

HOV2 SERIES

HOV2-04HP | HOV2-04UV | HOV2-10UV | HOV2-14UV

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 up to 205°F max.

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.

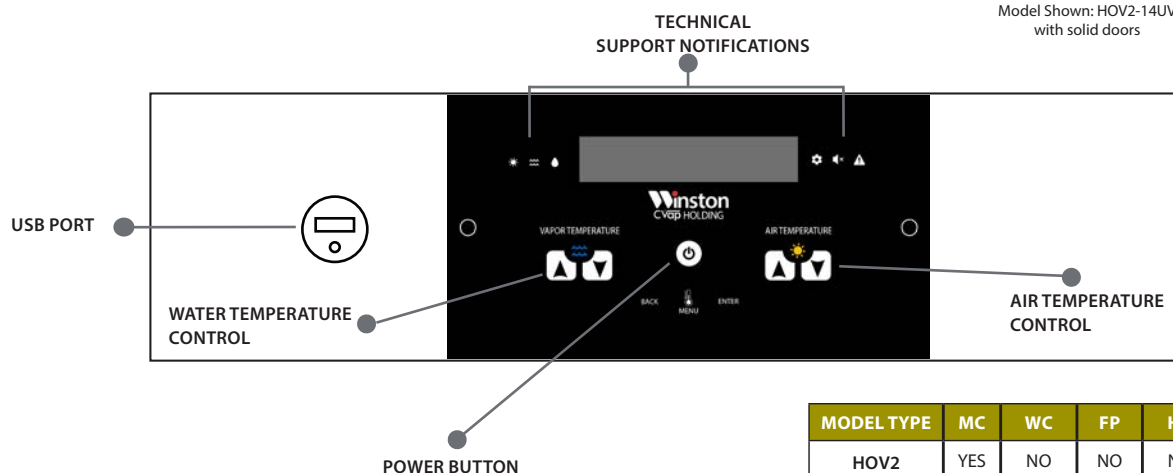
Full-Sized: Provides maximum capacity for high volume operators.

CVap® ADVANTAGE

The 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: HOV2-14UV
with solid doors



MODEL TYPE	MC	WC	FP	HD	CM	AP
HOV2	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

HOV2-04HP | HOV2-04UV | HOV2-10UV | HOV2-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES

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

SERIES



EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

PAN CONFIGURATION

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***		
HOV2-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	120	1	1824	15.2	5-15P 	Call Factory	160(73)
HOV2-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	120	1	1370	14.2	5-15P 	Call Factory	198(90)
HOV2-10UV	10	20	20	5"	61.66(1566)	34.23(869)	27.70(704)	120	1	1800	15	5-15P 	Call Factory	303(138)
HOV2-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	120	1	1580	13.2	5-15P 	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 to 205°F. * 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.

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.

* The maximum operating vapor temperature of +/- 185°F (85°C) is based on a standard HOV configuration with solid doors and typical product loading. Units with optional flip or pass-thru doors, or loaded to full capacity, may result in slightly lower operating temperatures (vapor and air). Please consult with a Winston Sales Representative to find the right product for your applications.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage: 120V
2. Hinge Preference: Left or right hinge
3. Casters: See table above for standard caster size, additional options include 1" wheels, 3" caster, 5" caster, 4" and 6" legs.

Optional (Additional cost):

- Bumper Guard Base *
- Extended Warranty
- Glass Door
- Cord Wrap
- Transport Package*
- Locking Door**
- Reinforced Top (04UV)

* 04UV, 10UV and 14UV only

**Customer to provide padlock(s) (per door).

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 04UV
PS3174	Stacking kit for 04UV
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