



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

COOK & HOLD OVEN

For Various Size Trays, Pans and Gastro-Norm

COOK AND HOLD "LCH" SERIES

FWE's low temperature cook and hold oven with convection heat allows meats to brown naturally, increase food quality and help cut operating costs

- 1** Gentle air circulation cooks food with natural browning - no browning agents are required! Juices are retained inside the meats, reducing product shrinkage
- 2** Save space and money - NO costly hood space required or the expensive cost of operating an exhaust or fire extinguisher system.
- 3** Intuitive, easy to use kitchen friendly controls with 8 programmable recipe presets that allow for consistent results. Provided with an internal product probe, allowing for options to cook & hold by probe or by time without constant monitoring

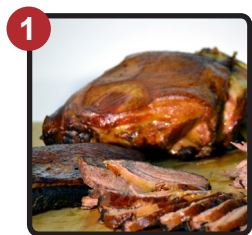
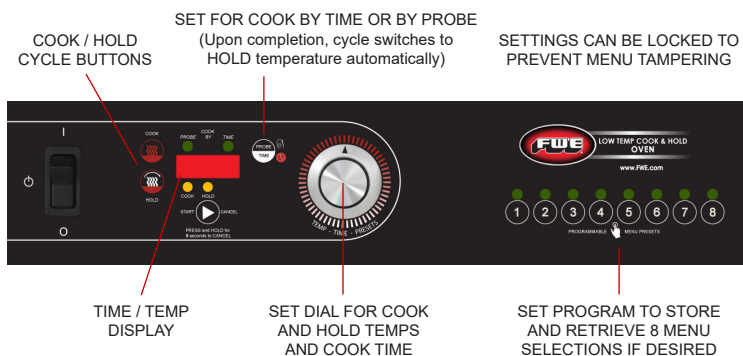


LCH-18

*Two year limited warranty

- 4** When not being used for cooking, these ovens can be used for reheating or holding prepared foods, these ovens reduce drying, shrinkage and flavor loss
- 5** 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

Control Panel Offers Choice of Cooking by Product Probe or Time



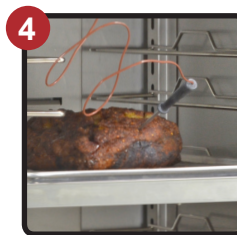
Reduce Shrinkage, Natural Browning



Designed To Not Require A Hood



User Friendly Controls

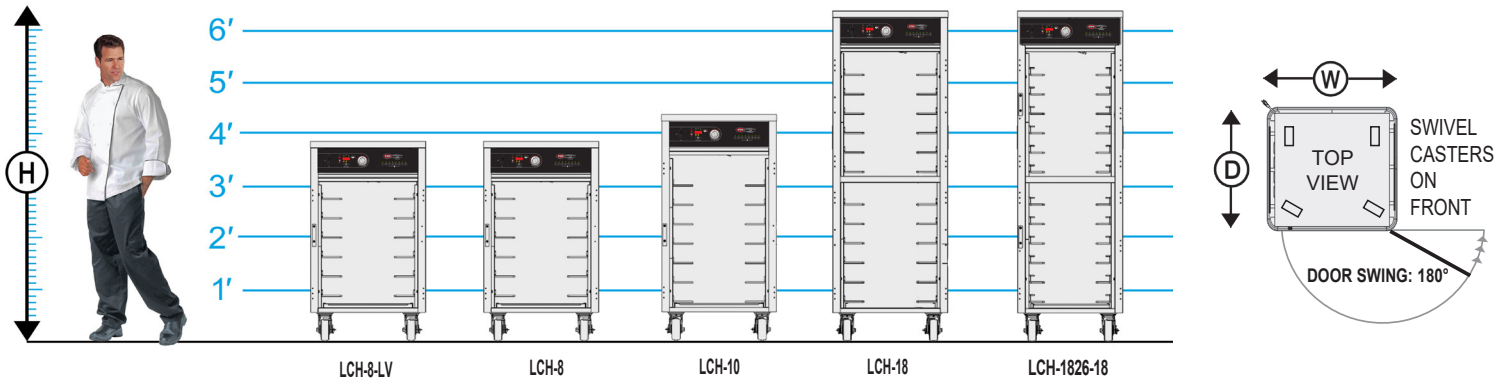


Cook and Hold



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS: COOK & HOLD OVEN



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114mm) Spacings are Standard										CLASS 100					
MODEL NUMBER	STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS/PANS[A] @ 4.5" Spacings(114 mm)								OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NUMBER OF DOORS	CASTER SIZE	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 21"	GN 11"	HIGH "H"	DEEP "D"				WIDE "W"
LCH-8-LV	6	6	12	12	12	6	12	6	12	46.25" (1162)	35.5" (902)	27" (686)	1	5"	370 (167)
LCH-8	6	6	12	12	12	6	12	6	12	46.25" (1162)	35.5" (902)	27" (686)	1	5"	370 (167)
LCH-10	7	7	14	14	14	7	14	7	14	52.5" (1334)	35.5" (902)	27" (686)	1	5"	385 (174)
LCH-18	12	12	24	24	24	12	24	12	24	76.5" (1943)	35.5" (902)	27" (686)	2 Dutch	5"	530 (241)
LCH-1826-18	12	12	-	24	24	-	-	-	-	76.5" (1943)	35.5" (902)	24.5" (622)	2 Dutch	5"	530 (241)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.
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-8, LCH-8-LV							
VOLTS	WATTS	PHASE	HERTZ	AMPS	U.S. PLUG	CANADA	
120	2200	Single	60	18.3	5-20P	5-30P	
208	2870	Single	60	13.8	6-15P	6-20P	
220-240	3770	Single	60	15.7	6-20P	6-20P	
208	2870	Three	60	8.5	15-20P	15-20P	
220-240	3770	Three	60	9.6	15-20P	15-20P	

ELECTRICAL: LCH-10							
VOLTS	WATTS	PHASE	HERTZ	AMPS	U.S. PLUG	CANADA	
208	2870	Single	60	13.8	6-15P	6-20P	
220-240	3770	Single	60	15.7	6-20P	6-20P	
208	2870	Three	60	8.5	15-15P	15-20P	
220-240	3770	Three	60	9.6	15-15P	15-20P	

ELECTRICAL: LCH-1826-18, LCH-18							
VOLTS	WATTS	PHASE	HERTZ	AMPS	U.S. PLUG	CANADA	
208	5540	Single	60	26.6	6-30P	6-50P	
220-240	7340	Single	60	30.6	6-50P	6-50P	
208	5540	Three	60	15.9	15-20P	15-20P	
220-240	7340	Three	60	18.2	15-20P	15-30P	

* DEDICATED CIRCUIT.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18 gauge polished exterior, 18 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. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

ADJUSTABLE SPACINGS. Welded rod-style tray slides are nickel plated 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.
HEATING SYSTEM. Forced air, low volume air circulation for minimal product shrinkage. Built-in heat system includes multiple Incoloy sheathed heating elements that provide fast heat up and accurate temperature set points. In cook cycle, elements provide full power to assure safe cook times. When cook time expires, unit to automatically switch to hold mode maintaining food quality and safe holding temperatures. Unit contains internal cooling fans and thermally protected blower

motors, safety switches and control panel is temperature rise protected. Unique precision venting baffle duct system for even, efficient heat throughout the entire cabinet, in either cook or holding periods. Venting may be required. Local codes prevail.
CONTROL PANEL. Automatic controls include auto PREHEAT with override capability, PAUSE feature, TIME counting and timer that automatically switches from Cook Cycle to Hold Cycle. Adjustable COOK control up to 350°F (180°C) with adjustable HOLDING control up to 190°F (88°C) and E-Z Recall of original set points. Shall include ON / OFF switch. Actual cabinet temperature reading is LED displayed during each cycle. Unit can function by timer or by probe; probe ready and probe included. Consult factory if lower temperature is required for local codes.
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. 3 wire grounded power cord and plug for single phase, 4 wire grounded power cord and plug for three phase, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

- OPTIONAL ACCESSORIES**
- CASTERS & LEGS**
- All swivel or larger casters
- SPACINGS**
- Extra tray slides
 - Stainless steel shelves
 - Fixed Rack Assembly
- EXTRAS**
- Menu card holder
 - Top corner bumpers
 - Extra probe
 - Push pull handles

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. © 18 Food Warming Equipment Company, Inc. R.18.01



FOOD WARMING EQUIPMENT COMPANY, INC.
5599 HWY. 31 W. Portland, TN 37148
815.459.7500 | Fax: 815.459.7989 | sales@fwe.com

800-222-4393
www.FWE.com

