



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

For 12" x 20" Pans and GN 1/1 Containers

CLYMATE IQ® "PHTT-1220" SERIES

Clymate IQ® cabinets take the guesswork out of holding foods and provides professional results every time. Perfect for countertop or undercounter applications!



- 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 10% - 90% relative humidity and 90°F - 200°F
- 3** Stainless steel fixed rack assembly to accommodate 12"x20" pans and GN containers (Shelves are available as an optional accessory)
- 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** Low water and temperature alarm
- 7** Unmatched ease of cleaning - the exclusive large volume, removable water pan makes clean up a breeze

PHTT-1220-7
Shown with optional Glass Door

***Two year limited warranty**



Control Panel



Fixed Rack Assembly



Fast Recovery

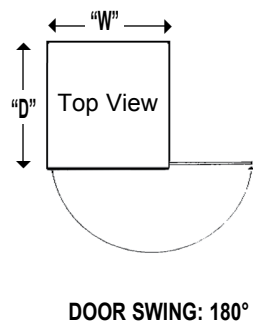
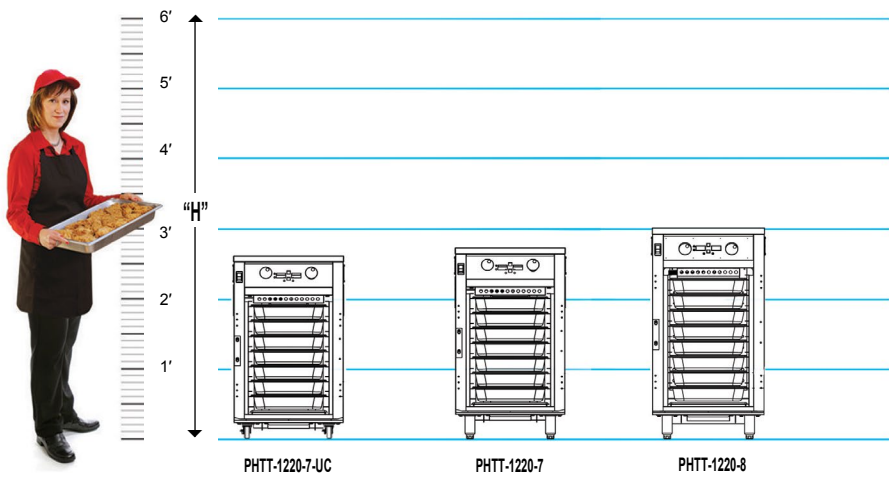


Humidity Pan



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SPECIFICATIONS: HEATED HOLDING & HUMIDIFIED CABINETS



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters/Legs)			CLASS 100		
	2.625" FIXED SPACINGS			66.7 mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTERS & LEGS	SHIP WT. LBS. (KG)
	DEPTH 12" x 20" PANS		DEPTH GN 1/1 PANS	DEPTH 12" x 20" PANS		DEPTH GN 1/1 PANS						
	2.5"	4"	6"	65mm	100mm	150mm						
PHTT-1220-7-JC Under Counter	7	3	2	7	3	2	33.5" (851)	30.5" (775)	18" (457)	1	3.5" Casters Swivel	200 (91)
PHTT-1220-7	7	3	2	7	3	2	33.5" (851)	30.5" (775)	18" (457)	1	4" Legs Adjustable	205 (93)
PHTT-1220-8	8	4	3	8	4	3	36" (914)	30.5" (775)	18" (457)	1	4" Legs Adjustable	215 (98)

ELECTRICAL DATA		
VOLTS	120	220 - 240
WATTS	2200	2580
AMPS	18.3	10.8
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-20P 	6-15P
PLUG CANADA	5-30P 	6-15P

Dedicated circuit.

[A] Combinations of deep and shallow pans may be used with varying capacities.
* Also accommodates (1) 13" x 18" x 1.25" pan per set of slides.

CONSTRUCTION. Hellarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean covered corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at 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.
DOORS AND LATCHES. Flush mounted double pan, stainless steel door shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door shall be field reversible, equipped with full-length magnetic work flow door handle.

Door shall have two (2) heavy-duty edgemount die cast hinges.
LEGS: COUNTERTOP MODELS. Each leg shall have a reinforced mounting plate welded to base of unit.
CASTERS: UNDER COUNTER MODELS. Maintenance free polyurethane tire casters in a 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.
PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans

(at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.
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 180°F (32°C to 82°C) and maintain food texture with settings from OFF to 95% 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 through has removable drain plug. System shall have circulating fan 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 10 foot extension 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.

- Optional Accessories**
- ELECTRICAL**
 - 220 volt, 50/60 Hz single phase
 - Element upgrade
 - DOORS**
 - Key locking door latch
 - Paddle latch
 - Left hand door hinging
 - Glass doors
 - SPACINGS**
 - Custom pan slide spacings
 - Shelves
 - CASTERS**
 - All swivel or larger casters
 - EXTRAS**
 - Full extension bumper
 - Top corner bumpers (set of 4)
 - Security packages

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