

CONTROLLED MOISTURE COOK & HOLD 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) 

HUMIDIFIED COOK & HOLD "LCH-MT" SERIES

Low temperature cook & hold ovens with moisture control for increased yields and improved quality

- 1** Moisture-Temp Cook & Hold ovens with 3 level controlled moisture system allow foodservice operators to heat foods faster than traditional Cook & Hold Ovens, while maintaining better food quality and product texture
- 2** Provided USB port on control panel allows the operator to download a running 30 day HACCP data log for monitoring of equipment use, product types, and cook cycles
- 3** User-programmable controlled venting allows excess moisture to release during selected portions of the cook cycle for natural browning of crispy products without physical user intervention
- 4** Save space and money - No costly hood space required or the expensive cost of operating an exhaust or fire extinguisher system. FWE surpasses EPA 202 & ANSI NFPA96 standards. (local codes prevail)
- 5** Unique design holds 12" x 20" pans, 18" x 26" sheet trays or containers on fully adjustable stainless steel tray slides. Slides are removable for thorough interior cleaning
- 6** Intuitive, easy to use and kitchen friendly touch screen controls with 8 programmable recipe presets that allow for consistent results. Provided with an internal product probe, allowing the operator to cook and hold by probe or by time without constant monitoring
- 7** Automatic water-fill provided to eliminate constant manual filling of the water pan
- 8** Constructed of stainless steel, with welded base frame for added strength and durability – fully insulated cabinet and door provide energy efficient heating and longer holding times

****Two year limited warranty***



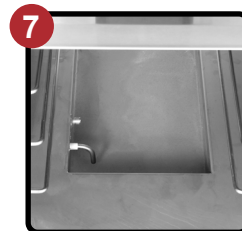
Programmable Venting Baffle



Touchscreen Controls



8 Programmable Presets

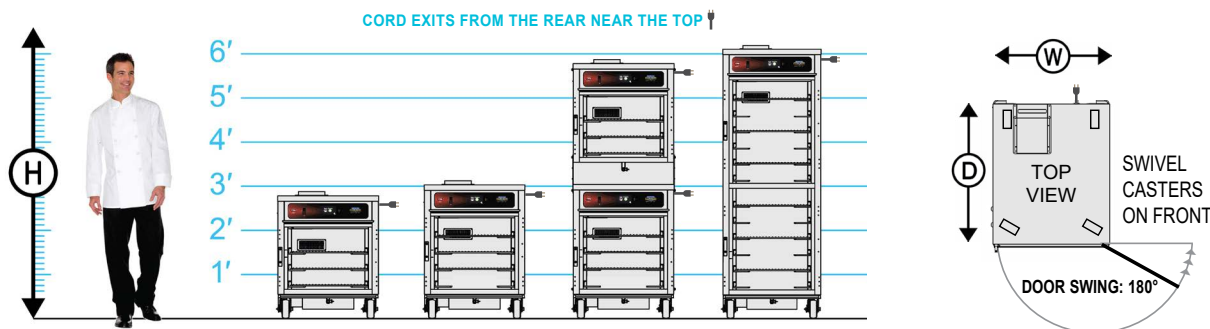


Automatic Water-Fill



SPECIFICATIONS

CONTROLLED MOISTURE COOK & HOLD OVEN



MODEL NUMBER	CAPACITIES [A]																		CLASS 100							
	STANDARD ADJUSTABLE SLIDES: NO. OF TRAYS/PANS @ 4.5" Spacings (114 mm) [A]									OPTIONAL FIXED RACK: NO. OF TRAYS/PANS @ 3" Spacings (76 mm)									OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			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 Shelves 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 Shelves Standard [B]	HIGH "H"				DEEP "D"	WIDE "W"
	3 pr	3	6	6	6	3	6	3	6	3	5 pr	5	10	10	10	5	10	5	10	3	34.5" (877)	36" (915)	27.5" (699)	1	5"	330 (150)
	4 pr	4	8	8	8	4	8	4	8	3	6 pr	6	12	12	12	6	12	6	12	3	37.5" (953)	36" (915)	27.5" (699)	1	5"	390 (177)
	7 pr	7	14	14	14	7	14	7	14	6	11 pr	11	22	22	22	11	22	11	22	6	70.5" (1790)	36" (915)	27.5" (699)	2	5"	710 (323)
	12 pr	12	24	24	24	12	24	12	24	6	18 pr	18	36	36	36	18	36	18	36	6	76.25" (1937)	36" (915)	27.5" (699)	2 DUTCH	5"	550 (250)

[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.

*Under-counter use is not recommended.

ELECTRICAL DATA: Single & Three Phase				
MODEL NUMBER	LCH-5-MT, LCH-6-MT, LCH-5S-6-MT			
VOLTS	208	220-240	208	220-240
WATTS	5,253	6,945	4,658	6,150
AMPS	25.3	28.9	16.4	21.3
HERTZ	60	60	60	60
PHASE	Single	Single	Three	Three
PLUG USA				
	6-30P*	6-30P*	15-20P*	15-30P
PLUG CANADA				
	6-50P	6-50P	15-30P	15-30P

*Dedicated circuit - Two dedicated circuits required for the LCH-5S-6-MT.

ELECTRICAL DATA: Single & Three Phase				
MODEL NUMBER	LCH-18-MT			
VOLTS	208	220-240	208	220-240
WATTS	7,379	9,721	7,379	9,721
AMPS	35.3	40.5	23.6	31.2
HERTZ	60	60	60	60
PHASE	Single	Single	Three	Three
PLUG USA				
	6-50P	6-50P	15-30P	15-50P
PLUG CANADA				
	6-50P	HARD WIRE	15-30P	15-50P

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. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

DOOR AND LATCH. Flush mounted, field reversible, double pan, stainless steel, insulated door(s). Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges. Two (2) die-cast edgemount hinges per door. LCH-18-MT is standard with dutch doors.

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 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" spacings, on center, 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 style shelves provided per cavity. LCH-18-MT provided with six (6) shelves.

HEATING SYSTEM. Built-in heat system includes multiple Incoloy sheathed heating

elements that provide fast heat up and accurate temperature set points. In heat cycle, elements provide full power to assure safe reheat times. When heat 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 heat or holding periods. Venting may be required. Local codes prevail.

CONTROL PANEL. Easy to operate touch screen, automatic controls include intuitive easy to use / easy to read kitchen friendly controls that allow "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 250°F (121°C). Shall include ON/OFF switch. Actual cabinet temperature reading is touch screen displayed during each cycle and probe temp display. Adjustable moisture control (moist to crisp) with low, medium, high setting. Consult factory if lower temperature is required for local codes.

ELECTRICAL CHARACTERISTICS. See chart above for amperage. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL SPACINGS

Three phase electrical
Fixed rack
Extra tray slides
Extra stainless shelves

CASTERS

All swivel casters
Larger casters
EXTRAS

Security panel for controls
Menu card holder
Heavy-duty push-pull handles
Extra probe
Top corner bumpers
Bottom corner bumpers
Reinforced top (consult factory)