



FOOD HOLDING

Guide

FLAV-R-SAVOR®

HOLDING & DISPLAY CABINETS

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



FLAV-R-FRESH®

IMPULSE DISPLAY CABINETS

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





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TALL HUMIDIFIED HOLDING CABINETS

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



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.

