



PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

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

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

CLYMATE IQ® “PHTT-CV” SERIES

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

- 1** 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
- 2** 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
- 3** Replenishing backstock - excess moisture from the introduction of new products is managed by Controlled Venting while maintaining the quality of the current product load
- 4** Powerful heat and moisture system preheats quickly and recovers rapidly for heavy volume and high-access environments
- 5** FWE's unique removable and adjustable stainless steel tray slides accommodate a universal range of pans and trays
- 6** 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



Excess moisture released from product is intelligently eliminated through chimney vent.

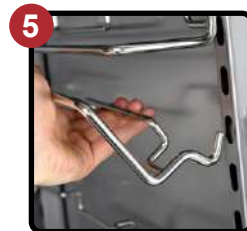
**Two Year Limited Warranty*



Controlled Venting



Fast Recovery



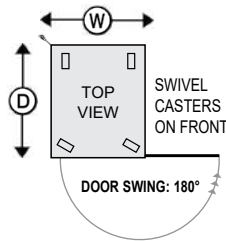
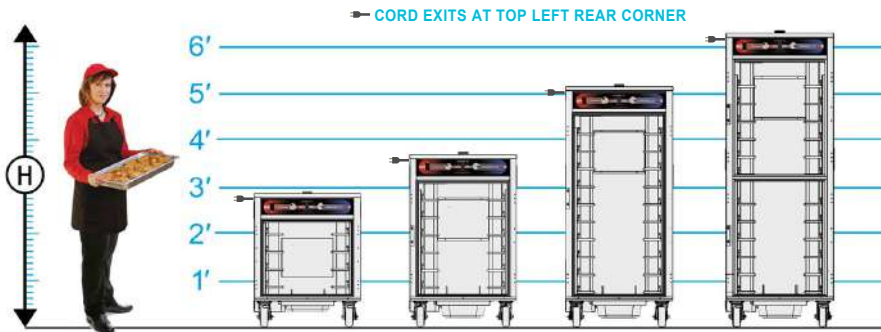
Adjustable Tray Slides



Easy to Clean

SPECIFICATIONS

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY



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.

MODEL NUMBER	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)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)				
	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"
	4 pr	4	8	8	8	4	8	8	4	6 pr (2 pr)	6	12	12	12	6	12	12	6	34.75"* (883)	35.5" (902)	27.75" (705)	1	5"	280 (127)
	6 pr	6	12	12	12	6	12	12	6	9 pr (3 pr)	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"]

*Consult factory for under counter applications

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. 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 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 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. 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 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 through doors
Magnetic edgemount latch
- SPACINGS**
Extra stainless steel tray slides
Fixed rack
Shelves
- CASTERS**
Full 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