

LOW VOLTAGE COOK & HOLD SMOKER OVENS

For Various Size Trays, Pans, and Gastro-Norm

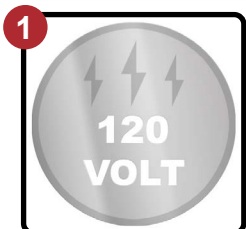
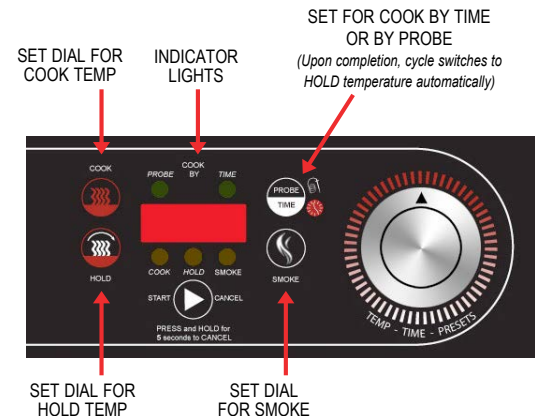
TEMP SET RANGES: **COOK** 90° - 350°F (32° - 177°C) **HOLD** 90° - 250°F (32° - 121°C)

LOW VOLTAGE COOK & HOLD SMOKERS "LCH-LV-SK-G2" SERIES

G2 FWE's new generation low temperature cook and hold smoker 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 Drip tray - installed with a tangent draw off for safely removing hot grease and drippings. Easily separates liquids and solids from the pan with a removable stainless steel filter
- 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 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. Units shipping within the US will be provided with one sample bag of wood chips
- 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 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*



Low Voltage



Drip Tray



Control Panel

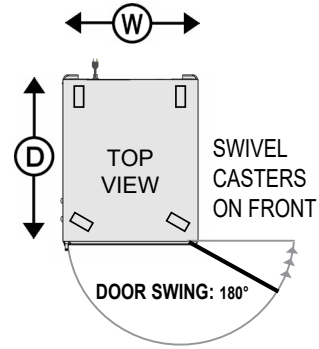
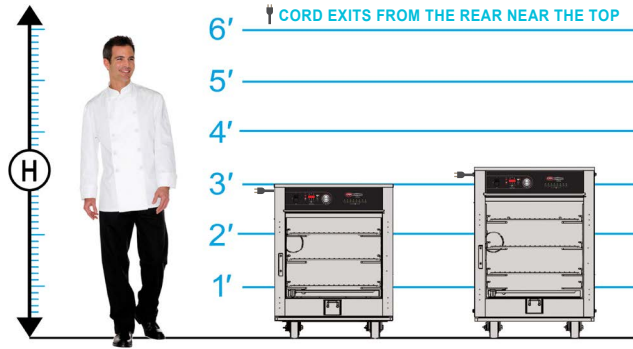


Smoke Drawer



SPECIFICATIONS

LOW VOLTAGE COOK & HOLD SMOKER OVENS



ELECTRICAL DATA	
VOLTS	120
WATTS	2364
AMPS	19.7
HERTZ	60
PHASE	Single
PLUG USA	5-20P
PLUG CANADA	5-30P

CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard																					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
MODEL NUMBER	STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS / PANS[A] @ 4.5" Spacings(114mm)										OPTIONAL FIXED RACK: NUMBER OF TRAYS / PANS @ 3" Spacings(76 mm)										HIGH "H"	DEEP "D"	WIDE "W"	NO. 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	21" x 27" Shelf Standard[B]	TRAY/PAN SLIDES REQUIRED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	21" x 27" Shelf Standard[B]						
	3pr	3	6	6	6	3	6	3	6	3	5 pr	5	10	10	10	5	10	5	10	3	35" (889)	39" (991)	27.5" (699)	1	5"	340 (155)
	4pr	4	8	8	8	4	8	4	8	3	6 pr	6	12	12	12	6	12	6	12	3	39" (991)	39" (991)	27.5" (699)	1	5"	355 (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 coved 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 insulated vented 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 per cavity.

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. Independently controlled single zone 300 Watt insulated smoker element.

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. Smoke element is adjustable for 1-4 hour smoke through the control interface, and is independently controlled to allow for cold smoking application and smoking while cooking.

DRIP TRAY. Installed with a tangent draw off for safely removing hot grease and drippings. Easily separates liquids and solids from the pan with a removable stainless steel filter.

DRIP PAN. External drip tray removable for easy cleaning.

VENTING. 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
Chimney vent
Reinforced top (consult factory)
Higher voltage available
(see spec sheet 06-04000)
Rib rack
Potato spike
Bear claws
Chicken rack