

04/2013

Mod: DSH-6

Production code: FSHC6W1



Diamond
catering equipment

The Flav-R-Savor® Portable Holding Cabinet is capable of holding all types of hot foods at optimum serving temperatures. Thermostatically-controlled heat and humidity allows you to prepare food in advance of peak periods and hold it for hours.

FLEXIBILITY

This easy to maneuver Portable Holding Cabinet is made of stainless steel and painted silver-gray top, sides, and back. It features a digital temperature readout and a large tempered glass or insulated stainless steel door. Convenient tray slides hold food pans on 3" (76 mm) centers or 1.5" (38 mm) centers, and can be removed easily for cleaning.

The Flav-R-Savor Portable Holding Cabinet is perfect for serving counters, buffet lines, drive-up windows, point-of-service or preparation areas. FSHC-6W1 and -6W2 units are small enough to fit under normal kitchen counters when ordered with low profile casters.

Portable Holding Cabinets can be stacked one on top of the other providing two separate humidified temperature zones. Ideal for schools, hospitals, concessions, and cafeterias where backup food storage is needed.

The Glo-Ray® Carving Station is available to be placed on top of the Flav-R-Savor Portable Holding Cabinet to create a complete serving station for buffet lines.

QUALITY

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

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer.
- Allows preparation of food in advance of peak serving periods.
- Electrical components, controls, and water reservoir are located at the top for easy access.
- Adjustable humidity and temperature controls, digital temperature readout, insulated side walls, field reversible glass doors, large swivel casters with wheel locks, and 6' (1829 mm) recessed cord and plug are standard.



Model FSHC-7-1 with standard 4" (102 mm) casters and accessory food pans



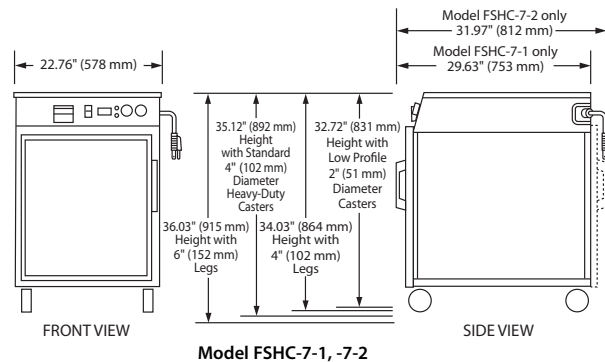
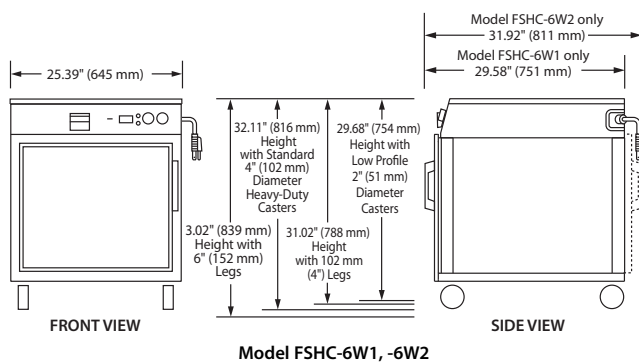
FSHC-7-1/FSHC-7-1 stacked with accessory hardware and food pans



Model FSHC-6W2 with accessory food pans



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



SPECIFICATIONS

Model	Type	Rack Style	Shipping Weight
FSHC-6W1	1 Door	Adjustable Angle Slides*	175 lbs. (79 kg)
FSHC-6W2†	2 Door	Adjustable Angle Slides*	179 lbs. (81 kg)
FSHC-7-1	1 Door	Adjustable Angle Slides*	168 lbs. (76 kg)
FSHC-7-2†	2 Door	Adjustable Angle Slides*	172 lbs. (78 kg)

* 6 slides on each side. Sheet Pans not included.

† Two-door pass-through single cabinet, not two units stacked.

* 7 slides on each side. Sheet Pans not included.

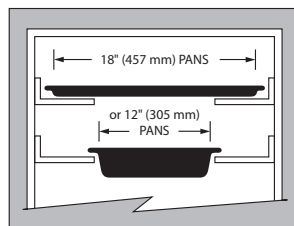
WATER QUALITY REQUIREMENTS

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.

Pan Capacity

Models FSHC-6W1 and -6W2 include six 18" W x 26" D (457 x 660 mm) sheet pans or six 2/1 Gastronorm pans on 3" (76 mm) centers, eleven 18" W x 26" D (457 x 660 mm) sheet pans~, eleven 2/1 Gastronorm pans on 1.5" (38 mm) centers~, or twelve 20" W x 12" D x 2.5" H (508 x 305 x 64 mm) hotel pans~.



Models FSHC-7-1 and -7-2 include seven 18" W x 26" D (457 x 660 mm) sheet pans on 3" (76 mm) centers, fourteen 18" W x 26" D (457 x 660 mm) sheet pans, on 1.5" (38 mm) centers~, or seven 20" W x 12" D x 2.5" H (508 x 305 x 64 mm) hotel pans, or seven 1/1 Gastronorm pans.

~ With purchase of extra pan slides

OPTIONS (NOT FOR RETROFIT)

- (Side Panels and Back): Silver Gray (standard) or Stainless Steel
- Stainless Steel Door (In lieu of Glass Door)
- Heavy-duty Stainless Steel Door with Positive Latch Handle
- 2" (51 mm) Low Profile Casters (In lieu of standard Casters)
- Stacking Hardware Mounted to Top of Cabinet for Two Units in lieu of Casters, Silver Gray
- Bracket for Holding Cord During Transport
- 4" (102 mm) Adjustable Legs (In lieu of standard Casters) (FSHC-7-1, -7-2 only)

PRODUCT SPECS Portable Holding Cabinet

The humidity-controlled heated Portable Holding Cabinet shall be a Flav-R-Savor® Model ... , rated at ... volts, and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The cabinet shall have ... door(s), tray slides (or holding rack), insulated side walls, 4" (102 mm) swivel casters with wheel locks or 4" (102 mm) legs, and a 6' (1829 mm) cord and plug. It shall include a water reservoir, humidity selector switch, temperature selector dial, on-off switch, and indicating lights.

DIMENSIONS

FSHC-6W1: 25.39"W x 29.58"D x 32.11"H (645 x 751 x 816 mm).

FSHC-6W2: 25.39"W x 31.92"D x 32.11"H (645 x 811 x 816 mm).

FSHC-7-1: 22.76"W x 29.63"D x 35.12"H (578 x 753 x 892 mm) on 4" (102 mm) Casters.

FSHC-7-2: 22.76"W x 31.97"D x 35.12"H (578 x 812 x 892 mm) on 4" (102 mm) Casters.

Cabinet Opening: FSHC-6W1, -6W2: 20.875"W x 19"H (530 x 483 mm).
FSHC-7-1, -7-2: 18.25"W x 22.125"H (464 x 562 mm).

Top Surface: FSHC-6W1, -6W2: 25.375"W x 25.875"D (645 x 657 mm).
FSHC-7-1, -7-2: 22.5/8"W x 25.7/8"D (575 x 657 mm).

VOLTAGE

FSHC-6W1, -6W2: 120 volts, 60 Hz, 1697 watts, 14.1 amps (uses NEMA 5-15P, Canada use NEMA 5-20P).

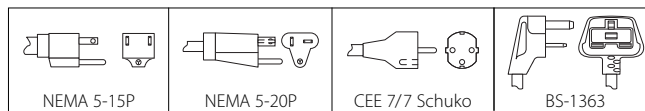
FSHC-7-1, -7-2: 120 volts, 60 Hz, 1697 watts, 14.1 amps (uses NEMA 5-15P, Canada use NEMA 5-20P).

Export voltages available.

CORD LOCATION

Back of unit, top right side.

PLUG CONFIGURATIONS



- 6" (152 mm) Stainless Steel Legs (In lieu of standard Casters) (FSHC-7-1, -7-2 only)

- Audible Low-Water Alarm (FSHC-7-1, -2 only)

ACCESSORIES

- Bumper Kit
- Extra Pan Slides
- Wire Shelf (FSHC-7-1, -7-2 only)
- Sheet Pans – Full and Half-size

Accessories shall include sheet pans, extra pan slides, bumper kit, and wire shelf.

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