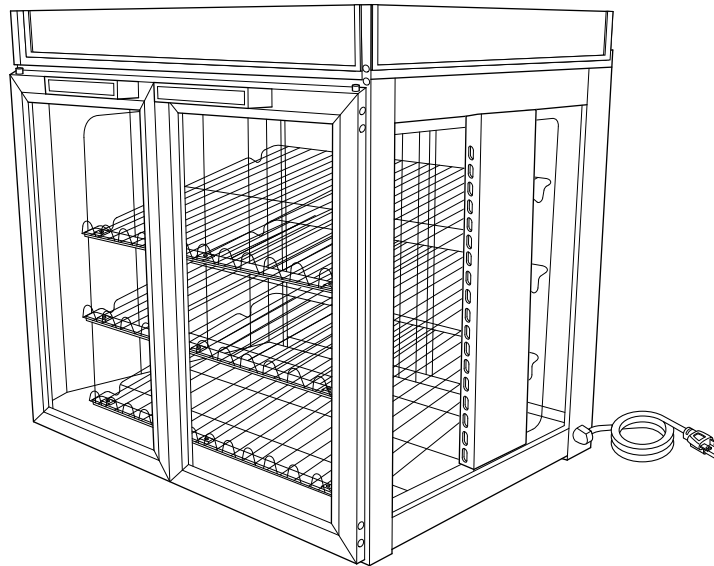




FLAV-R-SAVOR® Large Capacity Holding Cabinet LFST-48 Series

Installation & Operating Manual

I&W #07.05.186.00



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're 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

Record the model number, serial number (located on the side of the unit), voltage and purchase date of your Flav-R-Savor® Large Capacity 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.S.T.
Monday through Thursday
8:00 a.m. to 2:30 p.m. C.S.T. Friday)

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

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



24-Hour 7-Day Parts & Service Assistance available in the United States and Canada by calling (800) 558-0607.

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

INTRODUCTION




The Hatco Flav-R-Savor Large Capacity Holding Cabinet is designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality.

Hatco Large Capacity Holding Cabinets provide the best environment for wrapped foods and sandwiches by regulating the air temperature.

Flav-R-Savor air flow pattern is designed to maintain consistent cabinet temperature. The left and right side heat sources create a “blanket” effect around the food. The air flow rate enables the cabinet to rapidly recover temperature after opening and closing the door.

Front and rear access doors and adjustable shelves make the Hatco Flav-R-Savor Large Capacity Holding Cabinet perfect for any food service application.

This manual provides the installation, safety and operating information for the Flav-R-Savor Large









Capacity Holding Cabinet. We recommend all installation, operating and safety information appearing in this manual be read prior to installation or operation of your Hatco Large Capacity Holding Cabinet. Safety information that appears 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 personal injury or death to yourself or others.  **Caution** means there is the possibility of minor or moderate injury. **NOTICE** signifies the possibility of equipment or property damage only.

Your Large Capacity 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 INFORMATION

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

WARNINGS

-  To assure safe and proper operation, plug unit 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.
-  For safe and proper operation, the unit must be located a minimum of 1" (25.4 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
-  Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
-  To prevent any injury or damage to the unit do not pull unit by power cord.
-  To prevent any injury, discontinue use if power cord is frayed or worn.
-  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.
-  To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.
-  To avoid electrical shock or personal injury, DO NOT submerge in water. Unit is not waterproof. Do not operate if it has been submerged in water.


WARNINGS


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

IMPORTANT SAFETY INFORMATION

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

CAUTIONS

-  To avoid any injury or damage, locate the Large Capacity Holding Cabinet 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 and food.

-  Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).

NOTICE

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

ALL MODELS

Flav-R-Savor® Large Capacity Holding Cabinets are standard in black or any of five other optional *Designer* colors. Painted surfaces are powder-coated painted steel and aluminum. Cabinet contains four tempered glass doors for easy access and visibility from front or back. Cabinet sides are tempered glass for good visibility and heat retention. Cabinet interior top and bottom are made of easy-to-clean stainless steel. Dual heaters and fans create a dry heat system that is suitable for all boxed or wrapped food products.

The three shelves have product stops and are inclined toward the service area for excellent product visibility. Cabinet has incandescent lighting to heighten product awareness.

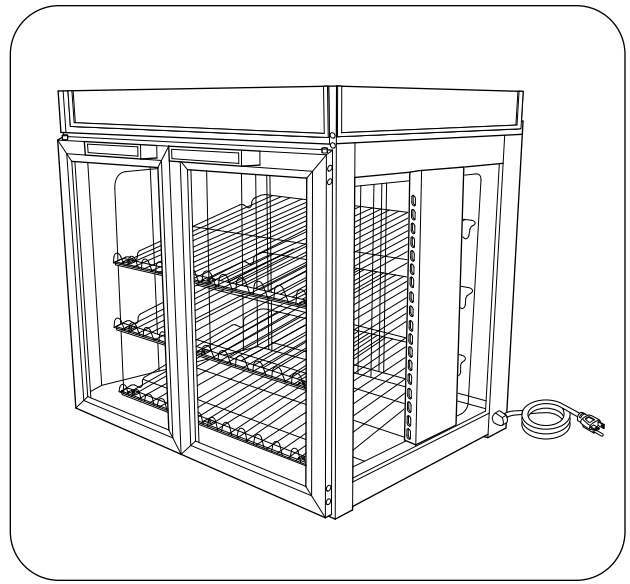


Figure 1. Model LFST-48

MODEL DESIGNATION

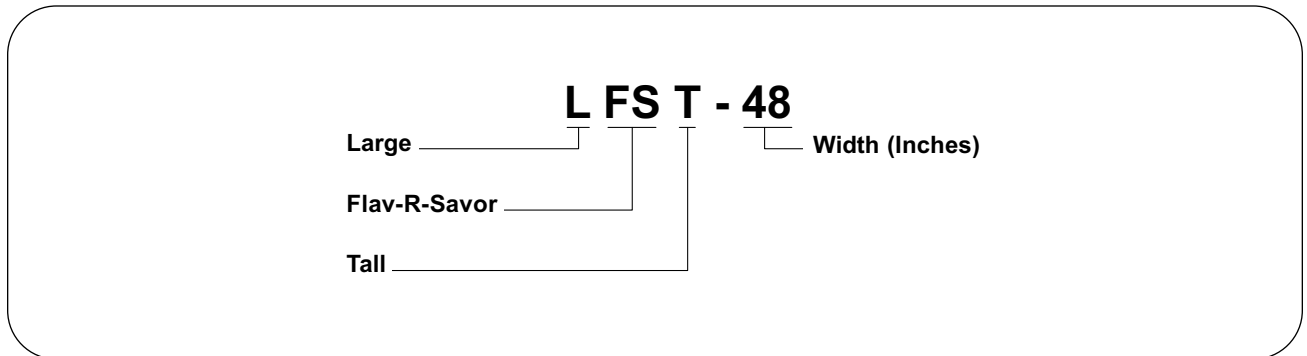


Figure 2. Model Designation

SPECIFICATIONS

ELECTRICAL RATING CHART

Model	Voltage	Watts	Amps	Plug Configuration/Wiring	Shipping Weight
LFST-48	120/208	2150	14.6	NEMA L14-20P	190 lbs (86 kg)
LFST-48	120/240	2150	14.6	NEMA L14-20P	190 lbs (86 kg)

PLUG CONFIGURATION

Units are supplied from the factory with a 6' (1829 mm) electrical cord and NEMA L14-20P plug installed. (See Figure 3.)

⚠ WARNING

To assure safe and proper operation, plug unit 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.

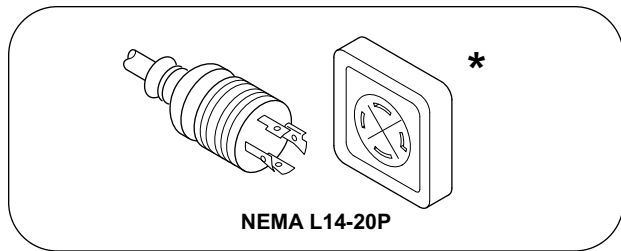


Figure 3. Plug Configuration
* Receptacle not supplied by Hatco.

OVERALL DIMENSIONS

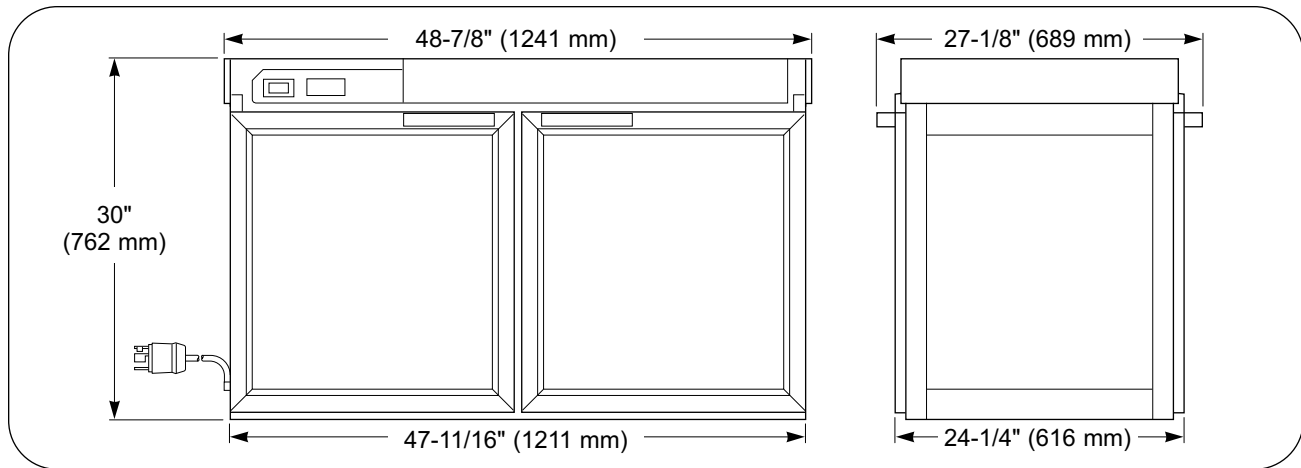


Figure 4. Dimensions

CABINET OPENING DIMENSIONS

42-7/8" (1089 mm) x 21-7/8" (556 mm)

RACK DIMENSIONS

Rack Width	Rack Depth	Rack Height
42-1/4" (1073 mm)	17-1/2" (445 mm)	21-1/4" (540 mm)

A chrome-plated three-shelf rack is included to hold and display the wrapped foods. Shelves are slanted on the wire rack.

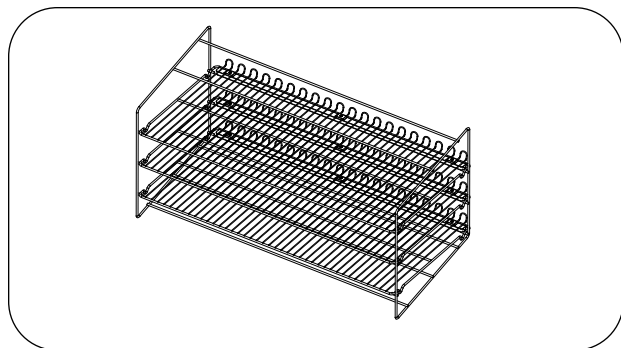


Figure 5. Rack with Three Shelves

INSTALLATION

UNPACKING

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

WARNING

To prevent any injury or damage to the unit, do not pull unit by power cord.

1. Remove unit from box. Two people are required.
2. Remove information packet. To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.
3. Remove tape and protective film from all surfaces of unit.
4. The stainless steel floor in all units is protected during shipping with a sheet of corrugated cardboard. This protection must be removed prior to cabinet operation.
5. The shelves have packing material and cardboard attached for protection during shipping. This protection must be removed prior to cabinet operation.
6. When placing shelf rack inside the cabinet, rods on bottom of rack must be inside floor pins. (See Figure 6.)
7. When installing wire shelves, set directly on top of rack shelf pins. Insert shelves with reinforcement to the front. (See Figure 6.)

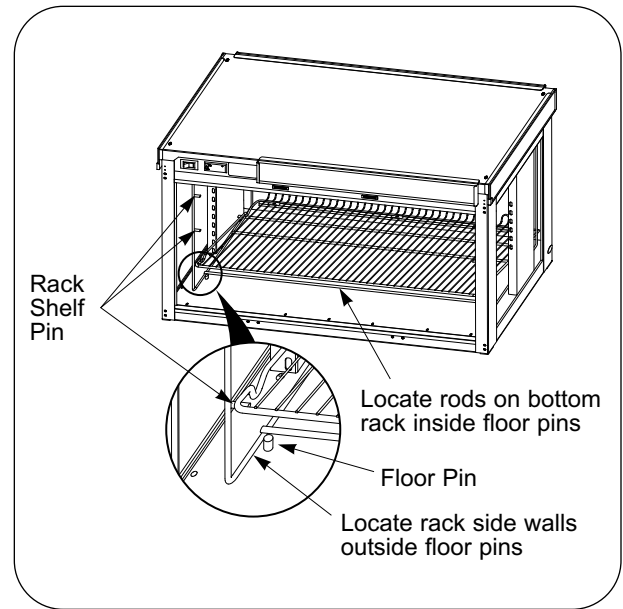
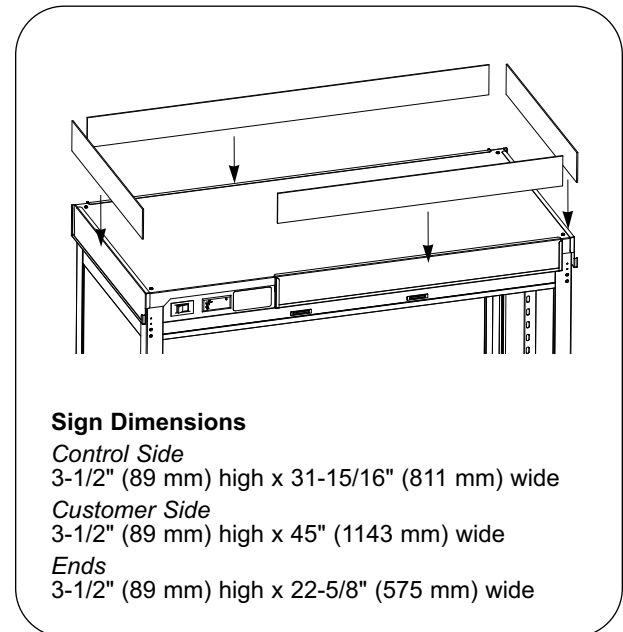


Figure 6. Shelf Rack and Floor Pins (Back View)

8. Cabinet comes with sign holders attached on all four sides, with clear plastic inserts. Signs not included. (See Figure 7).



Sign Dimensions

Control Side

3-1/2" (89 mm) high x 31-15/16" (811 mm) wide

Customer Side

3-1/2" (89 mm) high x 45" (1143 mm) wide

Ends

3-1/2" (89 mm) high x 22-5/8" (575 mm) wide

Figure 6. Shelf Rack and Floor Pins (Back View)

INSTALLATION (CONTINUED)

9. Install door handles to top of doors on front and back of cabinet, using the screws supplied. (See Figure 8.)

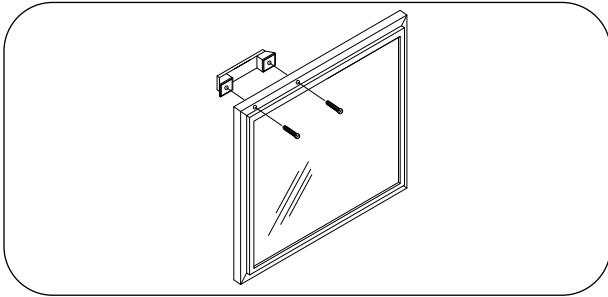


Figure 8. Door Handle Installation

LOCATION

⚠ WARNING

For safe and proper operation, the unit must be located a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

To avoid any injury or damage, locate the Large Capacity Holding Cabinet 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 and food.

NOTE: The unit must be transported in the upright position.

OPERATION

⚠ WARNING

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

⚠ WARNING

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

⚠ CAUTION

Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).

1. Plug unit into an electrical outlet of the correct voltage, size and plug configuration. See *SPECIFICATIONS* for details.
2. Turn the Power Switch on the control panel to the ON position. (See Figure 9).
3. To set the temperature, turn the red Mode Switch counterclockwise to the SP-1 position indicated on the controller.
4. Adjust the Setpoint Screw to the desired temperature.

5. Turn the red Mode Switch to the TEMP position. The cabinet temperature range is room temperature to 180°F.
6. Allow 20 to 30 minutes for unit to reach operating temperature.

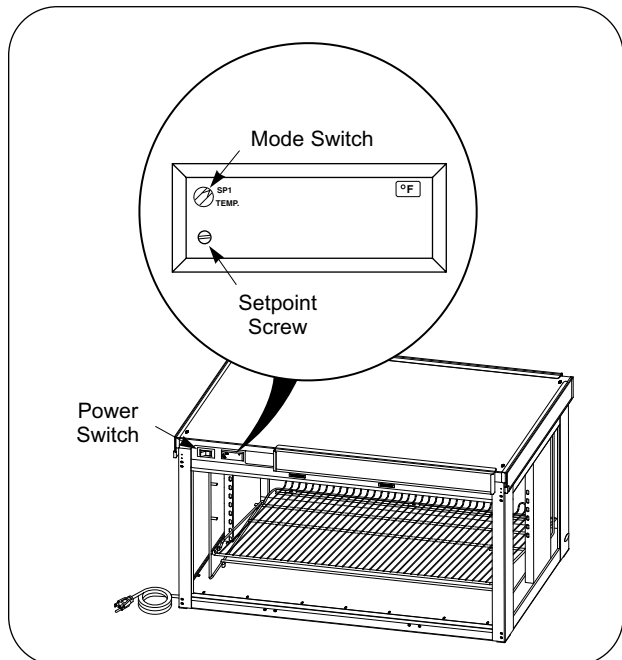


Figure 9. Control Panel

MAINTENANCE

GENERAL

The Hatco Flav-R-Savor Large Capacity Holding Cabinet is 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.

WARNING

To avoid electrical shock or personal injury, DO NOT submerge in water. Unit is not waterproof. Do not operate if it has been submerged in water.

To preserve the finish of the Flav-R-Savor Large Capacity Holding Cabinet, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Hard to reach areas should be cleaned with a small brush and mild soap.

Shelves should be removed and washed. Stubborn stains should be removed from the shelves with a good stainless steel cleaner or a non-abrasive cleaner.

NOTICE

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 sides using a common glass cleaner. In almost all cases, glass panels should be cleaned while remaining in the unit.

LIGHT BULB REPLACEMENT

The display lights are shatter-resistant incandescent light bulbs which illuminate the warming area. These bulbs have a special coating to guard against injury and food contamination in the event of breakage.

1. To replace a bulb, disconnect the power supply from the unit 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 NSF standards for food holding and display areas. For 120/280 and 120/240 volt applications, use Hatco part #02.30.043.00.

WARNING

Only light bulbs which meet or exceed NSF standards, specifically designed for food holding areas, must be used. Breakage of light bulbs not specially coated or covered 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.

TROUBLESHOOTING

⚠ WARNINGS

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.

⚠ WARNINGS

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.

SYMPTOM	PROBABLE CAUSE	CORRECTIVE ACTION
Light bulb not working.	Light bulb defective. Power turned OFF.	Replace light bulb. Turn unit ON.
Food cavity not hot enough.	Temperature control set too low. Heating element(s) not working. Temperature control not working properly. Air circulating fan not working properly.	Adjust temperature control to a higher setting. Contact Authorized Service Agent or Hatco for assistance. Contact Authorized Service Agent or Hatco for assistance. Contact Authorized Service Agent or Hatco for assistance.
Food cavity too hot.	Temperature control set too high. Temperature control not working properly.	Adjust temperature control to a lower setting. Contact Authorized Service Agent or Hatco for assistance.
No heat, but light works.	Temperature control set too low. Heating element(s) not working. Temperature control not working properly.	Adjust temperature control to a higher setting. Contact Authorized Service Agent or Hatco for assistance. Contact Authorized Service Agent or Hatco for assistance.
No heat and no light.	Unit turned OFF. Circuit breaker tripped.	Turn unit ON. Reset circuit breaker. If circuit breaker continues to trip contact Authorized Service Agent or Hatco for assistance.

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)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:

3CS and FR Tanks

c) One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:

Electric Booster Heater Tanks
Gas Booster Heater Tanks

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 lights, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, Product misuse, tampering or misapplication, improper installation or application of improper voltage.

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, Canada, United Kingdom or Australia 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. 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

ALABAMA

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
Commercial Parts & Service, Inc.
Huntington Beach 714-379-7100

Chapman Appl. Service
San Diego 619-298-7106

P & D Appliance
Commercial Parts & Service, Inc.
S. San Francisco 650-635-1900

COLORADO

Hawkins Commercial Appliance
Englewood 303-781-5548

FLORIDA

Whaley Foodservice Repair
Jacksonville 904-725-7800

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

B.G.S.I.
Pompano Beach 954-971-0456

Comm. Appliance Service
Tampa 813-663-0313

GEORGIA

TWC Services
Smyrna 770-438-9797

Heritage Service Group
Norcross 866-388-9837

Southeastern Rest. Svc.
Norcross 770-446-6177

HAWAII

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

Food Equip Parts & Service
Honolulu 808-847-4871

ILLINOIS

Parts Town
Lombard 708-865-7278

Eichenauer Elec. Service
Decatur 217-429-4229

Midwest Elec. Appl. Service
Elmhurst 630-279-8000

Cone's Repair Service
Moline 309-797-5323

INDIANA

GCS Service
Indianapolis 317-545-9655

IOWA

Electric Motor Service Co.
Davenport 319-323-1823

Goodwin Tucker Group
Des Moines 515-262-9308

KENTUCKY

Certified Service Center
Lexington 859-254-8854

Certified Service Center
Louisville 502-964-7007

LOUISIANA

Chandlers Parts & Service
Baton Rouge 225-272-6620

MARYLAND

Electric Motor Service
Baltimore 410-467-8080

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

General Parts
Kansas City 816-421-5400

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

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

Commercial Parts and Service
Columbus 614-221-0057

Electrical Appl. Repair Service
Independence 216-459-8700

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

OKLAHOMA

Hagar Rest. Service, Inc.
Oklahoma City 405-235-2184

Krueger, Inc.
Oklahoma City 405-528-8883

OREGON

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

PENNSYLVANIA

Elmer Schultz Services
Philadelphia 215-627-5401

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

Appliance Installation & Service
Pittsburgh 412-809-0244

K & D Service Co.
Harrisburg 717-236-9039

Electric Repair Co.
Reading 610-376-5444

RHODE ISLAND

Marshall Electric Co.
Providence 401-331-1163

SOUTH CAROLINA

Whaley Foodservice Repair
W. Columbia 803-791-4420

TENNESSEE

Camp Electric
Memphis 901-527-7543

TEXAS

GCS Service
Fort Worth 817-831-0381

Armstrong Repair Service
Houston 713-666-7100

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

UTAH

La Monica's Rest. Equip. Service
Murray 801-263-3221

VIRGINIA

Daubers
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.
Milwaukee 414-543-6460

CANADA

ALBERTA

Key Food Equipment Service
Edmonton 780-438-1690

BRITISH COLUMBIA

Key Food Equipment Service
Vancouver 604-433-4484

MANITOBA

Air Rite, Inc.
Winnipeg 204-895-2300

NEW BRUNSWICK

EMR Services, Ltd.
Moncton 506-855-4228

ONTARIO

R.G. Henderson Ltd.
Toronto 416-422-5580

Choquette CKS
Ottawa 613-739-8458

QUEBEC

Choquette CKS
Montreal 514-722-2000

Choquette CKS
Québec City 418-681-3944

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www.hatcocorp.com