FWE
A HATCO® COMPANY

GUIDE TO LOW TEMP COOK & HOLD OVENS & SMOKERS

CLICK FOR VIDEOS AND MORE ON PRODUCT PAGE

FOOD WARMING EQUIPMENT COMPANY INC.

THINGS TO CONSIDER WHEN SELECTING AN OVEN

Capacity depends on food type and amount. What's the most you cook at once during peak hours?

Smoker ovens need vent hood space, so keep that in mind when deciding where to place one.

Split-cavity ovens can use two cook settings at once for greater menu flexibility, all in the footprint of one unit.

Low-voltage and moisture-temp ovens cook more gently and can deliver even higher yields.

Do you need HACCP data logging? It's standard on moisture-temp ovens, and optional on other models.

CUSTOMER TESTIMONIAL

DINING + COCKTAILS
THE LANDING
WATERFRONT RESTAURANT
On Lake Charlevoix's Ironton Cove

THE LANDING RESTAURANT LOVES THEIR FWE COOK & HOLD OVEN

"When we switched to FWE after 20 years of using a competitor unit, it became clear that the cooking experience and results with FWE's cook and hold oven are superior. Our FWE unit cooks evenly from the top rack to the bottom, even with as many as 12 bone in shoulders. FWE also offers more flexibility than the competition. We are able to kick the temperature of our FWE unit up and use it for high volume prep like roasting vegetables. We highly recommend checking out FWE for your food service needs!"

ADAM GUERRIERO / **RESTAURANT OWNER**

WHY DO YOU NEED A COOK N HOLD OVEN?

Maximizes Yields

Don't let conventional ovens shrink your profits. See how much an FWE oven saves with our yield calculator.

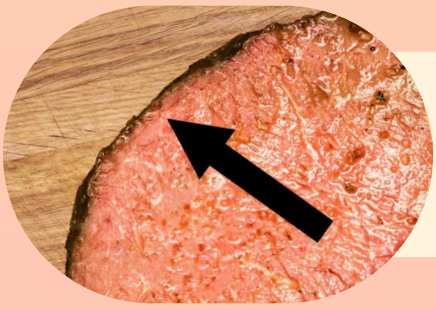
Open Yeild Calculator

Advanced Staging Cuts Ticket Times

Our ovens hold cooked food hot and fresh for hours. When the rush hits, pull and finish orders fast to expedite service and optimize labor.

Cooks Overnight to Save Labor

Increase labor efficiency by cooking overnight and automatically holding with set and forget preset controls.



Edge-to-Edge Consistency

Achieve a perfect medium rare (or preferred doneness) from edge to edge on even your largest cuts of meat.

No Costly Hood Required

Our smokeless ovens are vent-free, exceeding EPA 202 and ANSI NFPA96 standards. See test results.

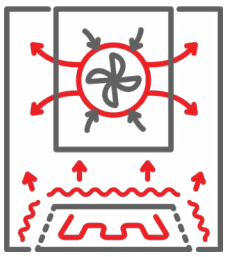
Open Test Results

Easy to Use Controls

Each control panel lets you cook by probe or time, set hold temp, and store 8 presets, saving time and ensuring consistency.

BULK OVENS "LCH" SERIES

Dual-Action Heat System



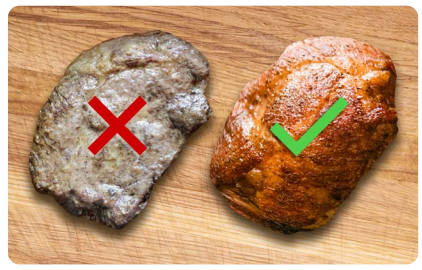
15% Air movement is just enough to create a perfect crust without drying.

85% Radiant heat cooks to perfection.

COOK: 90°F – 350°F (32°C – 177°C)
HOLD: 90°F – 250°F (32°C – 121°C)

Perfect Maillard Reaction

Our unique ovens blend radiant heat with gentle convection, creating a perfect crust without drying. No browning agents, sugar rubs, or extra cooking required.



SPLIT CAVITY OVENS

HIGH CAPACITY MEETS FLEXIBILITY

Two Ovens in One Footprint

Two independently controlled ovens allow separate cook cycles within a single footprint, ideal for varied menus or limited kitchen space.

120v OVENS

CAN SAVE MORE $$$

Save More

Select an oven with low voltage to get gentler heat output for higher yields and increased energy savings.

120 VOLT, 20 AMP PLUG

The 20 amp plug simplifies kitchen placement.

SMOKER OVENS

TO FLAVOR YOUR MENU

"LCH-SK" SERIES

Open The Door to New Flavors

Add your preferred wood chips for up to 4 hours of bold smoke flavor.

Built-in Smoke Drawer

Easily access smoke drawer without removing food.

Smoke Anything, Hot or Cold

Flavor cheeses, cured meats, salmon, and more with hot or cold smoking.

MOISTURE-TEMP OVENS

FINE-TUNED COOKING & HIGHER YIELDS

"LCH-MT" SERIES

Better Yield + Better Hold Time

Control moisture in cook and hold cycles for better Maillard browning and longer-lasting hold quality.

HACCP Data Logging

Track a running 30 days of use, products, and cook cycles with HACCP log via USB.

Automatic Venting

Releases excess moisture during the cook cycle for greater control of the Maillard reaction.

COMPACT OVENS "LCHR" SERIES

All Radiant Heat System

100% gentle, radiant heat reduces drying and shrinkage.

COOK: 90°F – 250°F (32°C – 121°C)
HOLD: 90°F – 200°F (32°C – 93°C)

Big Savings for Small Spaces

Increase yield savings in any kitchen.

Stacking

Safely stacks with no-skid feet that fit into grooves.

Under Counter

Easily fits under counter with locking casters.

Plug in Anywhere

Plugs into a standard 120 volt, 15 amp outlet, saves on energy costs.

OPTIONAL ACCESSORIES

SOME OPTIONS NOT AVAILABLE ON ALL MODELS

RIB RACK

POTATO SPIKE

CHICKEN RACK

BEAR CLAWS

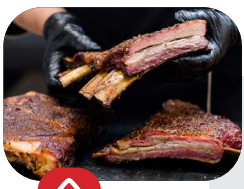
MENU CARD HOLDER

EXTRA STAINLESS SHELVES

EXTRA PROBE

CHIMNEY VENT

TOUCH CONTROLS & HACCP DATA
(INCLUDED ON MOISTURE-TEMP)



COOKING GUIDELINES

Explore general guidelines to see ideal settings for different proteins in our ovens.

A HATCO® COMPANY

VERSION 001

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