

SHH0P3 Steamer

Steaming

3 Steam Table Pans (12" x 20" x 2.5")

Functions:

Capacity:

SHH0P3 **CVap® Steamer** 3-Pan model, pressureless, boilerless

With 60-minute timer dial

General Specifications

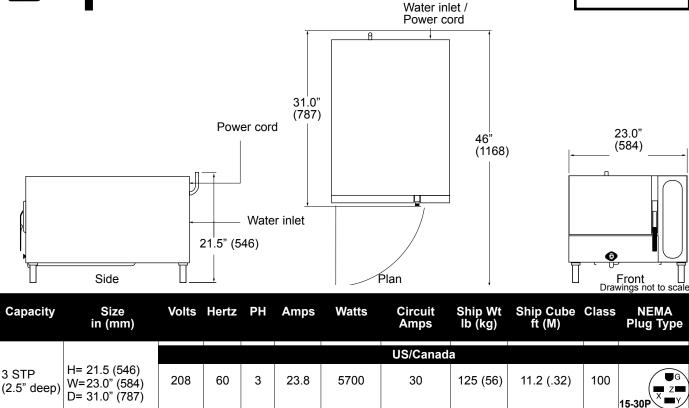
- Winston CVap[®] steamer can steam and serve a wide variety of products.
- Simple-to-use control panel with timer dial to control two settings: Constant Steam and Timed Steam.
- Evaporator tank is low-maintenance (no immersed elements and minimal water usage). Coved stainless steel bottom is easy to clean and drain.
- Built to last with quality craftsmanship, high grade corrosive-resistant stainless steel and full 1 inch hightemp insulation on top, sides, and door.
- Full perimeter, high-temp silicon door gasket, latch and catch door handle. Five shelf racks, spaced 1.25" apart to accept a variety of pan sizes and positions.
- CVap equipment complies with all domestic, and most international requirements, such as UL, C-UL, UL Sanitation, CE, MEA, and others.



2345 Carton Drive • Louisville, KY 40299 USA • (800) 234-5286 • (502) 495-5400 • Fax: (502) 495-5458 • www.winstonind.com Specifications subject to change without notice.

SHH0P3 CVap® Steamer 3-Pan model, pressureless, boilerless With 60-minute timer dial.





Short Form Specs Shall be Winston CVap steamer

Shall be Winston CVap steamer model SHH0P3 for steaming. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for cooking hot foods.

Construction

Materials: To be constructed of high grade stainless steel (430 exterior – 316L interior) for ease of cleaning and long service life. **Rack supports**: Five non-adjustable normally spaced 1.25" to receive various pan sizes, including 3 steam table pans (2.5" deep).

Doors: Hinge left only. Latch and catch type handle **Legs**: 4" adjustable stainless

steel legs.

Drain: Models designed for use with floor drain.

Insulation: Full-perimeter. Controller: Features timer dial to control constant steam (212°F), and timed steam (212°F). Lamp indicates "Power On." Water fill: Utilizes large evaporator tank to control vapor

and steam in the cabinet. Automatic water fill standard. Lowwater heater cutoff is a standard safety feature. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage. Cabinet/Ventilation: Not for built-in applications. Ventilation air holes on cabinet must be kept clear. Allow space around appliance for good air circulation. Refer to use & care manual for specific installation instructions. Mechanical ventilation is required for this appliance. Check local health and fire codes for requirements specific to your location. Electrical: Supplied with 7' (minimum) power cord and plug.

Warrantv

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

Model SHH0P3

STP=Steam Table Pan (12"x20"x2.5")

Description

Steam, 4" adjustable legs, auto fill, floor drain, 3-pan

US / Canada

Customer should specify the following when ordering: 1. Any added options or accessories.

For stacked options, please reference SHH0P6 Stacked Pair spec sheet.

additional year.

Options

Extended Warranty

Accessories

PS2192/12 PS2601 PS2605 PS2665 PS2429 PS2742 ScaleKleen[™] packets (12 pack) Leg & shelf kit (3-pan stacked pair) Leg & shelf kit (single steamer, 3 or 5 pan) Stacking kit for 3 and 5 pan steamers External water filter for auto water fill

Adds parts and labor warranty coverage for one

4<u>29</u> 742

Vent tube extension kit, 8.9" Options and accessories available for an additional cost.

Winston Industries, LLC.

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