



Flav-R-Savor Installation and Operating Manual

**Models:
Display Cabinet
Holding Cabinet**



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GENERAL

Hatco Flav-R-Savor holding and display cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that "just made" quality.

Hatco holding and display cabinets provide the best environment for food products by regulating the air temperature while at the same time balancing the humidity level.

The Flav-R-Savor air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. The precise combination of heat and humidity creates a "blanket" effect around the food. The air flow rate enables the cabinet to rapidly recover temperature after opening and closing the door.

The use of controlled moisturized heat maintains serving temperature and texture longer than conventional holding equipment.

This manual provides the installation and operation instructions for the Flav-R-Savor holding and display cabinets. Read all instructions and safety precautions in this manual prior to use. The safety precautions in this manual preceded by the words WARNING or CAUTION are important. Warning means there is the possibility of personal injury to yourself or others. Caution means there is the possibility of damage to the unit.

MODEL DESCRIPTION

Display Cabinet

All display cabinet models feature a brushed aluminum case with tempered glass sides and door. The access door can be hinged left or right. The cabinet interior top and bottom is made of easy-to-clean stainless steel. All display racks are chrome-plated.



Figure 1. Display Cabinet — Model FS-1 in anodized bronze

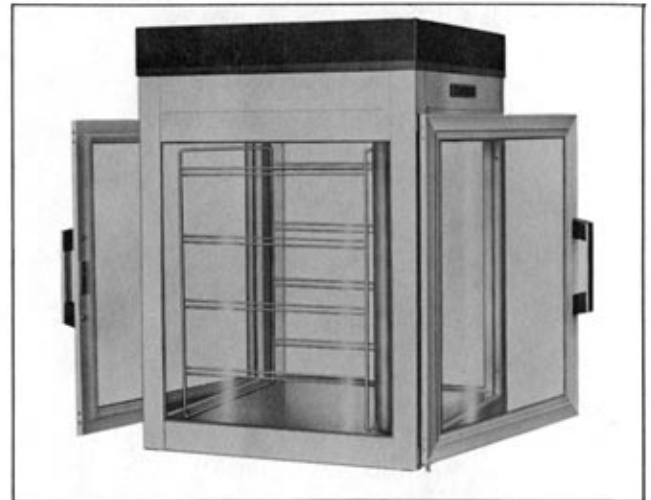


Figure 2. Display Cabinet — Model FST-2X with Double Doors

Model FS-1 And FST-1

See Figure 1

The FS-1 is a standard single door model with revolving display motor. It has a revolving rack that holds three or four display trays. The FST-1 is a single door model with revolving display motor like the FS-1 but it is 5 in. taller and holds four or five display trays.

Model FST-2X

See Figure 2

The FST-2X has a convenient double door to allow "pass-through" for production areas. The 4-tray slant rack is standard equipment. Other types of stationary racks can also be used.

Model FST-1X

See Figure 3



Figure 3. Display Cabinet — Model FST-1X

The FST-1X is a single door model with a tray rack that holds up to four 13 x 18 in. food pans. The rack is slanted at the front to allow viewing of all trays.

Holding Cabinet

Model FSHC

See Figure 4

The Flav-R-Savor holding cabinet is available with a full view tempered glass door or insulated metal door. Also available with double door for "pass-through." The access door may be hinged left or right depending upon installation requirements. The cabinet is made of sturdy extruded aluminum and stainless steel. Stainless steel angle slides are included to accommodate 12 x 20 in. hotel pans or 18 x 26 in. food trays. Units are made portable by installing the swivel casters with wheel locks.



Figure 4. Holding Cabinet—Model FSHC

SPECIFICATIONS

Dimensions

Display Cabinet

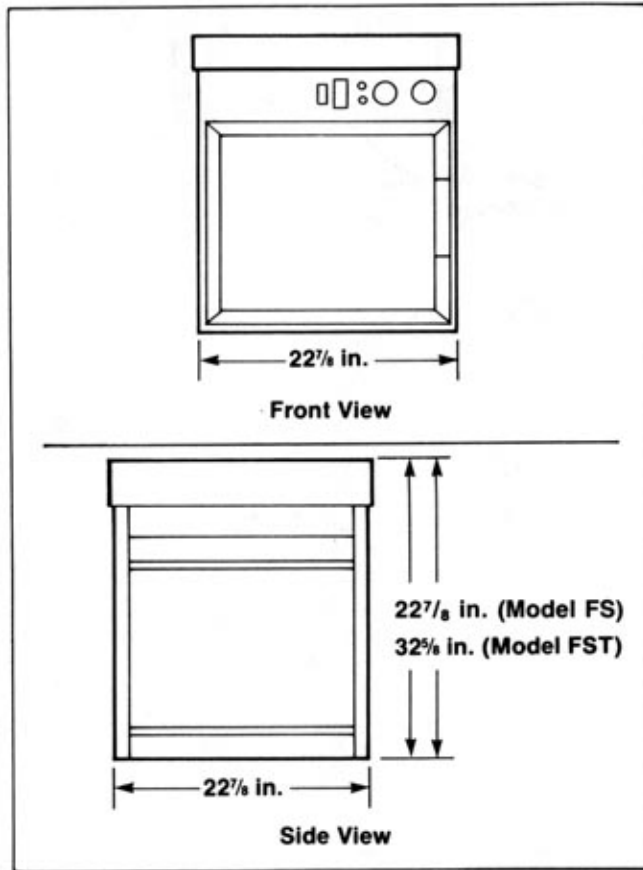


Figure 5. Display Cabinet Dimensions

Holding Cabinet

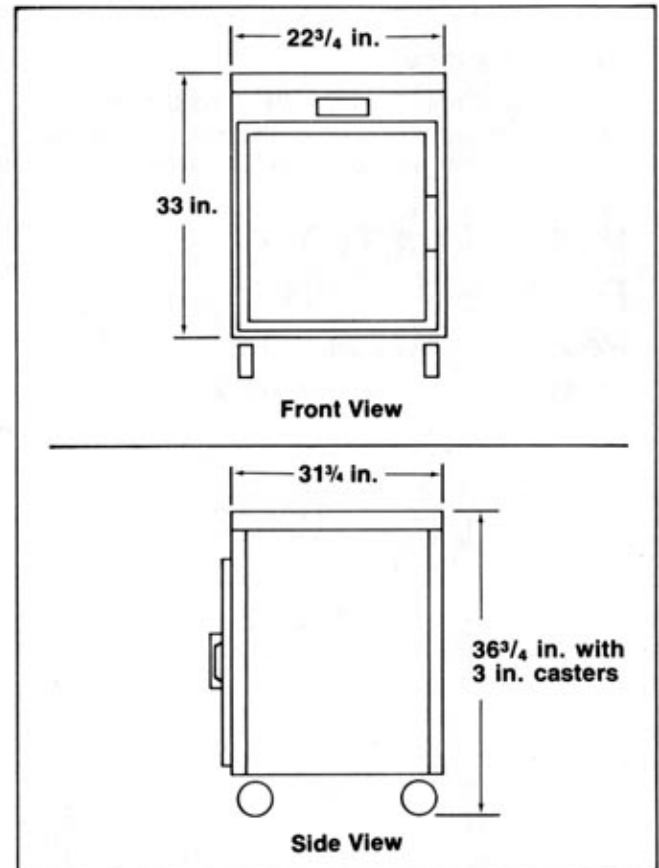


Figure 6. Holding Cabinet Dimensions with 3 in. Casters

Electrical

All models are shipped with a pre-wired 6 foot cord and plug and operate on 120 volts, AC, 60 Hz, 15 amp grounded receptacle.

Display Cabinet
1680 watts/14 amps

Holding Cabinet
1790 watts/14.9 amps

Export Voltages

Display Cabinet
230 volt, single phase
1660 watts using 7.0 amps

Holding Cabinet
220 volt, single phase
1790 watts using 7.4 amps

INSTALLATION PROCEDURES

Reversing Access Door

All Models — See Figure 7

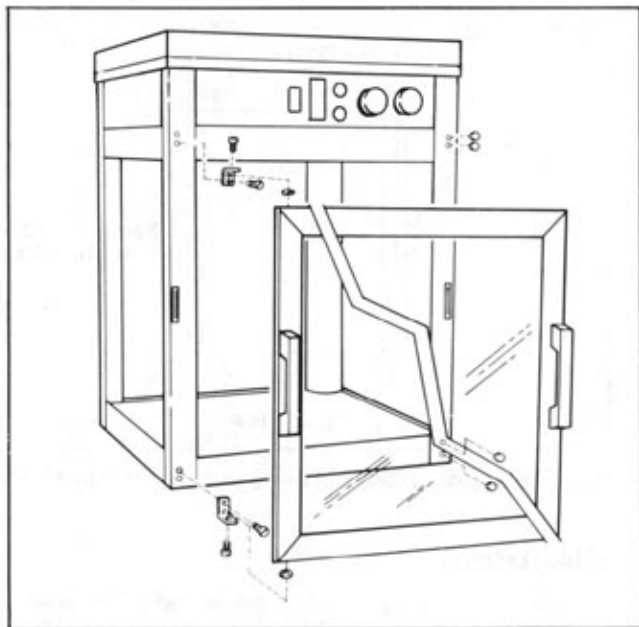


Figure 7. Reversing Access Door

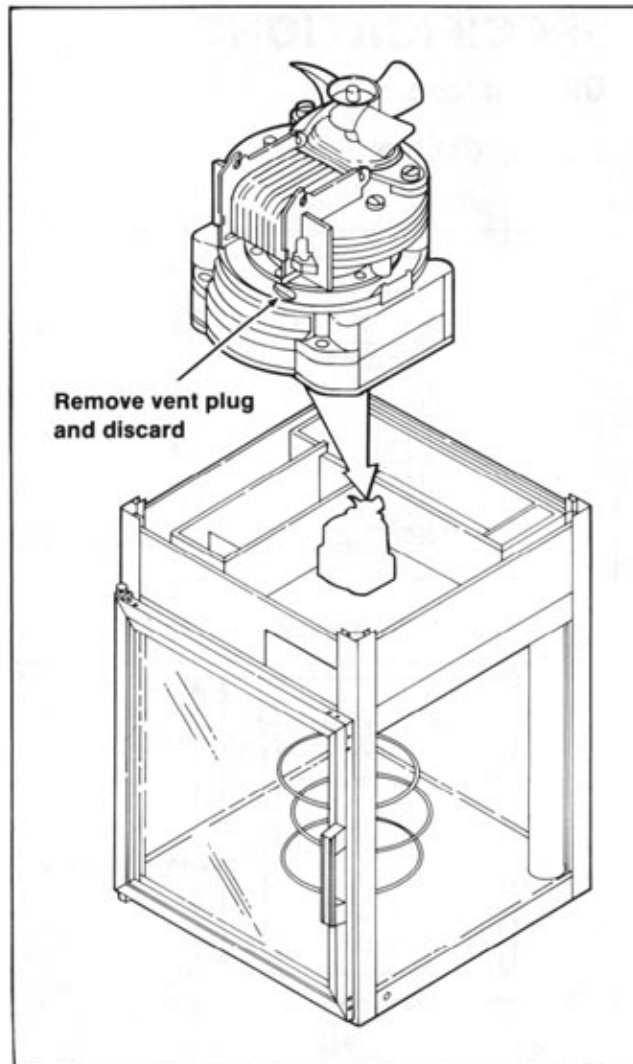


Figure 8. Gear Motor Vent Plug Removal—Models with Revolving Display

The Flav-R-Savor access door may be hinged at left or right for greater convenience. The unit is shipped with the door hinged left. To change to right opening:

1. Remove screws holding door to hinges.
2. Remove screws holding hinges to cabinet.
3. Remove screw plugs from right side of cabinet and insert in left side.
4. Rotate door 180° and remount on right side of cabinet using hinges and screws removed in step 1 and 2.

NOTE

Nylon washers must be reinstalled between door and hinge.

Display Cabinet

Remove packaging materials, install door handle and display rack.

See Figure 8 for models with revolving motorized display. The motor required for revolving display is shipped with a plastic vent plug in the breather hole. **This plug must be removed** from the motor before operating your display cabinet. Remove the cabinet top cover for access to the motor. Remove plug from motor.

CAUTION

The plastic vent plug must be removed from the motor prior to operating. Failure to do so will reduce operating life of the motor. See Figure 8.

Plug the Flav-R-Savor display cabinet into a proper receptacle and it is ready to operate. Follow the steps under OPERATING PROCEDURES.

Holding Cabinet

Remove packaging materials from the cabinet. Reserve a piece of packaging to lay under the side of the cabinet while installing casters.

NOTE

Stainless steel rack slides are packaged separately.

Castors

To install the casters, lay the cabinet on its side.

NOTE

A piece of cardboard or other suitable material between the floor and the cabinet will prevent marring or scratching the cabinet finish.

3 Inch Casters

See Figure 9. Assemble the 3 in. casters as shown. Install the casters in the mounting holes provided in the bottom of the cabinet.

Legs

If the cabinet is ordered with 4 in. adjustable legs, installation is the same as for 3 in. casters.

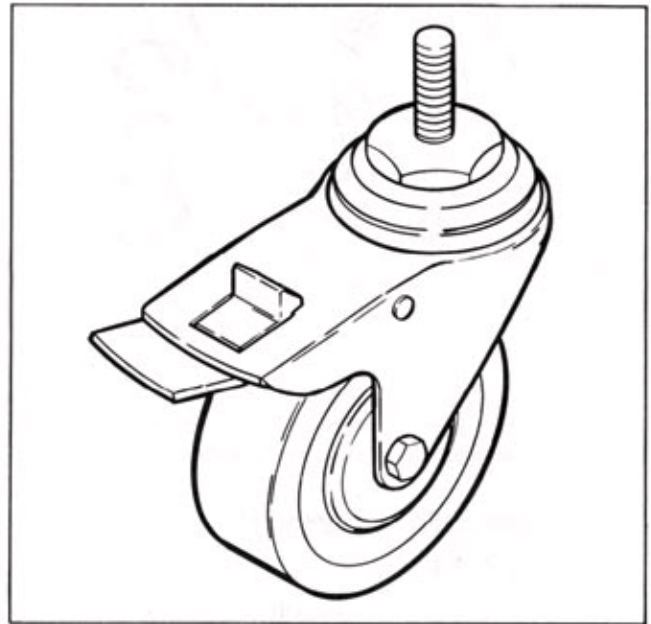


Figure 9. Assembly 3 Inch Casters

Recessed Casters

See Figure 10. Each recessed caster is mounted to the cabinet underside with four screws and washers. Assemble casters to the special brackets provided at the bottom of the cabinet.

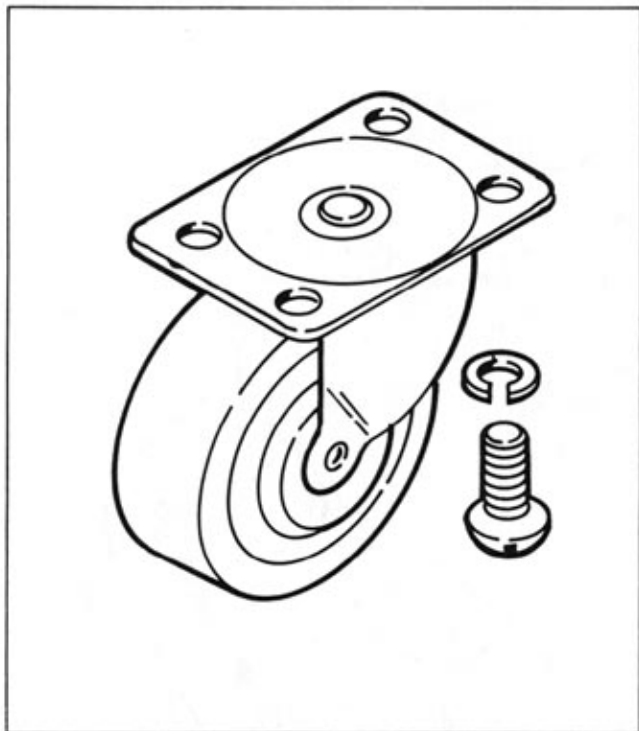


Figure 10. Assembly Recessed Casters

Stainless Steel Rack Slides

See Figure 11

Mount the rack slides to the positions provided within the cabinet.

Plug the Flav-R-Savor into a proper receptacle and it is ready to operate. Follow the steps under OPERATING PROCEDURES.

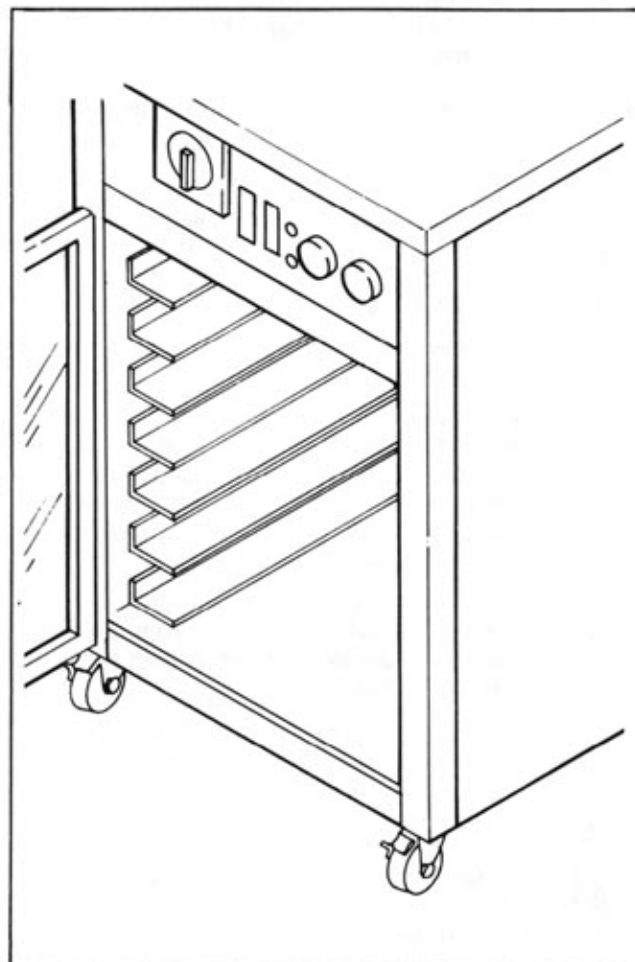


Figure 11. Installation of Stainless Steel Rack Slides

OPERATING PROCEDURES

See Figure 12

1. Turn the power switch at the control panel to "ON."
2. Fill the water reservoir.
3. Set humidity selector to desired level.
4. Set temperature selector to the desired temperature (see Food Holding Recommendations Guide).

Allow 30 minutes to preheat a full reservoir of water. The green indicator lamp will go out when water is heated to the proper temperature. The Flav-R-Savor is then ready to hold foods at the humidity and temperature level selected by the operator. See Food Holding Recommendations Guide.

NOTE

Temperature and humidity setting may vary depending upon product make-up and consistency. The Cabinet Temp. Monitor indicates the lowest temperature point in the cabinet.

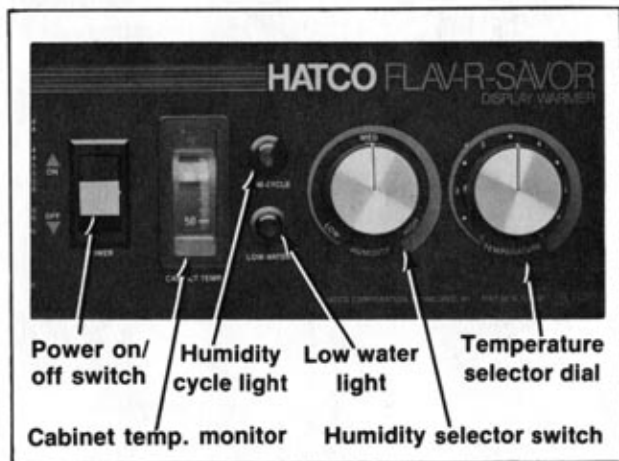


Figure 12. Flav-R-Savor Control Panel

The reservoir capacity permits uninterrupted operation for approximately 8-12 hours depending upon settings and how frequently the door is opened. When the red low water indicator light is on, add water to the reservoir.

Water Reservoir

General

On initial start-up, add distilled water to the water reservoir until the red low water indicator light goes off. Use only distilled water to preserve the life of the electrical and mechanical components in the reservoir.

Manual Fill

Display Cabinets

See Figure 13

The reservoir fill is located on top of the cabinet. Slide the cover open and fill the reservoir with distilled water. Slide cover closed.

NOTE

Reservoir capacity on initial fill is approximately one gallon. Refill capacity at the time the red light indicator goes on is approximately two quarts.

Periodic cleaning and deliming of reservoir is recommended when using regular tap water.

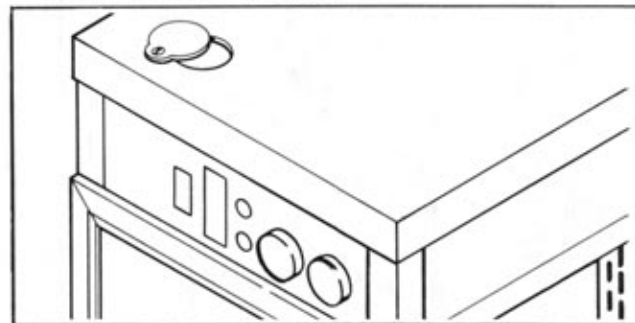


Figure 13. Reservoir Fill — Display Cabinets

Holding Cabinet

See Figure 14

The reservoir fill is located on the left front of the cabinet. Pull the fill tray forward just enough to open (do not pull out completely). Fill reservoir with distilled water. Push fill tray in to close.

Auto-Fill

See Figures 15 and 16

The optional auto-fill automatically fills the reservoir when the unit is energized and a low water condition is detected. The fill cycle is indicated by a red light.

Attach the auto-fill quick-connect coupling to a 1/4 in. plastic or copper tube and connect to the distilled water source. Then insert the coupling into the auto-fill hole.

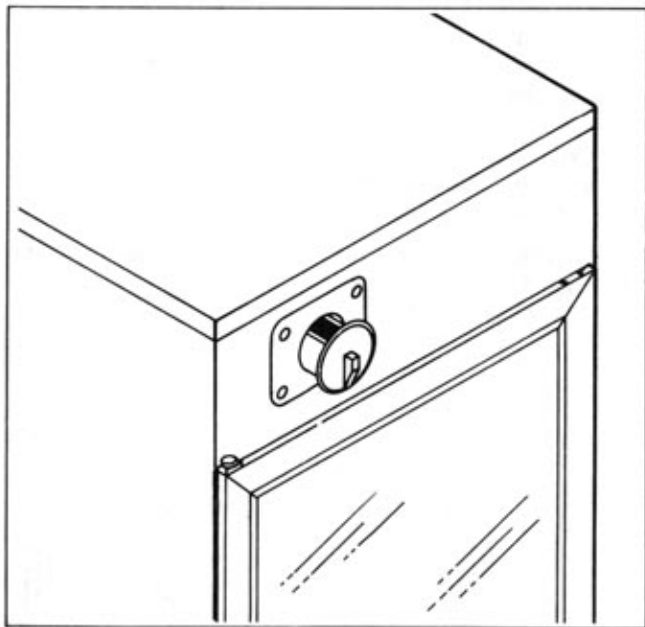


Figure 14. Reservoir Fill—Holding Cabinets

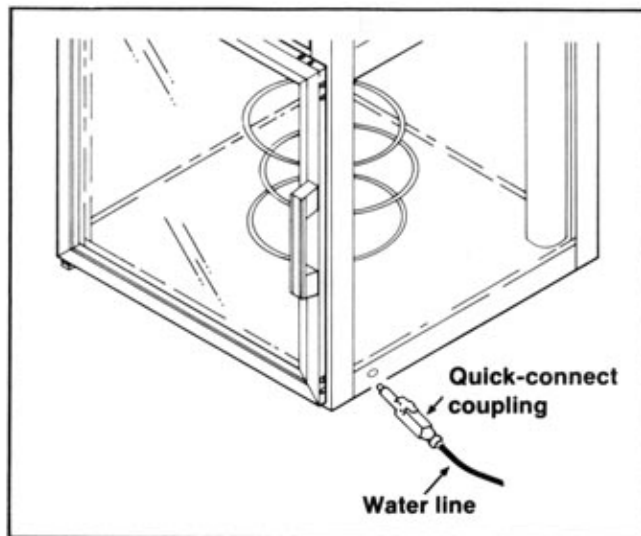


Figure 15. Auto-fill — Display Cabinets

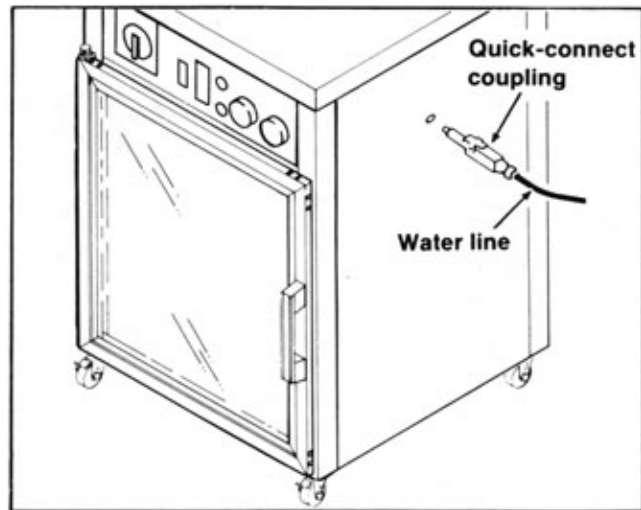


Figure 16. Auto-fill—Holding Cabinets

Draining Water Reservoir

Model FSHC

See Figure 17

It is recommended that the Flav-R-Savor holding cabinet water reservoir be drained prior to moving the unit. This will prevent water from spilling into the food compartment.

A quick-connect coupling and tube assembly is provided with each unit to allow fast and easy draining of the reservoir. Put tubing end into a 3 quart container and insert coupling into drain hole on right side of unit. When coupling is pushed in and locked, the reservoir drain will open and immediately begin to drain.

When draining procedure is complete, remove coupling and replace in its holder for future use. Refer to manual or auto-fill procedures to refill reservoir.

Model FS & FST

If unit is moved or tipped for servicing, water reservoir should be completely drained.

All models require siphoning of reservoir from top opening.

Stacking Units

See Figure 17A

Stacking Hardware

Special brackets are available for stacking one unit on top of another. This stacking hardware secures the top unit to the lower unit. Holes must be drilled into both units and brackets attached with screws provided.

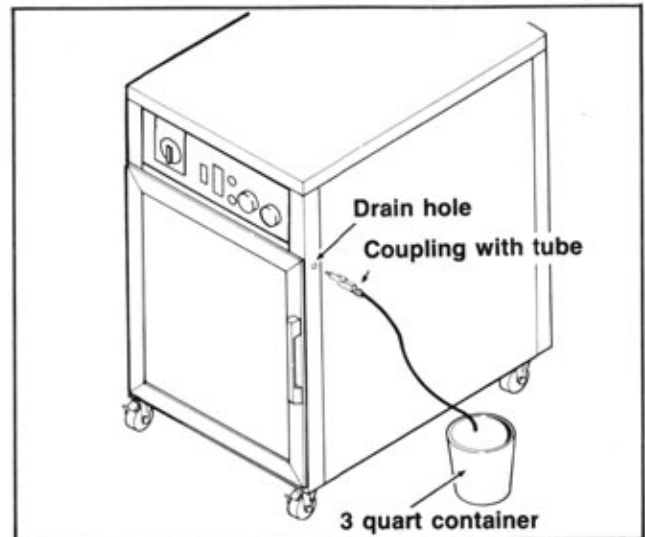


Figure 17. Reservoir Drain— Model FSHC Only

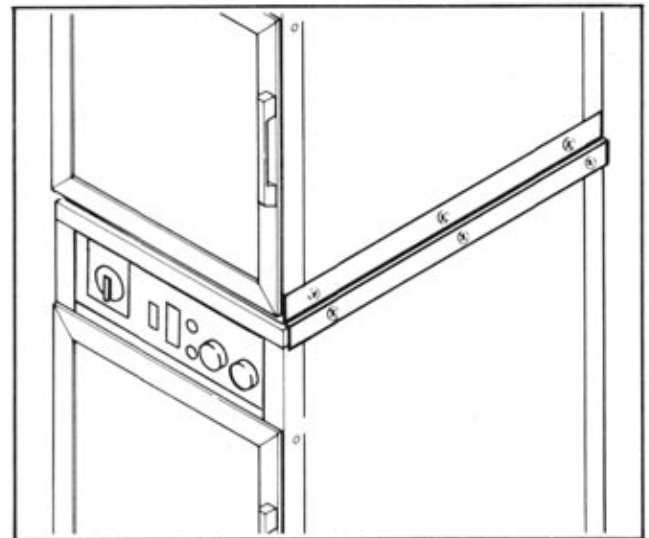


Figure 17A. Stacking Holding Cabinets

FOOD HOLDING RECOMMENDATIONS GUIDE

TYPES OF FOOD	HOLDING TIME AND SETTINGS		
	MAXIMUM HOLDING TIME	MOISTURE LEVEL SETTING	TEMPERATURE SETTING (°F)
Baked Potatoes	5 hours	Medium	4-1/2 (150)
Bagels	3 hours	Low	4 (140)
Biscuits	2 hours	Medium	3 (130)
Chicken Parts (Broasted)	5 hours	High	5 (175)
Croissants	3 hours	Low	4 (140)
Fish — Haddock	1 hour	Medium	5-1/2 (180)
Cod	1 hour	Medium	5-1/2 (180)
Frankfurters	2 hours	High	6 (185)
Fruit Pies	3-1/2 hours	Medium	4 (140)
Hot Dogs (Appetizer)	4 hours	High	5 (175)
Onion Rings	1 hour	Low	4 (140)
Pizza — Thick Crust	1 hour	Medium	6 (185)
Thin Crust	1 hour	Medium	6 (185)
Pretzels	3 hours	Medium	4 (140)
Ribs	2 hours	High	6 (185)
Wrapped Sandwiches	2 hours	Medium	4-1/2 (160)

All times and settings are recommendations only and could vary depending upon product preparation, cooking time and internal food temperature.

CLEANING

WARNING

Disconnect the Flav-R-Savor from electrical supply prior to any cleaning or maintenance. Cleaning or servicing energized equipment is a shock hazard.

Hatco Flav-R-Savor cabinets are made of fine brushed aluminum and stainless steel. To preserve the bright finish it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Food pans should be removed and washed. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner.

CAUTION

Abrasive cleaners could scratch the finish of your Flav-R-Savor.

NOTE

Rotating rack removal is not recommended. It should be cleaned in position.

MAINTENANCE

The Hatco Flav-R-Savor cabinets have been designed for maximum durability, performance and minimum maintenance.

Models With Motorized Revolving Display

See Figure 18

Add oil to lubricate gears every six months. Hatco lubricating oil (Mobil SHC-634, Hatco Part No. 05-01-023) is recommended.

SAFETY PRECAUTIONS

Do not remove the top cover from the unit to perform cleaning or maintenance without first disconnecting the power supply. Maintenance on energized equipment is a shock hazard.

The plastic vent plug must be removed from the gear motor of models with revolving display prior to operating. Failure to remove the vent plug will reduce the operating life of the motor.

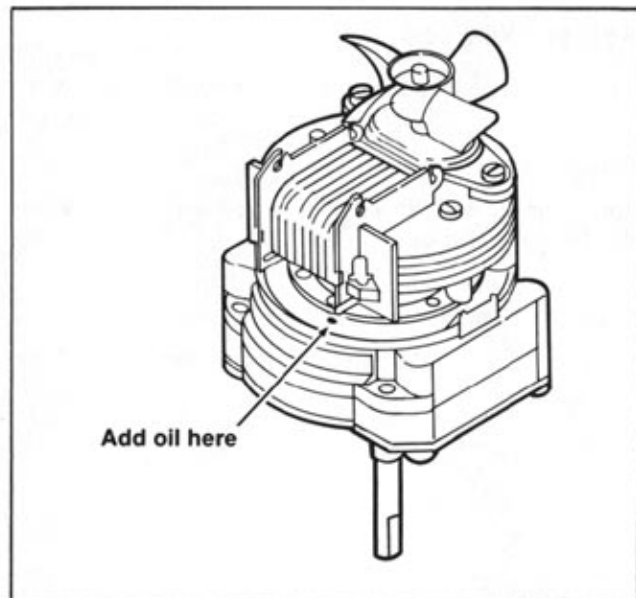


Figure 18. Gear Motor — Models with Revolving Display

ACCESSORIES

Display Cabinet Models

Display Racks

Sturdy chrome-plated metal racks available for standard and tall models:

- Sandwich Rack
- Slant Tray Rack
- Pizza Pie Rack
- Pretzel Rack

Merchandising Display Sign

Mounts to the top using existing screws. Includes a preprinted sign and plexiglass "window."

Adjustable Legs

4 in. adjustable legs that mount to the bottom of unit.

Auto-Fill

Automatically fills the water reservoir when a low water condition is detected.

Bronze Finish

Anodized bronze finish to complement most decors.

Holding Cabinet Models

Recessed Casters

Allows unit to fit under most standard kitchen counters.

Stacking Hardware

Recommended when stacking a Flav-R-Savor display cabinet on the holding cabinet or stacking two holding cabinets.

Auto-Fill

Automatically fills the water reservoir when a low water condition is detected.

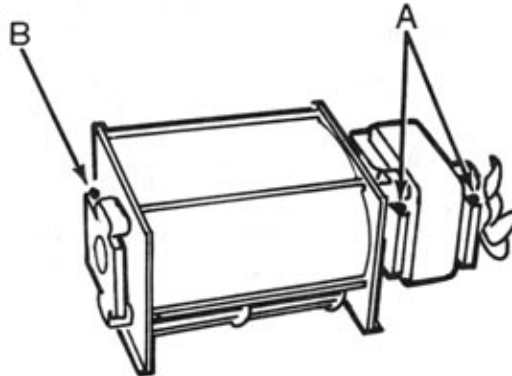
Holding Rack

6-shelf Pizza Rack.

BLOWER FAN OIL PROCEDURE

LUBRICATE EVERY 3 MO.

1. Remove motor bearing oiler plugs (A), add oil and replace plugs.
2. Rotate access cover on top of air chamber to oil blower bearing (B). Remove plug, add oil and replace.



USE HATCO OIL, PART NO. 05-01-019

WARRANTY INFORMATION

1. PRODUCT WARRANTY. Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions. Buyer must establish the Product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- a) **One (1) Year Parts and Labor PLUS One (1) Year Parts-Only Warranty:**
Food Warmer Elements (metal sheathed)
- b) **One (1) Year Parts-Only Warranty for components not installed by Hatco:**
Accessory Components (including but not limited to valves, gauges and remote switches)

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated Incandescent light

bulbs, glass components or Product failure caused by liming or sediment buildup in tanks, Product misuse, tampering or misapplication, improper installation, application of improper voltage, or recalibration of thermostats or high limit switches.

2. LIMITATION OF REMEDIES AND DAMAGES. Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products (as defined in N.S.F. 4-4.28.4) shall be delivered by Buyer, at its sole expense, to the nearest Hatco-authorized service agency for replacement or repair. Hatco reserves the right to accept or reject any such claim in whole or in part. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

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