

# PRECISE HUMIDITY COMBI-COMPANION

**Holding Cabinet for Combi-Companion Racks**

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

COMBI-COMPANION CLYMATE IQ® "PHTT-CC" SERIES

**Clymate IQ® cabinet improves combi-oven workflow and takes the guesswork out of holding foods, providing professional results every time**

## Model Accommodates These Popular Brands:

Rational®      Eloma®  
Electrolux®      Convotherm®

Must Specify Brand at Time of Order

- 1** Designed to expand your "combination oven's" flexibility and maximize production capacity while holding sensitive foods longer. Simply transfer full size roll-in-rack to free up your oven and keep foods at desirable taste and texture.
- 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** 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
- 4** Consistency throughout - All Clymate IQ® cabinets feature unique push/pull air distribution system that provides uniform temperature and humidity throughout the unit
- 5** Place the unit anywhere - all units come with a tri-directional AC cord pocket to give you a better plug placement
- 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



Rational® Rack Shown  
(Not Included)

**\*Two year limited warranty**



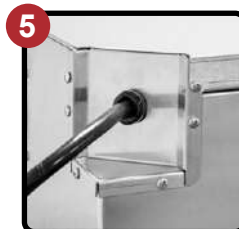
For Full Size Combi Rack



Control Panel



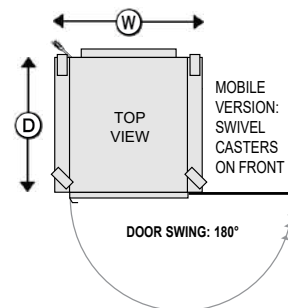
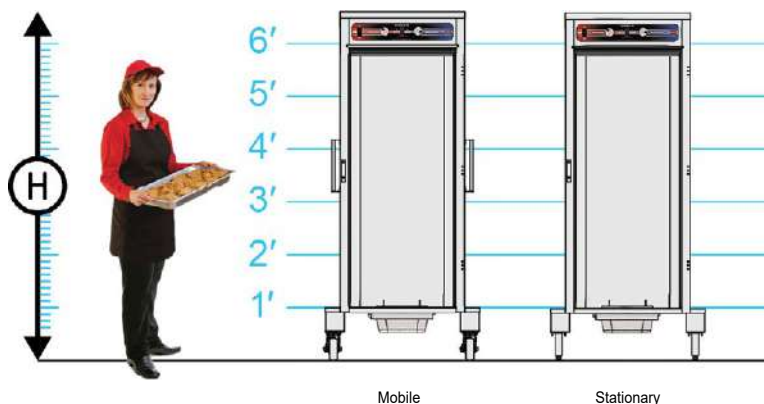
Push-Pull Air Distribution



Tri-Directional Cord

# SPECIFICATIONS

# PRECISE HUMIDITY COMBI-COMPANION



MODEL NUMBER	OVERALL EXTERIOR DIMENSIONS IN. (mm) [B] (Includes Casters & Legs)			NO. OF DOORS	CASTER & LEG SIZE	[C] SHIP WT. LBS. (KG)
	HIGH "H"	DEEP "D"	WIDE "W"			
Mobile	81" (2058)	37.5" (953)	36.25" (921)	2	5" Casters	460 (209)
Stationary	80.75" (2052)	37.5" (953)	36.25" (921)	2	6" Legs	460 (209)

[A] Combi-Companion designed to accommodate other brands, makes, and models of roll-in racks may be available. Specify brand and model of roll in rack at time of order. Consult factory.

Rational®  
Electrolux®

Eloma®  
Convotherm®

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[B] Height, width, and depth numbers are dependent on final combi rack selection.

[C] Final weight will vary based on combi rack selected.

ELECTRICAL DATA			
VOLTS	120	208	220-240
WATTS	2200	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.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners.

Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

**INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and doors.

**HANDLES.** Heavy-duty, 1" diameter tubular stainless steel push handles, mounted on each side and one rear horizontal mounted tubular handle standard on mobile

**DOORS AND LATCHES.** Flush mounted, stainless steel insulated door 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. Door shall have three (3) heavy-duty edgemount die cast hinges.

**STATIONARY COMBI-COMPANION LEGS.** Heavy-duty stainless adjustable legs, each mounted to a 10 gauge reinforcement plate, which is welded to an 18 gauge tubular base frame.

**MOBILE COMBI-COMPANION CASTERS.** Maintenance free polyurethane tire casters in a configuration of (2) rigid (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.

**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.

## DOORS

Key locking door latch  
Paddle latch  
Left hand door hinging  
Glass doors  
**EXTRAS**  
Cord winder bracket  
Auto water fill  
Menu card holder

