

# PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

For 12"x 20" Pans Up to 6" Deep

CLYMATE IQ® "PHTT-DR" SERIES

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

- 1** PHTT drawer series accommodates fractional and full 12"x 20" pans, up to 6" deep. Drawer and slides are removable for easy cleaning
- 2** 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** 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
- 4** Heats up fast - the Clymate IQ® drawer reaches precise, user-determined temperature and humidity quickly
- 5** Perfect for *bagless sous-vide* cooking - the Clymate IQ® precision heated and humidified holding drawer is a unique new option for both holding and low-temperature cooking of sensitive food products
- 6** Magnetic workflow drawer handle - provides easy and quick access to product drawers
- 7** Place the unit anywhere - all units come with a tri-directional AC cord pocket to give you a better plug placement
- 8** Low temperature indicator light built in for peace of mind with option to turn on audible alarm



PHTT-2DR-6



PHTT-3DR-6SL

**\*Two year limited warranty**



Use Fractional Pans without Dividers



User-Friendly Controls



Magnetic Work Flow Drawer Handle



Tr-Directional Cord

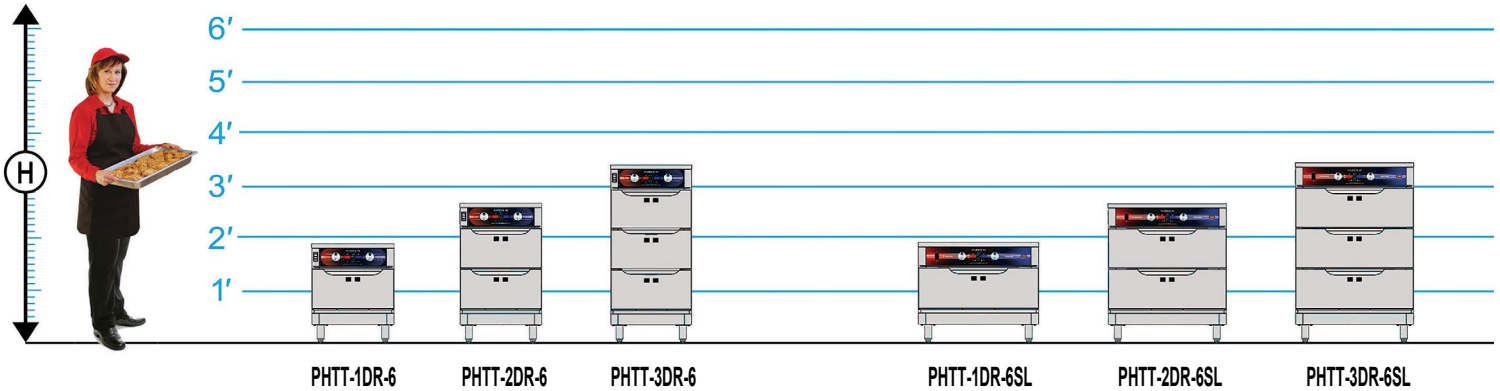


CE IP X4

CLYMATE IQ®

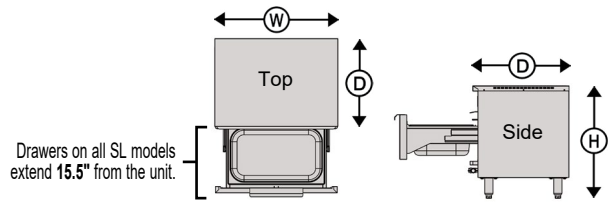
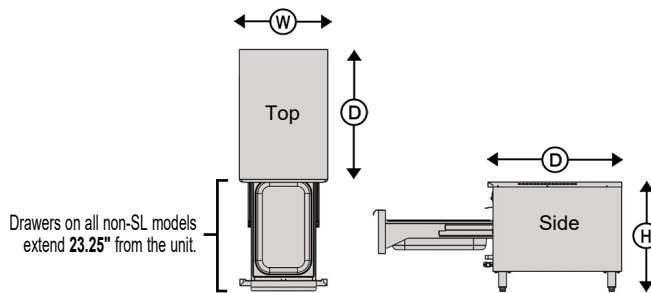
# SPECIFICATIONS

## PRECISE HUMIDITY TEMPERATURE TECHNOLOGY



### STANDARD MODELS

### SIDE LOAD MODELS



	MODEL NUMBER	CAPACITIES OF 12" x 20" GN PANS						OVERALL EXTERIOR DIMENSIONS IN. (mm) (HEIGHT INCLUDES LEGS)			CLASS 100		
		12" X 20" PAN DEPTH			GN 1/1 PAN DEPTH			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DRAWERS	LEG SIZE	SHIP WT. LBS. (KG)
		2.5"	4"	6"	65mm	100mm	150mm						
Standard	PHTT-1DR-6	1	1	1	1	1	1	22.25" (565)	28.75" (730)	18.5" (469)	1	4"	145 (66)
	PHTT-2DR-6	2	2	2	2	2	2	31.25" (635)	28.75" (730)	18.5" (469)	2	4"	180 (82)
	PHTT-3DR-6	3	3	3	3	3	3	40.25" (1022)	28.75" (730)	18.5" (469)	3	4"	220 (100)
Side Load	PHTT-1DR-6SL	1	1	1	1	1	1	22.25" (565)	20.5" (520)	26.5" (673)	1	4"	145 (66)
	PHTT-2DR-6SL	2	2	2	2	2	2	31.25" (635)	20.5" (520)	26.5" (673)	2	4"	180 (82)
	PHTT-3DR-6SL	3	3	3	3	3	3	40.25" (1022)	20.5" (520)	26.5" (673)	3	4"	220 (100)

ELECTRICAL DATA			
VOLTS	120	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

\*Requires individual branch circuit protection

All models hold fractional hotel pans (combinations of 1/3, 1/2, 1/4 the size of a 12" x 20" hotel pan)

**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. 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.

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