

# LOW VOLTAGE COOK & HOLD OVENS

For Various Size Trays, Pans, and Gastro-Norm

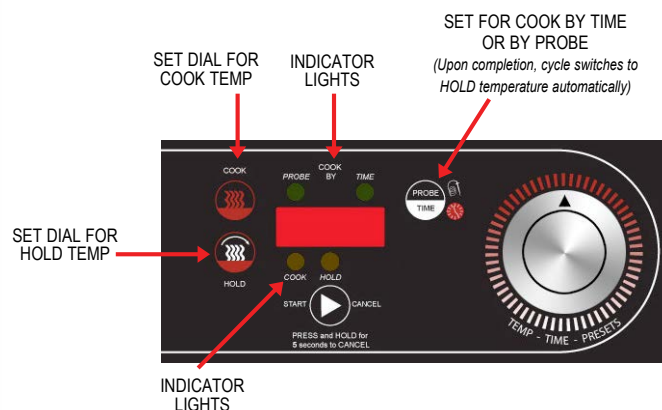
TEMP SET RANGES: **COOK** 90° - 350°F (32° - 177°C) **HOLD** 90° - 250°F (32° - 121°C)

## COOK & HOLD "LCH-LV-G2" SERIES

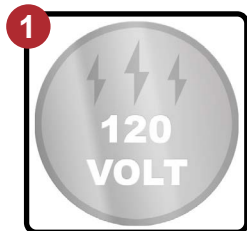
### **G2** FWE's new generation low temperature cook and hold ovens help cut operating costs and increase food quality

- 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**



PROGRAMMABLE  
PRESET BUTTONS



Low Voltage



Reduced Shrinkage,  
Natural Browning



Designed to Not Require a Hood

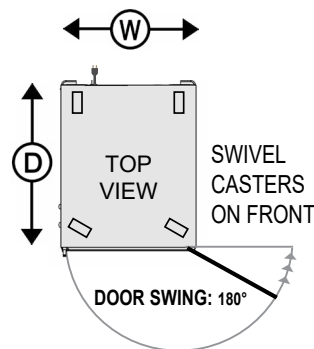
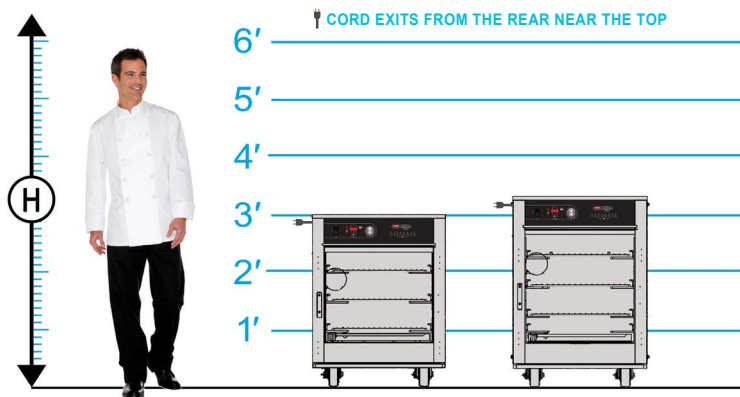


Control Panel



# SPECIFICATIONS

## LOW VOLTAGE COOK & HOLD OVENS



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

| CAPACITIES OF TRAYS / PANS 4.5" (114 mm) Spacings are Standard |                                                                                |         |         |         |         |         |         |        |                                    |                                                                   |         |         |         |         |         |        |                                    |    | OVERALL EXTERIOR DIMENSIONS IN. (mm)<br>(Height Includes Casters) |              |              | CONSULT FACTORY FOR SHIPPING CLASS |             |                    |              |
|----------------------------------------------------------------|--------------------------------------------------------------------------------|---------|---------|---------|---------|---------|---------|--------|------------------------------------|-------------------------------------------------------------------|---------|---------|---------|---------|---------|--------|------------------------------------|----|-------------------------------------------------------------------|--------------|--------------|------------------------------------|-------------|--------------------|--------------|
| MODEL NUMBER                                                   | [A] STANDARD ADJUSTABLE SLIDES:<br>NO. OF TRAYS / PANS @ 4.5" Spacings (114mm) |         |         |         |         |         |         |        |                                    | OPTIONAL FIXED RACK:<br>NO. OF TRAYS / PANS @ 3" Spacings (76 mm) |         |         |         |         |         |        |                                    |    | HIGH<br>"H"                                                       | DEEP<br>"D"  | WIDE<br>"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<br>21" x 27" Shelf Standard | 18 x 26                                                           | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1<br>21" x 27" Shelf Standard |    |                                                                   |              |              |                                    |             |                    |              |
|                                                                | 3 pr                                                                           | 3       | 6       | 6       | 6       | 3       | 6       | 3      | 6                                  | 3 [B]                                                             | 5       | 10      | 10      | 10      | 5       | 10     | 5                                  | 10 | 3 [B]                                                             | 35"<br>(889) | 39"<br>(991) | 27.5"<br>(699)                     | 1           | 5"                 | 340<br>(155) |
|                                                                | 4 pr                                                                           | 4       | 8       | 8       | 8       | 4       | 8       | 4      | 8                                  | 3 [B]                                                             | 6       | 12      | 12      | 12      | 6       | 12     | 6                                  | 12 | 3 [B]                                                             | 39"<br>(991) | 39"<br>(991) | 27.5"<br>(699)                     | 1           | 5"                 | 355<br>(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.** Heliarc 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.

### 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  
X-factor frame (consult factory)  
Higher voltage available  
(see spec sheet 06-02000)  
Rib rack  
Bear claws  
Potato spike  
Chicken rack