

# PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

**For 12"x20" Pans Up to 6" Deep**

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

## CLYMASTE IQ® "PHTT-DR" SERIES

*Clymate IQ® cabinets with drawers take the guesswork out of holding foods and provide 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** Magnetic workflow drawer handle - provides easy and quick access to product drawers
- 6** Place the unit anywhere - all units come with a tri-directional AC cord pocket to give you a better plug placement
- 7** Low temperature indicator light built in for peace of mind with option to turn on audible alarm



**\*Two year limited warranty**



Use Fractional Pans without Dividers

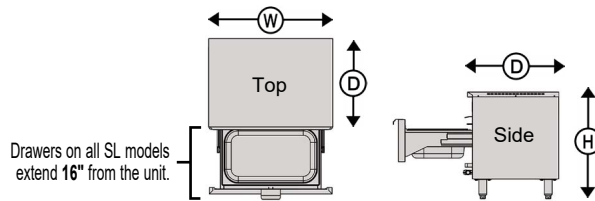
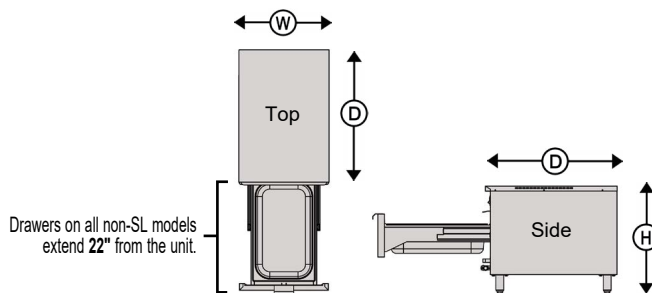
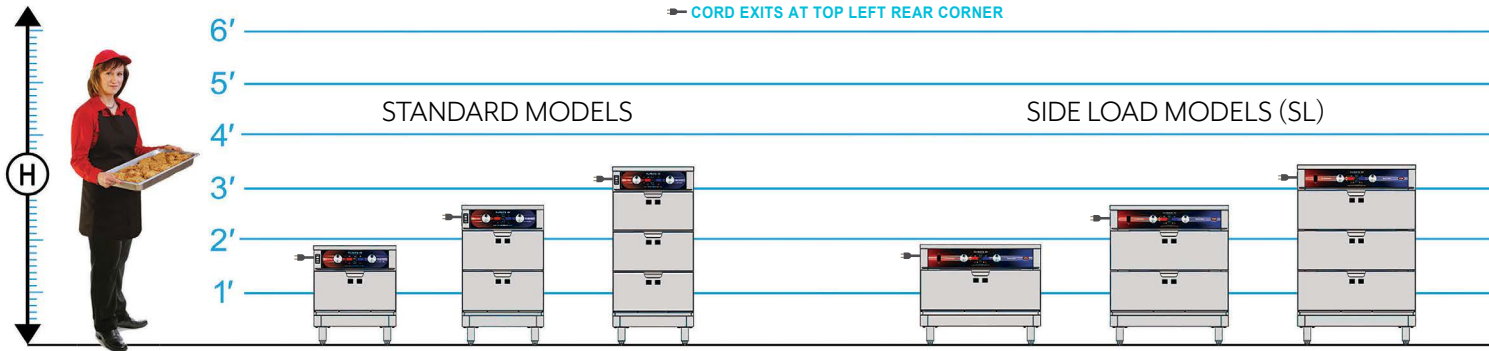
User-Friendly Controls

Magnetic Work Flow Drawer Handle

Tri-Directional Cord

# SPECIFICATIONS

## PRECISE HUMIDITY TEMPERATURE TECHNOLOGY



|           | MODEL NUMBER | CAPACITIES OF 12" x 20" GN PANS |    |    |                  |       |       | OVERALL EXTERIOR DIMENSIONS IN. (mm)<br>(HEIGHT INCLUDES LEGS) |                |                | CONSULT FACTORY FOR SHIPPING CLASS |          |                          |
|-----------|--------------|---------------------------------|----|----|------------------|-------|-------|----------------------------------------------------------------|----------------|----------------|------------------------------------|----------|--------------------------|
|           |              | 12" X 20" PAN DEPTH             |    |    | GN 1/1 PAN DEPTH |       |       | HIGH<br>"H"                                                    | DEEP<br>"D"    | WIDE<br>"W"    | NO. OF DRAWERS                     | LEG SIZE | SHIP WT.<br>LBS.<br>(KG) |
|           |              | 2.5"                            | 4" | 6" | 65mm             | 100mm | 150mm |                                                                |                |                |                                    |          |                          |
| Standard  |              | 1                               | 1  | 1  | 1                | 1     | 1     | 22.25"<br>(565)                                                | 30.5"<br>(775) | 18.5"<br>(469) | 1                                  | 4"       | 145<br>(66)              |
|           |              | 2                               | 2  | 2  | 2                | 2     | 2     | 31.25"<br>(635)                                                | 30.5"<br>(775) | 18.5"<br>(469) | 2                                  | 4"       | 180<br>(82)              |
|           |              | 3                               | 3  | 3  | 3                | 3     | 3     | 40.25"<br>(1022)                                               | 30.5"<br>(775) | 18.5"<br>(469) | 3                                  | 4"       | 220<br>(100)             |
| Side Load |              | 1                               | 1  | 1  | 1                | 1     | 1     | 22.25"<br>(565)                                                | 22.5"<br>(572) | 26.5"<br>(673) | 1                                  | 4"       | 145<br>(66)              |
|           |              | 2                               | 2  | 2  | 2                | 2     | 2     | 31.25"<br>(635)                                                | 22.5"<br>(572) | 26.5"<br>(673) | 2                                  | 4"       | 180<br>(82)              |
|           |              | 3                               | 3  | 3  | 3                | 3     | 3     | 40.25"<br>(1022)                                               | 22.5"<br>(572) | 26.5"<br>(673) | 3                                  | 4"       | 220<br>(100)             |

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

| ELECTRICAL DATA |                   |           |           |
|-----------------|-------------------|-----------|-----------|
| VOLTS           | 120<br>▼ STANDARD | 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*<br>        | 6-15P<br> | 6-15P<br> |
| PLUG CANADA     | 5-20P<br>         | 6-15P<br> | 6-15P<br> |

▼ Lowest voltage shown is standard.

\*Requires individual branch circuit protection

**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 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 with handle. 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.

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