

CLYMATE IQ™

PRECISION HEATED AND HUMIDIFIED HOLDING CABINET

Make Life Easy

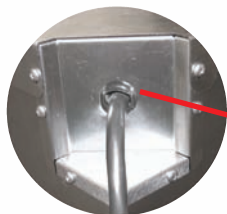
The Clymate IQ™ cabinet takes the guesswork out of holding foods and provides professional results every time. Clymate IQ™ cabinets start by quickly getting up to the programmed heat and humidity levels - **twice as fast as the competition** - then the Intuitive Climate Control™ technology automatically maintains the set levels of heat and humidity. Proper levels inside the unit mean food is held under precise conditions resulting in less waste.

Heats Up Fast

The Clymate IQ™ cabinet's Intuitive Climate Control™ technology reaches the set humidity and temperature in just **30 minutes**, versus **75 minutes** for the competition.

Place the Unit Anywhere

All units come with a tri-directional AC cord pocket to give you better plug placement.



• Tri-directional AC cord pocket

Unmatched Ease of Cleaning

The EXCLUSIVE Large Volume Removable Water Reservoir makes clean up a breeze - just pull out the pan and the heating elements lift up for easy cleaning



Simple to Use

User-friendly, easy-to-read, easy-to-set, color-coded controls allow you to set the unit from 10% to 90% relative humidity and 90°F to 200°F. Also includes a low water and temperature alarm.

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.

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.

PHTT - 4S / 6
Double Stack Unit

PROJECT:

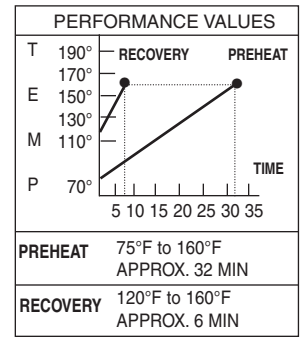
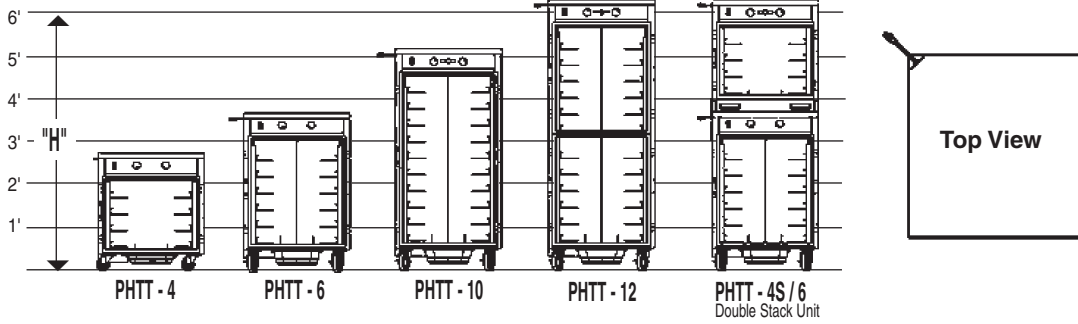
MODEL:

QUANTITY:



ITEM NO:

SPECIFICATIONS:

Clymate IQ™



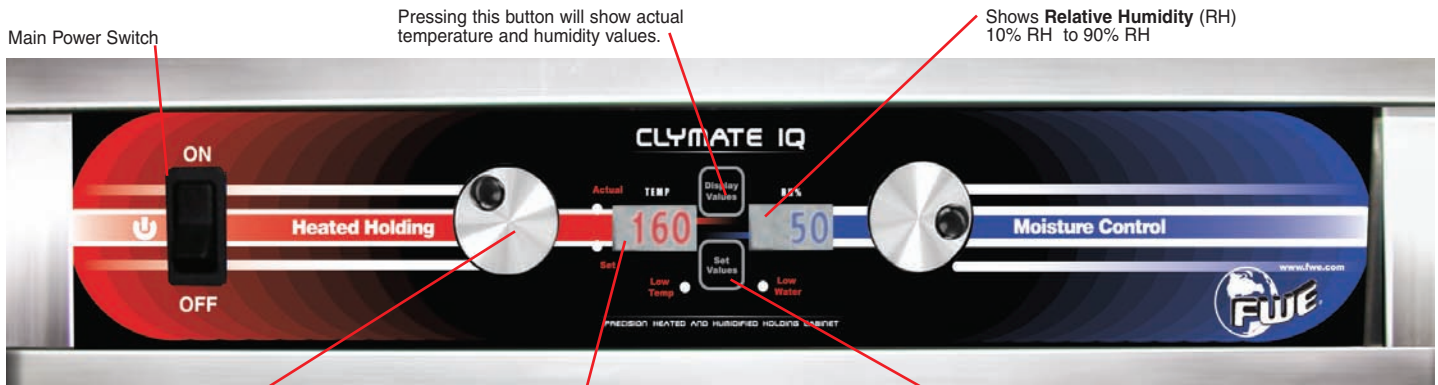
MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard												OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)				
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY @ 3" Spacings (76 mm)						HIGH "H"	DEEP "D"	WIDE "W"								
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18								12 x 18	20 x 22	10 x 20	GN 2/1
PHTT-4 Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	32.25" (819)	29.75" (756)	27.75" (705)	1	5"	238 (107)	15.4 (.43)
PHTT-6	6 pr	6	12	12	12	6	12	6	9 pr (3 pr)	9	18	18	18	9	18	9	43.75" (1111)	29.75" (756)	27.75" (705)	1	5"	294 (133)	20.9 (.59)
PHTT-10	10 pr	10	20	20	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	61" (1549)	29.75" (756)	27.75" (705)	1	5"	351 (158)	29.1 (.82)
PHTT-12	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	74.5" (1892)	29.75" (756)	27.75" (705)	2	5"	420 (189)	35.5 (1.0)
PHTT-4S/6 *Double Stack	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	74.5" (1892)	29.75" (756)	27.75" (705)	2	5"	460 (207)	35.5 (1.0)

ELECTRICAL DATA		
VOLTS	120	220 - 240
WATTS	2380	2380
AMPS	19.8	10
HERTZ	60	60
PHASE	Single	Single
NEMA PLUG	5-20P	6-15P
		
	US	US / CAN

Note: Dedicated circuit required

Note: Two (2) Dedicated circuits required for PHTT-4S/6

*Double Stack = Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicate circuit each unit.



To toggle between °F and °C
PRESS and HOLD the left knob for
TEN (10) seconds.

Shows **Air Temperature**
90°F - 200°F (32°C - 93°C)

To change set points, **PRESS and HOLD**
"SET VALUES" button while turning the
temperature or humidity knob.



Water Quality Statement

The fact that water supply is portable is no guarantee that it is suitable for steam generators. Your water supply should be within these general guidelines.

Supply Pressure: 30-60 psig
Hardness: less than 3 grains
Silica: less than 13 ppm
PH range: 7-8
Un-dissolved Solids: less than 5 microns

Other factors affecting steam generating are iron content, amount of chlorination and dissolved gasses. Water supplies vary from state to state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

FWE
FOOD WARMING EQUIPMENT

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Patent Pending

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