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| PROJECT: | MODEL: | QUANTITY: | ITEM NO: |
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LOW TEMPERATURE COOK & HOLD OVENS

Cooking and Holding Ovens for Trays and Pans

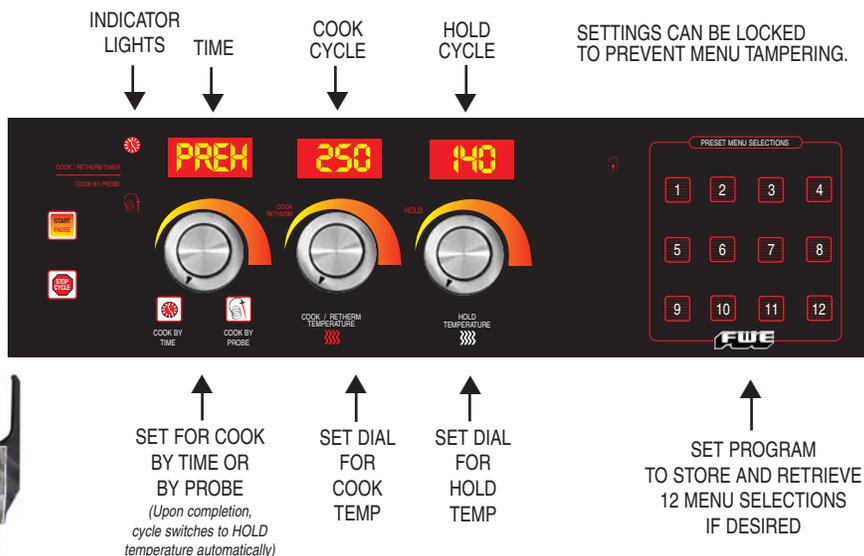
"LCH SERIES"



LCH-6-6S



CONTROL PANEL OFFERS CHOICE OF COOKING BY PRODUCT PROBE OR TIME



Reduce food shrinkage and increase food quality, taste and appearance with FWE Low Temperature Cook and Hold ovens!

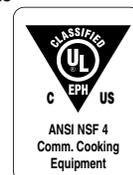


Now you can provide the best possible food flavor with FWE's Low Temperature Cook and Hold ovens, without overcooking or dehydration. Designed to accommodate a variety of trays and pans, these extremely efficient cabinets allow venting of humidity to adjust food moisture to specific conditions. The LCH Series automatically switches from cook mode to a lower holding temperature.

Gentle air circulation cooks food with natural browning - no browning agents are required! Juices are retained inside the meats, reducing product shrinkage. Vegetables retain their rich color and nutrition. Breads, rolls, desserts, apple pie and cookies brown evenly for a golden presentation.

Venting may be required. Local codes prevail.

- ◇ Separate temperature displays for
- ◇ Cook and Hold modes
- ◇ Switches automatically from Cook to Hold mode
- ◇ Preset 12 menu selections
- ◇ Product probe
- ◇ Drip tray
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Polyurethane casters
- ◇ Easy-to-use, eye-level controls
- ◇ Heavy-duty door latch & hinges
- ◇ Gasketless door
- ◇ Venting with door baffles
- ◇ Fully insulated throughout
- ◇ Universal tray slides
- ◇ Two year limited warranty



PROJECT:

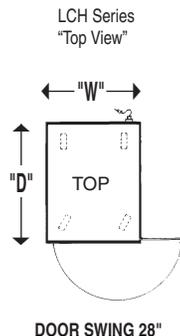
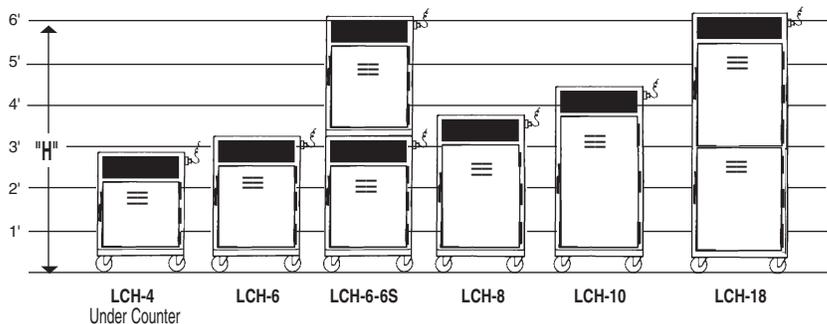
MODEL:

QUANTITY:

ITEM NO:

SPECIFICATIONS: LOW TEMPERATURE COOK & HOLD OVENS

For trays & pans



| INTERIOR OVEN 'COOKING' DIMENSIONS | | | |
|------------------------------------|---------------|------------------|--------------|
| MODEL NUMBER | HIGH "H" | DEEP "D" | WIDE "W" |
| LCH-4 | 14" (356) | 26.5" (673) | 19" (483) |
| LCH-6 | 20" (508) | 26.5" (673) | 19" (483) |
| LCH-10 | 33" (838) | 27.375" (695) | 19" (483) |
| LCH-18 | 57" (1448) | 27.375" (695) | 19" (483) |

Interior oven cavity width is 23" without tray slides.

| MODEL NUMBER | CAPACITIES AT 3" SPACINGS (76MM) DIMENSIONS IN. (mm) | | | CLASS 100 | | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | CUBIC FEET (m ³) | |
|------------------------|--|--------------------------|----------------------|------------------|--------------|-----------------|-------------|--------------------|------------------------------|-----------------|
| | TRAYS AND PANS 18" x 26" | TRAYS AND PANS 12" x 20" | FOOD CAPACITY in lbs | HIGH "H" | DEEP "D" | | | | | WIDE "W" |
| LCH-4 Under Counter | 4 | 8 | 70 lbs | 33.25" (844) | 36" (914) | 27.25" (692) | 1 | 5" | 280 (126) | 18.88 (.53) |
| LCH-6 | 6 | 12 | 100 lbs | 40" (1016) | 36" (914) | 27.25" (692) | 1 | 5" | 305 (138) | 22.71 (.64) |
| LCH-6-6S* | 12 | 24 | 200 lbs | 73.5" (1867) | 36" (914) | 27.25" (692) | 2 | 5" | 625 (281) | 41.73 (1.18) |
| LCH-8 | 8 | 16 | 125 lbs | 45.75" (1162) | 36" (914) | 27.25" (692) | 1 | 5" | 370 (167) | 25.97 (.73) |
| LCH-10 | 10 | 20 | 150 lbs | 52" (1321) | 36" (914) | 27.25" (692) | 1 | 5" | 390 (176) | 29.52 (.84) |
| LCH-18 | 18 | 36 | 200 lbs | 76" (1930) | 36" (914) | 27.25" (692) | 2 Dutch | 5" | 545 (246) | 43.15 (1.22) |

ELECTRICAL DATA

| | Models: LCH-4, LCH-6, LCH-6S, LCH-8, LCH-10 | | Single Phase Model: LCH-18 | | Three Phase Model: LCH-18 | |
|-------------|---|-----------|----------------------------|-----------|---------------------------|------------|
| | 208 | 220-240 | 208 | 220-240 | 208 | 220-240 |
| VOLTS | 208 | 220-240 | 208 | 220-240 | 208 | 220-240 |
| WATTS | 3370 | 4405 | 5605 | 7380 | 5605 | 7380 |
| AMPS | 16.2 | 18.4 | 27.0 | 30.8 | 15.6 | 17.8 |
| HERTZ | 50/60 | 50/60 | 50/60 | 50/60 | 50/60 | 50/60 |
| PHASE | Single | Single | Single | Single | Three | Three |
| PLUG USA | 6-20P | 6-20P | 6-30P | 6-50P | 15-20P | 15-20P |
| PLUG CANADA | 6-30P | 6-30P | 6-50P | 6-50P | 15-20P | 15-30P |

DEDICATED CIRCUIT ONLY.

Unit standard with maximum 350°F range. Please specify if lower temperature is required. **Dedicated circuit only.**

* Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicated circuit each unit.

Rear Heat Tunnel Design

CONSTRUCTION. Helarc welded, single unit construction of stainless steel; 18-gauge polished exterior, 18-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s), with a minimum of 2" and up to 4".

DOOR AND LATCH. Flush mounted, stainless steel double pan stainless steel insulated door(s). Heavy-duty die cast edge mount full grip door latch with heavy-duty hinges. Gasketless door.

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 caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place

stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY SLIDES. 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, o.c., 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 (90°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. Venting may be required. Local codes prevail.

ELECTRICAL CHARACTERISTICS. See chart above for amperage. Dedicated circuit.

Optional Accessories:

- All swivel or larger casters
- Push - pull bar handles
- Security panel for controls
- Extra tray slides
- Floorlock (requires 6" casters)
- Menu card holder
- Shelves

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



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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 specifications subject to change without notice.
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