



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

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 fast - the Clymate IQ® cabinets' intuitive climate control technology reaches the set humidity and temperature 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 temperature 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® gets back to temperature fast - 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 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**



PHTT-12

(Shown with Optional Accessories Flip-Up Doors and Handles)

PHTT-4



Control Panel



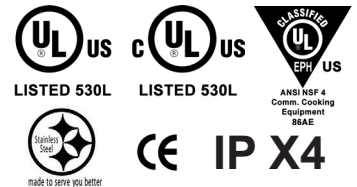
Adjustable Tray Slides



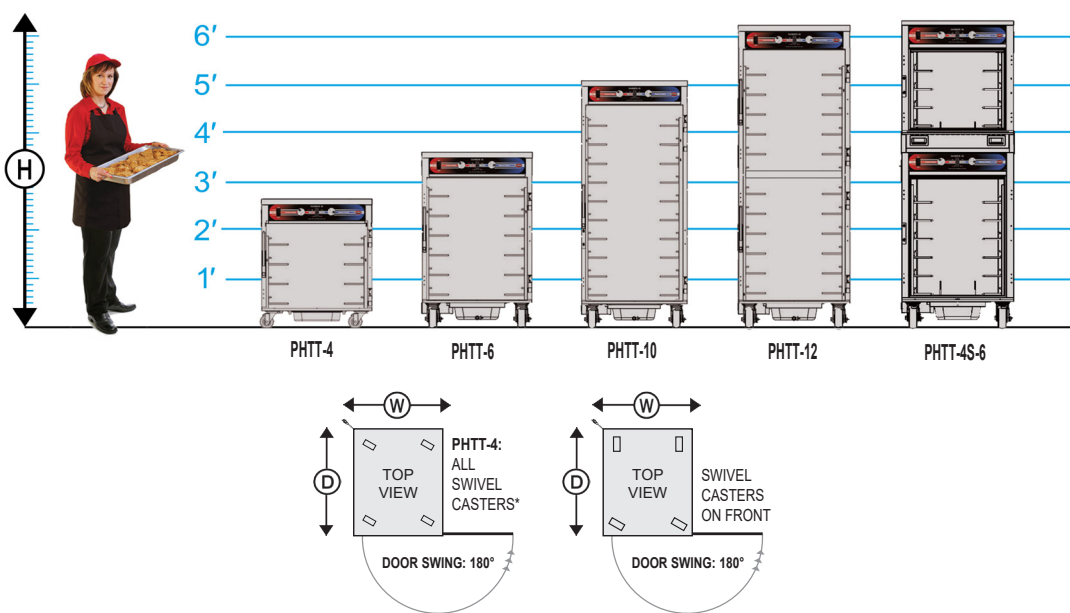
Fast Recovery



Tri-Directional Cord



SPECIFICATIONS: HEATED HOLDING & HUMIDIFIED CABINETS



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	STANDARD CAPACITY @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY @ 3" Spacings (76 mm)							OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			SHIP WT. LBS. (KG)					
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	10 x 22	GN 1/1	GN 2/1	TRAY/PAN SLIDES REQUIRED (Additional #)	18 x 26	12 x 20	14 x 18	18 x 13	10 x 22	GN 1/1	GN 2/1	HIGH "H"		DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	
PHTT-4 Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	12	6	32.25" (819)	31.25" (794)	27.75" (705)	1	3.5"*	255 (116)
PHTT-6	6 pr	6	12	12	12	6	12	12	9 pr (3 pr)	9	18	18	18	9	18	18	9	43.75" (1111)	31.25" (794)	27.75" (705)	1	5"	290 (132)
PHTT-10	10 pr	10	20	20	20	10	20	20	14 pr (4 pr)	14	28	28	28	14	28	28	14	61" (1549)	31.25" (794)	27.75" (705)	1	5"	300 (136)
PHTT-12	12 pr	12	24	24	24	12	24	24	17 pr (5 pr)	17	34	34	34	17	34	34	17	74.5" (1892)	31.25" (794)	27.75" (705)	2	5"	420 (189)
PHTT-4S-6 Double Stack	10 pr	10	20	20	20	10	20	20	15 pr (5 pr)	15	30	30	30	15	30	30	15	75.2" (1910)	32" (812)	27.75" (705)	2	5"	490 (222)

[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 are 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"]
Controlled Power Venting [add "CV"]
 PHTT-4 is available with:
Stackable Design [add "S"]

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

Optional @ 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 covered 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 recessed mounted on each side of unit.
DOORS AND LATCHES. Flush mounted, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgmount die cast hinges. Door latch shall be field reversible, magnetic edgmounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. PHTT-12 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. 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" (38) spacings, o.c., 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. Dedicated circuit.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

FWE products may be covered under one or more of the following U.S. patents:
 288,299; 238,300; 3,952,609; 4,192,991.
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- OPTIONAL ACCESSORIES 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
 - Work flow handles
- 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 corner bumpers (set of 4)
 - Security packages
 - Auto water fill



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