

# PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

**Insulated – Holds Various Sized Donut Screens up to 23" x 33"**

HUMIDITY SET RANGE: 0RH% – 90RH%  TEMP SET RANGE: 90° – 200°F (32° – 93°C) 

## CLYMADE IQ® "PHTT-2333" SERIES

***Clymate IQ® cabinets take the guesswork out of proofing dough and provide professional results every time - controlled venting available***



(Shown with Optional Accessories Auto Water Fill, Push-Pull Handles, and Stainless Steel Removable Tray Slides)

- 1** Heats up quickly - the Clymate IQ® cabinets' intuitive climate control technology reaches the set humidity and temperature up to 25% faster than the competition
- 2** 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
- 3** Maximize consistency and quality of sensitive doughs by precisely controlling the holding conditions, and create the ideal proofing environment with high humidity and low heat output
- 4** Accommodates various size donut screens. Fixed rack is one piece, die stamped, stainless steel for extra strength, and is removable for easy cleaning
- 5** 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
- 6** 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
- 7** Optional pass-thru doors create a convenient connection from the preparation side to baking area to improve workflow and efficiency with access from both sides of the cabinet
- 8** 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**



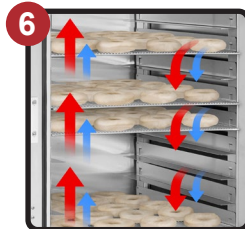
**Controlled Venting (CV) Model Available** - For the most sensitive doughs, small amounts of extra moisture can mean drastic changes in quality. Automated Controlled Venting intuitively recognizes when excess moisture is present and then releases humidity via chimney vent when levels exceed user's set point.



Control Panel



Fixed Rack Holds Donut Screens



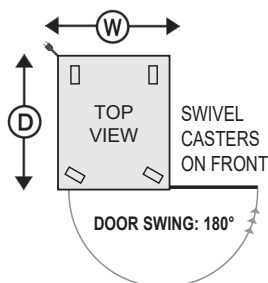
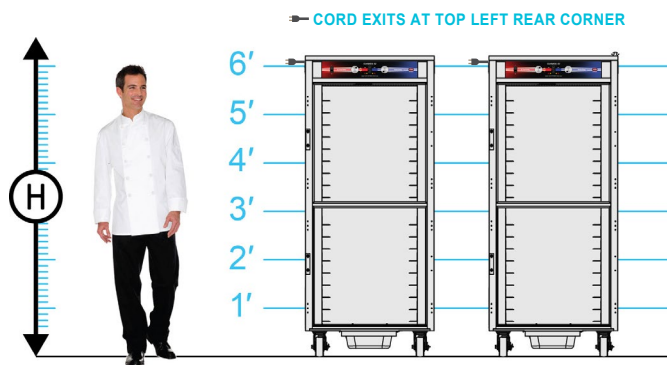
Push-Pull Air Distribution



Removable Water Pan

## SPECIFICATIONS

## PRECISE HUMIDITY TEMPERATURE TECHNOLOGY



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 USA	5-20P* 	6-15P 	6-15P 
PLUG CANADA	5-30P 	6-15P 	6-15P 

\*Dedicated circuit.

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 USA	5-15P* 	6-15P 	6-15P 
PLUG CANADA	5-20P 	6-15P 	6-15P 

\*Dedicated circuit.

CAPACITIES OF DONUT SCREENS: 3" (76mm) Spacings Are Standard [A]										CLASS 100		
MODEL NUMBER	STANDARD CAPACITY: NUMBER OF DONUT SCREENS @ 3" (76mm) Spacing			OPTIONAL CAPACITY: NUMBER OF DONUT SCREENS @ 4.5" (144mm) Spacings			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters)			NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	TRAY/SCREEN SLIDES PROVIDED	23 x 33	23 x 23	TRAY/SCREEN SLIDES PROVIDED	23 x 33	23 x 23	HIGH "H"	DEEP "D"	WIDE "W"			
	18 pr	18	18	12 pr	12	12	74.75" (1899)	39.75" (1010)	32.25" (591)			
	18 pr	18	18	12 pr	12	12	75.5" (1918)	39.75" (1010)	32.25" (591)	2 DUTCH	5"	545 (248)

[A] Fixed rack accommodates: 23" x 33" and 23" x 23" donut screens. Number of tray slides are listed above. Standard spacings are 3" (76mm).

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

**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. Each door shall have two (2) heavy-duty edgemoat die cast hinges. 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. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.

**FIXED RACK.** Removable pair of one piece stainless steel racks with fixed spacings of 3" between slides. Each pair of tray slides accommodates one (1) 23" x 33" donut screen or one (1) 23" x 23" donut screen. One piece rack is easy to remove 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. PHTT-2333-18-CV model shall have integrated controlled venting system that 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 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 edgemoat latch

**SPACINGS**

Shelves

Custom spacing

Stainless steel removable tray slides

**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