

COOK & HOLD SMOKER OVENS

For Various Size Trays, Pans, and Gastro-Norm

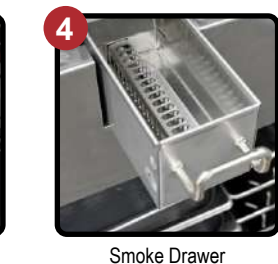
TEMP SET RANGES: **COOK** 90° - 350°F (32° - 177°C) **HOLD** 90° - 250°F (32° - 121°C)

COOK & HOLD SMOKERS "LCH-SK-G2" SERIES

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

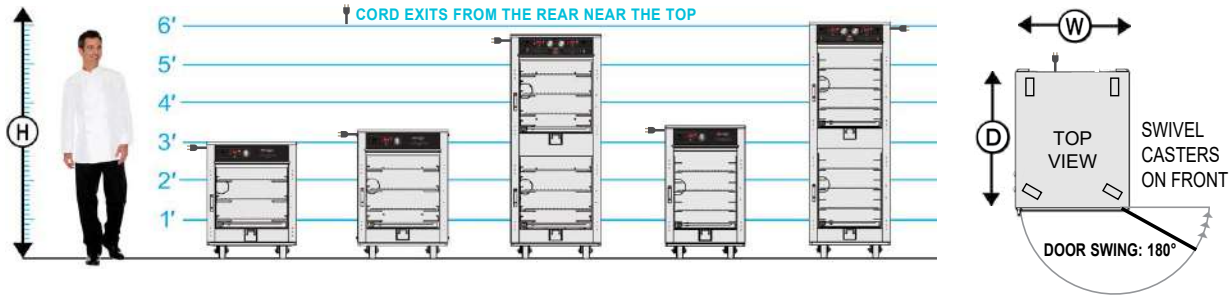
- 1** R85/F15 low volume air circulation, 85% radiant / 15% forced air convection - combining radiant and convection heat allows meats to brown naturally and greatly increases yield and profitability
- 2** Drip tray - installed with a tangent draw off for safely removing hot grease and drippings. Easily separates liquids and solids from the pan with a removable stainless steel filter
- 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** Up to 4 hours of smoking in the "smoke drawer" using wood chips. Flush-mounted smoke drawer is easily accessible for safety and cleanliness - refill chips without removing food. Units shipping within the US will be provided with one sample bag of wood chips
- 5** 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
- 6** 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
- 7** 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*



SPECIFICATIONS

COOK & HOLD SMOKER 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 | 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) | | | | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | 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 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 |
| | | 7 pr | 7 | - | 14 | 14 | - | - | - | - | 3 [B] | 5 pr | 5 | 5 | 10 | 10 | - | - | | | | | | | - | 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-SK-G2, LCH-6-SK-G2, LCH-1826-7-SK-G2 | | | | | PLUGS | U.S. & CANADA |
|---------------------|--|-------|-------|------|--|-------|--|
| | VOLTS | WATTS | HERTZ | AMPS | | | |
| | 208 | 2535 | 60 | 12.2 | | S | U.S. & CANADA 6-20P |
| | 220-240 | 3360 | 50/60 | 14 | | | U.S. & CANADA 6-15P 6-20P |
| | 230 | 3013 | 50/60 | 13.1 | | S | INTERNATIONAL * BS 1363 UK1-13P CEE 7/7 EU1-16P |
| | Available Cord/Plugs: Plugs Rated 250V or NO cord and plug | | | | | | |
| Three Phase Models | 208 | 2535 | 60 | 10.6 | | | U.S. & CANADA 15-20P |
| | 220-240 | 3360 | 60 | 12.1 | | | U.S. & CANADA 15-20P |

| Single Phase Models | ELECTRICAL: LCH-6-6-SK-G2, LCH-1826-7-7-SK-G2 | | | | | PLUGS | U.S. & CANADA |
|---------------------|--|-------|-------|------|--|-------|------------------------------|
| | VOLTS | WATTS | HERTZ | AMPS | | | |
| | 208 | 5070 | 60 | 24.4 | | S | U.S. & CANADA 6-30P 6-50P |
| | 220-240 | 6720 | 50/60 | 28 | | | |
| | 230 | 6026 | 50/60 | 26.2 | | S | INTERNATIONAL * |
| | Available Cord/Plugs: Plugs Rated 250V or NO cord and plug | | | | | | |
| Three Phase Models | 208 | 5070 | 60 | 15.4 | | | U.S. & CANADA 15-20P |
| | 220-240 | 6720 | 60 | 17.7 | | | U.S. & CANADA 15-30P |

CONSTRUCTION. Helic arc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered 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 insulated vented 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.

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 of 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-SK-G2 and LCH-6-SK-G2 and LCH-6-6-SK-G2.

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-SK-G2 and LCH-1826-7-7-SK-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. Independently controlled single zone 300 Watt insulated smoker element

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. Smoke element is adjustable for 1-4 hour smoke through the control interface,

and is independently controlled to allow for cold smoking application and smoking while cooking.

DRIP TRAY. Installed with a tangent draw off for safely removing hot grease and drippings. Easily separates liquids and solids from the pan with a removable stainless steel filter.

DRIP PAN. External drip tray removable for easy cleaning.

VENTING. Consult factory if lower temperature is required for local codes.

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a 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-SK-G2 & LCH-6-SK-G2 only) See spec 06-05000
- 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
Chimney vent
Rib rack
Bear claws
- Potato spike
Chicken rack