



# FLAV-R-SAVOR<sup>®</sup>

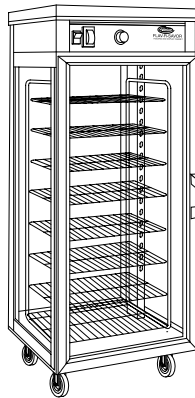
## Tall Holding Cabinets

### PFST Series

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## Installation & Operating Manual

I&W #07.05.092.00



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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## IMPORTANT OWNER INFORMATION

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Record the model number, serial number (identification decal located on the lower side of the unit), voltage and purchase date of your Flav-R-Savor® Heated Tall Holding Cabinet in the spaces below. Please have this information available when calling Hatco for service assistance.

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Voltage \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Business Hours: 8:00 a.m. to 5:00 p.m.  
Central Standard Time

(Summer Hours: June to September –  
8:00 a.m. to 5:00 p.m. C.D.T.  
Monday through Thursday  
8:00 a.m. to 2:30 p.m. C.D.T. Friday)

Telephone: (800) 558-0607; (414) 671-6350

Fax: (800) 690-2966 (Parts & Service)  
(414) 671-3976 (International)

Additional information can be found by visiting our web site at **www.hatcocorp.com**




## INTRODUCTION

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The Hatco Flav-R-Savor® Tall Portable Holding Cabinet is designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality. Hatco Holding Cabinets provide the best environment for food products by regulating the air temperature.

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

This manual provides the installation, safety and operating instructions for the Flav-R-Savor Tall Holding Cabinet. We recommend all installation, operating and safety instructions appearing in this

manual be read prior to installation or operation of your Hatco Tall Holding Cabinet. Safety instructions that appear in this manual after a warning symbol  and the words **WARNING** or **CAUTION** printed in bold face are very important.  **WARNING** means there is the possibility of serious injury or death to yourself or others.  **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** *without the symbol* signifies the possibility of equipment or property damage only.

Hatco Flav-R-Savor Tall Holding Cabinet is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

# IMPORTANT SAFETY INSTRUCTIONS

**IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.**

## ⚠ WARNINGS

- ⚠ Plug cabinet into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size, and install the proper electrical outlet.
- ⚠ To avoid any injury, turn the power switch off, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
- ⚠ For safe and proper operation, the unit must be located at a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- ⚠ Only light bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.
- ⚠ To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.
- ⚠ To prevent any injury or damage do not pull unit by power cord.
- ⚠ To prevent any injury, discontinue use if power cord is frayed or worn.
- ⚠ If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.
- ⚠ This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.

## ⚠ WARNINGS

- ⚠ Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

## ⚠ CAUTIONS

- ⚠ Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit.
- ⚠ Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
- ⚠ Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

## CAUTIONS

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

## MODEL DESCRIPTION

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### ALL MODELS

Flav-R-Savor® Tall Holding Cabinets are made of sturdy extruded aluminum and stainless steel and come with a full view tempered glass door. The cabinets also feature tempered glass sides, incandescent lights to illuminate the cabinet interior, a temperature control to regulate the heat, and a temperature monitor to indicate cabinet temperature. Units have heavy-duty locking casters for easy portability.

### MODEL PFST-1X

The PFST-1X is a single door model.

### MODEL PFST-2X

The PFST-2X is equipped with front and rear access doors.

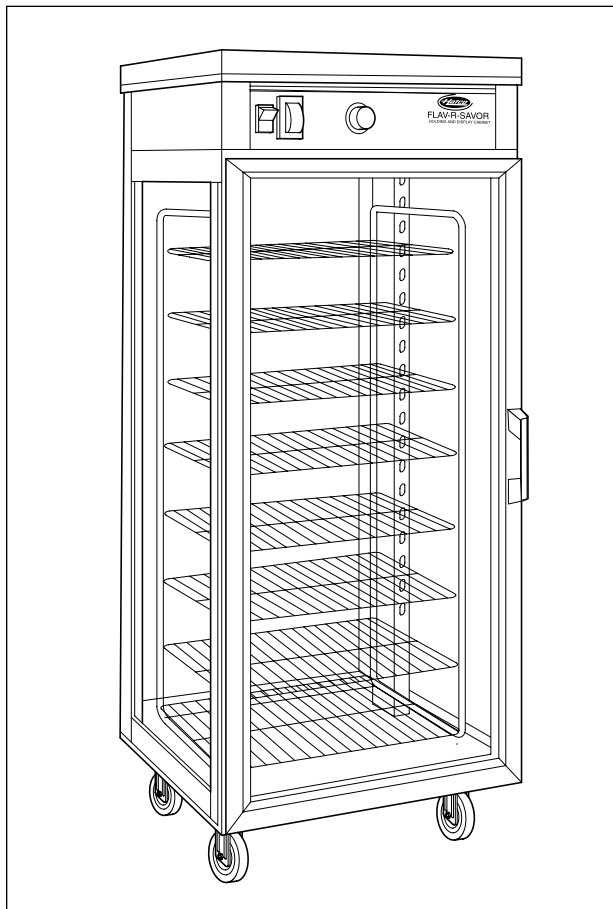


Figure 1. PFST-2X Model Shown

# SPECIFICATIONS

## PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications as shown in Figure 2.

**⚠ WARNING**

**Plug cabinet into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.**

**⚠ WARNING**

**To prevent any injury or damage do not pull unit by power cord.**

**⚠ WARNING**

**To prevent any injury, discontinue use if power cord is frayed or worn.**

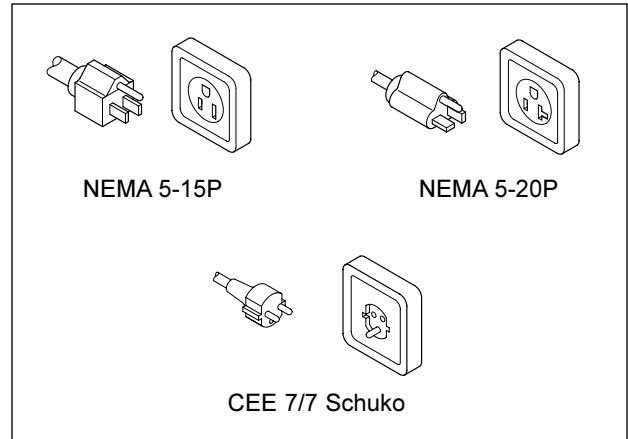


Figure 2. Plug Configurations

## ELECTRICAL RATING CHART

Model	Voltage	Hertz	Watts	Amps	Plug Configuration	Shipping Weight
PFST-1X	120	60	1767	14.7	NEMA 5-15P*	188 lbs. (85 kg)
	220	50/60	1747	7.9	CEE 7/7 Schuko	188 lbs. (85 kg)
PFST-2X	120	60	1767	14.7	NEMA 5-15P*	198 lbs. (90 kg)
	220	50/60	1747	7.9	CEE 7/7 Schuko	198 lbs. (90 kg)

\* NEMA 5-20P for Canada

The electrical information in the shaded areas pertains to **Export models only**.

## DIMENSIONS

Model	Width (A)	Depth (B)	Height* (C)
PFST-1X	22-3/4" (58 cm)	25" (64 cm)	56-3/4" (144 cm)
PFST-2X	22-3/4" (58 cm)	27-1/8" (69 cm)	56-3/4" (144 cm)

\* Includes 5" (13 cm) casters; 51-3/4" (131 cm) without casters.

Interior dimensions: 21-1/4"W x 21-1/4"D x 41"H  
(54 cm x 54 cm x 144 cm)

Rack dimensions: 18-1/2"W x 16"D x 38-1/4"H  
(47 cm x 40 cm x 97 cm)

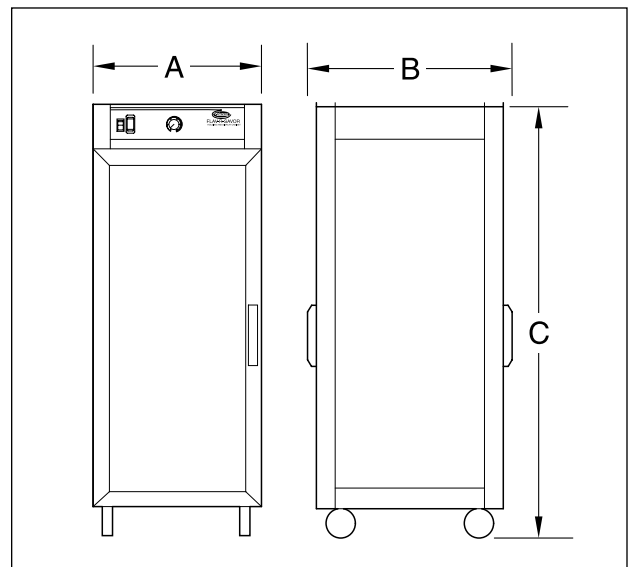


Figure 3. Dimensions

# INSTALLATION

## ALL MODELS

The Flav-R-Savor® Tall Holding Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the cabinet.

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective packaging from all surfaces of unit.
4. Install the handle(s) to the access door(s). See Figure 4.
5. Carefully lay the unit on its side. Attach the 5" (13 cm) casters using the mounting hardware provided. Return cabinet to the upright position.

*NOTE: Place a piece of cardboard between the cabinet and floor to prevent marring the cabinet finish.*

## LOCATION

### ⚠ WARNING

**For safe and proper operation, the unit must be located at a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**

### ⚠ CAUTION

**Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit.**

### ⚠ CAUTION

**Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).**

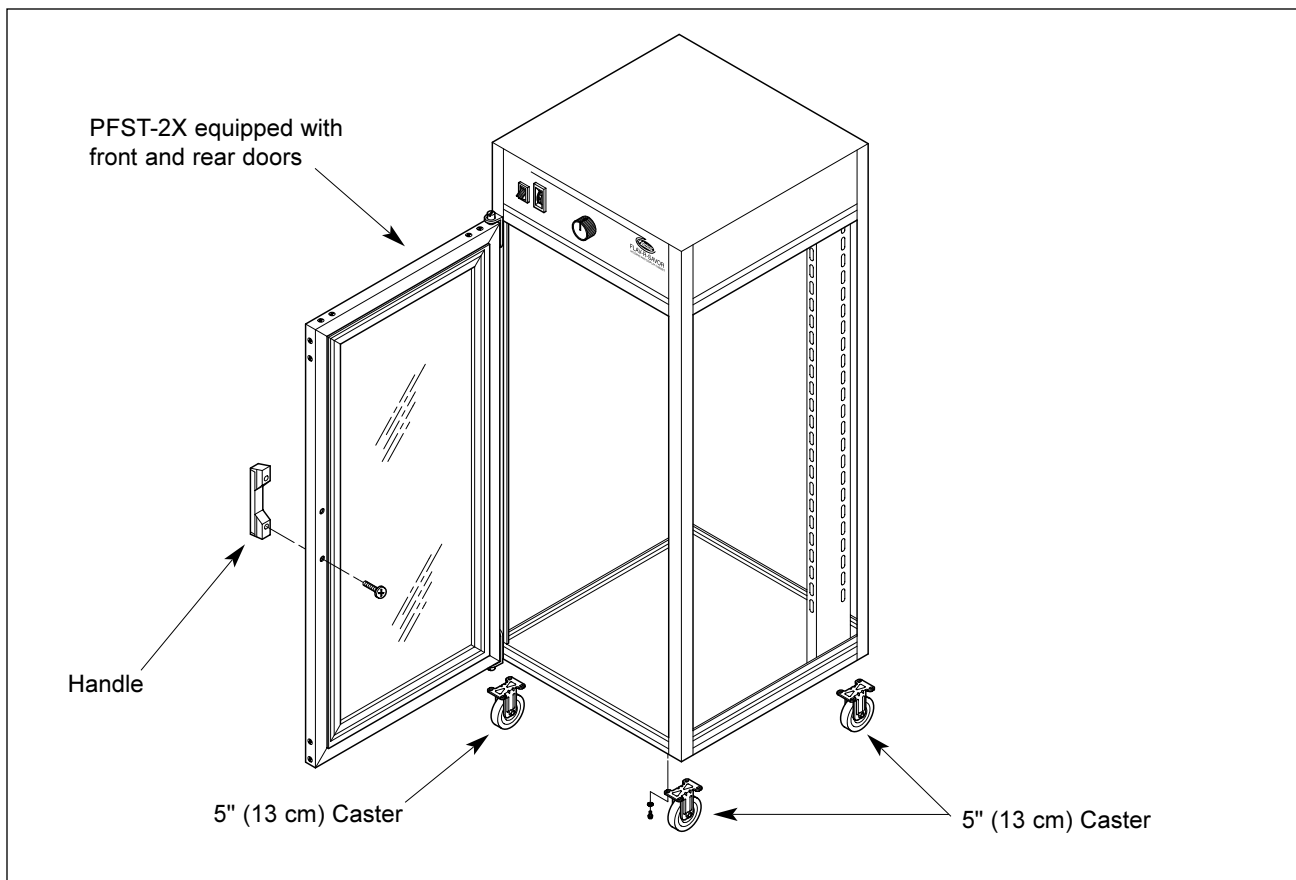


Figure 4. PFST Models

# OPERATION

## ALL MODELS

### ⚠ CAUTION

**Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.**

1. Plug unit into a properly electrical outlet of the correct voltage, size and plug configuration. See SPECIFICATIONS for details.
2. Turn the Power Switch to the control panel to the ON position.
3. Set temperature Control to the desired level.

*NOTE: Temperature settings may vary depending upon product make-up and consistency. The cabinet temperature indicator displays the lowest temperature point inside the cabinet, not the product temperature.*

4. Allow 30 minutes to preheat the cabinet. The Flav-R-Savor Tall Cabinet is then ready to hold foods at the temperature selected.

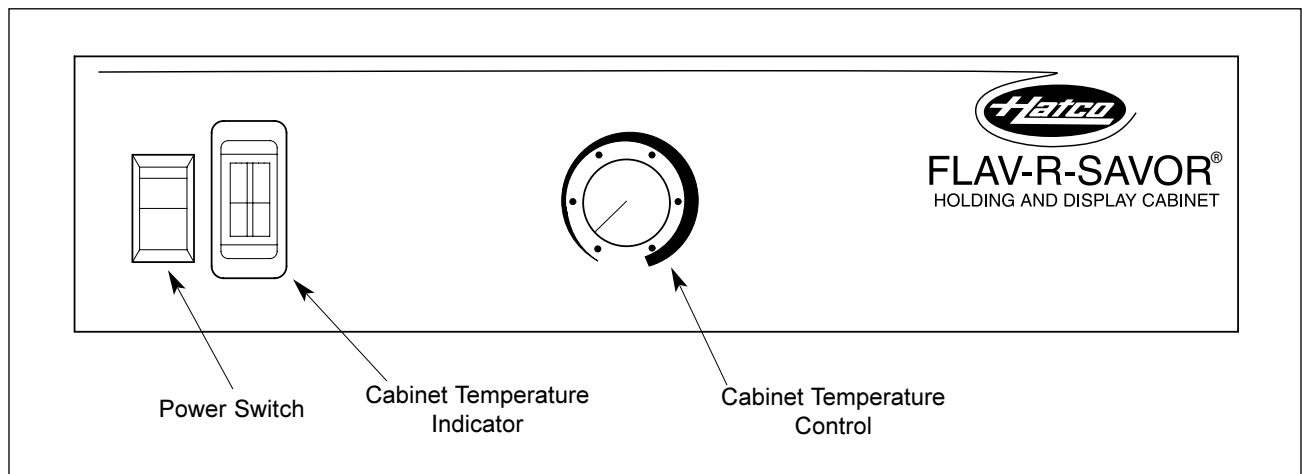


Figure 5. Control Panel

# MAINTENANCE

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## GENERAL

Hatco Flav-R-Savor® Tall Holding Cabinets are designed for maximum durability and performance, with minimum maintenance.

### WARNING

**To avoid any injury, turn the power switch off, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.**

## CLEANING

### WARNING

**To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.**

To preserve the bright finish of the Flav-R-Savor Tall Holding Cabinet, 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. Hard to reach areas should be cleaned with a small brush and mild soap.

### CAUTION

**Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.**

Clean the glass doors and side panels using a common glass cleaner and soft cloth.

## DISPLAY LIGHT BULB REPLACEMENT

The display light is an incandescent light bulb which illuminates the warming area. The bulb has a special coating to guard against injury and food contamination in the event of breakage.

1. To replace a light bulb, disconnect the power supply and wait until the unit has cooled.
2. Bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent bulb.

**NOTE:** *Hatco shatter-resistant light bulbs meet N.S.F. standards for food holding and display areas. For 120 volt applications, use Hatco part #02.30.043.00. For 220 volt applications, use Hatco part #02.30.058.00.*

### WARNING

**Only light bulbs which meet or exceed N.S.F. standards, specifically designed for food holding areas must be used. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.**

### WARNING

**If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966 or International fax 414-671-3976.**

### WARNING

**This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Parts when service is required.**

### WARNING

**Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.**



# HATCO LIMITED WARRANTY

## 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 or 18 months from the date of shipment from Hatco. 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)**

**Additional Year Parts-Only Warranty:**

Toaster Elements (metal sheathed)  
Drawer Warmer Elements (metal sheathed)  
Drawer Warmer Drawer Rollers and Slides  
Food Warmer Elements (metal sheathed)  
Infra-Black® Elements (metal sheathed)  
Display Warmer Elements (metal sheathed air heating)  
Holding Cabinet Elements (metal sheathed air heating)  
Cook and Hold Oven Elements (metal sheathed)

**b) One (1) Year Parts and Labor PLUS Four (4)**

**Additional Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**

Powermite® Gas Booster Heater Tanks  
Mini Compact Tanks (stainless steel)  
3CS and FR Tanks

**c) One (1) Year Parts and Labor PLUS Four (4)**

**Additional Years Parts-Only Warranty PLUS Five (5) Year Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's Request:**

Booster Heater Tanks (Castone®)

**d) 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, fluorescent lamps, lamp warmer heat bulbs, glass components or Product failure in booster tank and fin tube heat exchanger caused by liming, sediment buildup, chemical attack or freezing 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.





## HATCO AUTHORIZED PARTS DISTRIBUTORS

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Jones McLeod Appl. Svc.  
Birmingham 205-251-0159

### ARIZONA

Auth. Comm. Food Equip.  
Phoenix 602-234-2443  
Byassee Equipment Co.  
Phoenix 602-252-0402

### CALIFORNIA

Industrial Electric  
Huntington Beach 714-379-7100  
Chapman Appl. Service  
San Diego 619-298-7106  
P & D Appliance  
S. San Francisco 650-635-1900

### COLORADO

Hawkins Commercial Appliance  
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### DELAWARE

Food Equipment Service  
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### FLORIDA

Whaley Foodservice Repair  
Jacksonville 904-725-7800

Nass Service Co., Inc.  
Orlando 407-425-2681

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Tampa 813-663-0313

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Southeastern Rest. Svc.  
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### HAWAII

Burney's Comm. Service, Inc.  
Honolulu 808-848-1466

Food Equip Parts & Service  
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Decatur 217-429-4229

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### INDIANA

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Indianapolis 317-545-9655

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GCS Service  
Louisville 502-3671788

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Bana Comm. Parts, Inc.  
Shreveport 318-631-6550

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GCS Service  
Silver Spring 301-585-7550

### MASSACHUSETTS

Ace Service Co., Inc.  
Needham 781-449-4220

### MICHIGAN

Commercial Kitchen Service  
Bay City 517-893-4561

Bildons Appliance Service  
Detroit 248-478-3320

Midwest Food Equip. Service  
Grandville 616-261-2000

### MINNESOTA

GCS Service  
Minneapolis 612-546-4221

### MISSOURI

GCS Service  
Kansas City 816-920-5999

Commercial Kitchen Services  
St. Louis 314-890-0700

Kaemmerlen Parts & Service  
St. Louis 314-535-2222

### NEBRASKA

Anderson Electric  
Omaha 402-341-1414

### NEVADA

Burney's Commercial  
Las Vegas 702-736-0006

Hi. Tech Commercial Service  
N. Las Vegas 702-649-4616

### NEW JERSEY

Jay Hill Repair  
Fairfield 973-575-9145

Service Plus  
Flanders 973-691-6300

### NEW YORK

Acme American Repairs, Inc.  
Brooklyn 718-456-6544

Alpro Service Co.  
Brooklyn 718-386-2515

### NEW YORK (continued)

Appliance Installation  
Buffalo 716-884-7425

Northern Parts Dist.  
Plattsburgh 518-563-3200

J. B. Brady, Inc.  
Syracuse 315-422-9271

### NORTH CAROLINA

Authorized Appliance  
Charlotte 704-377-4501

### OHIO

Akron/Canton Comm. Svc. Inc.  
Akron 330-753-6635

Certified Service Center  
Cincinnati 513-772-6600

GCS Service  
Columbus 614-476-3225

Electrical Appl. Repair Service  
Independence 216-459-8700

E. A. Wichman Co.  
Toledo 419-385-9121

### OKLAHOMA

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Oklahoma City 405-235-2184

Krueger, Inc.  
Oklahoma City 405-528-8883

### OREGON

Bressie Electric Co.  
Portland 503-231-7171

Ron's Service, Inc.  
Portland 503-624-0890

### PENNSYLVANIA

Authorized Factory Service  
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FAST Comm. Appl. Service  
Philadelphia 215-288-4800

GCS Service  
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K & D Service Co.  
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Elmer Schultz Services  
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Marshall Electric Co.  
Providence 401-331-1163

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Whaley Foodservice Repair  
W. Columbia 803-791-4420

### TENNESSEE

Camp Electric  
Memphis 901-527-7543

### TEXAS

Stove Parts Supply  
Fort Worth 817-831-0381

Armstrong Repair Service  
Houston 713-666-7100

Commercial Kitchen Repair Co.  
San Antonio 210-735-2811

San Antonio Rest. Equip.  
San Antonio 210-532-1660

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GCS Service  
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### VIRGINIA

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Norfolk 757-855-4097

Daubers  
Springfield 703-866-3600

### WASHINGTON

Restaurant Appl. Service  
Seattle 206-524-8200

### WISCONSIN

A.S.C., Inc.  
Madison 608-246-3160

A.S.C., Inc.  
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### BRITISH COLUMBIA

Key Food Equipment Service  
Vancouver 604-433-4484

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Choquette CKS  
Ottawa 613-739-8458

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Choquette CKS  
Montreal 514-722-2000

Choquette CKS  
Québec City 418-681-3944

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