



CVAP® COOK/HOLD CABINETS



CHV5 SERIES CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

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.

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.

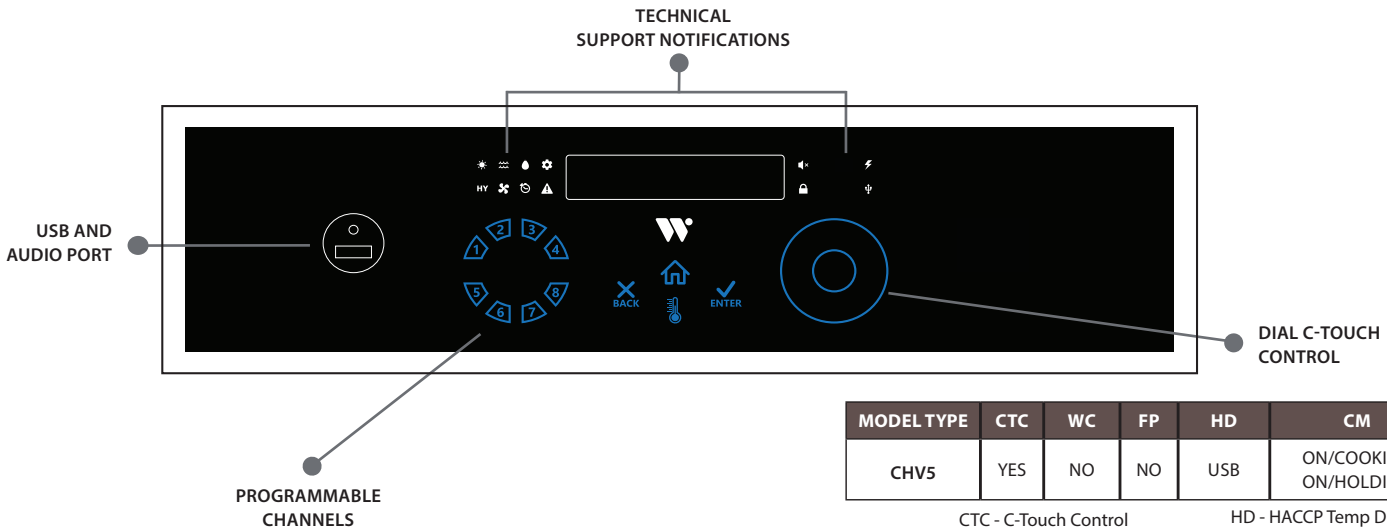
Full-Sized: Provides maximum capacity for high volume operators.

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 and geek out with us.



Model Shown: CHV5-05UV Stacked



MODEL TYPE	CTC	WC	FP	HD	CM	AP
CHV5	YES	NO	NO	USB	ON/COOKING ON/HOLDING	YES

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



Cabinet Specifications

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES

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

SERIES

C H V 5 - 0 4 H P

EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

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")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		INT'L
CHV5-04HP	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		
CHV5-04UV	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		
CHV5-05UV	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		
CHV5-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 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		
CHV5-14UV	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 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.

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):

- Voltage and Phasing Preference:
208V or 240V, three or single phase
- Hinge Preference: Left or right hinge
- Castors: 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
- Extended Warranty
- Bumper Guard Base***
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Transport Package****

** 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
- AC1008 Cover, Rear Fan

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