



FLAV-R-SAVOR® TALL HUMIDIFIED HOLDING CABINETS

Models FSHC-12W1, -12W2, -17W1, -17W1D, -17W2, -17W2D

The Hatco Flav-R-Savor Tall Humidified Holding Cabinets are capable of holding all types of hot foods at optimum serving temperatures. Thermostatically-controlled *heat* and *humidity* safely keeps food at uniform temperatures and ideal environment. Foods stay fresh longer with less waste.

FLEXIBILITY

The expanded capacity of the Tall Humidified Cabinets provide flexibility to hold a greater variety of menu items, or to prepare larger quantities of proven favorites ahead of time and hold it for hours.

Models are available with a solid back or a pass-through design, with a full view Lexan® door with full perimeter gasket and 5" (127 mm) casters.

Options include stainless steel doors, or Dutch doors (FSHC-17W only), a deluxe package containing flush mount handles and full perimeter bumpers, and a transport package including stand-off handles, full perimeter bumper, heavy-duty 5" x 2" (127 x 51 mm) casters with two wheel locks, and flush mount transport latch.

QUALITY

The following features assure the finest performance for years to come:

- Separate heat and humidity controls are easily accessible.
- FSHC-12W models have 12-tray capacity on 3" (76 mm) centers, adjustable on 1½" (38 mm) centers, with 12 universal tray slides, designed to accommodate up to 12 sheet or Gastronorm pans, or up to 24 steam table pans.
- FSHC-17W models have 17-tray capacity on 3" (76 mm) centers, adjustable on 1½" (38 mm) centers, with 17 universal tray slides designed to accommodate up to 17 sheet or Gastronorm pans, or up to 34 steam table pans.
- Temperature range of 90°-180°F (32°-82°C) will accommodate proofing.
- Fully insulated doors, sidewalls, top, bottom, and control panel assist in retaining heat.
- Right- or left-hand hinged doors with magnetic latch and heavy-duty plated hinges can be reversed in the field.
- Tubular stainless steel frame for strength and support.
- Wire pan holding racks to allow better air and moisture circulation.



Model FSHC-17W1 with accessory food pans



Model FSHC-12W1 with accessory food pans

METAL SHEATHED AIR HEATING ELEMENTS
GUARANTEED AGAINST BURNOUT AND BREAKAGE
FOR TWO YEARS.



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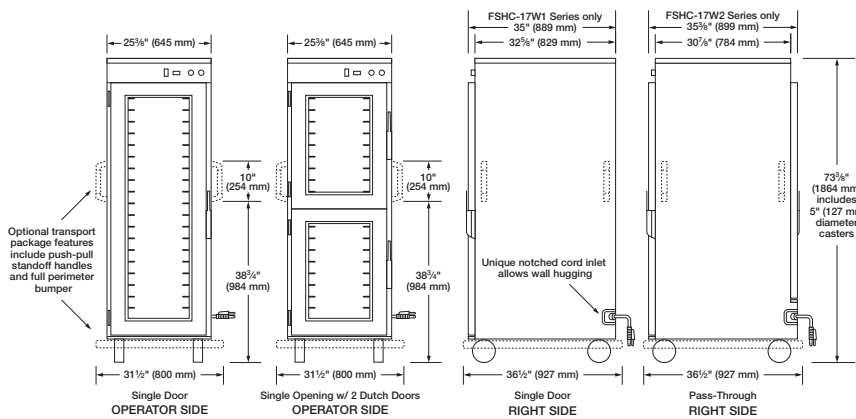
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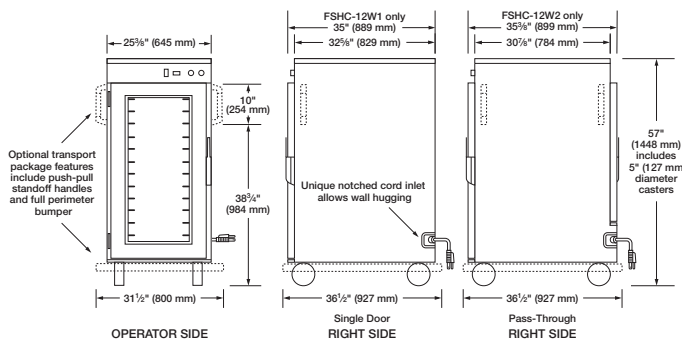


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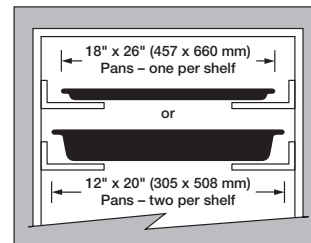
Models FSHC-12W1, -12W2, -17W1, -17W1D, -17W2, -17W2D



Model FSHC-17W Series



Model FSHC-12W Series



Pan Capacity

FSHC-12W: 12-tray capacity on 3" (76 mm) centers, adjustable on 1/2" (38 mm) centers, with universal slides designed to accommodate up to 12 sheet or Gastronorm pans, or up to 24 steam table pans.

FSHC-17W: 17-tray capacity on 3" (76 mm) centers, adjustable on 1/2" (38 mm) centers, with universal slides designed to accommodate up to 17 sheet or Gastronorm pans, or up to 34 steam table pans.

DIMENSIONS

FSHC-12W1: 25 3/8" W x 35" D x 57" H (645 x 889 x 1448 mm).

FSHC-12W2: 25 3/8" W x 35 3/8" D x 57" H (645 x 899 x 1448 mm).

FSHC-17W1, -17W1D: 25 3/8" W x 35" D x 73 3/8" H (645 x 889 x 1864 mm).

FSHC-17W2, -17W2D: 25 3/8" W x 35 3/8" D x 73 3/8" H (645 x 899 x 1864 mm).

Cabinet Opening: FSHC-12W 22"W x 41"H (559 x 1041 mm).

FSHC-17W 22"W x 59"H (559 x 1499 mm).

Water Reservoir Capacity: 2 gallons (8 liters).

VOLTAGE

120 volts, 60Hz, 1750 watts, 14.6 amps (NEMA 5-15P, NEMA 5-20P Canada).

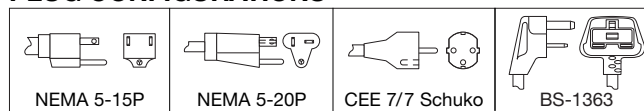
208 and 240 volts available.

Export voltages available.

CORD LOCATION

Facing controls, right-hand side panel, lower right corner.

PLUG CONFIGURATIONS



SPECIFICATIONS

Model	Type*	Shipping Weight
FSHC-12W1	Single Door	265 lbs. (120 kg)
FSHC-12W2	2 Doors – Pass-Through	295 lbs. (134 kg)
FSHC-17W1	Single Door	295 lbs. (134 kg)
FSHC-17W1D	Single Opening w/ 2 Dutch Doors	305 lbs. (138 kg)
FSHC-17W2	2 Doors – Pass-Through	325 lbs. (147 kg)
FSHC-17W2D	4 Dutch Doors – Pass-Through	340 lbs. (154 kg)

* Full view Lexan® doors with full perimeter gaskets.

WATER QUALITY REQUIREMENTS

Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

OPTIONS (NOT FOR RETROFIT)

- Deluxe Package (Includes Flush Mount Handles and Full Perimeter Bumper)
- Transport Package (Includes Stand-off Handles, Full Perimeter Bumper, Heavy-duty 5" x 2" (127 x 51 mm) Casters, and Flush Mount Transport Latch)
- Cord Wind (for Transport Package only)
- Full Perimeter Bumper

- Stainless Steel Door (In lieu of Lexan® Door)
- Stainless Steel Dutch Doors (In lieu of Lexan® Dutch Doors) (FSHC-17W models only)
- Upper Cord Location

ACCESSORIES

- Additional Slides
- Sheet Pans – Full- and Half-size

PRODUCT SPECS

Tall Humidified Holding Cabinet

The Tall Humidified Holding Cabinet shall be a Flav-R-Savor® Model, rated atvolts, andwatts, by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 service (U.S. and Canada only), the Cabinet shall consist of stainless steel construction withdoor(s), universal slides on 3" (76 mm) centers (adjustable on 1/2" (38 mm) centers), insulated walls, 5" (127 mm) swivel casters (two with wheel locks), and a

10' (3048 mm) cord with plug attached. It shall include a water reservoir, indicating temperature control, humidity selector switch, temperature selector dial, on-off power switch, and indicating lights.

Accessories shall include additional slides and food pans. Options include upper cord location, stainless steel door(s), dutch doors (FSHC-17W only), full perimeter bumper, Transport Package including stand-off handles, full perimeter bumper, heavy-duty casters, and flush mount transport latch, or Deluxe Package including flush mount handles and full perimeter bumper.

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