



Performance Features:

Low Temperature Cook and Hold Oven

FWE Low Temperature Cook & Hold Ovens produce a superior product. Engineered with both radiant and gentle air circulation, foods cook with natural browning - no additional browning agents or rubs are required!

Minimum product shrinkage. Low temperature cooking retains juices so there is increased product yield. Product shrinkage results are low.

FWE Low Temperature Cook & Hold Ovens do the cooking for you! **Set the display - Load the tray - Walk away!** Simply cook overnight. No need to check or let meat rest after completion... Simply serve a superior product consistently time after time.

Because no special ventilation is required, cook-and-hold ovens can be repositioned, mobile, and flexible. *Local codes prevail.*



Easy-to use controls allow you to set up oven settings using different smoking, cooking and holding options.

Precision accurate temperature cooking by product probe or time mode.

Tight gasket seal maintains oven temperature.

Removable drip pan includes drain for ease of cleaning.

Smoker Drawer

Front load drawer for quick, easy, and safe access. Reduce risk of burns. Promotes uniform distribution of cabinet smoke.

LCH-5-SK



Low Temperature Cook and Hold Oven

For 18" x 26" Trays • 12" x 20" Pans • GN Pans

Specifications:

Capacity:

Spacings @ 3" (76mm)

- 5 18" x 26" Trays
- 10 12" x 20" x 2.5" Pans
- 5 GN 2/1-65mm Pans
- 10 GN 1/1-65mm Pans

Dimensions:

Height: 33.5" (851mm)

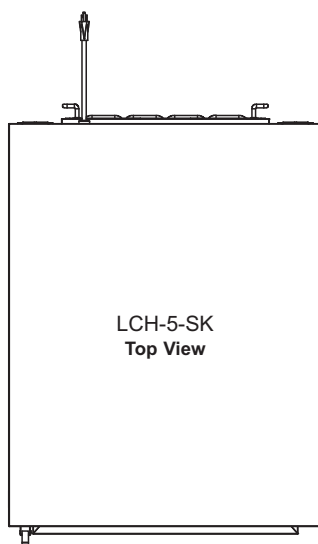
Depth: 39" (991mm)

Width: 27.5" (698mm)

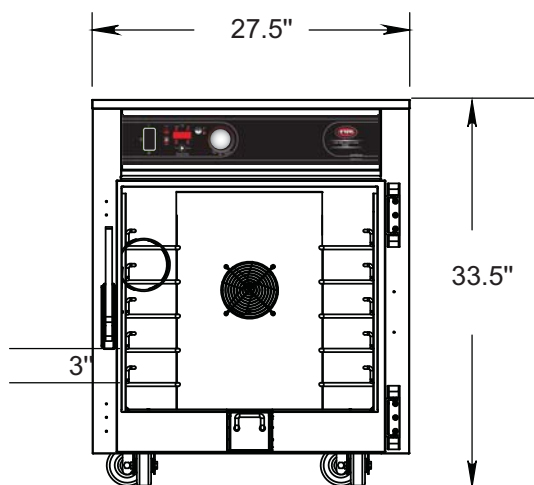
Smoker Model

LCH-5-SK Electrical Data:

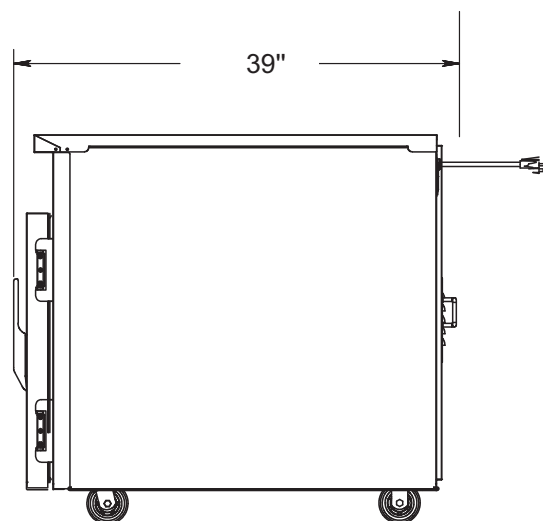
Volts:	220-240	208
Watts:	3077	2516
Amps:	13.4	12.1
Hertz:	60	60
Phase:	Single	Single
NEMA Plug:	6-20P	6-20P



LCH-5-SK
Top View



LCH-5-SK
Front View



LCH-5-SK
Side View

All rights reserved. All specifications subject to change without notice. Errors subject to correction. © 15 Food Warming Equipment Company, Inc.