



FSHC-17W1
with standard Lexan®
door and accessory
food pans



FSHC-12W1
with optional
Stainless Steel door



FSHACH-2
with accessory
food pans



FS2HAC-2PT with
accessory food pans



FS2HAC-15 with
standard wire rack
(foods pans shown
not available)

FLAV-R-SAVOR® TALL HUMIDIFIED HOLDING CABINETS

When you need to hold a larger quantity of hot foods ahead of peak serving periods, you need Flav-R-Savor® Tall Humidified Holding Cabinets. Fully insulated doors, side walls, top and bottom, as well as electronic controls, assist in the cabinet's heat retention and quick recovery heating system. But wait, there's more! The humidification system also allows for a wider range of settings, including precise proofing.

- Use thermostatically controlled heat and humidity to hold hot foods at ideal serving temperatures for extended periods
- Digital temperature readout has a full temperature range of 80°F to 200°F (27°C to 93°C). Using the lower temperature range of 80°F to 100°F (27°C to 38°C) is perfect for proofing bread
- All Stainless Steel construction gives optimal strength and support
- Models available with one or two doors and a 12-sheet pan or 17-sheet pan capacity

FLAV-R-SAVOR® HEATED AIR CURTAIN CABINETS

No door, no problem. Using a "curtain" of heated air that forces warm air down the front of the unit and toward the rear of the cabinet, the patented Flav-R-Savor® Heated Air Curtain Cabinets ensure food is hot and ready for any hungry customer.

- No doors allow for immediate access to food products
- Holding temperatures range from 80°F to 175°F (29°C to 79°C)
- Models are available with a single opening or as a pass-through and with or without humidity. The 2-pan pass-through models accommodate two full-size sheet pans or four half-size sheet pans; the 4-pan pass-through models accommodate four full-size sheet pans or eight half-size sheet pans