



# CVAP® COOK/HOLD CABINETS

# CHV7

## CHV7 SERIES CHV7-04HP | CHV7-04UV | CHV7-05UV | CHV7-05UV-ST | CHV7-14UV

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

### 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, food probe-ready for cooking or monitoring, wireless programming (via NFC), 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. Some versions available for under counter use with 1" wheels.

**Full-Sized:** Provides maximum capacity for high volume operators.

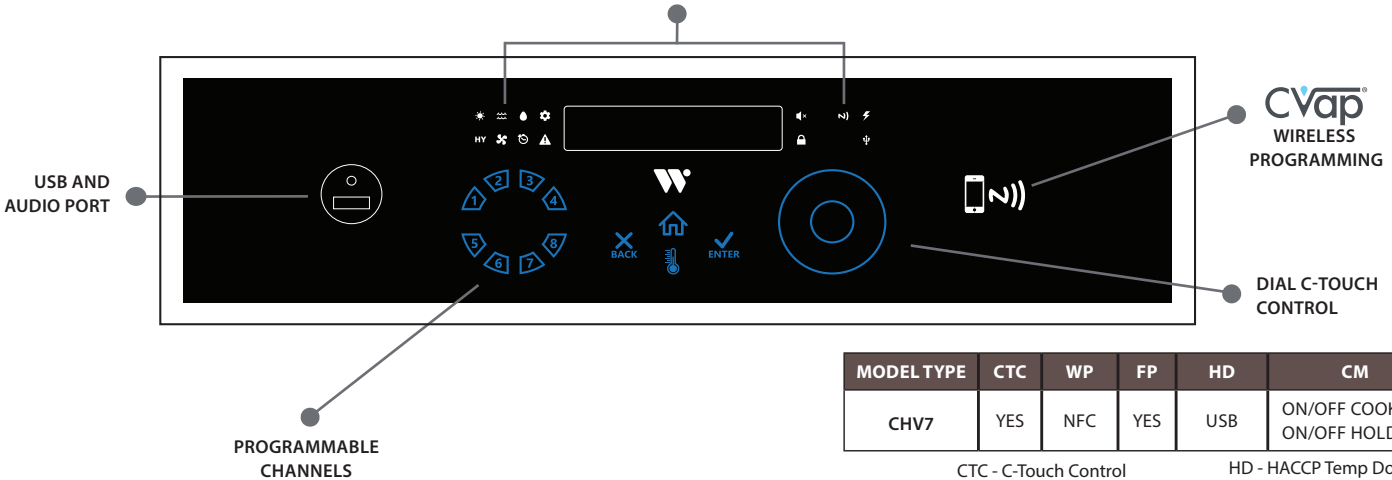
### CVAP ADVANTAGE

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 Shown: CHV7-05UV Stacked

#### TECHNICAL SUPPORT NOTIFICATIONS



MODEL TYPE	CTC	WP	FP	HD	CM	AP
CHV7	YES	NFC	YES	USB	ON/OFF COOKING ON/OFF HOLDING	YES

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



## Cabinet Specifications

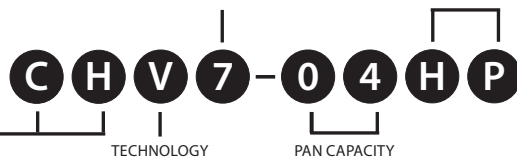
CHV7-04HP | CHV7-04UV | CHV7-05UV | CHV7-05UV-ST | CHV7-14UV

### MODEL NUMBER DESCRIPTIONS

#### EQUIPMENT TYPES

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

### SERIES



### PAN CONFIGURATION

#### 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
CHV7-04HP	N/A	4	4	36.38(924)	26.45(672)	20(508)	208	1	2400	11.5	6-20P	Call Factory	160(73)
							240	1	2400	10	6-20P		
CHV7-04UV	4	8	8	35.70(907)	34.23(869)	27.70(704)	208	1	4803	23	6-30P	Call Factory	198(90)
							240	1	4803	20	6-30P		
CHV7-05UV	5	10	10	39.22(996)	34.23(869)	27.70(704)	208	1	4803	23	6-30P	Call Factory	250(113)
							240	1	4803	20	6-30P		
CHV7-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 10)	76.8(1950)	34.23(869)	27.70(704)	208	1	4803	23	6-30P	Call Factory	500(226)
							208	3	4803	14.5	15-20P		
							240	1	4803	20	6-30P		
CHV7-14UV	14	28	28	73.02(1855)	34.23(869)	27.70(704)	208	1	7503	36.1	6-50P	Call Factory	420(190)
							208	3	7503	23.7	15-30P		
							240	1	7503	31.3	6-50P		

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

**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. CHV7 models include wireless programming via NFC, and on/off control for convection fans and are food probe ready for temperature monitoring.

**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:** 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):

- Voltage and Phasing Preference:  
208V or 240V, three or single phase
- Hinge Preference: Left or right hinge
- 3" Plate Casters

#### Optional (Additional cost):

- 5" Plate Casters
- Locking Door\*\*
- Pass Through
- Pass Through - Glass
- Bumper Guard Base\*\*\*
- Transport Package\*\*\*
- Reinforced Top\*\*\*\*
- 1" Wheels\*
- Glass Door
- 4" Legs\*
- 6" Legs
- Cord Wrap
- Extended Warranty

\* 04 models only.

\*\* 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.

#### 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
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1001 3" Food probe with 8' cord
- AC1002 3" Food probe with 4' cord
- AC1003 6" Food probe with 8' cord
- AC1004 6" Food probe with 4' cord

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies