



LESS TALK. BETTER FOOD.

Winston is more
than hot air.

CVap® is different. It uses
heated water vapor and air
heat to keep food hot, moist,
and delicious.

From compact drawer units
to full-size cabinets, every
CVap® model is engineered
with the same advanced,
precise technology, ensuring
consistent, high-quality results
with every use.



ELEVATE YOUR HOLDING GAME WITH WINSTON'S CVap® HOLDING SOLUTIONS



Series 3 CVap HOV3-14UV

Power Meets Value.

When you need maximum capacity, power, and performance at the industry's most competitive price point, the HOV3-14UV is your go-to cabinet.

Key Features:

14-Pan Capacity: Load up and go — ideal for rush periods.

CVap® Consistency: Precise vapor-temp control with zero dry-out.

Smart Investment: Full CVap® performance at an unbeatable value.

Smart Choice: Ideal for growing brands and savvy operators who demand more for less.

Consultant Favorite! Designed for maximum efficiency in dynamic, modern kitchen designs.

Series 7 CVap Holding Cabinet

Holding Innovation.

Built for visibility. Engineered for flow. Series 7 Holding are our top-of-the-line cabinets. Built with brains and brawn, Series 7 cabinets will be the rock star in any commercial kitchen.

Shown with Optional Features:

Pass-Thru Doors: Seamlessly connect kitchen and service lines.

Full-View Glass Doors: Monitor food quality without opening the cabinet.

Top Extension: Engineered to match the sight-line of popular refrigeration units.



DO BIG THINGS IN SMALL SPACES.



Under-counter CVap Holding Cabinets

CVap Performance in the Tightest Spaces.

Big holding potential in a compact profile — perfect for mobile kitchens, concessions, and space-challenged prep lines.

CVap Drawer Warmers

Compact. Powerful. Always ready.

CVap® Drawers pack serious power into a compact footprint. Whether it's proteins, sides, or buns, each drawer keeps your food at peak quality until it's go-time.



Perfect for K12! Dependable holding for high-volume service without over-complication.

Series 5 CVap Holding Cabinet

Versatility Meets Durability.

Perfect for schools, institutional kitchens, and operations needing a rugged workhorse. The Series 5 delivers high performance with simplified control and flexible install options.

Shown with Optional Features:

Leg and Shelf Kit: Raise your half-size cabinet to a more comfortable level. Designed to fit 04UV and 05UV models.

Casters: Available in 2", 3", and 5" sizes.

Auto Water Fill: Free your staff from manually filling the evaporator with this convenient feature.



CVAP® IS MORE THAN HOT AIR



CVap (*Controlled Vapor Technology*) is Winston's patented **holding technology** that controls both food temperature and texture with unmatched precision.

Most holding cabinets rely solely on hot air, which often dries out food. CVap precisely controls both water and air temperatures to the exact degree, delivering unbeatable product quality no matter the challenge.

BENEFITS OF THE HOLDING



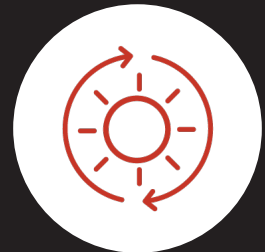
*Food
Safety*



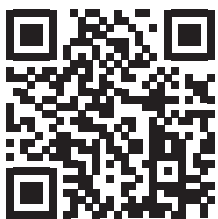
*Customer
Satisfaction*



*Extended
Holding Time*



*Energy
Efficiency*



REVIT FILES

CVap®



WEBSITE