

## CHV3 SERIES

CHV3-04HP

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

## SHORT FORM SPECS

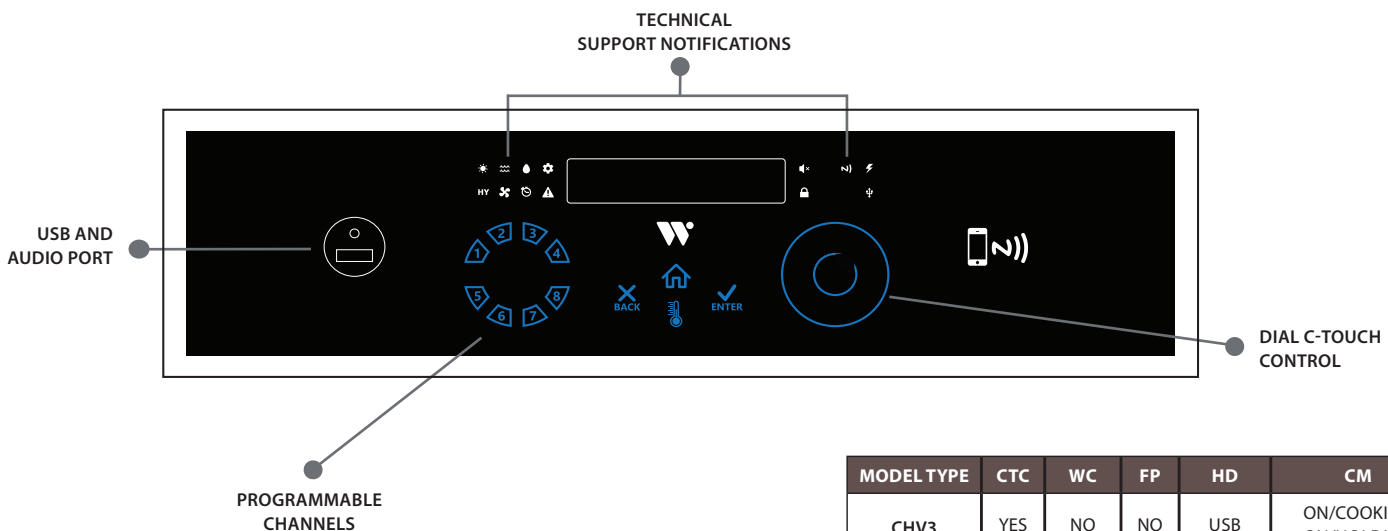
Shall Be Winston CVap Cook and Hold, model \_\_\_\_\_. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP 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 1" wheels for under counter use.

## 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](http://www.winstonfoodservice.com) and geek out with us.



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

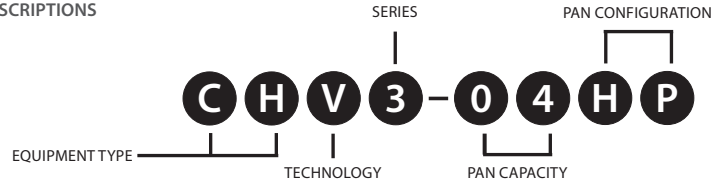
HD - HACCP Temp Download  
CM - Convection Mode  
AP - Audio

## 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")	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		INT'L
CHV3-04HP	N/A	4	4	36.38(924)	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- 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.

**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 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. 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):

1. Voltage and Phasing Preference:  
120v-single phase
2. Hinge Preference: Left or right hinge
3. 3" Plate Casters

#### Optional (Additional cost):

- 5" Plate Casters
- Locking Door\*
- Pass Through
- Pass Through - Glass
- Cord Wrap
- 1" Wheels
- Glass Door
- 4" Legs
- 6" Legs
- Extended Warranty

\* Customer to provide padlock.

#### 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
- PS3167 Drain hose kit

**FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**

[foodservice.winstonind.com/parts-supplies](http://foodservice.winstonind.com/parts-supplies)