



CVAP® HOLDING CABINETS

HOV7

HOV7 SERIES

HOV7-04HP | HOV7-04UV | HOV7-05SP | HOV7-05UV | HOV7-14SP | HOV7-14UV

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

SHORT FORM SPECS

Shall be Winston CVap Holding Cabinet, model _____. Unit to utilize a C-Touch control with processor to control 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, 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.

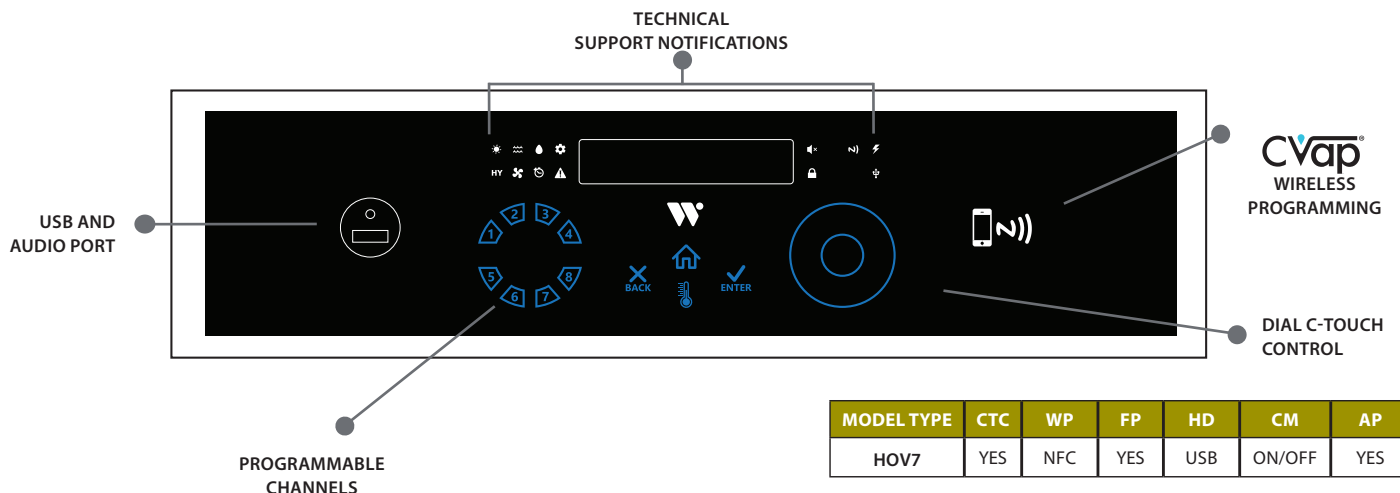
Full-Sized: Provides maximum capacity for high volume operators.

CVAP ADVANTAGE

The original humidified holding cabinet is still the best. CVap technology uses dry and vapor heat, in tandem, to control food temperature, and maintain it as moist or crisp as you want. Learn more at winstonfoodservice.com.



Model Shown: HOV7-14UV



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



WINSTON FOODSERVICE

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Specifications subject to change without notice.

Cabinet Specifications

HOV7-04HP | HOV7-04UV | HOV7-05SP | HOV7-05UV | HOV7-14SP | HOV7-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES

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

SERIES

PAN CONFIGURATION









EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

PAN CONFIGURATIONS

HP = HALF PAN
SP = SHEET PAN
UV = UNIVERSAL

MODEL #	CAPACITY			EXTERIOR DIMENSIONS **				VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	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)							
HOV7-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	120	1	1824	15.20	5-20P 	Call Factory	160 (73)
HOV7-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	198(90)
HOV7-05SP	5	10	5	3"	39.41(1001)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P 	Call Factory	235(107)
HOV7-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	250(113)
HOV7-14SP	14	28	14	5"	75.66(1922)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P 	Call Factory	394(179)
HOV7-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	420(190)

*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 allows for eight programmable (and lockable) channels, accommodates software updates via USB. HOV7 models are food probe ready for temperature monitoring, wireless programming via NFC, and on/off control for convection fans.

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: Operated manually with low water detection. Auto-fill optional. 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.

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. Hinge Preference: Left or right hinge.
2. Casters: See table above for standard caster size, additional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

Optional (Additional cost):

- Locking Door**
- Pass Through
- Bumper Guard Base ***
- Extended Warranty
- Transport Package***
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Auto Water Fill
- Cord Wrap
- Flip Up Door *****

** 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.

***** Available for 05SP, 05UV, 14SP & 14UV only.

Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)(UV only)
- PS2206-5 Wire rack-chrome (5-pack)(UV only)
- PS2938-4 Wire rack-stainless steel (4-pack)(UV only)
- 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
- AC1008 Cover, Rear Fan (UV models only)
- AC1006 8.125" top extension (14UV model only)
- AC1002 3" food probe with 4' cable
- AC1001 3" food probe with 8' cable
- AC1004 6" food probe with 4' cable

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
foodservice.winstonind.com/parts-supplies