



COOK & HOLD OVENS

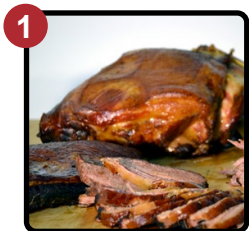
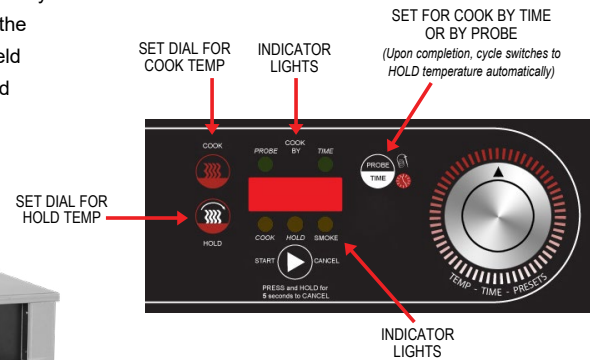
For Various Size Trays, Pans, and Gastro-Norm

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

- 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

***Two year limited warranty**



Reduce Shrinkage, Natural Browning



Designed To Not Require A Hood



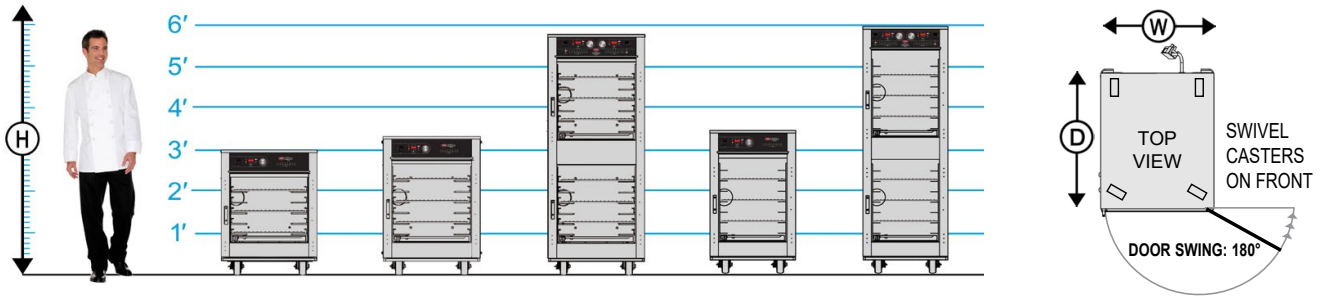
Control Panel



Two Ovens, Only One Plug

SPECIFICATIONS

COOK & HOLD OVENS



MODEL NUMBER	[A] STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114mm)									OPTIONAL FIXED RACK: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)									OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100				
	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	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	HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
		3 pr	3	6	6	6	3	6	3	6	3 [B]	5 pr	5	10	10	10	5	10	5	10	3 [B]	35" (889)	39" (991)	27.5" (699)	1	5"
	4 pr	4	8	8	8	4	8	4	8	3 [B]	6 pr	6	12	12	12	6	12	6	12	3 [B]	39" (991)	39" (991)	27.5" (699)	1	5"	355 (161)
	8 pr	8	16	16	16	8	16	8	16	6 [B]	12 pr	12	24	24	24	12	24	12	24	6 [B]	68" (1727)	39" (991)	27.5" (699)	2 Dutch	5"	605 (274)
MODEL NUMBER	STANDARD FIXED RACK: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)									[A] OPTIONAL ADJUSTABLE SLIDES: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114mm)																
	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	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	HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
		7 pr	7	-	14	14	-	-	-	-	3 [B]	5 pr	5	5	10	10	-	-	-	5	3 [B]	41" (1041)	39" (991)	24.75" (629)	1	5"
	14 pr	14	-	28	28	-	-	-	-	6 [B]	10 pr	10	10	20	20	-	-	-	10	6 [B]	71.25" (1810)	39" (991)	24.75" (629)	2 Dutch	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 27.5" (534mm x 699mm)

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.

Single Phase Models	ELECTRICAL: LCH-5-G2, LCH-6-G2, LCH-1826-7-G2				PLUGS	U.S. & CANADA 6-20P
	VOLTS	WATTS	HERTZ	AMPS		
	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					INTERNATIONAL BS 1363 UK1-13P CEE 7/7 EU1-16P	
Three Phase Models	208	2310	60	9.6	U.S. & CANADA 15-20P	
220-240	3060	60	11.0			

Single Phase Models	ELECTRICAL: LCH-6-6-G2, LCH-1826-7-7-G2				PLUGS	U.S. 6-30P	CANADA 6-30P 6-50P
	VOLTS	WATTS	HERTZ	AMPS			
	208	4620	60	22.2			
	220-240	6120	50/60	25.5			
230	5640	50/60	24.5				
						INTERNATIONAL*	
Three Phase Models	208	4620	60	14.8	U.S. & CANADA 15-20P	U.S. 15-20P	CANADA 15-30P
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, field reversible, double pan, stainless steel, vented, insulated door(s). Heavy-duty, die-cast, edgemount, full grip, magnetic door latch with heavy-duty hinges.

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-5-G2 and LCH-1826-7-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.

ELECTRICAL

Low voltage 120V, 20A (LCH-5-G2 & LCH-6-G2 only) See spec 06-03000

SPACINGS

Extra tray slides
Extra stainless shelves
Fixed rack assembly
CASTERS
All swivel caster
Larger casters
EXTRAS
Menu card holder
Top corner bumpers
Bottom corner bumpers
Extra probe
Push pull handles
Transport latch
Rib rack
Bear claws

Potato spike
Chicken rack

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991. All rights reserved. All specifications subject to change without notice. Errors subject to correction.
© 22 Food Warming Equipment Company, Inc. | R.22.01