless, up to 6" deep	2	4	2	25.3 (642)	27.7 (704)	16.5 (419)	120	60	1	12.0	1440	5-15P
HBB5D1 Single drawer, wide, convection, up to 6" deep	1	2	1	15.7 (399)	29.3 (744)	24.1 (612)	120	60	1	13.1	1572	5-15P
HBB5N1 Single drawer, narrow, convection, up to 6" deep	1	2	1	15.7 (399)	27.7 (704)	16.5 (419)	120	60	1	13.1	1572	5-15P
HBB0D1 Single drawer, wide, fanless, up to 6" deep	1	2	1	15.7 (399)	27.7 (704)	24.1 (612)	120	60	1	12.0	1440	5-15P
HBB0N1 Single drawer, narrow, fanless, up to 6" deep	1	2	1	15.7 (399)	27.7 (704)	16.5 (419)	120	60	1	12.0	1440	5-15P

NEMA: See page 18 for explanation of the input average UL Testing Method - Electrical, which allows this equipment to operate on the indicated circuit. *A variety of international electrical options are available. Please contact your Winston representative for additional information.

UBV - Universal Holding Bin Cabinet Specs

UBV Cabinets - C-Touch Controls • Hinged Right • 4" Legs • Wireless Connectivity • On/Off Fan • USB Port • HACCP Data Download • Max Temp 205°F

Model/Description	Capacity			Exterior Dimensions			Electrical					
	Half Sheet Pans	Shot-gun Pans	Steam Table Pans	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA*
UBV7-08 Half size, 8-bin	N/A	8	N/A	36.29 (922)	26.45 (672)	20 (508)	120	60	1	13.73	1647	5-20P
UBV7-04 Half size, 4-bin	4	N/A	4	36.29 (922)	26.45 (672)	20 (508)	120	60	1	13.73	1647	5-20P

NEMA: See page 18 for explanation of the input average UL Testing Method - Electrical, which allows this equipment to operate on the indicated circuit. *A variety of international electrical options are available. Please contact your Winston representative for additional information.

Legacy CVap Holding Cabinet Specs

Holding Cabinet - Adjustable Racks • Max Temp 205°F

Model/Description	Capacity				Exterior Dimensions			Electrical					
	Sheet Pans	Half Sheet Pans	GP 2/1 Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA*
HL4522-SS Full, A-Series controls, convection, stainless steel exterior, 15-amp (US)	14	28	14	3"	73.1 (1857)	34.5 (876)	27.6 (701)	120	60	1	14.4	1730	US 5-15P
													CAN 5-20P
HC4009 Half, Under Counter, B-Series, 20-amp (US)	6	12	6	1" wheels	31.8 (808)	34.5 (876)	27.6 (701)	120	60	1	18.3	2200	US 5-20P
													CAN L5-30P

NEMA: See page 18 for explanation of the input average UL Testing Method - Electrical, which allows this equipment to operate on the indicated circuit. *A variety of international electrical options are available. Please contact your Winston representative for additional info.



CHV Cook and Hold Ovens



CHV5-05UV-ST
(stacked pair with optional windows)
CHV3-04HP

All • C-Touch Controls • USB/Audio Port
• Auto Water Fill

Series 7 • CVap® Wireless Connectivity • Controllable Fan • Food Probe Capable
• 8 Adjustable Presets • Max Temp 350°F

Series 5 • Convection Fan • 8 Adjustable Presets • Max Temp 350°F

Series 3 • Convection Fan • Max Temp 300°F

Model	Product Description	Price
CHV7-14UV	Series 7 • Full size • 14 sheet pan/28 - 2.5" deep hotel pan capacity	\$25,000
CHV7-05UV-ST	Series 7 • Half size stacked pair • 10 sheet pan/20 - 2.5" deep hotel pan capacity	31,500
CHV7-05UV	Series 7 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	16,850
CHV7-04UV	Series 7 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	16,850
CHV7-04HP	Series 7 • Half size • 4 half sheet pan capacity	14,000
CHV5-14UV	Series 5 • Full size • 14 sheet pan/28 - 2.5" deep hotel pan capacity	24,000
CHV5-05UV-ST	Series 5 • Half size stacked pair • 10 sheet pan/20 - 2.5" deep hotel pan capacity	29,500
CHV5-05UV	Series 5 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	15,750
CHV5-04UV	Series 5 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	15,750
CHV5-04HP	Series 5 • Half size • 4 half sheet pan capacity	13,000
CHV3-14UV	Series 3 • Full size • 14 sheet pan/28 - 2.5" deep hotel pan capacity	24,000
CHV3-05UV-ST	Series 3 • Half size stacked pair • 10 sheet pan/20 - 2.5" deep hotel pan capacity	29,500
CHV3-05UV	Series 3 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	15,750
CHV3-04UV	Series 3 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	15,750
CHV3-04HP	Series 3 • Half/Countertop size • 4 half sheet pan capacity	13,000

CHV Options

(Additional Cost)

= is available for this model.

Option	CHV7-14UV	CHV7-05UV-ST	CHV7-05UV	CHV7-04UV	CHV7-04HP	CHV5-14UV	CHV5-05UV-ST	CHV5-05UV	CHV5-04UV	CHV5-04HP	CHV3-14UV	CHV3-05UV-ST	CHV3-05UV	CHV3-04UV	CHV3-04HP	Price
Food Probe - 3 in, 4 ft Cord	●	●	●	●	●											\$470
Food Probe - 3 in, 8 ft Cord	●	●	●	●	●											470
Food Probe - 6 in, 4 ft Cord	●	●	●	●	●											470
Reinforced Top <i>(weight rated up to 150-lbs)</i>			●	●			●	●				●	●			225
Security Package <i>(tamper-proof hardware)</i>	●				●					●						500
Base Options																
Bumper Guard Base <i>(add 2.6" to height)</i>	●	●**	●	●		●	●**	●	●		●	●**	●	●		\$750
Transport Package <i>(add 2.6" to height)</i>	●		●	●	●		●	●		●		●	●	●		1,250
Door Options																
Pass Through - Full	●				●					●						\$1,250
Pass Through - Half/Under <i>(per front/rear door pair)</i>		●	●	●	●		●	●	●	●		●	●	●	●	625
Pass Through Windows - Full Size	●				●					●						2,250
Pass Through Window, Half Size/ Under <i>(per front/rear door pair)</i>		●	●	●	●		●	●	●	●		●	●	●	●	1,125
Windows - Full Size	●				●					●						500
Window - Half Size/Under Counter		●	●	●	●		●	●	●	●		●	●	●	●	250
Locking Door <i>(per cabinet/oven side)*</i>	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	150
Caster/Leg/Wheel Options																
Casters, Plate, 3" or 5"	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	No Charge
Legs, 4"			●	●	●		●	●	●		●	●	●	●	●	No Charge
Legs, 6"	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	No Charge
Wheels, 1.5"			●	●				●	●				●	●		No Charge

Modifying equipment from base model may affect dimensions. See model spec sheet or visit winstonfoodservice.com for more information. *Customer provides padlock. **Bottom oven only.

CHV Cook and Hold Oven Specs

CHV Series 7 Cook and Hold Oven - C-Touch Controls • CVap® Wireless Connectivity • Food Probe Capable • On/Off Fan
 • USB/Audio Port • Auto Water Fill • Max Temp 350°F

Model/ Description	Capacity*			Exterior Dimensions**				Electrical					
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
CHV7-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	208	60	1	39.1	8133	6-50P
								208	60	3	23.7	8130	15-30P
								240	60	1	33.86	8130	6-50P
CHV7-05UV-ST Stacked Pair ****	10 (2x5)	20 (2x10)	20 (2x10)	3"	76.82 (1950)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								208	60	3	14.7	4992	15-20P
								240	60	1	21.75	5220	6-30P
CHV7-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								208	60	3	14.7	4992	15-20P
								240	60	1	21.75	5220	6-30P
CHV7-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								240	60	1	21.75	5220	6-30P
CHV7-04HP Half size/under counter	N/A	4	4	3"	36.54 (928)	26.45 (672)	20 (508)	208	60	1	13.53	2814	6-20P
								240	60	1	11.7	2808	6-20P

*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. | **** Stacked units require two outlets. Wattage listed is per unit.

CHV Series 5 Cook and Hold Oven

- C-Touch Controls • Convection Fan • USB/Audio Port • Auto Water Fill • Max Temp 350°F

Model/ Description	Capacity*			Exterior Dimensions**				Electrical					
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
CHV5-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	208	60	1	39.1	8130	6-50P
								208	60	3	23.7	8130	15-30P
								240	60	1	33.86	8130	6-50P
CHV5-05UV-ST Stacked Pair ****	10 (2x5)	20 (2x10)	20 (2x10)	3"	76.82 (1950)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								208	60	3	14.7	4992	15-20P
								240	60	1	21.75	5220	6-30P
CHV5-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								208	60	3	14.7	4992	15-20P
								240	60	1	21.75	5220	6-30P
CHV5-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								240	60	1	21.75	5220	6-30P
CHV5-04HP Half size/under counter	N/A	4	4	3"	36.54 (928)	26.45 (672)	20 (508)	208	60	1	13.53	2814	6-20P
								240	60	1	11.7	2808	6-20P

*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. | **** Stacked units require two outlets. Wattage listed is per unit.



CHV Cook and Hold Oven Specs

CHV Series 3 Cook and Hold Oven - C-Touch Controls • Convection Fan • USB/Audio Port • Auto Water Fill • Max Temp 300°F

Model/ Description	Capacity*			Exterior Dimensions**				Electrical					
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
CHV3-14UV Full size	14	28	28	5"	73.66 (1922)	34.23 (869)	27.7 (704)	208	60	1	39.1	8130	6-50P
								208	60	3	23.7	8130	15-30P
								240	60	1	33.86	8130	6-50P
CHV3-05UV-ST Stacked Pair ****	10 (2x5)	20 (2x10)	20 (2x10)	3"	76.82(1950)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								208	60	3	14.7	4992	15-20P
								240	60	1	21.75	5220	6-30P
CHV3-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								208	60	3	14.7	4992	15-20P
								240	60	1	21.75	5220	6-30P
CHV3-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	208	60	1	24	4992	6-30P
								240	60	1	21.75	5220	6-30P
CHV3-04HP Half size/under counter	N/A	4	4	3"	36.54 (928)	26.45 (672)	20 (508)	120	60	1	19.1	2292	5-20P

*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.

RTV Retherm Ovens



All • C-Touch Controls • 8 Adjustable Presets • USB/Audio Port • Auto Water Fill • Max Temp 350°F

Series 7 • CVap® Wireless Connectivity • Controllable Fan • Food Probe Capable

Series 5 • Convection Fan

Model	Product Description	Price
RTV7-14UV	Series 7 • Full size • 14 sheet pan/28 - 2.5" deep hotel pan capacity	\$23,800
RTV7-05UV-ST	Series 7 • Half size stacked pair • 10 sheet pan/20 - 2.5" deep hotel pan capacity	32,500
RTV7-05UV	Series 7 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	17,400
RTV7-04UV	Series 7 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	17,400
RTV5-14UV	Series 5 • Full size • 14 sheet pan/28 - 2.5" deep hotel pan capacity	22,800
RTV5-05UV-ST	Series 5 • Half size stacked pair • 10 sheet pan/20 - 2.5" deep hotel pan capacity	30,500
RTV5-05UV	Series 5 • Half size • 5 sheet pan/10 - 2.5" deep hotel pan capacity	16,300
RTV5-04UV	Series 5 • Half size • 4 sheet pan/8 - 2.5" deep hotel pan capacity	16,300

RTV Options (Additional Cost)

= is available for this model.

Option	RTV7-14UV	RTV7-05UV-ST	RTV7-05UV	RTV7-04UV	RTV5-14UV	RTV5-05UV-ST	RTV5-05UV	RTV5-04UV	Price
Food Probe - 3 in, 4 ft Cord									\$470
Food Probe - 3 in, 8 ft Cord									470
Food Probe - 6 in, 4 ft Cord									470
Reinforced Top (weight rated up to 150-lbs)									225
Security Package (tamper-proof hardware)									500
Base Options									
Bumper Guard Base		**				**			\$750
Transport Package									1,250
Door Options									
Windows - Full size Appliances									\$500
Window - Half Size/Under Counter (per door)									250
Locking Door (per cabinet/oven side)*									150
Leg/Caster/Wheel Options									
Casters, Plate, 3" or 5"									No Charge
Legs, 4"									No Charge
Legs, 6"									No Charge
Wheels, 1.5"									No Charge

Modifying equipment from base model may affect dimensions. See model spec sheet or visit winstonfoodservice.com for more information. *Customer provides padlock. **Bottom oven only.

RTV Retherm Oven Specs

RTV Series 7 Retherm Oven - C-Touch Controls • CVap Wireless Connectivity • Food Probe Capable • On/Off Fan • USB/Audio Port • Max Temp 350°F

Model/Description	Capacity*			Exterior Dimensions**			Electrical						
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
RTV7-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	208	60	3	35.4	11440	15-50P
								240	60	3	30.7	11440	15-50P
RTV7-05UV-ST Stacked pair/half size ****	10 (2x5)	20 (2x10)	20 (2x10)	3"	76.82 (1950)	34.23 (869)	27.7 (704)	208	60	1	37.68	7837	6-50P
								208	60	3	24	7840	15-30P
								240	60	1	32.65	7838	6-50P
RTV7-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	208	60	1	37.68	7837	6-50P
								208	60	3	24	7840	15-30P
								240	60	1	32.65	7838	6-50P
RTV7-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	208	60	1	37.68	7837	6-50P
								208	60	3	24	7840	15-30P
								240	60	1	32.65	7836	6-50P

*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. | **** Stacked units require two outlets. Wattage listed is per unit.

RTV Series 5 Retherm Oven - C-Touch Controls • Fan • USB/Audio Port • Max Temp 350°F

Model/Description	Capacity*			Exterior Dimensions**			Electrical						
	Sheet Pans	Half Sheet Pans	Hotel Pans	Standard Caster Size	Height in. (mm)	Depth in. (mm)	Width in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA***
RTV5-14UV Full size	14	28	28	5"	75.66 (1922)	34.23 (869)	27.7 (704)	208	60	3	35.4	11440	15-50P
								240	60	3	30.7	11440	15-50P
RTV5-05UV-ST Stacked pair/half size ****	10 (2x5)	20 (2x10)	20 (2x10)	3"	76.82 (1950)	34.23 (869)	27.7 (704)	208	60	1	37.68	7837	6-50P
								208	60	3	24	7840	15-30P
								240	60	1	32.65	7838	6-50P
RTV5-05UV Half size	5	10	10	3"	39.41 (1001)	34.23 (869)	27.7 (704)	208	60	1	37.68	7837	6-50P
								208	60	3	24	7840	15-30P
								240	60	1	32.65	7838	6-50P
RTV5-04UV Half size	4	8	8	3"	35.91 (912)	34.23 (869)	27.7 (704)	208	60	1	37.68	7837	6-50P
								208	60	3	24	7840	15-30P
								240	60	1	32.65	7836	6-50P

*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. | **** Stacked units require two outlets. Wattage listed is per unit.

Fryers - Pressure & Open



LP56



F662T

Pressure and Open Fryers • 8-Channel Controls • 1 Basket (*clamshell or quarter rack*) • Drain Hook • Spatula • 2 Collector Gaskets • Teflon Brush • Collector • Heat Plate • 1 Pair Gloves • **Pressure Fryers Only** • Plugging Tool • Displacer Tool • 2 Lid Gaskets

Filters • 10 Sheets Filter Paper • Cover

Model	Product Description	Price
Fryers		
LP56	6-Head Pressure Fryer, 18 lb. (8.2 kg.) capacity	19,250
LP46	4-Head Pressure Fryer, 14 lb. (6.4 kg.) capacity	16,900
OF59C	6-Head Open Fryer, 18 lb. (8.2 kg.) capacity	15,100
OF49C	4-Head Open Fryer, 14 lb. (6.4 kg.) capacity	13,550
Shortening Filters		
F662T	Winston Transport Shortening Filter, 90 lb. (41 kg.) tank	\$5,950

Collectramatic Fryer Accessories (Additional Cost)	Part No.	Price
Basket, Clamshell - 5 shelf (4 head)	PS1159	\$625
Basket, Clamshell - 7 shelf (6 head)	PS1163	625
Basket Frame - Quarter Rack (6-head)	PS2845	315
Shelf, Wire, SS - Quarter Rack, 25 Pk	PS2837-25	1,250
Tray Cart with Basket Stand	PS1682	3,000



Pressure & Open Fryer Specs

Pressure Fryer - 8-Channel Control • 1 Basket (*clamshell or quarter rack*) • Drain Hook • Spatula • 2 Collector Gaskets • 2 Lid Gaskets • Teflon Brush • Collector • Heat Plate • Plugging Tool • Displacer Tool • 1 Pair Gloves

Model/Description	Capacity		Exterior Dimensions				Electrical					
	Food Product lbs. (kgs.)	Cooking Oil lbs. (kgs.)	Height (lid down)	Height (lid up)	Width	Depth	Volts	Hertz	Ph	Amps	Watts	Circuit Amps**
LP56 6 Head Fryer	18 (8.2)	75 (34)	50 (1270)	61 (1549)	20 (508)	30 (762)	208	60	3	29.2	10500	50**
							240	60	3	25.2	10500	50**
							240	60	1	43.7	10500	60**
LP46 4 Head Fryer	14 (6.4)	64 (29)	50 (1270)	61 (1549)	20 (508)	30 (762)	208	60	3	29.2	10500	50**
							240	60	3	25.2	10500	50**
							240	60	1	43.7	10500	60**

*A variety of international electrical options are available. Please contact your Winston representative for additional information. **Cord and plug not included.


Open Fryer - 8 Channel Control • 1 Basket (*clamshell or quarter rack*) • Drain Hook • Spatula • 2 Collector Gaskets • Teflon Brush • Collector • Heat Plate • 1 Pair Gloves • Plugging Tool • Displacer Tool • 1 Pair Gloves

Model/Description	Capacity		Exterior Dimensions			Electrical					
	Food Product lbs. (kgs.)	Cooking Oil lbs. (kgs.)	Height	Width	Depth	Volts	Hertz	Ph	Amps	Watts	Circuit Amps**
OF59C 6 Head Fryer	18 (8.2)	75 (34)	45.5 (1156)	20 (508)	28.6 (726)	208	60	3	29.2	10500	50**
						240	60	3	25.2	10500	50**
						240	60	1	43.7	10500	60**
OF49C 4 Head Fryer	14 (6.4)	64 (29)	45.5 (1156)	20 (508)	30 (762)	208	60	3	29.2	10500	50**
						240	60	3	25.2	10500	50**
						240	60	1	43.7	10500	60**

*A variety of international electrical options are available. Please contact your Winston representative for additional information. **Cord and plug not included.

Winston Shortening Filter Specs

Shortening Filters - Tank Cover • 10 Sheets Filter Paper

Model / Description	Capacity	Exterior Dimensions			Electrical					
	Cooking Oil lbs. (kgs.)	Height in. (mm)	Width in. (mm)	Depth in. (mm)	Volts	Hertz	Ph	Amps	Watts	NEMA*
F662T	90 (41)	33.9 (860)	20.9 (531)	32.1 (816)	120	60	1	5.0	600	5-15P 

*A variety of international electrical options are available. Please contact your Winston representative for additional information.



Electrical Information

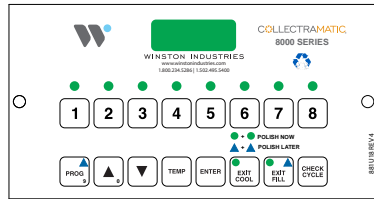
Note: Plug size is not generally specified for international sales. Fryers shipped outside the US or Canada are not supplied with cord sets or plugs. CVap products shipped outside the US or Canada are supplied with cords, but not plugs.

UL Testing Method - Electrical: Much of the equipment listed in this price list was tested in accordance with UL 197, Eighth Edition, Sec. 41, Par. 41.2, Page 57, issued June 1, 1993. The power input was measured with the equipment at intended operating temperature under full load conditions while connected to a supply at the rated voltage, hertz, and phase. The input average current to the equipment did not exceed the allowable amperage for the circuit listed. Also, the maximum power input did not exceed 105% of the marked rating. Several of our cabinets draw approximately 19 amps, but are rated for a 20 amp circuit. This is acceptable according to UL. When UL tested the equipment they used an Input Average test, which allows the units to be equipped with a 5-20P NEMA plug and, therefore, be run on a 20 amp circuit.

UL Sanitation Standard (in lieu of NSF): Winston Foodservice utilizes Underwriters Laboratories, Inc. to certify our equipment to NSF standards. UL has been certifying foodservice equipment to ANSI/NSF standards for over 20 years. UL is accredited by ANSI to evaluate products to ANSI/NSF 2-8, 12, 18, 20, 26, 37, 59, and C-2.

International Voltages: Winston can provide equipment that meets the voltage requirements of many nations. Please contact us to find out availability of your voltage requirements.

Controls



8-Channel Programmable 8000 Series Process Control - Used on Fryers.



Electronic Differential Control - A-Series Used in Legacy Holding Cabinets.



Electronic Differential Control - B-Series Used in Holding Drawers and HC Holding Cabinets.

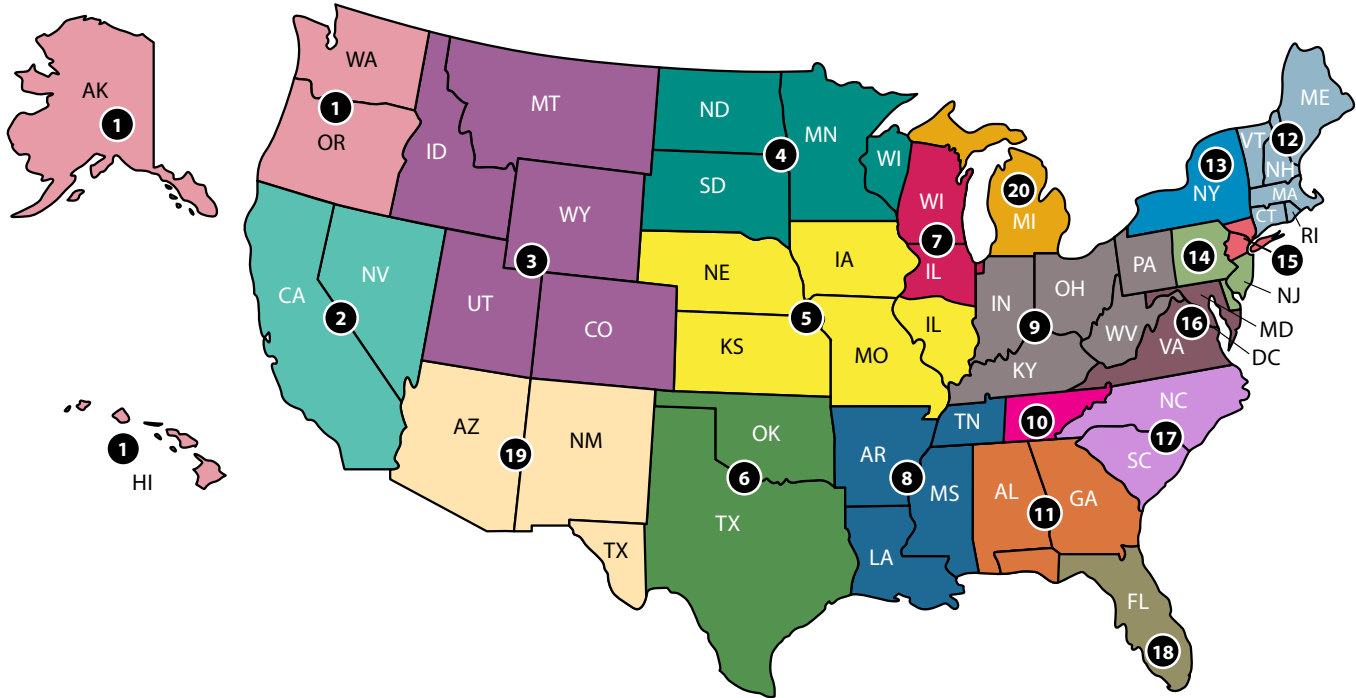


Membrane Control - Used on Series 3 HOV Holding Cabinets.



Capacitive Touch Control - Used in Series 7 and Series 5 HOV Holding Cabinets, CHV Cook and Hold Ovens, and RTV Retherm Ovens.

Domestic Sales Reps



1 Performance Reps Northwest
Vashon, WA
1.800.462.0006
Gary Wycoff, 801.462.4959

2 Foodservice Equipment Agents
Anaheim, CA
1.714.693.3329
Gary Wycoff, 801.381.4959

3 Intermountain Food Equipment
Salt Lake City, UT
1.801.534.1964
Gary Wycoff, 801.381.4959

4 Hollander Company
Eden Prairie, MN
1.952.829.5500
Chad Lunsford, 231.333.7082

5 Paragon Marketing
Lenexa, KS
1.913.469.6868
Chad Lunsford, 231.333.7082

6 Preferred Source
Carrollton, TX
1.972.672.1191
Corey Ainsworth, 502.409.0711

7 PB&J Commercial Agents
Bartlett, IL
1.630.991.7236
Chad Lunsford, 231.333.7082

8 First Market Group 14
Alpharetta, GA
1.731.412.7085
Corey Ainsworth, 502.409.0711

9 Helix Solutions Group
Fairlawn, OH
1.833.346.6449
Chad Lunsford, 231.333.7082

10 Pace Reps
Fairburn, GA
1.770-969-0488
Corey Ainsworth, 502.409.0711

11 Pace Reps
Fairburn, GA
1.770-969-0488
Corey Ainsworth, 502.409.0711

12 Elevate Foodservice Group
Boxford, MA
1.617.546.2360
Steve Wildrick, 502.762.7122

13 Tri-State Marketing
Ossining, NY
1.914.941.1717
Steve Wildrick, 502.762.7122

14 LMG North
Annapolis, MD
1.301.858.5058
Steve Wildrick, 502.762.7122

15 Tri-State Marketing
Ossining, NY
1.914.941.1717
Steve Wildrick, 502.762.7122

16 Lane Marketing Group
Annapolis, MD
1.301.858.5058
Steve Wildrick, 502.762.7122

17 Kitchen Resource Group
Mooresville, NC
1.704.663.0036
Corey Ainsworth, 502.409.0711

18 FESMA
Largo, FL
1.727.559.0799
Corey Ainsworth, 502.409.0711

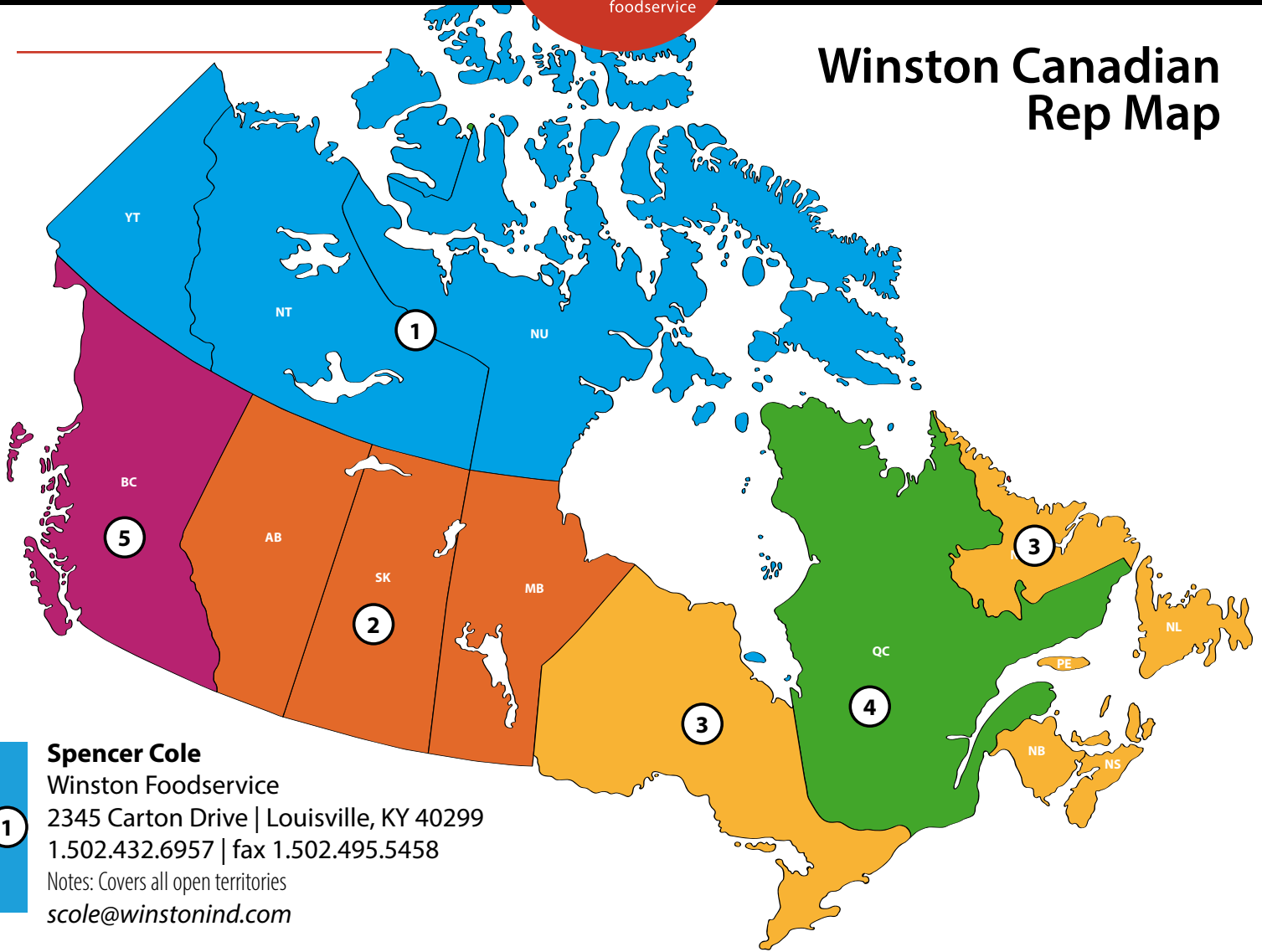
19 Intermountain Food Equipment
Phoenix, AZ
1.623.434.1113
Gary Wycoff, 801.381.4959

20 Dynamic Foodservice Solutions
Westerville, OH
1.614.901.9288
Chad Lunsford, 231.333.7082

Names in blue Winston Foodservice Sales Team

Representatives subject to change without notice.

Winston Canadian Rep Map



1

Spencer Cole

Winston Foodservice

2345 Carton Drive | Louisville, KY 40299

1.502.432.6957 | fax 1.502.495.5458

Notes: Covers all open territories

scole@winstonind.com

2

Jessica and Devin Marshall

TLC Marketing Inc.

PO Box 20046 | East Airdrie RPO

Airdrie, AB, T4A 0C2

1.403.993.0695

jessicamarshall@tlcmarketing.ca

Notes: Covers AB, MB, SK, and Thunder Bay ON

Spencer Cole • 502.432.6957

3

Sam Riccio

Riccio Group Inc.

461 North Service Road West, Unit 38

Oakville, ON, L6M 2V5

1.905.339.5119 | fax 1.800.925.1130

sam@ricciogroup.com

Notes: Covers NB, NL, NS, ON, and PEI

Spencer Cole • 502.432.6957

4

Yves Duchesneau

Agence Innov Inc./Innov Agency Inc.

108 - 965 route des Rivieres | Levis, QC, G7A 0P6

cell: 1.418.580.0306 | fax 1.418.496.1907

innov@videotron.ca

Notes: Covers QC

Spencer Cole • 502.432.6957

5

Lindsey Mork

Mork Agencies LTD

9468 209B Crescent | Langley, BC, V1M 1X6

1.604.722.8344

lindsey@morkagencies.com

Notes: Covers BC

Spencer Cole • 502.432.6957



About Winston Industries

At Winston, we manufacture great products and nurture partnerships.



Winston Industries is empowered by three branches and multiple brands. Our combined organization offers unparalleled expertise in engineering, technology, and innovation, creating products and solutions for our customers.





winstonfoodservice.com

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