



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.

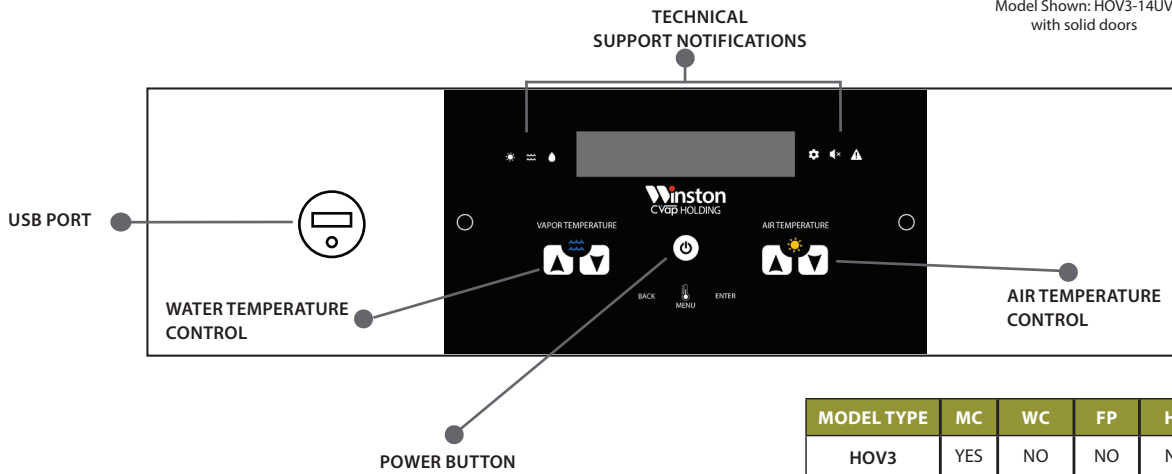
Full-Sized: Provides maximum capacity for high volume operators.

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 solid doors



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

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

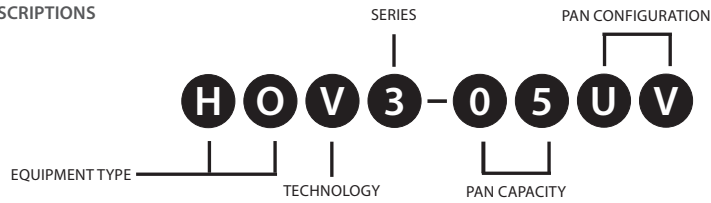


Cabinet Specifications




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

MODEL NUMBER DESCRIPTIONS

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					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)	VOLTS	PHASE	WATTS	AMPS	NEMA***		
HOV3-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	120	1	1800	15	5-15P 	Call Factory	250(113)
HOV3-10UV	10	20	20	5"	61.66(1566)	34.23(869)	27.70(704)	120	1	1800	15	5-15P 	Call Factory	303(138)
HOV3-14UV	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: 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 (14UV only), 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):

- Hinge Preference: Left or right hinge
- Castors: See table above for standard caster size, additional options include 3" caster, 5" caster, and 6" legs.

Optional (Additional cost):

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

* 14UV Only

** 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)
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 05UV
- PS3174 Stacking kit for 05UV
- PS3167 Drain kit for stacked pair
- AC1006 8.125" top extension (14UV model only)
- AC1008 Cover, Rear Fan

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies