



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 full perimeter gasket and 5" (127 mm) casters (two swivel with wheel locks and two rigid).

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) swivel casters (two swivel with wheel locks and two rigid) and flush mount transport latch.

QUALITY

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

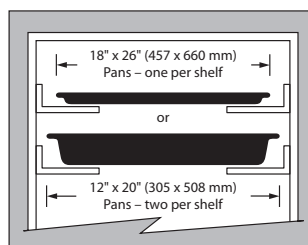
- Separate heat and humidity controls are easily accessible.
- FSHC-12W models have 12-tray capacity on 3" (76 mm) centers, adjustable on 1.5" (38 mm) centers, with 12 universal tray slides, designed to accommodate up to 12 sheet pans, or up to 24 steam table pans.
- FSHC-17W models have 17-tray capacity on 3" (76 mm) centers, adjustable on 1.5" (38 mm) centers, with 17 universal tray slides designed to accommodate up to 17 sheet 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



Pan Capacity

FSHC-12W: 12-tray capacity on 3" (76 mm) centers, adjustable on 1.5" (38 mm) centers, with universal slides designed to accommodate up to 12 sheet pans, or up to 24 steam table pans.

FSHC-17W: 17-tray capacity on 3" (76 mm) centers, adjustable on 1.5" (38 mm) centers, with universal slides designed to accommodate up to 17 sheet pans, or up to 34 steam table pans.



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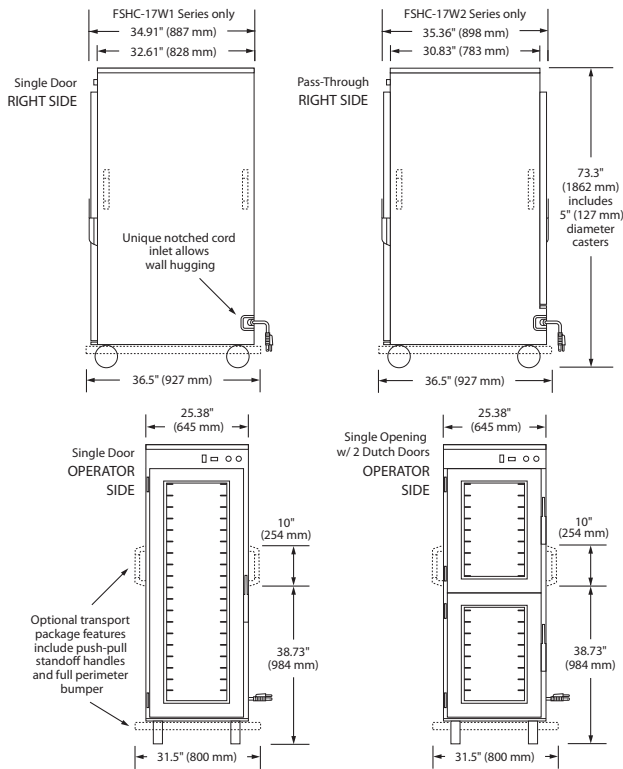
ONE YEAR ON-SITE PARTS AND LABOR WARRANTY,
PLUS ONE ADDITIONAL YEAR PARTS-ONLY WARRANTY
ON ALL METAL SHEATHED AIR HEATING ELEMENTS.



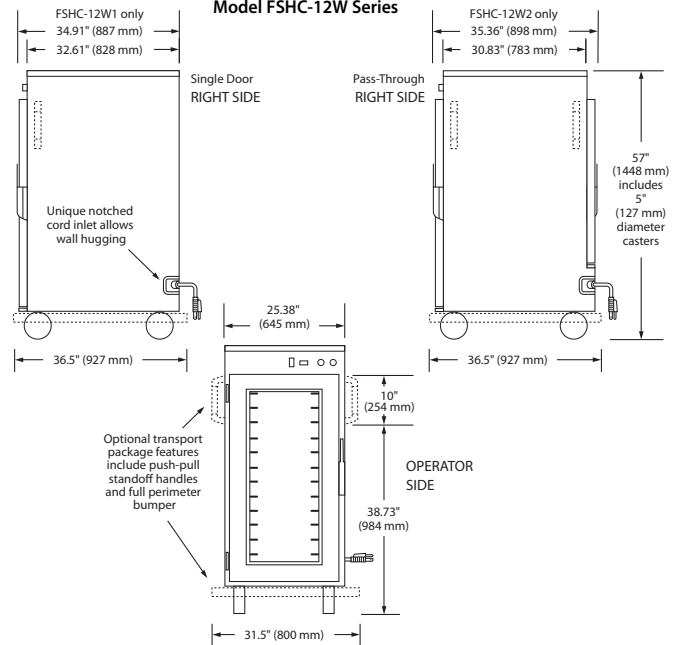
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Models FSHC-12W1, -12W2, -17W1, -17W1D, -17W2, -17W2D

Model FSHC-17W Series



Model FSHC-12W Series



DIMENSIONS

FSHC-12W1: 25.38"W x 34.91"D x 57"H (645 x 887 x 1448 mm).

FSHC-12W2: 25.38"W x 35.36"D x 57"H (645 x 898 x 1448 mm).

FSHC-17W1, -17W1D: 25.38"W x 34.91"D x 73.3"H (645 x 887 x 1862 mm).

FSHC-17W2, -17W2D: 25.38"W x 35.36"D x 73.3"H (645 x 898 x 1862 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).

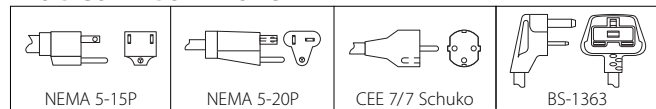
208 and 240 volts available.

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 (two swivel with wheel locks and two rigid), 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 at ... volts, and ... watts, by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Cabinet shall consist of stainless steel construction with ... door(s), universal slides on 3" (76 mm) centers (adjustable on 1.5" (38 mm) centers), insulated walls, 5" (127 mm) casters (two swivel with wheel locks and 2 rigid) 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 sheet pans.

One year on-site parts and labor warranty, plus one additional year part-only warranty on all metal sheathed air heating elements, with 24/7 service (U.S. and Canada only).

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