



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

## Cooking and Holding Ovens for Trays and Pans

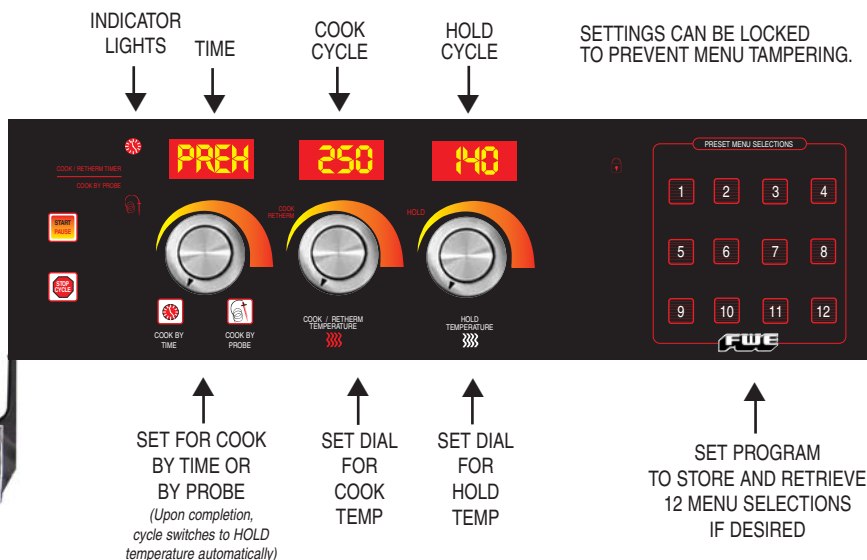
### "LCH-1826 SERIES"



LCH-1826-7-7S



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 pan with drain valve
- ◇ 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



made to serve you better



PROJECT:

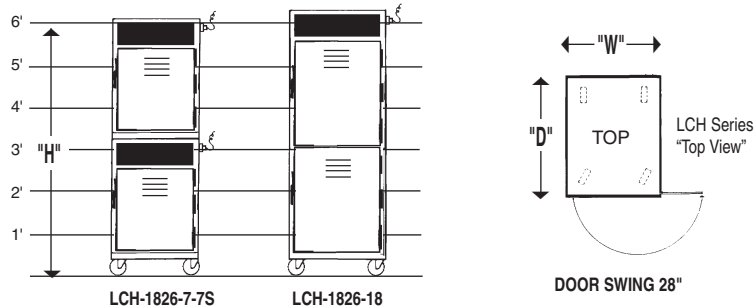
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# SPECIFICATIONS: LOW TEMPERATURE COOK & HOLD OVENS

For trays & pans



MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)		FOOD CAPACITY in lbs	DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	TRAYS AND PANS 18" x 26"	12" x 20"		HIGH "H"	DEEP "D"	WIDE "W"				
LCH-1826-7-7S*	14	14	150 lbs	73.5" (1867)	36" (914)	25" (635)	2	5"	625 (281)	38.28 (1.08)
LCH-1826-18	18	18	200 lbs	76" (1930)	36" (914)	25" (635)	2 Dutch	5"	530 (239)	39.58 (1.12)

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

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

**Dedicated circuit only.**

## ELECTRICAL DATA

Models: LCH-1826-7, LCH-1826-7S	Model: LCH-1826-18	
	208	220-240
VOLTS	208	220-240
WATTS	3820	4405
AMPS	18.4	18.4
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	6-20P	6-20P
PLUG CANADA	6-30P	6-30P

DEDICATED CIRCUIT.

**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), 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.

**OPTIONAL DRIP PAN.** 4.5" deep stainless steel drip pan with drain valve rests on cabinet floor and is removable. One drip pan per compartment.

**VENTING.** Venting may be required. Local codes prevail.

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

## Optional Accessories:

- All swivel or larger casters
- Full perimeter bumper
- Corner bumpers (set of 4)
- Push - pull bar handles
- Security panel for controls
- Extra tray slides
- Floorlock (requires 6" casters)
- Menu card holder
- Shelves
- Deep drip pan with drain valve

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



## Food Warming Equipment Company, Inc.

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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.

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