# PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

### Insulated – For Various Size Trays

HUMIDITY SET RANGE: ORH% – 90RH% (x) TEMP SET RANGE: 90° – 200°F (32° – 93°C) Д≎

**CLYMATE IQ® "PHTT-1826" SERIES** 

# Clymate IQ® tray servers take the guesswork out of holding foods and provide professional results every time

- Heats up quickly the Clymate IQ® cabinets' intuitive climate control technology reaches the set humidity and temperature up to 25% faster than the competition
- Ultimate control simple, color coded controls allow you to independently set relative humidity (0-90%) and temperature (90-200°F / 32-93°C). Includes low water and low temperature indicator lights with option to turn on audible alarm
- Stainless steel no-tip tray slides 18x26 trays will not tip even when pulled out halfway - allows for easier "hands-free" access to contents of the cabinet
- Fast Recovery Clymate IQ® returns to set temperature quickly and features self-closing hinges, so 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
- Place the unit anywhere all units come with a tri-directional AC cord pocket to give you a better plug placement
- Narrow spaces are no problem with the slim design of the PHTT-1826 series - these cabinets fit easily into tight spaces without sacrificing needed capacity
- Unmatched ease of cleaning the exclusive large volume, removable water pan makes clean up a breeze - just pull out the pan and lift up the heating element for easy cleaning

### \*Two year limited warranty



(Shown with Optional Accessories Left Hand Door Hinging and Larger Casters)



Control Panel



No-Tip Tray Slides



Push-Pull Air Distribution

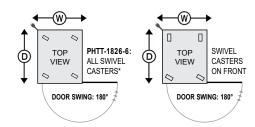


Removable Water Pan

## 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)				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)						
	MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	14 x 18	18 x 13	TRAY/PAN (language (language) (Additional)	18 x 26	14 x 18	18 x 13	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
≤34"		4 pr	4	8	8	6 pr (2 pr)	6	12	12	32.5" (826)	32.5" (826)	24.75" (629)	1	3.5"* ALL SWIVEL	260 (118)
		6 pr	6	12	12	9 pr (3 pr)	9	18	18	43.5" (1105)	32.5" (826)	24.75" (629)	1	5"	290 (132)
		10 pr	10	20	20	14 pr (4 pr)	14	28	28	61.5" (1563)	32.5" (826)	24.75" (629)	1	5"	355 (162)
		12 pr	12	24	24	17 pr (5 pr)	17	34	34	75" (1905)	32.5" (826)	24.75" (629)	2 DUTCH	5"	420 (189)
		10 pr	10	20	20	15 pr (5 pr)	15	30	30	74.5" (1893)	32.5" (826)	24.75" (629)	2	5"	500 (267)

<sup>[</sup>A] Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 18" x 13". Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides able. Standard spacings are 4.5" (114 mm).

PHTT-1826 models are available with: Pass-thru Door [add "P"]. Note: Dimensions may change when adding this option.

PHTT-1826-6 is available with: Stackable Design [add "S"]

ELECTRICAL DATA								
▼STANDARD								
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	5-20P*	6-15P	6-15P					
USA	W W	<b>e</b>						
PLUG	5-30P	6-15P	6-15P					
CANADA	E I	<b>e</b>	<b>6</b>					
VI owest voltage shown is standard								

<sup>▼</sup>Lowest voltage shown is standard. \*Dedicated circuit. Two dedicated circuits required for the PHTT-1826-6S-9.

OPTIONAL ELEMENT @ 1500W ELECTRICAL DATA								
▼STANDARD								
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	5-15P*	6-15P	6-15P					
USA	W G	<b>6</b>	<b>G</b>					
PLUG	5-20P	6-15P	6-15P					
CANADA	w w	(e)	<b>e</b>					

<sup>▼</sup>Lowest voltage shown is standard

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. 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 shall be self closing and field reversible. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical, and positive closing. PHTT-1826-6 is standard with horizontal work

flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges. PHTT-1826-17 shall be standard with dutch doors. Dutch door: two (2) half size doors. CASTERS. Maintenance free polyurethane tire

casters in a configuration of two (2) rigid and two (2) swivel with brake. PHTT-1826-6 shall have a caster configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.

TRAY SLIDES. Welded rod-style no-tilt 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 heavy-duty stainless steel brackets without the use of tools for cleaning.

### 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 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. 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-thru doors

Magnetic edgemount latch **SPACINGS** 

Extra stainless steel tray slides

Fixed rack Shelves

**CASTERS** 

All swivel or larger casters

**EXTRAS** 

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

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148



800-222-4393 WWW.FWE.COM SALES@FWE.COM

<sup>\*</sup>PHTT-1826-6 is an under counter model provided standard with all swivel casters.

<sup>\*</sup>Dedicated circuit. Two dedicated circuits required for the PHTT-1826-6S-9