



FOOD HOLDING

Guide

FLAV-R-SAVOR®

HOLDING & DISPLAY CABINETS

TYPE OF FOOD	HUMIDITY LEVEL SETTING	TEMPERATURE SETTING
Bagels	Low	4 (140°F/60°C)
Baked Potatoes	Medium	4 1/2 (150°F/65°C)
Biscuits	Medium	3 (130°F/55°C)
Chicken Parts	High	5 (175°F/80°C)
Croissants	Low	4 (140°F/60°C)
Fish – Haddock Cod	Medium Medium	5 1/2 (180°F/82°C) 5 1/2 (180°F/82°C)
Frankfurters	High	6 (185°F/85°C)
Fruit Pies	Medium	4 (140°F/60°C)
Hot Dogs (Appetizers)	High	5 (175°F/80°C)
Onion Rings	Low	4 (140°F/60°C)
Pizza – Thick Crust Thin Crust	Medium Medium	6 (185°F/85°C) 6 (185°F/85°C)
Pretzels	Medium	4 (140°F/60°C)
Ribs	High	6 (185°F/85°C)
Wrapped Sandwiches	Medium	4 1/2 (160°F/71°C)



FLAV-R-FRESH®

IMPULSE DISPLAY CABINETS

Biscuits	4	2 1/2 (130°F/55°C)
Chicken Parts – Fried	5	5 (175°F/80°C)
Croissants	1	3 (140°F/60°C)
Fruit Pies	4	3 (140°F/60°C)
Onion Rings	1	5 (175°F/80°C)
Pizza – Thick Crust Thin Crust	4 5	6 (185°F/85°C) 5 1/2 (180°F/82°C)
Pretzels	4	3 (140°F/60°C)
Wrapped Sandwiches	4	5 1/2 (180°F/82°C)





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TALL HUMIDIFIED HOLDING CABINETS

TYPE OF FOOD	HUMIDITY LEVEL SETTING	TEMPERATURE SETTING
Biscuits, Muffins	Medium	4 (140°-150°F/60°-66°C)
Bread Rolls	Medium	4 (120°-140°F/49°-60°C)
Casseroles	Medium	5 (170°F/76°C)
French Fries	Off	6 (185°F/85°C)
Lasagna	High	5 (170°F/76°C)
Meat Loaf	Medium	5 (170°F/76°C)
Pizza	Low	5 (165°-180°F/74°-82°C)
Potatoes – Baked	Low	5 1/2 (180°F/82°C)
– Escalloped	Medium	5 (170°F/76°C)
Tator Tots	Off	5 (170°F/76°C)
Vegetables	High	5 (160°-175°F/71°-80°C)
Wrapped Burritos	Medium	5 (170°F/76°C)
Beef, Veal, or Lamb:		
Roast – Rare	Medium	4 (140°F/60°C)
Medium	Medium	4 1/4 (150°F/65°C)
Well	Medium	4 1/2 (160°F/71°C)
Stew	Medium	5 (170°F/76°C)
Beef:		
BBQ Ribs	High	5 (170°F/76°C)
Beef Steaks	Medium	4 1/2 (140°-160°F/60°-71°C)
Corned Beef Brisket	High	5 (165°-175°F/74°-80°C)
Hamburger Patties	Medium	5 (170°F/76°C)
Prime Rib – Rare	Medium	4 (140°F/60°C)
Sliced Beef Roast & Gravy	Medium	5 (165°-175°F/74°-80°C)
Sloppy Joes	Medium	5 (170°F/76°C)
Pork:		
Cured Ham	Medium	4 1/2 (160°F/71°C)
Ham Steaks	Medium	5 (170°F/76°C)
Pork Roast	Medium	5 (170°F/76°C)
Poultry:		
Chicken – Baked	Medium	5 (170°F/76°C)
– Fried	Off	5 (170°F/76°C)
Chicken Nuggets	Off	5 (170°F/76°C)
Sliced Turkey with Gravy	Medium	5 (170°F/76°C)
Whole Turkey	Medium	5 (170°F/76°C)
Seafood:		
Baked Fish Filet	High	5 (170°F/76°C)
Fried Seafood	Off	5 (170°F/76°C)

All times and settings are recommendations only and could vary depending on product preparation, cooking time and internal food temperature.
Note: temperature monitor on the unit indicates lowest temperature inside the cabinet.

