



CVAP® HOLDING CABINETS



HOV3 SERIES HOV3-05UV | HOV3-10UV | HOV3-14UV

CVap Holding Cabinet: Includes Membrane Control, and Convection Holding.

SHORT FORM SPECS

Shall be Winston CVap Holding Cabinet, model _____. Unit to utilize a membrane control with processor to control calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments.

CONFIGURATIONS

Half-Sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half-sized units are also stackable for increased versatility.

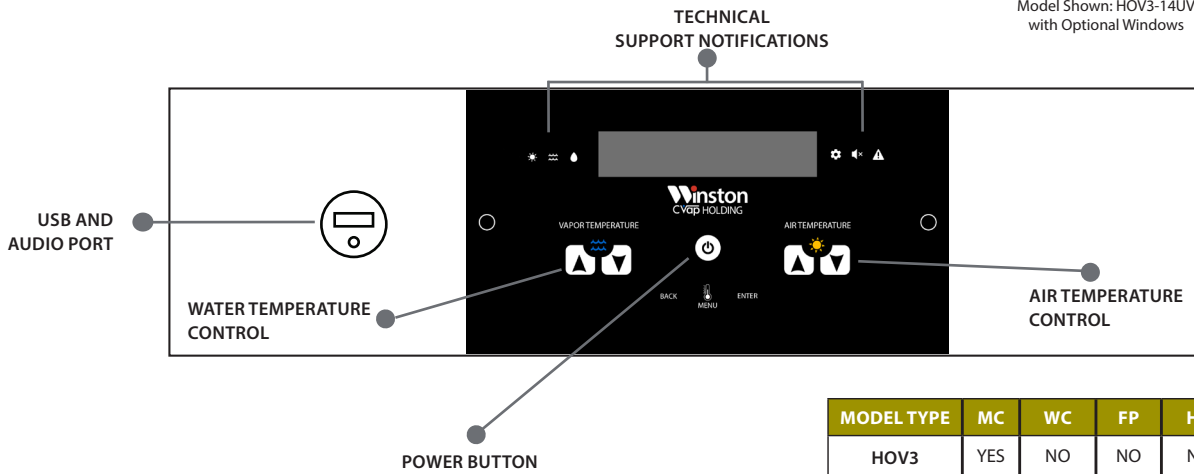
Full-Sized: Provides maximum capacity for high volume operators.

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: HOV3-14UV with Optional Windows



MODEL TYPE	MC	WC	FP	HD	CM	AP
HOV3	YES	NO	NO	NO	ON	YES

MC - Membrane Control HD - HACCP Temp Download
 WC - Wireless Connectivity CM - Convection Mode
 FP - Food Probe Ready AP - Audio



Cabinet Specifications

HOV3-05UV | HOV3-10UV | HOV3-14UV

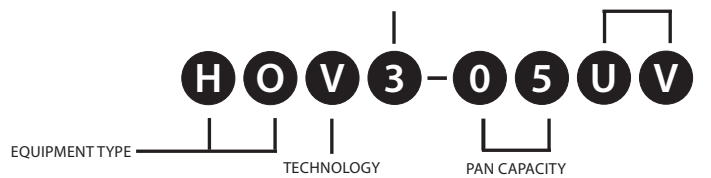
MODEL NUMBER DESCRIPTIONS

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

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	
HOV3-05UV	5	10	10	39.22(996)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	250(113)
HOV3-10UV	10	20	20	59.22(1504)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	370(168)
HOV3-14UV	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: Membrane control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F and 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: 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.

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
- 6" Legs
- Glass Door
- Cord Wrap
- Auto Water Fill
- Transport Package
- Reinforced Top****

** Quantity of 1 for reach in. Quantity of 2 for pass through
Customer to provide padlock(s), (per door)

**** Available for 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)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 05UV
- PS3174 Stacking kit for 05UV
- PS3167 Drain kit for stacked pair
- AC1005 4.25" top extension (14UV model only)
- AC1006 8.125" top extension (14UV model only)

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies