PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

For 12"x20" Pans Up to 6" Deep

HUMIDITY SET RANGE: 0RH% – 90RH%

TEMP SET RANGE: 90° – 200°F (32° – 93°C)

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CLYMATE IQ® "PHTT-DR" SERIES

Clymate IQ® cabinets with drawers take the guesswork out of holding foods and provide professional results every time

- PHTT drawer series accommodates fractional and full 12"x 20" pans, up to 6" deep. Drawer and slides are removable for easy cleaning
- 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)
- 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 drawer repeatedly during peak service times
- Heats up fast the Clymate IQ® drawer reaches precise, user-determined temperature and humidity quickly
- Magnetic workflow drawer handle provides easy and quick access to product drawers
- Place the unit anywhere all units come with a tri-directional AC cord pocket to give you a better plug placement
- Low temperature indicator light built in for peace of mind with option to turn on audible alarm





*Two year limited warranty



Use Fractional Pans without Dividers



User-Friendly Controls



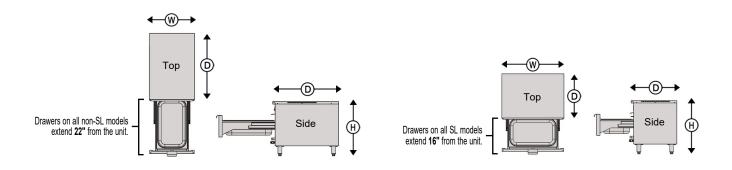
Magnetic Work Flow Drawer Handle



Tri-Directional Cord

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY





	CAPACITIES OF 12" x 20" GN PANS					OVERALL EXTERIOR DIMENSIONS IN. (mm) (HEIGHT INCLUDES LEGS)			CLASS 100				
	MODEL	12" X 20" PAN DEPTH			GN 1/1 PAN DEPTH			HIGH	DEEP	WIDE			SHIP WT.
	NUMBER	2.5"	4"	6"	65mm	100mm	150mm	"H"	"D"	"W"	NO. OF DRAWERS	LEG SIZE	LBS. (KG)
Standard		1	1	1	1	1	1	22.25 " (565)	30.5" (775)	18.5" (469)	1	4"	145 (66)
		2	2	2	2	2	2	31.25" (635)	30.5" (775)	18.5" (469)	2	4"	180 (82)
		3	3	3	3	3	3	40.25" (1022)	30.5" (775)	18.5" (469)	3	4"	220 (100)
Side Load		1	1	1	1	1	1	22.25 " (565)	22.5" (572)	26.5" (673)	1	4"	145 (66)
		2	2	2	2	2	2	31.25" (635)	22.5" (572)	26.5" (673)	2	4"	180 (82)
		3	3	3	3	3	3	40.25" (1022)	22.5" (572)	26.5" (673)	3	4"	220 (100)

All models hold fractional hotel pans	(combinations of 1/3, 1/2,	, 1/4 the size of a 12" x 20"	hotel pan)
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ELECTRICAL DATA						
VOLTS	120 ▼STANDARD	208	220-240			
WATTS	1792	1774	2299			
AMPS	14.9	8.5	9.6			
HERTZ	60	60	60			
PHASE	Single	Single	Single			
PLUG USA	5-15P*	6-15P	6-15P			
PLUG CANADA	5-20P	6-15P	6-15P			

▼Lowest voltage shown is standard.

*Requires individual branch circuit protection

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and drawer(s).

DRAWERS AND LATCHES. Flush mounted, stainless steel, insulated drawers shall be vented. Each drawer shall be equipped with a horizontal workflow handle. High temperature

gasket sealed; gasket shall be drawer mounted. Drawers and slides removable without tools for easy cleaning.

LEGS. Each leg shall have a reinforced mounting plate bolted to base of unit. 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 0 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. Stainless steel water reservoir with handle. Built-in drip trough. System shall have circulating fan to assist heat recovery/moist air distribution. Controls shall be up-front, recessed for 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.

ELECTRICAL
220 volt, 50/60 Hz single phase
EXTRAS
6" Adjustable Legs
Flanged Feet

FOOD WARMING EQUIPMENT COMPANY, INC.

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