Winston foodservice

CVAP® COOK/HOLD CABINETS CHV 7

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 up to 350°F max. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring and convection fan.

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. Stacked units are shipped unstacked. Some versions available for under counter use with 1" wheels.

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

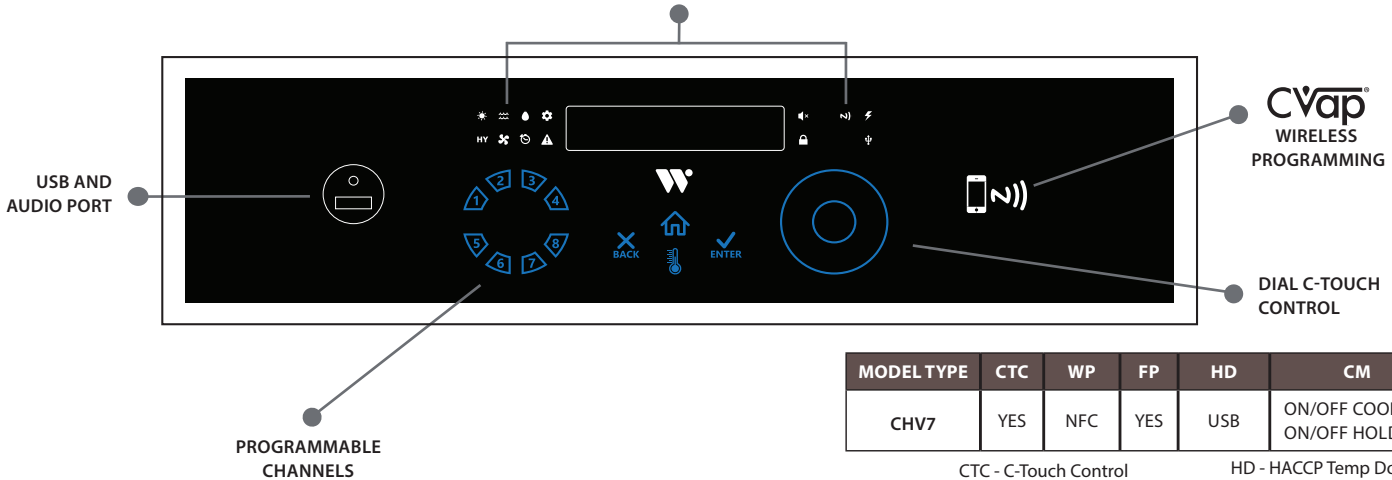## CVAP ADVANTAGE

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, and geek out with us.

Model Shown: CHV7-05UV Stacked

TECHNICAL SUPPORT NOTIFICATIONS

USB AND AUDIO PORT

CVap WIRELESS PROGRAMMING

DIAL C-TOUCH CONTROL

PROGRAMMABLE CHANNELS

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

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CVAP® COOK/HOLD CABINETS CHV7

Cabinet Specifications

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

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

C H V 7 – 0 4 H P

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")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	
CHV7-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	208	1	2814	13.53	6-20P	Call Factory	160(73)
								240	1	2808	11.7	6-20P		
CHV7-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	198(90)
								240	1	5220	21.75	6-30P		
CHV7-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	250(113)
								208	3	4992	14.7	15-20P		
								240	1	5220	21.75	6-30P		
CHV7-05UV-ST (Stacked Pair) ****	10(2 × 5)	20(2 ×10)	20(2 × 10)	3"	76.82(1950)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	500(226)
								208	3	4992	14.7	15-20P		
								240	1	5220	21.75	6-30P		
CHV7-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	208	1	8130	39.1	6-50P	Call Factory	420(190)
								208	3	8130	23.7	15-30P		
								240	1	8130	33.86	6-50P		

*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. | **** Stacked units are shipped unstacked. Stacking kit is included. 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 up to 350°F max. 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 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. 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: 208V or 240V, three or single phase
2. Hinge Preference: Left or right hinge
3. Casters: See table above for standard caster size, addtional 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***
- Transport Package***
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Extended Warranty

** 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
AC1004	6" Food probe with 4' cord
AC1008	Cover, Rear Fan

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

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Specifications subject to change without notice.