

series 2 holding cabinets with CVap® technology

OWNER'S MANUAL



HOV2

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

Winston foodservice

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SERIAL #:

Warnings

MISUSE AND OTHER

⚠ WARNING:
Contamination Hazard
Can cause serious illness or damage to equipment >> Clean equipment daily to avoid potential contamination hazard.

Ensure safe operation by cleaning equipment daily. Failure to do so can allow harmful deposits to develop, increasing the potential for food contamination and endangering your customers.

⚠ DANGER: Electrical Hazard and Burn Hazard
Can cause serious injury or death >>
Do not attempt to service this equipment unless you are a licensed electrician or trained servicer.

This equipment uses high voltage electrical systems, high temperature heating systems, and hot water vapor. If used improperly, any of these hazards are capable of causing serious injury or death. To avoid the potential for an accident, please have equipment serviced only by a trained servicer. Please make this page available to the servicer.

⚠ CAUTION: High Temperature and Grease Hazard
Can cause damage to equipment >>
Avoid placing equipment near high heat or in grease-laden atmosphere.

⚠ WARNING: Safety Hazard, Intended Use
Can cause serious illness or damage to equipment >> Supervise untrained, young, or handicapped persons.

1. This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the equipment.
3. This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

⚠ CAUTION: High Temperature Hazard
Can cause damage to equipment >>
Fill evaporator with water prior to turning power on, and do not allow evaporator to run dry.

MAKE CERTAIN EVAPORATOR HAS AN ADEQUATE SUPPLY OF WATER PRIOR TO TURNING ON POWER SWITCH. WATER LEVEL SHOULD BE APPROXIMATELY AT FILL LINE.

KEEP DOOR(S) CLOSED WHEN NOT IN USE. If food temperature becomes too low during serving period, increase VAPOR TEMP setting by 10-20° F (11-17° C) to maintain desired food temperature.

⚠ WARNING: Burn Hazard
To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.

⚠ WARNING: Burn Hazard
When opening the door of the cooking compartment hot steam can come out.

⚠ DANGER: Electrical Hazard

If supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

Warranty & Terms and Conditions of Sale

Limited one-year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, fryer baskets, batteries, and evaporators). Warranty disclaimer for failure to clean.

WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

For complete details on warranty and terms & conditions of sale, go to: https:// bit.ly/2Qzwi6G
Both the Warranty and Terms and Conditions of Sale are integral to this document.



Requirements

GENERAL INSTALLATION

Install equipment on a solid, flat, level surface in a location where ambient temperatures will not exceed 100º F and away from grease laden vapors from other equipment. For proper ventilation of the equipment, allow 2-inch clearance on all sides, particularly around any ventilation holes. Plug the equipment into a properly grounded outlet of the correct voltage and phasing as indicated by the equipment ID labels. *Please read the installation instructions that follow.*

water

If manually filling equipment with water, fill evaporator pan with approximately 2.5 gallons of water.As water evaporates, minerals in the water will deposit on the surface of the evaporator. These mineral deposits will inhibit the transfer of heat. Deposits can also degrade and damage stainless steel. To avoid mineral deposits clean the equipment daily. It is advisable to contact your water utility for advice on minimizing deposit buildup.

⚠ CAUTION:

High Temperature Hazard

Can cause damage to equipment >>
If utilizing vapor heat, fill evaporator with water prior to turning power on and do not allow evaporator to run dry.

For locations with hard water, add one tablespoon (15 ml) of white vinegar or lemon juice to water to help minimize scale buildup. Please consider contacting your local water authority to obtain advice on possible water treatments to protect the equipment. Some water supplies are high enough in chemical content to be capable of damaging stainless steel (if used untreated). The evaporation process can concentrate the chemicals in the water to a level which could cause a damaging reaction with the stainless steel.

ventilation

Ventilation Clearances: To operate properly, the equipment will need sufficient space for air circulation. Allow at least 2" (51 mm) clearance on all sides, particularly around ventilation holes. Care should be taken to prevent placing the equipment close to anything combustible. It must be installed with its supplied casters or legs. Equipment may be stacked upon each other using only a Winston supplied stacking kit and following the instructions enclosed with the kit. Your warranty may be void if you do not adhere to these ventilation requirements.

⚠ CAUTION:

High Temperature & Grease Hazard

Can cause damage to equipment >>
Avoid placing equipment near high heat or in grease-laden atmosphere.

Do not place equipment in an area where ambient temperature (air temperature around the equipment) exceeds 100° F (38° C). A heat shield may be required to prevent excessive heat exposure and grease-laden vapors from affecting the equipment if adjacent to heat, vapor, or grease generating devices (such as grills, steamers, ovens, etc.). Excess heat and grease inside the equipment cavities may cause electrical components to fail.

Vent Hood: Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

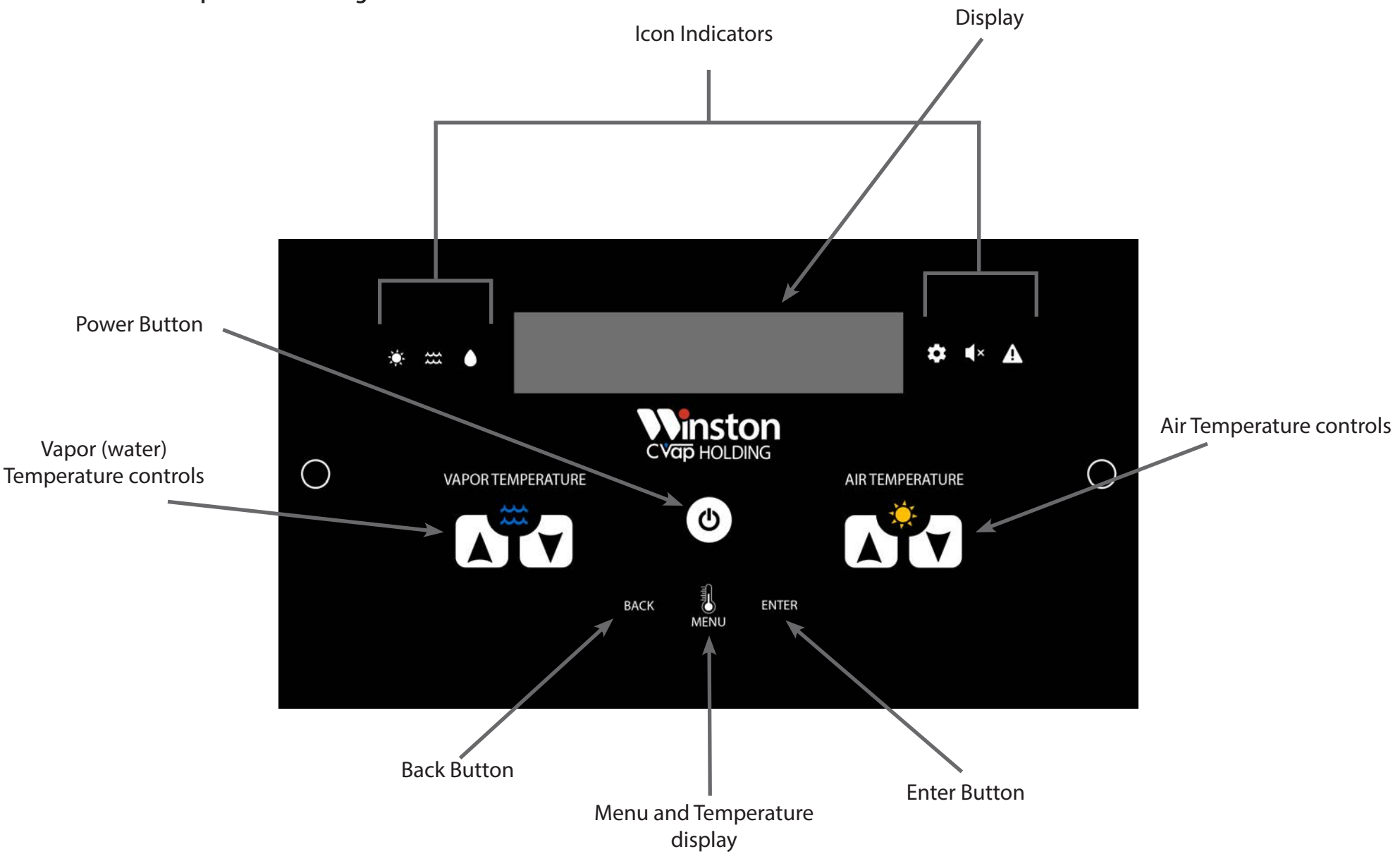
shelving

The load limit per rack is 65 lbs (29.25kg).

Contact Information

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New Winston CVap: Control Navigation



New Winston CVap: Control Operation

START-UP BASICS

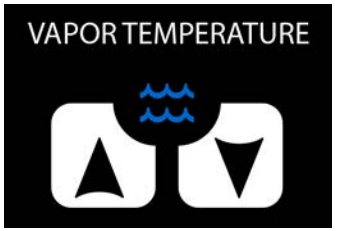
1. Ensure that the evaporator pan has water in it before turning the unit on.



2. Press the power button to turn the unit on.



3. Press the up or down button to set the water temperature. Vapor temperature can be set to Off, or any temperature between 90° F - 200° F (32°C - 93°C)



4. Press the up or down button to set the air temperature. Air temperature can be set to Off, or any temperature between the vapor temperature and 205°F (96°C)



5. Place product in unit.

Performance Note: CVap HOV Holding Cabinets are built to perform across a range of configurations. The maximum operating vapor temperature of +/- 185°F (85°C) applies to standard models equipped with solid doors and typical loading. Choosing flip doors, pass-thru doors, and/or loading the cabinet to full capacity may result in slightly lower operating temperatures (vapor and air). That's completely normal, and it doesn't change how well your CVap holds food at its best. Please consult with a Winston Sales Representative to find the right product for your applications.

Food Holding Reference Chart

Product	Vapor Temperature	Air Temperature
Soft Moist Foods Sauces, gravies, vegetables, fish, etc.	140 to 155° F (60 to 68° C)	140 to 155° F (60 to 68° C)
Firm Moist Foods Bakery, meats, chicken, etc.	140 to 155° F (60 to 68° C)	145 to 185° F (63 to 85° C)
Crisp Foods Fried or breaded products	130 to 150° F (50 to 66° C)	170 to 200° F (77 to 93° C)
Very Crisp Foods Tortilla chips, fries, etc.	Off to 130° F (Off to 50° C)	180 to 200° F (82 to 93° C)

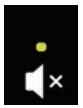
Icon Indicators


Is illuminated when the air heaters are activated.


Is illuminated when the water heater is activated.


Is illuminated when the water fill system is activated.


Is illuminated when in the settings menu or when updating.


Is illuminated when the volume is muted.


Is illuminated when there is an error message.

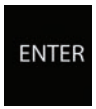
Main Menu



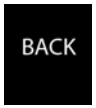
To access the main menu. Press and hold the menu button for 3 seconds.


Press the air temperature "up" button to scroll forwards through the menu.


Press the air temperature "down" button to scroll back through the menu.



Press the "enter" button to make menu selection.



Press the "back" button to go back within the menu.

- **Settings** - Allows you to make special adjustments to the unit.
  - o Security - Using the code **2345** locks or unlocks a unit, allowing general daily operation only.
  - o Volume - Adjust the volume of the speakers.
  - o Display - Adjust the display temperature readout to show air or evaporator temperature.
  - o Temperature Scale - Adjust between Fahrenheit or Celsius.
  - o Fill System - Adjust setting for Water Level Sensor (disabled, probe, or float) and Water Valve (disabled or enabled).
  - o Tuning - Calibrates vapor temperature for the size and model of the unit, for maximum precision.
- **Upload Presets** - Allows for uploading presets from a USB.
- **About** - Informs the user of software versions during troubleshooting needs.
- **Reboot** - Allows unit to be rebooted

Updating Firmware

1. Power your cabinet on. The current firmware version will scroll across the screen when booting up.
2. Go to https://foodservice.winstonind.com/firmware-updates/ to determine if the current version is installed.
3. Follow instructions to update your firmware, if needed.

Procedures

DAILY CLEANING

Required Cleaning Accessories & Supplies
- Pan for draining evaporator
- Food grade germicidal detergent
- Descaling agent

⚠ CAUTION: Corrosion Hazard
Can cause damage to equipment >>
Clean unit daily to avoid potential corrosion damage.

Clean evaporator daily to prevent chlorides (salts) from accumulating. Chlorides can cause the evaporator tank to corrode to the extent that leaks can occur. Leaks caused by corrosion, which is caused by a failure to clean daily, are not covered under the manufacturer's warranty.

⚠ CAUTION: Burn Hazard
Can cause serious injury >>
Allow equipment to cool for at least 30 minutes.

cleaning procedure

Ensure that any chemical used to clean equipment is free of sodium and other ingredients that could be corrosive to metal.

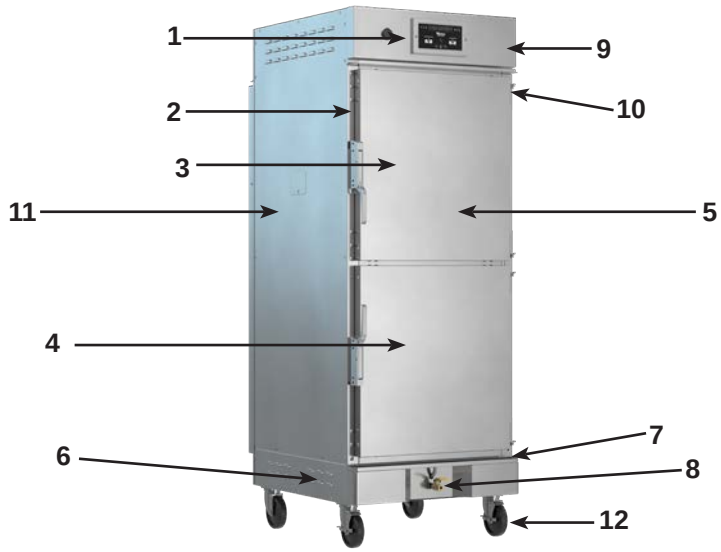
1. Disconnect power supply. Allow equipment to cool.
2. Place empty pan under drain valve, open drain valve and allow evaporator to drain.
3. Remove and clean rack supports using a food-grade germicidal agent. Rinse and allow to dry.
4. Remove evaporator cover and clean, then allow cover to dry.
5. Spray food chamber and evaporator with a food grade germicidal detergent.
6. Wipe inside surfaces to remove all food deposits.
7. Inspect for scale build-up on the tank surface and probe. If present, apply descaling agent like Citranox. Read ALL warnings and follow directions listed on descaling agent package.

⚠ DANGER: Electrical Hazard
Can cause serious personal injury or damage to the equipment >> Avoid spraying equipment exterior or controls with water.

8. Rinse all inside surfaces, including evaporator, and dry with clean towel. **Do not spray outside of equipment or controls with water.**
9. Replace rack supports.
10. Replace evaporator cover.
11. Close the drain valve.
12. Reconnect equipment to electrical power and make ready for use.

Component Identification

Full-size cabinet shown. Elements are common to all holding cabinets.



1. Control Panel - contains power button and control escutcheon. Allows operator to program vapor temperature and air temperature.
2. Door Gasket seals food chamber against heat or vapor loss.
3. Door & Latch can be reversed on site.
4. Adjustable Rails - located on both sides inside equipment, holds trays, pans, shelves, and racks.
5. Food Chamber - holding cavity where the dual heat system combines to create the perfect holding environment.
6. Evaporator and Water Heater (not visible) - supply vapor atmosphere to the food chamber by heating water within the evaporator.
7. Trough collects moisture that condenses on door.
8. Drain Valve allows for draining water from evaporator.
9. Cord Wrap (behind unit if applicable) provides storage for power cord.
10. Name Plate identifies model number, serial number (important for servicing and ordering parts), voltage, power, and electrical information. Electrical Requirements Label identifies that equipment is for use with an individual branch circuit only.
11. Air Heaters (not visible) - supply heat for precise food texture control.
12. Casters provide easy movement when front casters are in unlocked position.

	CAPACITY			EXTERIOR DIMENSIONS **				ELECTRICAL						
MODEL #	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	SHIP WEIGHT LBS(KG)
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.

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class series 2

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Specifications subject to change without notice.

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