

CHV2 SERIES

CHV2-04HP | CHV2-04UV | CHV2-05UV

CVap Cook and Hold Cabinet: Includes Membrane Control, HACCP Temperature Downloads, and Convection Cooking.

SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model _____. Unit to utilize a Membrane control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments up to 275°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.

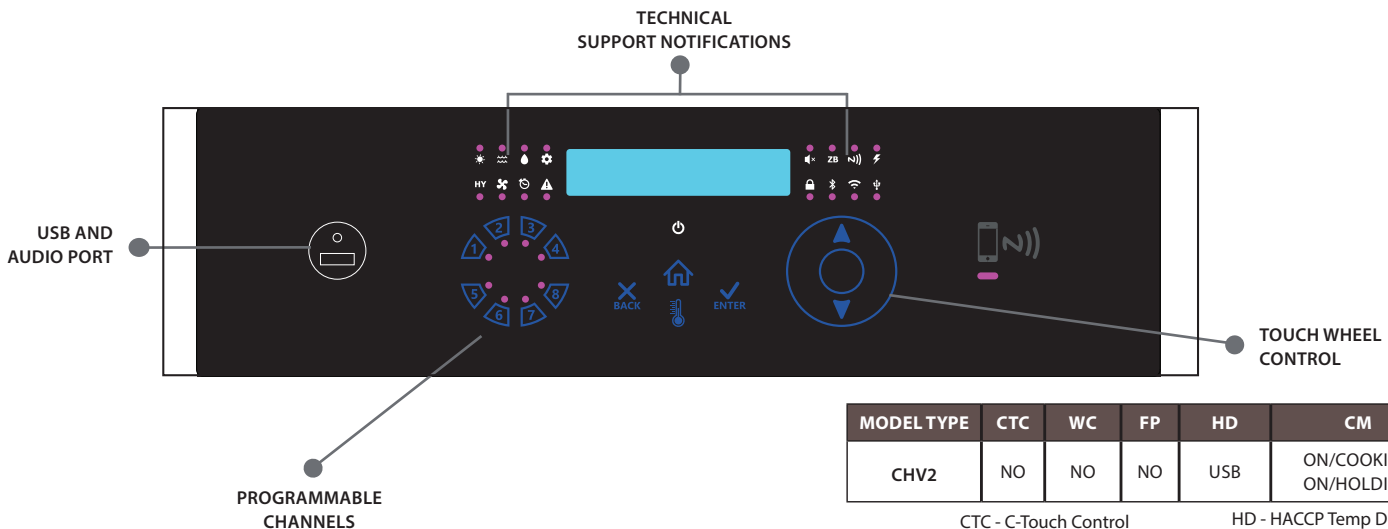
Half-Sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Some versions available for under counter use with 1" wheels.

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: CHV2-05UV



CTC - C-Touch Control
WC - Wireless Connectivity
FP - Food Probe Ready

HD - HACCP Temp Download
CM - Convection Mode
AP - Audio

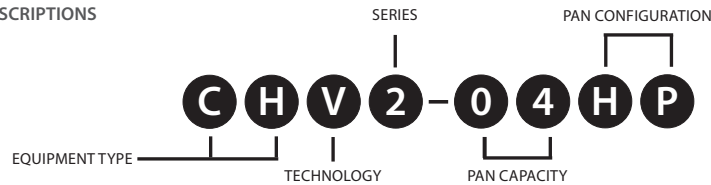
Cabinet Specifications

CHV2-04HP | CHV2-04UV | CHV2-05UV

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					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
CHV2-04HP	N/A	4	4	36.54(928)	26.45(672)	20(508)	120	1	2292	19.1	5-20P 	Call Factory	160(73)
CHV2-04UV	4	8	8	35.91(912)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	198(90)
CHV2-05UV	5	10	10	39.41(1001)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P 	Call Factory	250(113)

*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: Membrane control with vapor and air temperatures to be adjusted in 1°F increments up to 275°F max. 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 latch handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

WATER: 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: 120V
- 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 and 05 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)
- 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

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