PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

Universal — For Various Size Trays, Pans, and Gastro-Norm

CLYMATE IQ® "PHTT-CV" SERIES

Clymate IQ® Controlled Venting allows for precise holding of extremely sensitive food items while maintaining internal product moisture

- Automated Controlled Venting The Clymate IQ® technology system intuitively holds tight tolerances in temperature and humidity by recognizing fluctuations and then releasing humidity via chimney vent when levels exceed user's set point
- Ideal for holding sensitive food products for over an hour at top sellable quality including bone-in fried chicken, coated products, grilled items, and even bread products like biscuits
- Replenishing backstock excess moisture from the introduction of new products is managed by Controlled Venting while maintaining the quality
- Powerful heat and moisture system preheats quickly and recovers rapidly for heavy volume and high-access environments
- FWE's unique removable and adjustable stainless steel tray slides accommodate a universal range of pans and trays
- Unmatched ease of cleaning the exclusive large volume, removable water pan makes clean up a breeze - just pull out the pan and





Fast Recovery





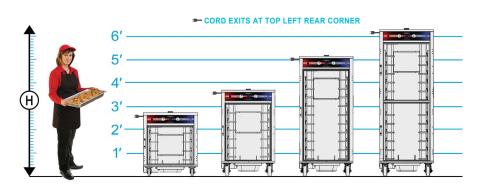
Adjustable Tray Slides

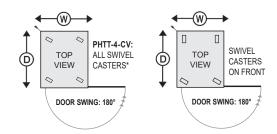
Easy to Clean

Controlled Venting

SPECIFICATIONS

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY





| CAPACITIES OF TRAYS/PANS: 4.5"(114 mm) Spacings are Standard [A] | | | | | | | | | | CLASS 100 | | | | | | | | | | | | | | | |
|--|--|----|---------|---------|---------|---------|---------|--|--------|--------------------------------|--------------|---------|---------|---------|---------|---------|---|--------|--------|-------------------------|-----------------|-------------------------|--------|--------------------|-----------------------------|
| | STANDARD CAPACITY @ 4.5" Spacings (114 mm) | | | | | |) | OPTIONAL CAPACITY @ 3" Spacings (76 mm) | | | | | | |) | | DIMENSIONS IN. (mm) (Height Includes Casters) | | | | | | | | |
| MODEL NUMBER | TRAY/PAN SLIDES PROVIDED | × | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 1/1 | GN 2/1 | TRAY/PAN SLIDES REQUIRED | (Additional) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 1/1 | GN 2/1 | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF | CASTER SIZE | SHIP WT. LBS. (KG) |
| | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 8 | 4 | 6 pr (2 | pr) | 6 | 12 | 12 | 12 | 6 | 12 | 12 | 6 | 33"* (839) | 35.5" (902) | 27.75" (705) | 1 | 3.5" ALL SWIVEL | 280 (127) |
| | 6 pr | 6 | 12 | 12 | 12 | 6 | 12 | 12 | 6 | 9 pr (3 p | or) | 9 | 18 | 18 | 18 | 9 | 18 | 18 | 9 | 44.75" (1137) | 35.25" (896) | 27.75 " (705) | 1 | 5" | 330 (150) |
| | 10 pr | 10 | 20 | 20 | 20 | 10 | 20 | 20 | 10 | 14 pr (4 | pr) | 14 | 28 | 28 | 28 | 14 | 28 | 28 | 14 | 62 " (1574) | 35.25" (896) | 27.75" (705) | 1 | 5″ | 340 (155) |
| | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 24 | 12 | 17 pr (5 | pr) | 17 | 34 | 34 | 34 | 17 | 34 | 34 | 17 | 75.5 " (1918) | 35.25" (896) | 27.75" (705) | 2 | 5" | 455 (202) |

[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (2) GN 1/1, (1) GN 2/1 trays/pans. Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Standard spacings are 4.5" (114 mm).

PHTT models are available with: Pass-thru Door [add "P"]

| ELECTRICAL DATA | | | | | | | | | |
|-----------------------|--------|--------|---------|--|--|--|--|--|--|
| VOLTS | 120 | 208 | 220-240 | | | | | | |
| WATTS | 2192 | 1996 | 2596 | | | | | | |
| AMPS | 18.3 | 9.6 | 10.8 | | | | | | |
| HERTZ | 60 | 60 | 60 | | | | | | |
| PHASE | Single | Single | Single | | | | | | |
| PLUG USA | 5-20P* | 6-15P | 6-15P | | | | | | |
| PLUG CANADA | 5-30P | 6-15P | 6-15P | | | | | | |

*Dedicated circuit.

| Optional Element @ 1500W ELECTRICAL DATA | | | | | | | | | | |
|---|--------|--------|---------|--|--|--|--|--|--|--|
| VOLTS | 120 | 208 | 220-240 | | | | | | | |
| WATTS | 1692 | 1551 | 2001 | | | | | | | |
| AMPS | 14.1 | 7.5 | 8.3 | | | | | | | |
| HERTZ | 60 | 60 | 60 | | | | | | | |
| PHASE | Single | Single | Single | | | | | | | |
| PLUG USA | 5-15P* | 6-15P | 6-15P | | | | | | | |
| PLUG CANADA | 5-20P | 6-15P | 6-15P | | | | | | | |

*Dedicated circuit.

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 antimicrobial hand grips recessed mounted on each side of unit.

BUMPERS. Bumper stand offs shall be mounted to rear base to allow for proper air circulation

DOORS AND LATCHES. Flush mounted, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical and positive closing. PHTT-4-CV is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges PHTT-12-CV shall be standard with dutch doors. Dutch door: 2 half size doors.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake, PHTT-4-CV shall have a caster configuration of four (4) swivel with brake. Casters shall have a reinforced voke mounted to 10 gauge caster plate.

TRAY SLIDES. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5 (38mm) spacings, on center, for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning.

PHTT-CV SYSTEM/CONTROLS. Built in humidified holding system shall include two

(2) separate long life Incolov 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 with hydro immersion water bath. Integrated controlled venting system removes humidity based on customer set point. 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 eve-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. See electrical data chart for models that may require a 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 15 Amp plug DOORS

Key locking door latch Paddle latch Left hand door hinging Glass doors

Flip-up Lexan doors Pass through doors Magnetic edgemount latch

SPACINGS Extra stainless steel tray slides

Fixed rack Shelves

CASTERS

All swivel casters Larger casters Legs

EXTRAS

Full extension bumper Heavy-duty push/pull handles Top or bottom corner bumpers (set of 4) Auto water fill



^{*}Consult factory for under counter applications