PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

For 12"x 20" Pans, 18"x 13" Trays and GN 1/1 Containers

CLYMATE IQ® "PHTT-1220" SERIES

Clymate IQ[®] cabinets take the guesswork out of holding foods and provides professional results every time. Perfect for countertop or undercounter applications



(Shown with Optional Accessory Glass Door)

- Heats up fast the Clymate IQ[®] cabinet's intuitive climate control technology reaches the set humidity and temperature faster than the competition
- Simple to use user-friendly, easy to read, easy to set, color-coded controls allow you to set the unit from 0% 90% relative humidity and 90°F to 200°F (32°C to 93°C)
- 3 PHTT-1220 series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- Fast Recovery Clymate IQ[®] gets back to temperature fast you don't have to worry about losing heat and humidity if you open and close the door repeatedly during peak service times
- Consistency throughout All Clymate IQ[®] cabinets feature a unique push/pull air distribution system to provide uniform temperature and humidity on every level, throughout the unit
- 6 Low water and temperature alarm
- 7 Unmatched ease of cleaning the exclusive large volume, removable water pan makes clean up a breeze

*Two year limited warranty



Convenient Fixed Rack Assembly







Fast Recovery

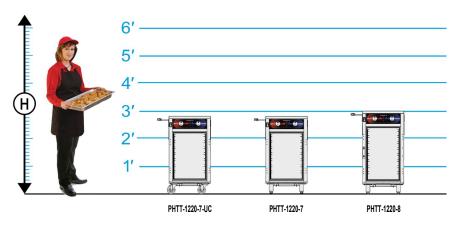
Humidity Pan

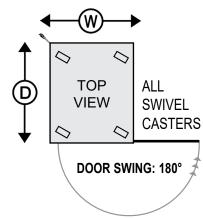
Control Panel

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CIFICATIONS

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY





												CLASS	100
		CAPACITIES OF 12" x 20"or GN 1/1 PANS[A							ALL EXT	ERIOR			
		2.625"	FIXED SPA	ACINGS	66.7 mm FIXED SPACINGS			DIMENSIONS IN. (mm) (Height Includes Casters/Legs)					SHIP
	MODEL	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			0 7		l		WT.	
	NUMBER	2.5"	4"	6"	65mm	100mm	150mm	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTERS & LEGS	LBS. (KG)
<34 "	PHTT-1220-7-UC Under Counter	7	3	2	7	3	2	33.75" (858)	30.5" (775)	18.25" (464)	1	3.5" Casters All Swivel	200 (91)
<34 "	PHTT-1220-7	7	3	2	7	3	2	33.5" (858)	30.5" (870)	18.25" (464)	1	4" Legs Adjustable	205 (93)
	PHTT-1220-8	8	4	3	8	4	3	36" (914)	30.5" (775)	18.25" (464)	1	4" Legs Adjustable	215 (98)

ELECTRICAL DATA										
VOLTS	120	220/240								
WATTS	2200	2580								
AMPS	18.3	10.8								
HERTZ	60	60								
PHASE	Single	Single								
PLUG USA	5-20P*	6-15P								
PLUG CANADA	5-30P	6-15P								

^{*}Dedicated circuit

[A] Combinations of deep and shallow pans may be used with varying capacities. * Also accommodates one (1) 18" x 13" x 1.25" tray per set of slides.

PHTT-1220-7-UC is a standard under counter model with all swivel casters.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit.

DOORS AND LATCHES.

Flush mounted double pan, stainless steel door shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door shall be field reversible, equipped with full-length magnetic work flow door handle. Door shall have two (2) heavy-duty edgemount

LEGS: COUNTERTOP MODELS. Each leg shall have a reinforced mounting plate welded to base of unit.

CASTERS: UNDER COUNTER MODELS.

Maintenance free polyurethane tire casters in a configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit. PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans

(at varying capacities - see chart). Racks are

removable without tools for cleaning. Racks

shall lift off heavy-duty stainless steel supports.

PHTT SYSTEM/CONTROLS. Built in

humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity to provide separate, adjustable, precise food temperature from 90°F to 200°F (32°C to 93°C) and maintain food texture with settings from OFF to 90% RH (Crisp to Moist). Patented Precise Humidity Temperature Technology controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture with hydro immersion water bath. Stainless steel water reservoir shall be removable for ease of cleaning/sanitation. Built-in drip trough has removable drain plug. System shall have circulating fan to assist heat recovery/moist air distribution. Controls shall be up-front, recessed and eye-level for convenience and safety. ON/OFF power switch, humidity cycle light and thermostat cycling light shall also be included.

ELECTRICAL CHARACTERISTICS. 3 wire

grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES ELECTRICAL

- 220 volt, 50/60 Hz single phase **DOORS**
 - Key locking door latch
- Paddle latch
- Left hand door hinging
- Glass doors
- **SPACINGS** Custom pan slide spacings
- Shelves
- <u>CASTERS</u> All swivel or larger casters **EXTRAS**
- Full extension bumper
- Top corner bumpers (set of 4) П
- Security packages

FOOD WARMING EQUIPMENT COMPANY, INC.

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