PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

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

CLYMATE IQ® "PHTT" SERIES
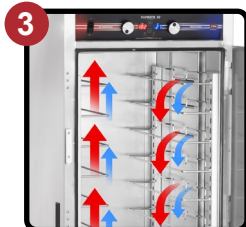
Clymate IQ® cabinets take the guesswork out of holding foods and provides professional results every time

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 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). Includes low water and low temperature indicator lights with option to turn on audible alarm

3 FWE's unique removable and adjustable stainless steel tray slides accommodate a universal range of pans and trays

4 Fast Recovery - Clymate IQ® returns to set temperature quickly - you don't have to worry about losing heat and humidity if you open and close the door repeatedly during peak service times

5 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

6 Place the unit anywhere - all units come with a tri-directional AC cord pocket to give you a better plug placement

7 Optional pass-thru doors create a convenient connection from the preparation side to serving areas. Staff is free to focus on customers, taking more orders and serving carry-outs during peak meal times 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

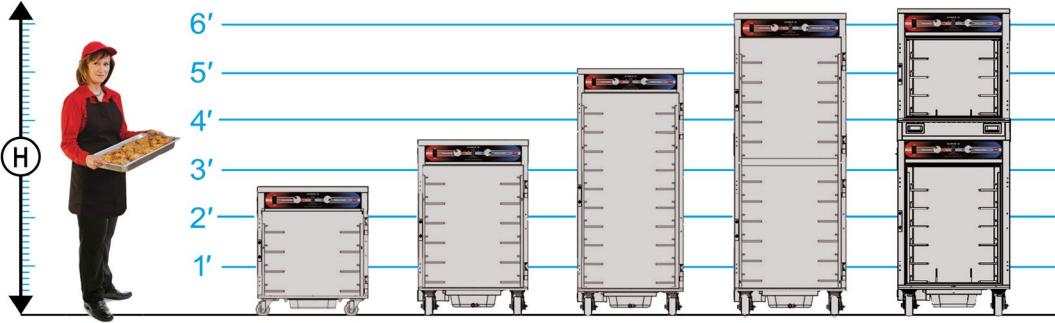*Two year limited warranty*

Control Panel

Push-Pull Air Distribution
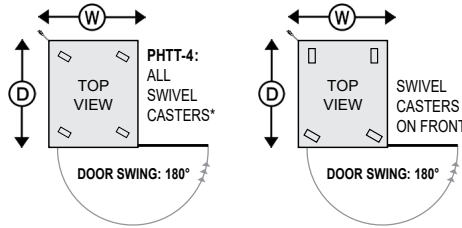
Fast Recovery

Tri-Directional Cord

SPECIFICATIONS

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

Looking for Controlled Venting?

Scan QR Code to Access the PHTT-CV Spec Sheet

Specification Page: S-02-02000

PHTT-4: ALL SWIVEL CASTERS*
TOP VIEW
DOOR SWING: 180°

SWIVEL CASTERS ON FRONT
TOP VIEW
DOOR SWING: 180°

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. Two dedicated circuits required for the PHTT-4S-6.

CAPACITIES OF TRAYS/PANS: 4.5"(114 mm) Spacings are Standard [A] — CLASS 100

MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	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 DOORS	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	32.25" (819)	32.25" (794)	27.75" (705)	1	3.5"* ALL SWIVEL	260 (118)
	6 pr	6	12	12	12	6	12	12	6	9 pr (3 pr)	9	18	18	18	9	18	18	9	43.75" (1111)	32.25" (794)	27.75" (705)	1	5"	290 (132)
	10 pr	10	20	20	20	10	20	20	10	14 pr (4 pr)	14	28	28	28	14	28	28	14	61" (1549)	32.25" (794)	27.75" (705)	1	5"	355 (162)
	12 pr	12	24	24	24	12	24	24	12	17 pr (5 pr)	17	34	34	34	17	34	34	17	74.5" (1892)	32.25" (794)	27.75" (705)	2	5" DUTCH	420 (189)
	10 pr	10	20	20	20	10	20	20	10	15 pr (5 pr)	15	30	30	30	15	30	30	15	75.2" (1910)	33" (812)	27.75" (705)	2	5"	500 (267)

Quick Ship

[A] Universal Tray slides accommodate (1) 18″ x 26″, (2) 14″ x 18″, (2) 12″ x 20″, (1) 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**"],
Note: Dimensions may change when adding this option.

PHTT-4 is available with:
Stackable Design [add "**S**"]

* PHTT-4 is an under counter model provided standard with all swivel casters.

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. Two dedicated circuits required for the PHTT-4S-6.

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 field reversible. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full height, vertical, and positive closing. PHTT-4 is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges. PHTT-12 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-4 shall have a caster configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.
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 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
Legs
EXTRAS
Full extension bumper
Heavy-duty push/pull handles
Top or bottom corner bumpers (set of 4)
Auto water fill