



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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COOK & HOLD SMOKER OVEN

For Various Size Trays, Pans and Gastro-Norm

COOK AND 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.

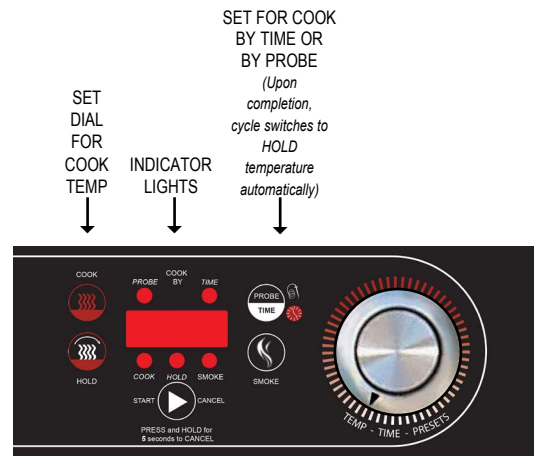
- 1** R85/F15 low volume air circulation, 85% radiant / 15% forced air convection - combining radiant and convection heat allows meats to brown naturally and greatly reduces product shrinkage by as little as 4%
- 2** Up to 4 hours of smoking in the "smoke drawer" using wood chips - flush-mounted smoke drawer is easily accessible for safety and cleanliness - refill chips without removing food
- 3** Easy to use controls and 8 preset recipes allow you to set the cooking cycle time, temperature and holding temperature in advance, eliminating the need for constant monitoring
- 4** Save space and money - FWE's Cook and Hold Ovens are designed to not require a hood. The modular design allows you to use it where you need it, when you need it (local codes prevail)
- 5** Exclusive unibody design provides the ultimate menu flexibility with two individually controlled compartments in the same small space saving foot print
- 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 up to 50% 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



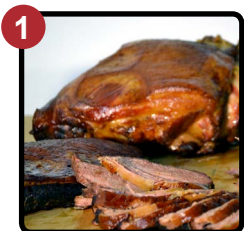
LCH-6-6-SK-G2

5 Exclusive unibody design provides the ultimate menu flexibility with two individually controlled compartments in the same small space saving foot print

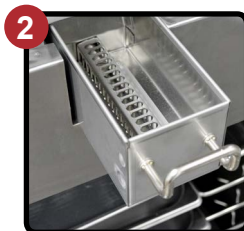
***Two year limited warranty**



LCH-5-SK-G2



Reduce Shrinkage, Natural Browning



Smoke Drawer



Control Panel



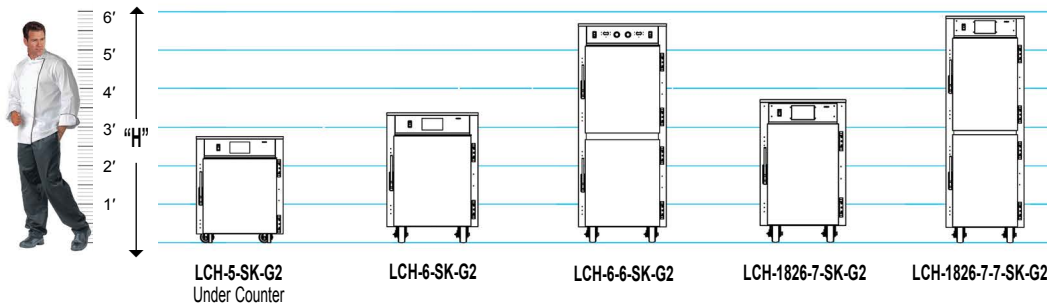
Designed To Not Require A Hood



made to serve you better

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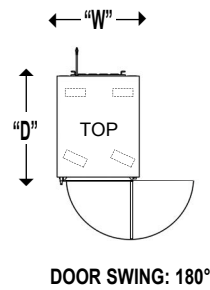
SPECIFICATIONS: COOK & HOLD SMOKER OVEN



ELECTRICAL DATA				
	LCH-5-SK-G2 LCH-6-SK-G2 LCH-1826-7-SK-G2		LCH-6-6-SK-G2 LCH-1826-7-7-SK-G2	
VOLTS	208	220-240	208	220-240
WATTS	2516	3077	5032	6154
AMPS	12.1	13.4	24.2	26.8
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA				
PLUG CANADA				

Dedicated circuit.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard														OVERALL EXTERIOR DIMENSIONS IN. (mm)			NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)						
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS [A] @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS [B] @ 3" Spacings (76 mm)							HIGH "H"	DEEP "D"	WIDE "W"									
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	20 x 20	GN 2/1	GN 1/1	21 x 27 Shelf [C]	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18							18 x 13	20 x 22	20 x 20	GN 2/1	GN 1/1	21 x 27 Shelf [C]
LCH-5-SK-G2 Under Counter	3pr	3	6	6	6	3	6	3	6	3	5 pr (2 pr)	5	10	10	10	5	10	5	10	5	33.5" (851)	39" (991)	27.5" (699)	1	3.5**	330 (150)
LCH-6-SK-G2	4pr	4	8	8	8	4	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	12	6	38" (965)	39" (991)	27.5" (699)	1	5"	340 (154)
LCH-6-6-SK-G2	8pr	8	16	16	16	8	16	8	16	8	12 pr (4 pr)	12	24	24	24	12	24	12	24	12	68" (1727)	39" (991)	27.5" (699)	2	5"	450 (143)
LCH-1826-7-SK-G2	5pr	5	5	10	-	-	-	-	5	5	7 pr (2 pr)	7	7	14	-	-	-	-	7	7	41" (1041)	39" (991)	24.75" (629)	1	5"	315 (143)
LCH-1826-7-7-SK-G2	10pr	10	10	20	-	-	-	-	10	10	14 pr (4 pr)	14	14	28	-	-	-	-	14	14	71.25" (1810)	39" (991)	24.75" (629)	2	5"	590 (268)



[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.

[B] Optional capacity with purchase of additional slides.

[C] Optional 21" x 27" stainless steel shelves available for purchase.

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.

*LCH-5-SK-G2 is standard with all swivel casters.

CONSTRUCTION. Heliarc 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).
DOOR AND LATCH. Flush mounted, double pan, stainless steel 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.
TRAY SLIDES. Heavy-duty slides for greater durability and sanitation. Fully adjustable and removable and designed to give secure bottom tray support. Easily removable, stainless steel uprights for cleaning shall be punched on 1.5" (38mm) spacing, o.c. for easy tray adjustment.
HEATING SYSTEM. R85/F15 low volume air circulation produces approximately 85% radiant heat with 15 forced air 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 auto PREHEAT with override capability, product 6 PROBE or TIME Cook options 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). For some local codes, thermostat can be adjusted to an 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.
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.
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
 - Shelves
 - EXTRAS**
 - Menu card holder
 - Top corner bumpers
 - Extra probe

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FOOD WARMING EQUIPMENT COMPANY, INC.
 5599 HWY. 31 W. Portland, TN 37148
 800.222.4393 | 815.459.7500 | Fax: 815.459.7989
 www.FWE.com | sales@fwe.com

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