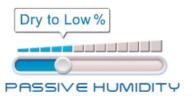
# side-by-side comparison

HUMIDITY HOLDING CABINETS FOR BULK FOOD





# Dry to High %



PHTT-12

0 % to 90%

#### General Purpose

General Purpose and Transport Adjustable Controls for Heated Holding With Moisture Conditioning

#### SHORT-TERM HEATED HOLDING

Manual Analog Dial-Face Controls

Short-Term Holding

Dry Heat or Low Range Humidity

Add Water to Pan To Achieve Moisture Amplification or Use Dry Heat

No humidity display

Analog Thermometer Temperature Display

Performance is User Intuitive

Mobile / Transport Unit with bumper

Handles and Full Perimeter Bumper

Fully Insulated

#### Holding For Moisture Sensitive Foods

Adjustable Controls for Temperature and Moisture Holding to Achieve Higher Moisture Levels

#### MEDIUM-TERM HEATED AND MOISTURE HOLDING

Electronic Controls

Short to Medium-Term Holding

Dry Heat to High Range Humidity

Add Water to Pan To Achieve Moisture Amplification or Use Dry Heat

No humidity display

Digital Thermometer Temperature Display

Performance is User Intuitive

Stationary Unit on casters

Recessed Hand Grips

Fully Insulated

### Extended Holding

Precision Controls for Temperature and Humidity % Holding to Achieve Higher Moisture Levels

## SHORT TO LONG-TERM HEATED AND MOISTURE HOLDING

Advanced Electronic Controls

Short to Long-Term and Prolonged Holding

Low to High Range Humidity

Precision Humidity Control

Digital Temperature Display

Digital Humidity Display

Performance is Electronically Intuitive

Stationary Unit on casters

Low Water Alarm and Low Heat Alarm

Recessed Hand Grips

Fully Insulated





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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



