

Low Temperature **COOK & HOLD** Performance Features:

FWE Low Temperature Cook & Hold Ovens produce a superior product. With radiant and *gentle air circulation*, foods cook with *natural browning* - no additional browning agents or rubs are required! Food juices are retained inside the meat so there is less shrinkage. Vegetables retain their rich color and nutrition. Breads, rolls, desserts, apple pie and cookies brown evenly for a golden presentation.

FWE Low Temperature Cook & Hold Ovens do the cooking for you! Load Prime Rib, set the Cook & Hold controls, and simply cook overnight. No need to check or let roast rest after completion... Simply serve a superior product consistently time after time.



SIMPLE EASY TO USE PRECISION ACCURATE CONTROLS!

- ▼ Serve superior products, tender & juicy
- ▼ Minimum product shrinkage
- ▼ No outside venting or hoods required
- ▼ Low energy usage
- ▼ Lower associated labor cost!

Your Food - Our Focus

Achieve superior results and natural browning! No browning agents required.

Not just for Steamship Rounds!



A variety of items can be cooked, baked or roasted.

LCH Series

Full-Size, Half-Size, Stacking and Under Counter Models.

FOOD W A R M I N G E Q U I P M E N T C O M P A N Y , I N C .

FOODSERVICE
EQUIPMENT
CRAFTED FOR
LASTING VALUE



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