



LOW VOLTAGE COOK & HOLD OVENS

For Various Size Trays, Pans, and Gastro-Norm

COOK AND HOLD "LCH-LV-G2" SERIES

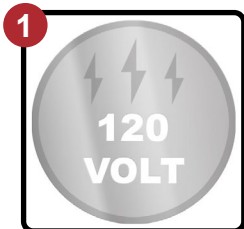
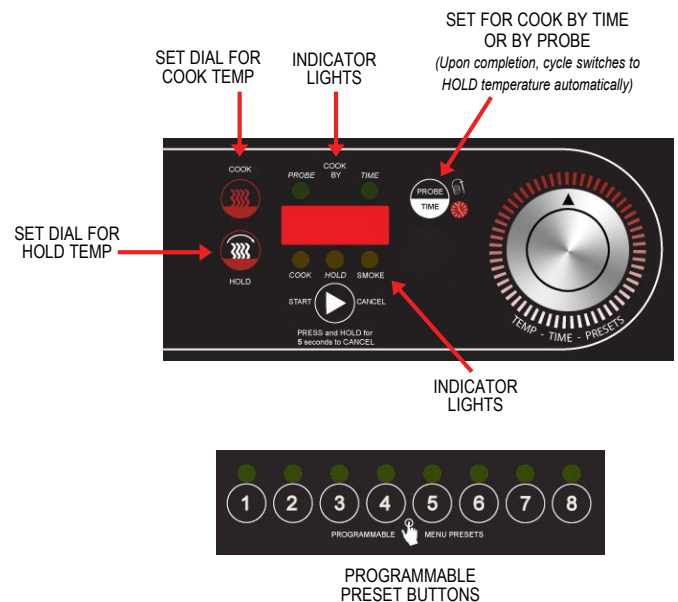
G2 FWE's new generation low temperature cook and hold ovens help cut operating costs and increase food quality

- 1 Extremely high yield, high production results from a single 120V, 20A outlet
- 2 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 profitability
- 3 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)
- 4 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
- 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*



LCH-5-LV-G2



Low Voltage



Reduced Shrinkage, Natural Browning



Designed to Not Require a Hood

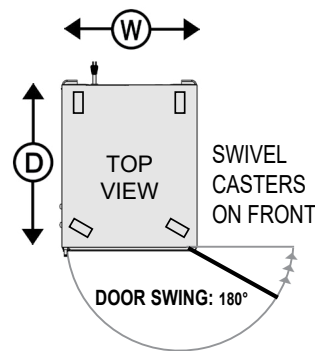
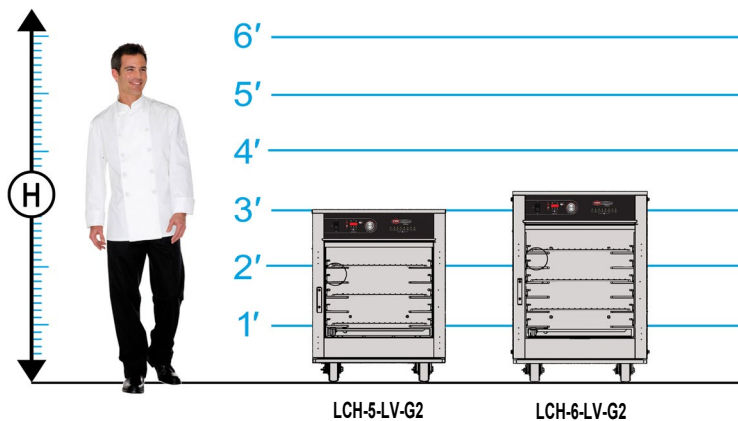


Control Panel



SPECIFICATIONS

LOW VOLTAGE COOK & HOLD OVENS



ELECTRICAL DATA	
VOLTS	120
WATTS	2060
AMPS	17.2
HERTZ	60
PHASE	Single
PLUG USA	5-20P
PLUG CANADA	5-30P

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)						HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)					
		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]
LCH-5-LV-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 (155)
LCH-6-LV-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)

[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.

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, 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.
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.
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
 - Fixed rack assembly
- EXTRAS**
- Menu card holder
 - Top corner bumpers
 - Bottom corner bumpers
 - Transport latch
 - Extra probe
 - Push pull handles
 - Higher voltage available. See specification sheet 06-02000

