



CVAP® COOK/HOLD CABINETS



CHV3 SERIES CHV3-04HP

CVap Cook and Hold Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, and Convection Cooking.

SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model _____. Unit to utilize a C-Touch control with processor, that utilizes 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.

CONFIGURATION

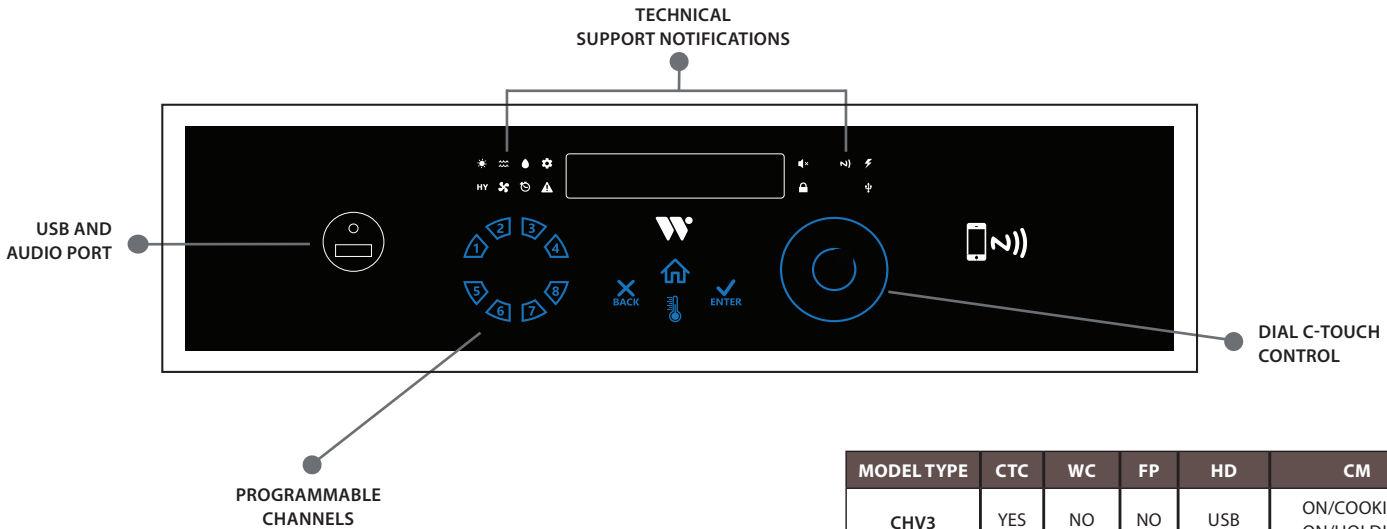
Half-Sized: Easily mobile version, allowing operator to see over cabinet when transporting. Unit comes standard with 3" plate casters.

CVAP ADVANTAGE

The CVap CHV is essentially a Cook and Hold on steroids. It can do the traditional "low and slow" cooking...with more control and insane yields. It also has the versatility to bake, braise, poach or low-temp steam, and it can be used in sous vide mode for increased precision. We've got volumes of science and data to back us up, but only so much space here. So, if you want to learn more, go to our website, www.winstonfoodservice.com and geek out with us.



Unit Shown with 1" wheels



| MODEL TYPE | CTC | WC | FP | HD | CM | AP |
|------------|-----|----|----|-----|-----------------------|-----|
| CHV3 | YES | NO | NO | USB | ON/COOKING ON/HOLDING | YES |

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

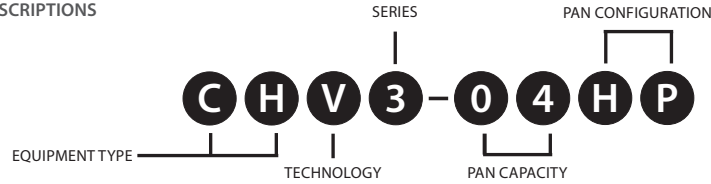


Cabinet Specifications

CHV3-04HP


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") | STANDARD CASTER SIZE | HEIGHT IN.(MM) | DEPTH IN.(MM) | WIDTH IN.(MM) | VOLTS | PHASE | WATTS | AMPS | NEMA*** | | INT'L |
| CHV3-04HP | N/A | 4 | 4 | 3" | 36.54(928) | 26.45(672) | 20(508) | 120 | 1 | 2292 | 19.1 | 5-20P  | Call Factory | 160(73) |

*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.

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 contains an audio port and 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. Doors may be specified with windows, pass-through, or a combination of both.

WATER FILL: Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. 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 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. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

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):

- Voltage and Phasing Preference:
120v-single phase
- Hinge Preference: Left or right hinge
- Casters: See table above for standard caster size, additional options include 1.5" wheels, 3" caster, 5" caster, 4" legs, and 6" legs.

Optional (Additional cost):

- Locking Door*
- Pass Through
- Pass Through - Glass
- Glass Door
- Extended Warranty
- Cord Wrap

* Customer to provide padlock.

Accessories & Supplies (Additional cost):

- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3167 Drain hose kit

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies