

07/2014

Mod: DSH-6

Production code: FSHC6W1



Diamond
catering equipment



FLAV-R-SAVOR®

Portable Holding Cabinets

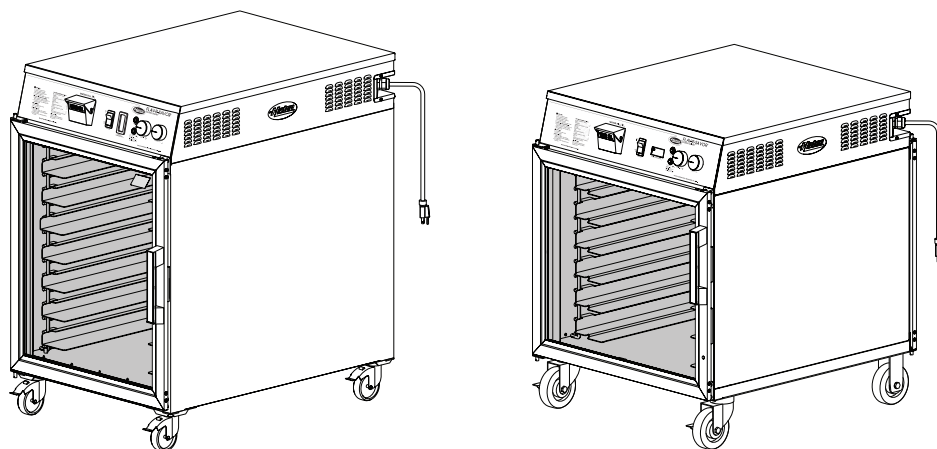
Armoires de conservation portables

FSHC-6W and FSHC-7 Series/Série

Installation and Operating Manual

Manuel d'installation et d'utilisation

P/N 07.04.377.00



⚠ WARNING

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

English = p 2

⚠ ADVERTENCIA

No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

Français = p 15

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (specification label located on the back of the unit). Please have this information available when calling Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

INTRODUCTION

Hatco Flav-R-Savor® Portable Holding Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality. They provide the best environment for food products by regulating the air temperature while at the same time balancing the humidity level. The use of controlled, moisturized heat maintains serving temperature and food texture longer than conventional dry holding equipment.

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

Flav-R-Savor Portable Holding Cabinets are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for a Flav-R-Savor Portable Holding Cabinet. Hatco recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

Safety information that appears in this manual is identified by the following signal word panels:



WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.



Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- Turn power switch OFF and allow unit to cool before draining water reservoir.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Hatco Replacement Parts when service is required. Failure to use Genuine Hatco Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. 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.

FIRE HAZARD: Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.

Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

Hatco Corporation is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.

⚠ WARNING

Make sure all operators have been instructed on the safe and proper use of the unit.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an 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.

⚠ CAUTION

BURN HAZARD:

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Turn off unit and allow it to cool before draining water from water reservoir.

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

Do not overfill water reservoir. Overfilling can cause water to leak onto floor and create a slipping hazard.

Transport unit in upright position only. Make sure all water is drained prior to transport.

NOTICE

Do not lay unit on side with control panel or damage to unit could occur. Make sure all water is drained prior to laying unit on its side.

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

Use of distilled water in the water reservoir of humidified units is recommended to preserve the life of electrical and mechanical components. If non-distilled water is used, the reservoir will require periodic cleaning and deliming (refer to the MAINTENANCE section for cleaning procedure). Unit failure due to lime or mineral deposits is not covered under warranty.

Do not use deionized or reverse osmosis water. It will shorten the life of the water pan and heating element.

Clean unit daily to avoid malfunctions and maintain sanitary operation.

All Models

The Flav-R-Savor® Portable Holding Cabinet is constructed of sturdy stainless steel and powdercoat painted top, sides and back. It features thermostatically-controlled heat, low velocity convected air, a humidity system, and a large aluminum framed tempered glass door (heavy-duty insulated stainless steel door also available for FSHC-6W1 model). The access door can be hinged left or right, depending on the application. Controls are easily accessible and include a POWER ON/OFF (I/O) switch and a digital temperature display. The unit is made portable by using 4" (102 mm) casters—the front two being swivel casters with wheel locks. Units come standard in silver gray and are available in optional stainless steel, and can be configured without a humidity system. An attached 6' (1829 mm) power cord and plug is standard.

A stacking option is available to allow the placement of one unit on top of another. Refer to the OPTIONS AND ACCESSORIES section for details on all available options.

FSHC-6W1 Model

The FSHC-6W1 is a single door model made to fit under lower work counters. The cabinet is equipped with six pairs of angle pan shelves. These pan shelves are designed to hold full size sheet pans, several steam table pan sizes (full, half, and third), and Gastronorm pans.

A non-humidified model is also available. Non-humidified units come with a heavy-duty, vented stainless steel door and a four shelf rack. The non-humidified model is for countertop mounting only and is shipped without casters or legs.

FSHC-6W2 Model

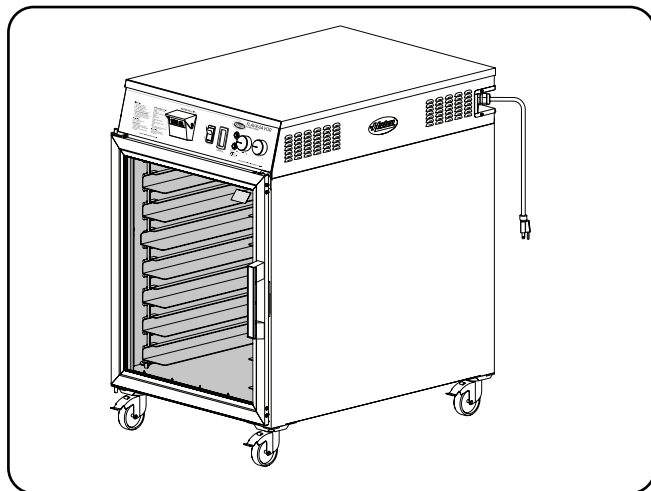
The FSHC-6W2 has all the features of the FSHC-6W1, but is equipped with two doors for pass through operation.

FSHC-7-1 Models

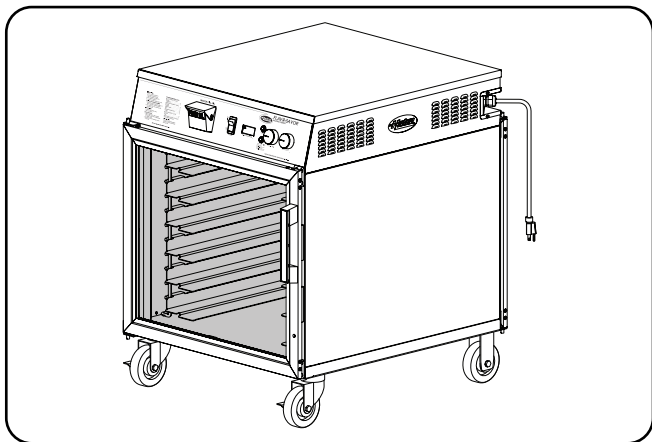
The FSHC-7-1 is a single door model. The cabinet is equipped with seven pairs of angle pan shelves. These pan shelves are designed to hold full size sheet pans, several steam table pan sizes (full, half, and third), and Gastronorm pans.

FSHC-7-2 Models

The FSHC-7-2 has all the features of the FSHC-7-1, but is equipped with two doors for pass through operation.

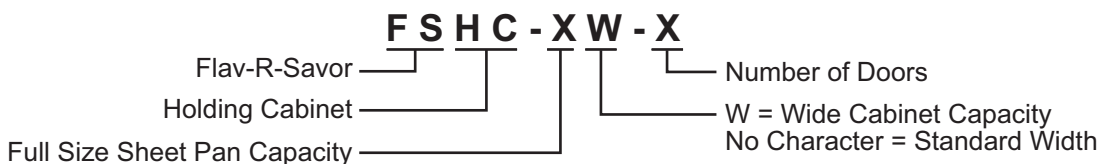


FSHC-7-1 Model



FSHC-6W1 Model

MODEL DESIGNATION



Plug Configuration

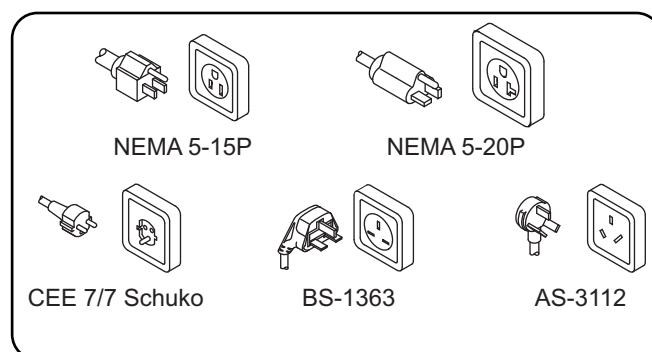
Units are supplied from the factory with an electrical cord and plug installed.



WARNING

ELECTRIC SHOCK HAZARD: Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.

NOTE: The specification label is located on the back of the unit. See label for serial number and verification of unit electrical information.



Plug Configurations

NOTE: Receptacle not supplied by Hatco.

Electrical Rating Chart

Model	Voltage	Watts	Amps	Hertz	Plug Configuration	Shipping Weight
FSHC-6W1 (Humidified)	120	1697	14.1	60	NEMA 5-15P*	185 lbs. (84 kg)
	220	1697	7.7	50	CEE 7/7 Schuko	185 lbs. (84 kg)
	240	1697	7.1	50	BS-1363	185 lbs. (84 kg)
	240	1697	7.1	50	AS 3112	185 lbs. (84 kg)
	220-230 (CE)	1697	7.7	50	CEE 7/7 Schuko	185 lbs. (84 kg)
	230-240 (CE)	1697	7.1	50	BS-1363	185 lbs. (84 kg)
FSHC-6W1 (non-Humidified)	120	1440	12.0	60	NEMA 5-15P	185 lbs. (84 kg)
FSHC-6W2 (Humidified)	120	1697	14.1	60	NEMA 5-15P*	190 lbs. (86 kg)
	220	1697	7.7	50	CEE 7/7 Schuko	190 lbs. (86 kg)
	240	1697	7.1	50	BS-1363	190 lbs. (86 kg)
	240	1697	7.1	50	AS 3112	190 lbs. (86 kg)
	220-230 (CE)	1697	7.7	50	CEE 7/7 Schuko	190 lbs. (86 kg)
	230-240 (CE)	1697	7.1	50	BS-1363	190 lbs. (86 kg)
FSHC-7-1 (Humidified)	120	1697	14.1	60	NEMA 5-15P*	175 lbs. (79 kg)
	220	1697	7.7	50	CEE 7/7 Schuko	175 lbs. (79 kg)
	240	1697	7.1	50	BS-1363	175 lbs. (79 kg)
	240	1697	7.1	50	AS 3112	175 lbs. (79 kg)
	220-230 (CE)	1697	7.7	50	CEE 7/7 Schuko	175 lbs. (79 kg)
	230-240 (CE)	1697	7.1	50	BS-1363	175 lbs. (79 kg)
FSHC-7-2 (Humidified)	120	1697	14.1	60	NEMA 5-15P*	180 lbs. (82 kg)
	220	1697	7.7	50	CEE 7/7 Schuko	180 lbs. (82 kg)
	240	1697	7.1	50	BS-1363	180 lbs. (82 kg)
	240	1697	7.1	50	AS 3112	180 lbs. (82 kg)
	220-230 (CE)	1697	7.7	50	CEE 7/7 Schuko	180 lbs. (82 kg)
	230-240 (CE)	1697	7.1	50	BS-1363	180 lbs. (82 kg)

The shaded areas contain electrical information for **International models only**.

* NEMA 5-20P for Canada.

Dimensions — FSHC-6W Series

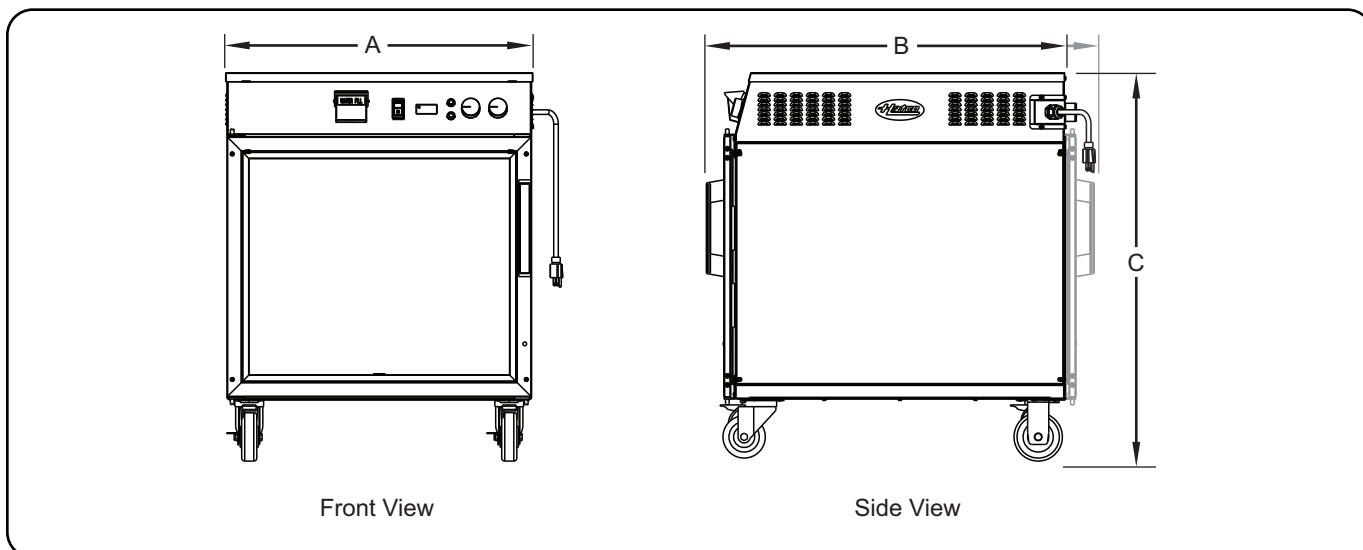
Model	Width (A)	Depth (B)	Height (C)†
FSHC-6W1	25-3/8" (645 mm)	29-5/8" (753 mm)	32-1/8" (816 mm)
FSHC-6W2	25-3/8" (645 mm)	32" (813 mm)	32-1/8" (816 mm)
Interior Capacity Top Surface: 25-3/8" W x 25-7/8" D (645 x 657 mm) Cabinet Opening: 20-7/8" W x 19" H (530 x 483 mm)			

† Includes 4" (102 mm) diameter casters; height is 29-3/4" (756 mm) with low profile casters installed.

Dimensions — FSHC-7 Series

Model	Width (A)	Depth (B)	Height (C)*
FSHC-7-1	22-3/4" (578 mm)	29-5/8" (753 mm)	35-1/8" (892 mm)
FSHC-7-2	22-3/4" (578 mm)	32" (813 mm)	35-1/8" (892 mm)
Interior Capacity Top Surface: 22-3/4" W x 25-7/8" D (578 x 657 mm) Cabinet Opening: 18-1/4" W x 22-1/8" H (464 x 562 mm)			

* Includes 4" (102 mm) diameter casters; height is 32-3/4" (832 mm) with low profile casters installed; height is 34" (864 mm) with 4" (102 mm) legs installed; height is 36" (915 mm) with 6" (152 mm) legs installed.



General

Flav-R-Savor Portable 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.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD: Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.

⚠ CAUTION

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

1. Remove the unit from the carton.
2. Remove all loose items shipped inside the cabinet such as the box containing the adjustable pan shelves, the casters/legs, etc...

NOTE: To prevent delay in obtaining warranty coverage, complete online warranty registration. See the IMPORTANT OWNER INFORMATION section for details.

3. Remove tape and protective packaging from all surfaces of the unit.

NOTE: If 4" (102 mm) leg or 6" (152 mm) leg installation is required, refer to the OPTIONS AND ACCESSORIES section in this manual for installation instructions.

4. Install the 4" (102 mm) casters onto the bottom of the cabinet. A low profile caster option is available for the FSHC-6W series—use the same procedure below to install.

NOTICE

Do not lay unit on side with control panel or damage to unit could occur. Make sure all water is drained prior to laying unit on its side.

- a. Carefully lay the unit on its back side. This step requires two people.

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

- b. Install the two swivel casters to the front of the unit using four mounting screws (provided). Tighten securely.
- c. Install the two stationary casters to the back of the unit using four mounting screws (provided). Tighten securely.
- d. Return the unit to its upright position. This step requires two people.

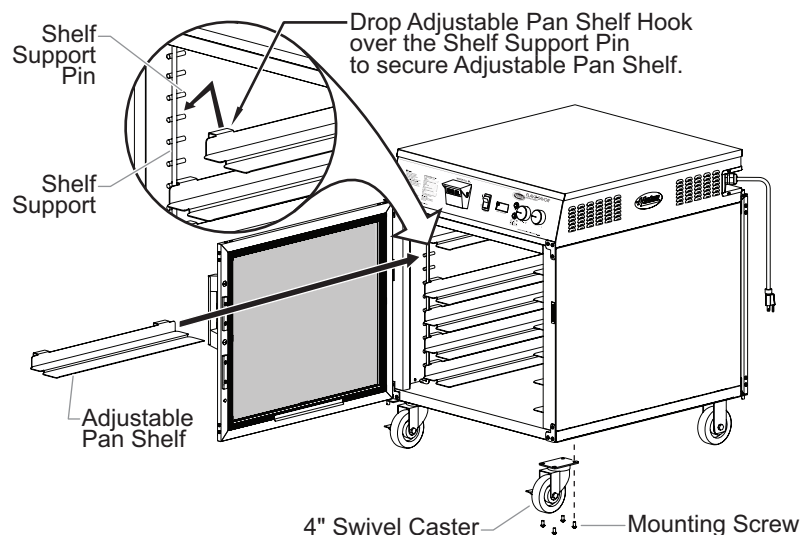
5. Unpack the adjustable pan shelves from the box and install them inside the cabinet. There are twelve or fourteen adjustable pan shelves—half on each side of the cabinet. Four shelf support pins, two on each side of the cabinet, support the pan shelves.

To install each pan shelf:

- a. Align the adjustable pan shelf hooks with the desired slots on the front and rear shelf supports.
- b. Drop the adjustable shelf hooks on top of the desired shelf support pin on each end of the shelf supports.

6. Place the unit in the desired location.

- Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods, exterior doors, and air conditioning ducts).
- Make sure the unit is located on solid, level flooring.
- Make sure the unit is at the proper height in an area convenient for use.

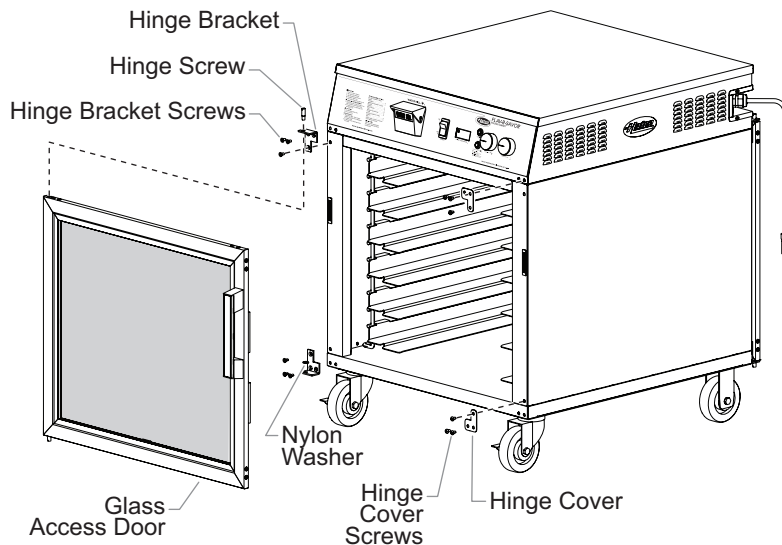


Installing the Components

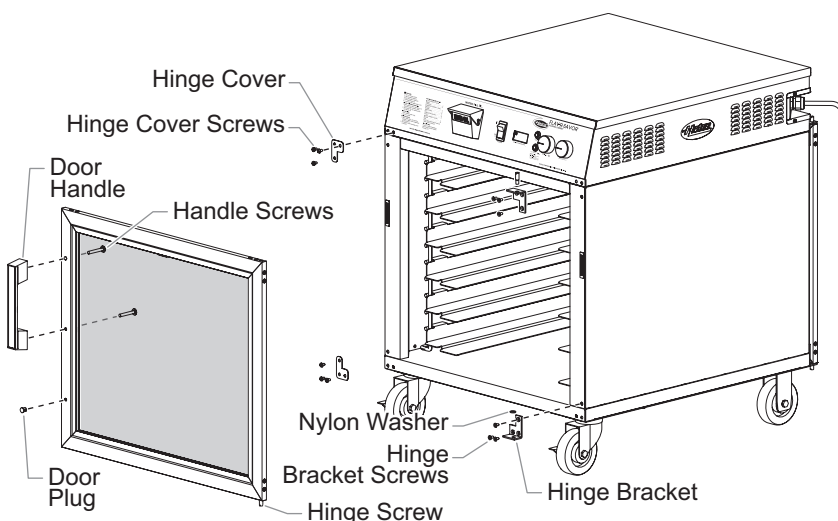
Reversing the Access Door

Doors are shipped from the factory hinged on the left side of the cabinet, opening from the right. Use the following procedure to reverse the door to open from the left.

1. Remove the top hinge screw.
 2. Tip the door forward (away from cabinet) and lift gently to clear the bottom hinge bracket. Make sure to locate and save the nylon washer.
 3. Reinstall the hinge screw that was removed in the first step.
 4. Remove the hinge bracket screws securing each hinge bracket to the cabinet.
 5. Remove the hinge cover and hinge cover screws from the right side of the cabinet and install them into the left-side screw holes.
 6. Reinstall the hinge bracket on the right side of cabinet.
 7. Rotate the door 180°.
 8. Remove the hinge screw from the end of the door now at the top.
 9. Place the door assembly into the bottom hinge bracket.
- NOTE:** Nylon washer must be installed between the door and the bottom hinge bracket.
10. Tip/tilt the door assembly towards the cabinet and align the door top with the hinge bracket. Reinstall the top hinge screw through the top hinge bracket and into the door. Tighten securely.
 11. Remove the door handle by removing the door handle screws from the backside of the door.
 12. Remove the door plug from the top hole of the door.
 13. Install the door plug into the bottom hole of the door by pressing firmly.
 14. Install the handle by aligning the screw holes on the handle to the screws in the top two holes of the door.



Removing the Access Door



Reversing and Installing the Access Door

General

Use the following procedures to operate a Flav-R-Savor® Portable Holding Cabinet.

⚠ WARNING

Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

Startup

1. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.
2. Move the POWER ON/OFF (I/O) switch to the ON (I) POSITION. The heating system will start up.
 - The CABINET TEMPERATURE monitor will show the current temperature of the cabinet.
 - The LOW WATER indicator will illuminate until the water reservoir is filled.

⚠ CAUTION

BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.

NOTICE

Use of distilled water in the water reservoir of humidified units is recommended to preserve the life of electrical and mechanical components. If non-distilled water is used, the reservoir will require periodic cleaning and deliming (refer to the MAINTENANCE section for cleaning procedure). Unit failure due to lime or mineral deposits is not covered under warranty.

Do not use deionized or reverse osmosis water. It will shorten the life of the water pan and heating element.

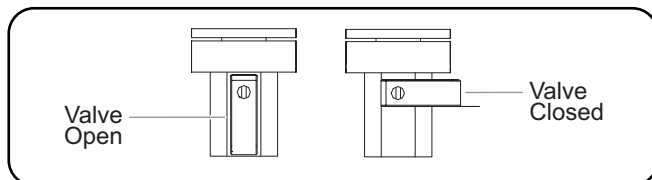
NOTE: Unit failure caused by deionized or reverse osmosis water is not covered by warranty.

3. On humidified units, fill the water reservoir with clean water. To fill the reservoir:

- a. Verify drain valve is in closed position.
- b. Lift up the WATER FILL cup cover and pull forward.

- c. Slowly pour the water into the cup until the LOW WATER indicator no longer illuminates.

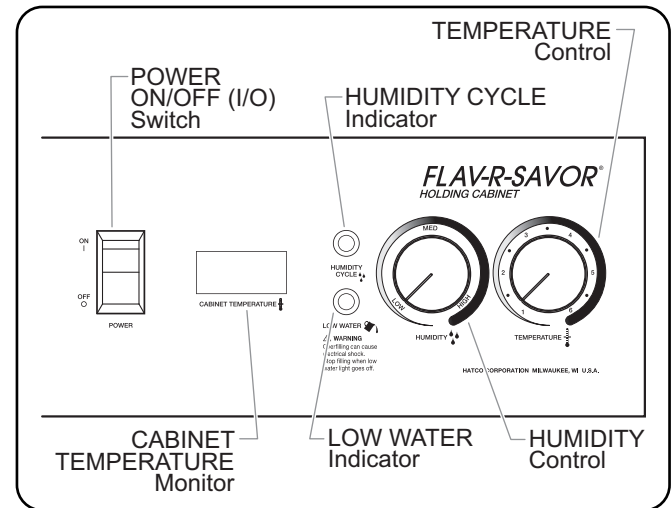
NOTE: On the initial fill, the water reservoir capacity is 80 ounces or 2-1/2 quarts (2.3 liters).



Drain Valve Positions

⚠ WARNING

Do not overfill water reservoir. Overfilling can cause electrical shock.



Controls

4. On humidified units, set the HUMIDITY Control to the desired level. See the "Food Holding Guide" for recommendations.

- The HUMIDITY CYCLE indicator will illuminate until the interior of the cabinet reaches the selected humidity setting.

The reservoir capacity permits uninterrupted operation for approximately 4-8 hours, depending on the settings and how frequently the door is opened. When the red Low Water Indicator is lit, add water to the reservoir. The water reservoir refill capacity is approximately 48 ounces (1.5 liters).

WARNING! Electric Shock Hazard — Do not overfill water reservoir.

5. Set the TEMPERATURE Control to the desired temperature. See the "Food Holding Guide" for recommendations.

6. Allow 30 minutes to preheat the cabinet with a full pan of water before loading preheated food product.

- The CABINET TEMPERATURE Monitor shows the current temperature inside the cabinet.

NOTE: Temperature and humidity 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.

NOTE: FSHC-7 Series units can be factory equipped with an optional audible Low Water alarm. Add water to the reservoir until the alarm shuts off.

⚠ WARNING

Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.

Shutdown

1. Move the POWER ON/OFF (I/O) Switch to the OFF (O) position and allow the unit to cool.
2. Perform the "Daily Cleaning" procedure in the MAINTENANCE section of this manual.

Food Holding Guide

Type of Food	Maximum Holding Time	Humidity Setting	Air Temperature Setting	
			°F	°C
Bagels	3 Hours	Low	140	60
Biscuits	2 Hours	Medium	130	54
Chicken (Pieces)	5 Hours	High	175	79
Chicken (Whole)	2 Hours	High	180	82
Croissants	3 Hours	Low	140	60
Fish	1 Hour	Medium	180	82
Frankfurters	2 Hours	High	185	85
Fruit Pies	3-1/2 Hours	Medium	140	60
Hot Dogs (Appetizers)	4 Hours	High	175	79
Onion Rings	1 Hour	Low	140	60
Pizza	1 Hour	Medium	185	85
Pretzels	3 Hours	Medium	140	60
Ribs	2 Hours	High	185	85
Wrapped Sandwiches	2 Hours	Medium	160	71

NOTE: All times and settings are recommendations only and may vary depending on product preparation, cooking time, and internal food temperature.

MAINTENANCE

General

Flav-R-Savor Portable Holding Cabinets are designed for maximum durability and performance with minimum maintenance.



WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not steam clean or use excessive water on unit.
- Do not clean unit when it is energized or hot.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



WARNING

This unit has no “user-serviceable” parts. If service is required on this unit, contact an 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.

NOTE: The internal blower motor is permanently lubricated and requires no maintenance.

NOTICE

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

Clean unit daily to avoid malfunctions and maintain sanitary operation.

Daily Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

1. Move the POWER ON/OFF (I/O) switch to the OFF (O) position and unplug the power cord. Allow the unit to cool.
2. Remove and wash all food pans.
3. For humidified units, drain and clean the water reservoir. Refer to the "Cleaning/Draining the Water Reservoir" procedure in this section.
4. Wipe down all the interior and the exterior surfaces using a clean, damp cloth. Stubborn stains may be removed with a good non-abrasive cleaner. Hard to reach areas should be cleaned with a small brush and mild soap.
5. Wipe dry with a clean, non-abrasive cloth.

Cleaning/Draining the Water Reservoir

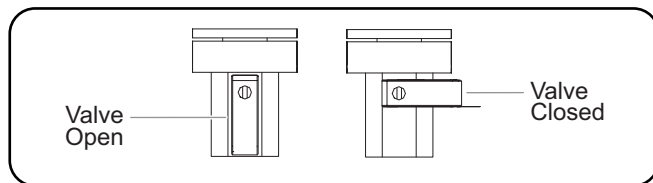
On humidified units, the water reservoir must be drained for daily cleaning, before moving the cabinet, and during the "Removing Lime and Mineral Deposits" procedure.



ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

1. Move the POWER ON/OFF (I/O) switch to the OFF (O) position and unplug the power cord. Allow the unit to cool.
2. Locate the valve inside the cabinet on the underside of the ceiling sheet. **CAUTION: Burn Hazard—Ceiling sheet and water in reservoir are hot during operation. Allow to cool before draining.**
3. Position a one gallon (four liter) container under the valve.
4. Turn the valve handle from the horizontal position (closed) to the vertical position (open) to drain the reservoir.
5. Once the reservoir is empty, return the valve handle to the closed position.

NOTE: If the water used has an excessive amount of lime or mineral content, follow the "Removing Lime and Mineral Deposits" procedure for periodic cleaning and deliming of the water reservoir. Unit failure caused by liming or sediment buildup is not covered under warranty.



Draining the Water Reservoir

Removing Lime and Mineral Deposits

Use the following procedure for periodic cleaning and deliming of the water reservoir on humidified models.

NOTE: The lime and mineral content of the water used for daily operation will determine how often the deliming procedure must be performed.

NOTE: Perform this procedure when the unit will not be used for a period of time, such as the end of the day.

1. Move the POWER ON/OFF (I/O) switch to the OFF (O) position and unplug the power cord. Allow the unit to cool.
2. After the unit has cooled down, perform the "Draining the Water Reservoir" procedure in this section.
3. Fill the water reservoir with a mixture of 75% water and 25% white vinegar. Do not use flavored vinegar.
4. Plug in and turn on the unit.
5. Set both the temperature and humidity controls to their highest settings and allow the unit to run for 30 minutes.
6. Move the POWER ON/OFF (I/O) switch to the OFF (O) position and unplug the power cord. Allow the unit to cool.
7. Perform the "Draining the Water Reservoir" procedure to empty the deliming solution from the water reservoir.
8. Continue to fill and drain the water reservoir with clean water until the deliming solution is rinsed through and the reservoir is clean.
9. Plug the unit into its power source and fill the reservoir as usual for daily operation. Refer to the procedure in the OPERATION section of this manual.

⚠ WARNING

This unit must be serviced by trained and qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Symptom	Probable Cause	Corrective Action
Unit is plugged in, but nothing works.	Unit not turned on.	Move POWER ON/OFF (I/O) switch to the ON (I) position.
	No power to unit.	Check electrical receptacle and verify that power supply matches specifications on unit. If receptacle is not working, check circuit breaker and reset, or plug unit into a different known working receptacle.
	Tripped circuit breaker.	Check circuit breaker and reset, if tripped.
	Power cord is damaged.	Contact Authorized Service Agent or Hatco for assistance.
	Defective POWER ON/OFF (I/O) switch.	Contact Authorized Service Agent or Hatco for assistance.
Unit operates, but is not circulating air inside cabinet.	Blower motor defective.	Contact Authorized Service Agent or Hatco for assistance.
	Incorrect voltage supplied to blower motor.	Contact Authorized Service Agent or Hatco for assistance.
Unit is not producing any "hot air" inside cabinet.	Safety high-limit is tripped or open.	Contact Authorized Service Agent or Hatco for assistance.
	Incorrect voltage supplied to heating element.	Contact Authorized Service Agent or Hatco for assistance.
	Blower motor not working.	Contact Authorized Service Agent or Hatco for assistance.
	Air heating element(s) defective.	Contact Authorized Service Agent or Hatco for assistance.
Unit is producing erratic temperatures inside cabinet.	Air thermostat control is defective.	Contact Authorized Service Agent or Hatco for assistance.
	Air down tube is not connected/removed.	Reconnect/Install air down tube. Contact Authorized Service Agent or Hatco for assistance.
Unit is heating, but is not producing humidity inside cabinet. Low water light is OFF and unit is full of water.	Water heating element is defective.	Contact Authorized Service Agent or Hatco for assistance.
	Humidity thermostat control is set too low.	Adjust humidity control to higher setting.
	Humidity thermostat control defective.	Contact Authorized Service Agent or Hatco for assistance.
Unit is heating, but is not producing humidity inside cabinet. Low water light is ON, but unit is full of water.	Water level sensor defective.	Contact Authorized Service Agent or Hatco for assistance.

Troubleshooting Questions?

If you continue to have problems resolving an issue, please contact the nearest Authorized Hatco Service Agency or Hatco for assistance. To locate the nearest Service Agency, log onto the Hatco website at www.hatcocorp.com and click on Find Service Agent, or contact the **Hatco Parts and Service Team** at:

Telephone: 800-558-0607 or 414-671-6350

e-mail: partsandservice@hatcocorp.com

Fax: 800-690-2966 or 414-671-3976

Installing Legs

Use the following procedure to install optional 4" (102 mm) or 6" (152 mm) legs.

1. Remove the pan shelves and drain the water reservoir, if necessary.
2. Carefully lay the unit on its back side. This step requires two people.

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

3. Remove the mounting screws and casters on each corner of the unit, if installed.
4. Reinstall the mounting screws at each corner directly into the bottom of the unit. They are not needed for leg installation.
5. Screw the legs to the bottom of the unit. Tighten securely.
6. Return the unit to its upright position. This step requires two people.
7. Replace the pan shelves inside the cabinet.
8. Level the unit after it is placed in its final position. The feet on the legs are adjustable for leveling.

Stacking Option

A stacking option is available for stacking one unit on top of another. The stacking option requires the purchase of an additional unit with a stacking bracket and hardware to secure the top unit to the bottom unit.

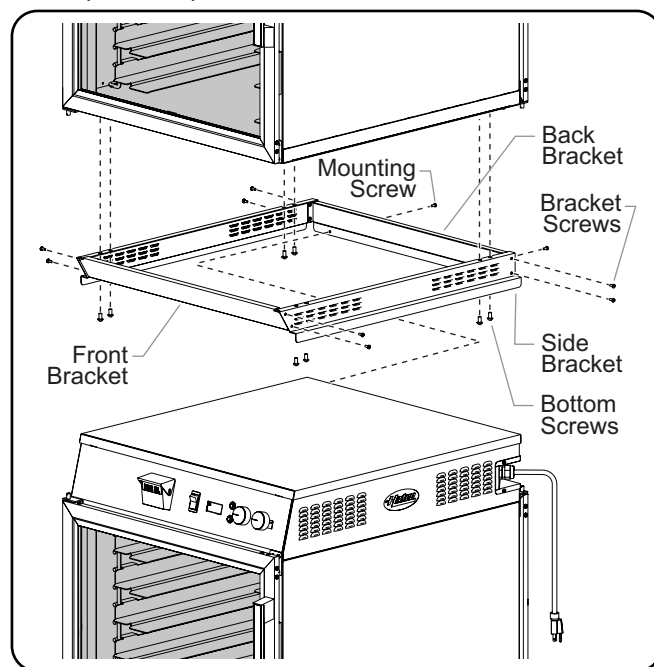
NOTE: Casters are required on stacked units.

1. Make sure the bottom unit is completely assembled with casters installed. Refer to the appropriate procedure in either the INSTALLATION section or the OPTIONS AND ACCESSORIES section.
2. Remove the pan shelves from inside each cabinet and drain the water reservoirs, if necessary.
3. Carefully lay the top unit on its side (this step requires at least two people).

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

4. Attach the stacking bracket to the underside of the top unit.
 - a. Position the bracket so that the flange without screw holes is toward the front and the flange with two screw holes is toward the back.
 - b. Screw four bracket screws on each end of the side brackets to secure the side brackets to the front and back bracket.
 - c. At each corner of the side brackets, screw the bottom screws through the underside of the bracket and into the underside of the unit (eight screws total, supplied with kit). Tighten securely.

5. Remove and discard the two screws in the rear of the top cover of the bottom unit.
6. Carefully lift and place the top unit onto the bottom unit (this step requires at least two people). The flanges on the stacking bracket will fit around the front, sides, and back of the bottom unit. **CAUTION! Do not lift unit by stacking bracket. Bracket has edges that may cause injury.**
7. Align the holes in the back flanges of the stacking bracket with the holes in the back of the top cover on the bottom unit.
8. Install the two mounting screws (supplied with kit) through the holes in the back flanges of the stacking bracket and into the holes in the back of the top cover on the bottom unit. Tighten securely.
9. Replace the pan shelves inside each cabinet.



Stacking two units

Stainless Steel Door (FSHC-6W Series Only)

The optional heavy duty stainless steel door is not available for retrofit.

Pan Shelves

Additional stainless steel pan shelves are available as accessories. Use additional pan shelves to increase the pan capacity of the unit when the height of the pans/product allow.

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 registering the Product with Hatco 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:

Conveyor Toaster Elements (metal sheathed)
 Drawer Warmer Elements (metal sheathed)
 Drawer Warmer Drawer Rollers and Slides
 Strip Heater Elements (metal sheathed)
 Display Warmer Elements (metal sheathed air heating)
 Holding Cabinet Elements (metal sheathed air heating)
 Heated Well Elements — HW and HWB Series
 (metal sheathed)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty:

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

d) Ninety (90) Day Parts-Only Warranty:

Replacement Parts

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, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED light tubes, glass components, and fuses; Product failure in booster tank, fin tube heat exchanger, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing; or 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 using new or refurbished parts or Product by Hatco or 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. In the context of this Limited Warranty, "refurbished" means a part or Product that has been returned to its original specifications by Hatco or a Hatco-authorized service agency. 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.

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Food Equip Parts & Service
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Moline 309-797-5323

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Service Solutions Group
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Bildons Appliance Service
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Commercial Kitchen Service
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Midwest Food Equip. Service
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