



# CVAP® HOLDING CABINETS



## 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

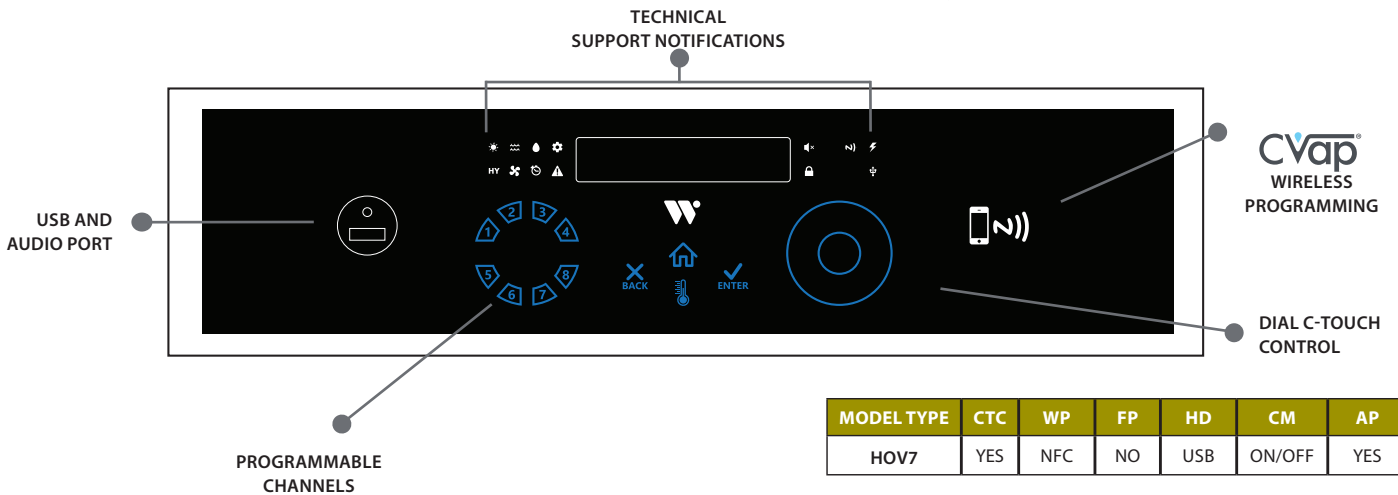
**Countertop:** Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

**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

There is a humidified holding cabinet, and there is CVap. CVap incorporates the precision of sous vide cooking with the ability to control how crispy or soft you want a food to stay. 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.



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



## Cabinet Specifications

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

## MODEL NUMBER DESCRIPTIONS

## SERIES

## PAN CONFIGURATION

## EQUIPMENT TYPES

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









## PAN CONFIGURATIONS

HP = HALF PAN  
SP = SHEET PAN  
UV = UNIVERSAL

EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

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
HOV7-04HP	N/A	4	4	36.38(924)	26.45(672)	20(508)	120	1	1408	11.75	5-20P 	Call Factory	160 (73)
HOV7-04UV	4	8	8	35.70(907)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	198(90)
HOV7-05SP	5	10	N/A	39.22(996)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P 	Call Factory	235(107)
HOV7-05UV	5	10	10	39.22(996)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	250(113)
HOV7-14SP	14	28	N/A	73.02(1855)	34.23(869)	24.70(627)	120	1	2292	19.1	5-20P 	Call Factory	394(179)
HOV7-14UV	14	28	28	73.02(1855)	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- 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. 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 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):

- 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\*\*\*
- Extended Warranty
- Transport Package\*\*\*
- Reinforced Top\*\*\*\*
- 1" Wheels\*
- Glass Door
- 4" Legs\*
- 6" Legs
- Auto Water Fill
- Cord Wrap

\* 04 models only.

\*\* Customer to provide padlock. (per door)

\*\*\* Not available for 04-HP models.

\*\*\*\* Available for 04UV &amp; 05UV models only.

## Accessories &amp; 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
- AC1005 4.25" top extension (14UV model 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
- AC1003 6" food probe with 8' cable

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