



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

COOK & HOLD OVEN

For Various Size Trays, Pans and Gastro-Norm

COOK AND HOLD "LCH-G2" SERIES

G2 FWE's new generation low temperature cook and hold ovens help cut operating costs and increase food quality.



LCH-6-6-G2



LCH-5-G2

- 1 R85/F15 low volume air circulation, 85% radiant / 15% forced air convection - combining radiant and convection heat allows meats to brown naturally and greatly increases yield and profitability
- 2 Save space and money - NO costly hood space required or the expensive cost of operating an exhaust or fire extinguisher system. FWE surpasses EPA 202 & ANSI NFPA96 standards. (local codes prevail)
- 3 Intuitive, easy to use and kitchen friendly controls with 8 programmable recipe presets that allow for consistent results. Provided with an internal product probe, allowing for options to cook and hold by probe or by time without constant monitoring
- 4 Exclusive unibody design provides the ultimate menu flexibility with two individually controlled compartments, one plug, in the same small space saving foot print. Field reversible doors are standard for added convenience
- 5 When not being used for cooking, these ovens can be used for holding prepared foods. When used for reheating or holding prepared foods, these ovens reduce drying, shrinkage and flavor loss
- 6 These ovens typically require less energy than a conventional oven, and in most cases, since they are being used overnight, they utilize off-peak electric rates for even greater savings



Reduce Shrinkage, Natural Browning



Designed To Not Require A Hood



Control Panel



Two Ovens, Only One Plug

***Two year limited warranty**



PROJECT:

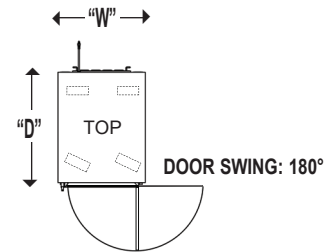
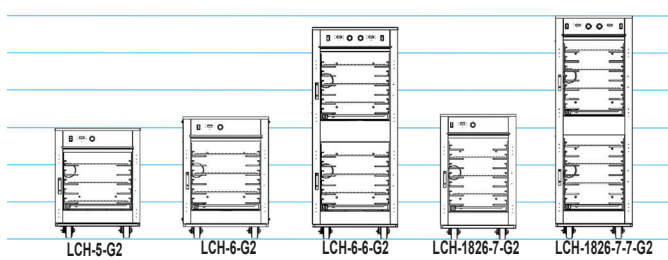
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SPECIFICATIONS:

COOK & HOLD OVEN



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard																			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100				
MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS/PANS[A] @ 4.5" Spacings(114 mm)								OPTIONAL FIXED RACK: NUMBER OF TRAYS/PANS @ 3" Spacings(76 mm)																
		18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	21 x 27 Shelf Standard[B]	TRAY/PAN SLIDES REQUIRED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	21 x 27 Shelf Standard[B]	HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
LCH-5-G2	3pr	3	6	6	6	3	6	3	6	3	5 pr	5	10	10	10	5	10	5	10	3	35" (889)	39" (991)	27.5" (699)	1	5"	340 (154)
LCH-6-G2	4pr	4	8	8	8	4	8	4	8	3	6 pr	6	12	12	12	6	12	6	12	3	39" (991)	39" (991)	27.5" (699)	1	5"	355 (161)
LCH-6-6-G2 Double Compartment Split Cavity	8pr	8	16	16	16	8	16	8	16	6	12 pr	12	24	24	24	12	24	12	24	6	68" (1727)	39" (991)	27.5" (699)	2	5"	605 (274)
MODEL NUMBER		STANDARD FIXED RACK: NUMBER OF TRAYS / PANS @ 3" Spacings(76 mm)								OPTIONAL ADJUSTABLE SLIDES: NUMBER OF TRAYS / PANS[A] @ 4.5" Spacings(114mm)								OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			SHIP WT. LBS. (KG)					
		TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	21 x 27 Shelf Standard [B]	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22							10 x 20	GN 2/1	GN 1/1
LCH-1826-7-G2	7 pr	7	-	14	-	-	-	-	-	3	5pr	5	5	10	-	-	-	-	5	3	41" (1041)	39" (991)	24.75" (629)	1	5"	315 (143)
LCH-1826-7-7-G2 Double Compartment Split Cavity	14 pr	14	-	28	-	-	-	-	-	6	10pr	10	10	20	-	-	-	-	10	6	71.25" (1810)	39" (991)	24.75" (629)	2	5"	590 (268)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.

[B] Shelves are removable and adjustable. Shelf Size: 21" x 27" (514mm x 686mm)

Note: Unit standard with maximum 350°F thermostat. Thermostat maximum temperature can be adjusted in the factory or out in the field to meet your local codes.

ELECTRICAL: LCH-5-G2, LCH-6-G2, LCH-1826-7-G2					P L U G S	U.S. & CANADA	
VOLTS	WATTS	HERTZ	AMPS			6-20P	
208	2310	60	11.1				
220-240	3060	50/60	12.8				
230	2820	50/60	12.3				
Available Cord/Plugs: Plugs Rated 250V or NO cord and plug					I N T E R N A T I O N A L	INTERNATIONAL	
						BS 1363 UK1-13P CEE 7/7 EU1-16P	
					T h r e e Phase Models	U.S. & CANADA	
208	2310	60	9.6			15-20P	
220-240	3060	60	11.0				

ELECTRICAL: LCH-6-6-G2, LCH-1826-7-7-G2					P L U G S	U.S. & CANADA	
VOLTS	WATTS	HERTZ	AMPS			6-30P 6-30P 6-50P	
208	4620	60	22.2				
220-240	6120	50/60	25.5				
230	5640	50/60	24.5				
					T h r e e Phase Models	INTERNATIONAL*	
					T h r e e Phase Models	U.S. & CANADA	
208	4620	60	14.8			15-20P	
220-240	6120	60	16.9				

+Dedicated circuit.

*Units shipping outside of the U.S. and Canada will be supplied with no plug.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners.

INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

DOOR AND LATCH. Flush mounted, double pan, stainless steel, vented, insulated door(s). Heavy-duty, die-cast, edgemount, full grip, magnetic door latch with heavy-duty hinges. Door shall be field reversible.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake.

FIXED SPACINGS. Removable pair of one piece stainless steel racks with fixed spacings of 3" between slides. One piece rack is easy to remove without the use

of tools for cleaning. Three (3) stainless steel, rod type shelves, provided per cavity. Standard on LCH-1826-7-G2 and LCH-1826-7-7-G2.

ADJUSTABLE SPACINGS. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable/removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning. Three (3) stainless steel, rod type shelves, provided per cavity. Standard on LCH-5-G2, LCH-6-G2 and LCH-6-6-G2.

HEATING SYSTEM. R85/F15 low volume air circulation produces approximately 85% radiant heat with 15% forced air convection for minimal product shrinkage. Built-in heat system includes multiple Incoloy sheathed heating elements that provide fast heat up

and accurate temperature set points to hold mode, maintaining food quality and safe holding temperatures in either cook or holding periods.

CONTROL PANEL. Easy to operate, automatic controls include intuitive easy to use / easy to read kitchen friendly controls allows "set-and-forget" consistent results. Cooking by time or by internal product temperature with probe (included) when cook cycle is complete, controller automatically switches from cook cycle to hold cycle. Unit has preset function to store and quickly retrieve up to 8 recipes. Adjustable COOK control up to 350°F (177°C) and adjustable HOLDING control up to 200°F (93°C). Shall include ON/OFF switch. Actual cabinet temperature reading is LED displayed during each cycle and probe temp display.

DRIP TRAY. Stainless steel drip tray rests on cabinet floor and is removable.

VENTING. Model complies with section 59 of UL710B for emissions of grease laden air, and according to UL, is not required to be placed under a ventilation hood. Check local requirements before installation as local codes prevail. Venting may be required. Local codes may restrict a maximum oven temperature lower than 350°F (180°C). Factory or field adjustment ready. Consult factory if lower temperature is required for local codes.

ELECTRICAL CHARACTERISTICS. See chart above for amperage. Dedicated circuit. Standard with rear mounted cord winder bracket.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

CASTERS

□ All swivel or larger casters

SPACINGS

□ Extra tray slides

□ Extra stainless shelves

EXTRAS

□ Menu card holder

□ Top corner bumpers

□ Bottom corner bumpers

□ Extra probe

□ Push pull handles

□ Transport latch

□ Low voltage 120V, 20A

service available for

models LCH-5-G2 and

LCH-6-G2. See

specification sheet 06-07

FWE products may be covered under one or more of the following U.S. patents:
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