



G2

LOW
TEMP



COOK & HOLD OVEN WITH SMOKER FEATURE



Performance Features:

LOW TEMP COOK & HOLD OVEN WITH SMOKER FEATURE

perfect pairing

85% Radiant Heat
with 15% Forced
Air Convection

Combining radiant and
convection heat allows meats
to brown naturally and greatly
reduces product shrinkage.



LCH-5-SK-G2
Under Counter



LCH-6-6-SK-G2
Two (2) Smoker Oven Cavities
each with separate controls.



Drip Tray includes drain for ease of cleaning.



Smoker Drawer is easily accessible for loading wood chips.

Exclusive!
Smoke Drawer provides longest burn time in the industry
without wood chip refill.
Settings allow up to 4 hours of smoking time.



Probe Mounting Bracket
keeps probe close at hand.

Probe connection is
conveniently located.



Juices are retained reducing product shrinkage. Outside bark and natural browning enhances the tender, savory flavor!

Less expensive cuts of fresh meat become as tender as premium priced "aged" meat using the holding cycle.

WOOD	SMOKED FLAVOR RESULTS	APPLICATION
Apple	Slightly sweet but dense, fruity smoke flavor. The strongest flavor of all the fruitwoods.	Beef, Poultry, Game Birds, Pork (particularly Ham).
Cherry	Slightly sweet fruity smoke that's great with poultry. This smoke is a mild, sweet and fruity smoke which gives a <i>rosy tint</i> to light-colored meats.	Good with all meats.
Hickory	Sweet to strong, heavy bacon flavor. The most common hard wood used.	This great flavor works well with Pork, Ribs, Hams, Poultry, and Beef. Good for all smoking, especially Pork and Ribs.
Mesquite	Its strong, hearty flavor complements beef, but it also works with fish, pork, and poultry.	Traditional barbecue-type sauces.

Pre-Soak Wood Chips:
For best results, soak the wood chips overnight to prevent a bitter taste. Moisture in the wood helps the smoke to distribute evenly throughout the cabinet.

Subtle Smoke Flavor: 30 MINUTES
For foods that absorb smoke more easily such as Cheese, or Delicate Fish.

Standard Smoke Flavor: 1 HOUR
Best suited for every day smoking of meats such as Chicken, Chicken Breast, Turkey, Fish (such as Salmon) and many more foods!

Robust Smoke Flavor: 2 HOURS
Pulled Pork, Beef, Lamb, and Beef Brisket are just a few of the choices to add your distinct smokey flavor recipes.

Mixing Smoke Woods:
Mix together different wood types to create your signature flavor.

Adding Flavors:
Soaking chips in a port wine or beer can achieve subtle flavors that pair well with your seasoned foods.

create a signature dish

Adding that special little touch makes a meal uniquely your own.

Recreate your recipe day after day with electronically saved menu settings.

High Product Yield:

Fat is a contributor to flavor and is chemically altered in smoking and cooking, with lower heat resulting in less fat reduction, attributing to a more flavorful product.

Low temperature cook and hold utilizes enzymes to act as a natural tenderizing agent, producing less shrinkage with longer holding life.



icon dashboard with simplified cooking settings



Cook by Time cooking allows you to freely change set-up times and temperatures.
 Cook by Probe allows you to cook by internal product core temperature.
 Preset Settings preserve your standardized recipes for better product consistency. Allows you to set up and store 8 different cooking and holding options.
 Smoker Feature allows you to set up different smoking, cooking and holding options that switch automatically. In addition, oven settings allow for cold smoke.



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Low Temperature Cook & Hold Oven Up to 350°F (177°C)

MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)			DIMENSIONS IN. (mm)			CLASS 100				
	TRAYS AND PANS			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF SLIDES	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	18" x 26" GN 2/1	12" x 20" GN 1/1									
LCH-5-SK-G2 Under Counter	5	5	10	33.5" (851)	39" (991)	27.5" (699)	3	1	3.5"	330 (150)	21 (.59)
LCH-6-SK-G2	6	6	12	38" (965)	39" (991)	27.5" (699)	4	1	5"	340 (154)	24 (.67)
LCH-6-6-SK-G2	12	12	24	68" (1727)	39" (991)	27.5" (699)	8	2	5"	450 (204)	42 (1.19)
LCH-1826-7-SK-G2	7	-	7	41" (1041)	39" (991)	24.75" (629)	5	1	5"	315 (143)	25 (.72)
LCH-1826-7-7-SK-G2	14	-	14	71.25" (1810)	39" (991)	24.75" (629)	10	2	5"	590 (268)	44 (1.25)

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	LCH-5-SK-G2	LCH-6-SK-G2 LCH-1826-7-SK-G2
VOLTS	208	220-240
WATTS	2516	3077
AMPS	12.1	13.4
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG: USA	6-20P	6-20P
PLUG: CANADA	6-20P	6-20P

	LCH-6-6-SK-G2	LCH-1826-7-7-SK-G2
VOLTS	208	220-240
WATTS	5032	6154
AMPS	24.2	26.8
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG: USA	6-30P	6-30P
PLUG: CANADA	6-50P	6-50P



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