



COOK 'N HOLD OVEN WITH AUTOMATED HACCP REPORTING

PERFORMANCE FEATURE SHEET

COOK 'N HOLD OVENS FEATURE...

A **Built-in heat system** with uniform low watt density radiant heat source that creates highly accurate temperature tolerances throughout the cooking and holding functions. Minimal air movement offers uniform and consistent cooking, low shrinkage, and higher food yields of bulk or portion items, higher food moisture content, and significantly longer food holding life. Heat system provides fast heat up, recovery and accurate temperature set points.



**Easy to Use Step-by-Step
Touch Screen Controls for
Day Cook & Night Cook**

**Heavy Gauge Stainless Steel,
Inside & Out, Provides Maximum
Reliability & Sanitation**

**Compact, High Yield,
Efficient Oven has Tight
Gasket Sealed Door**



**Ceramic Fiber Insulation
Throughout Provides Uniform
Energy Efficient Heating**

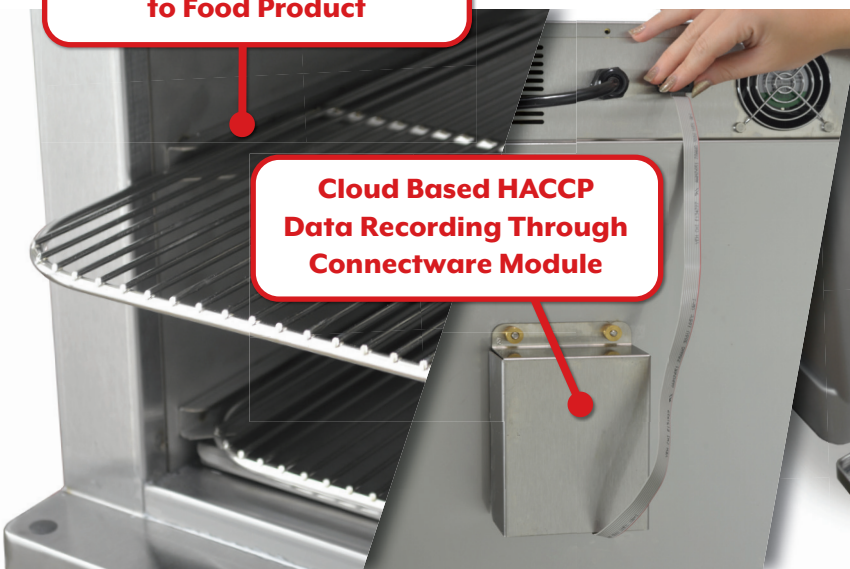
**Full-Length
Magnetic Work
Flow Door Handle
is Easy to Grip**

**Extended Shelves are
Held Secure for Easy Access
to Food Product**

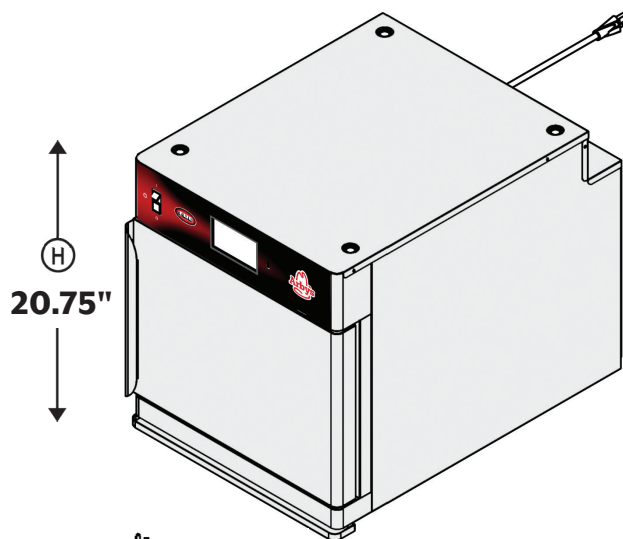
MODEL: LCHR-1220-4-G3

**Cloud Based HACCP
Data Recording Through
Connectware Module**

Built-in Drip Tray



LCHR-1220-4-G3 SPECIFICATIONS



SHELVES:

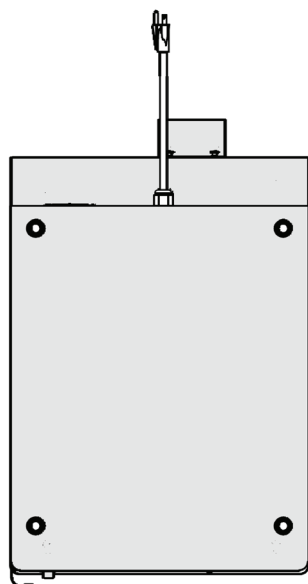
2 13.375" Wide, 19.5" Deep
(340mm x 495mm)

DIMENSIONS:

Height: 20.75" (527mm)
Depth: 28.25" (718mm)
Width: 18.25" (464mm)

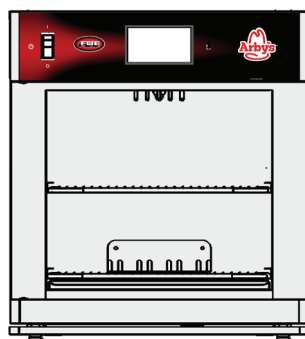
CRATED WEIGHT:

150lbs (95kg)



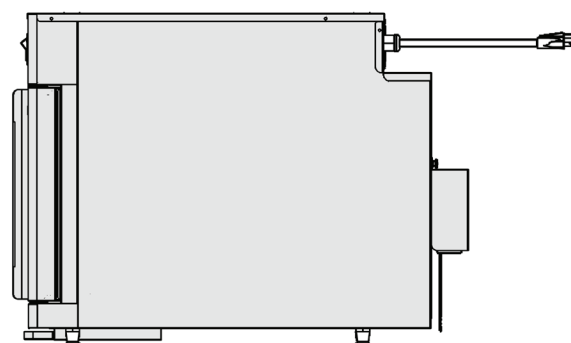
TOP VIEW

← (W) 18.25" →



FRONT VIEW

← (D) 28.25" →



SIDE VIEW

ELECTRICAL DATA:

Volts: 120
Watts: 950
Amps: 7.9
Hertz: 60
Phase: Single



NEMA Plug: 5-15P

