

WHEN TO USE: LCH V/S RH



LCH/LCH-G2 *Low Temp Cook-N-Hold Ovens*

Low & Slow

Low tumble, convected air with soft radiant heat to evenly cook roasts to a set internal probe temperature or by time duration

Roasts & high-quality proteins generally requiring multiple hours

Hold proteins until ready for service, but allows a gentle decline from the cooking temperature to allow natural enzymes in the meat to create natural tenderization and optimum texture

Never specify an LCH/LCH-G2 to bring pre-cooked products up to temperature or to cook par-baked or par-blanched products, they lack the sufficient air movement & element wattage to heat these products in an acceptable HACCP timeframe. This is especially important for service in schools or any other "at-risk" group of customers.

V/S

POWER

HEAT SYSTEM

BEST SUITED FOR

HOLD FEATURE

IMPORTANT



RH/RH-HO/RH-MT *Rethermalization Ovens*

Fast & High Power

Powerful blower fans with forced air tunnels & substantially higher wattage elements

Previously prepared, fully cooked items being brought back to service temperatures

Designed to eliminate additional holding equipment needs for users who don't need to run multiple batches, a true set-it and forget-it system

To ensure optimal food quality when reheating packaged products, consider utilizing the RH-MT series which offers advanced capabilities for managing sensitive foods. This series is equipped with moisture control and automatic venting features, allowing for precise control over the texture of the food's exterior.

If You Can Dream It,
COOK | HOLD | TRANSPORT



We Can Build It.
SERVE | REFRIGERATION | BARS