

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

For 12"x 20" Pans Up to 6" Deep

CLYMATE IQ® "PHTT-DR" SERIES

Clymate IQ® cabinets with drawers take the guesswork out of holding foods and provides 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** Perfect for *bagless sous-vide* cooking - the Clymate IQ® precision heated and humidified holding drawer is a unique new option for both holding and low-temperature cooking of sensitive food products

- 6** Magnetic workflow drawer handle - provides easy and quick access to product drawers

- 7** Place the unit anywhere - all units come with a tri-directional AC cord pocket to give you a better plug placement

- 8** Low temperature indicator light built in for peace of mind with option to turn on audible alarm



PHTT-2DR-6



PHTT-3DR-6SL

***Two year limited warranty**



Use Fractional Pans without Dividers



User-Friendly Controls



Magnetic Work Flow Drawer Handle



Tr-Directional Cord

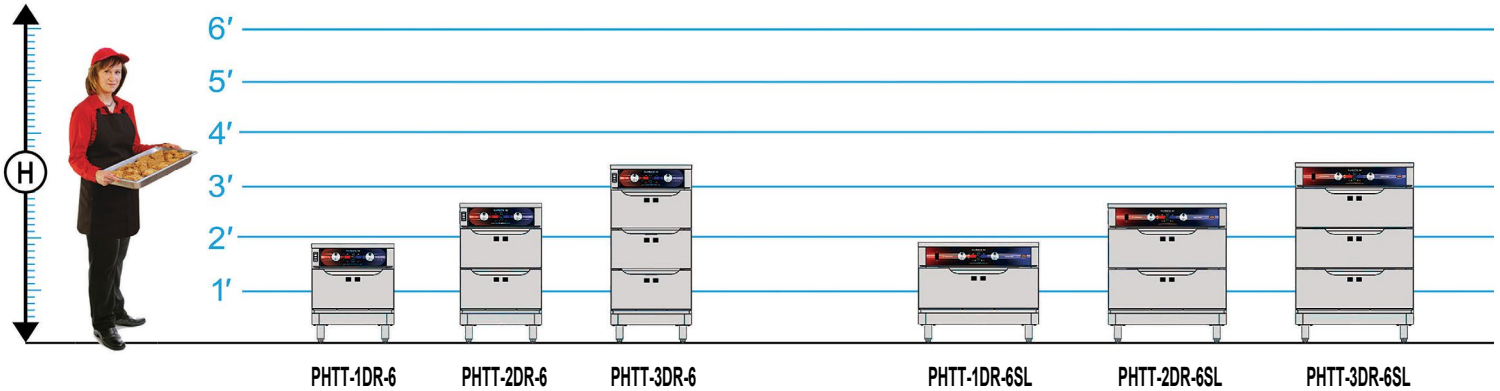


CE IP X4

CLYMATE IQ®

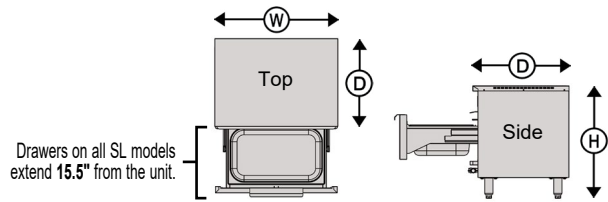
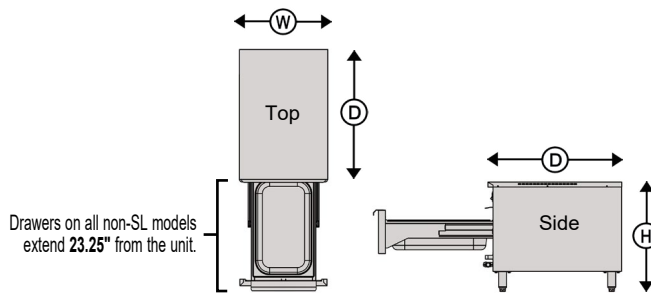
SPECIFICATIONS

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY



STANDARD MODELS

SIDE LOAD MODELS



	MODEL NUMBER	CAPACITIES OF 12" x 20" GN PANS						OVERALL EXTERIOR DIMENSIONS IN. (mm) (HEIGHT INCLUDES LEGS)			CLASS 100		
		12" X 20" PAN DEPTH			GN 1/1 PAN DEPTH			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DRAWERS	LEG SIZE	SHIP WT. LBS. (KG)
		2.5"	4"	6"	65mm	100mm	150mm						
Standard	PHTT-1DR-6	1	1	1	1	1	1	22.25" (565)	28.75" (730)	18.5" (469)	1	4"	145 (66)
	PHTT-2DR-6	2	2	2	2	2	2	31.25" (635)	28.75" (730)	18.5" (469)	2	4"	180 (82)
	PHTT-3DR-6	3	3	3	3	3	3	40.25" (1022)	28.75" (730)	18.5" (469)	3	4"	220 (100)
Side Load	PHTT-1DR-6SL	1	1	1	1	1	1	22.25" (565)	20.5" (520)	26.5" (673)	1	4"	145 (66)
	PHTT-2DR-6SL	2	2	2	2	2	2	31.25" (635)	20.5" (520)	26.5" (673)	2	4"	180 (82)
	PHTT-3DR-6SL	3	3	3	3	3	3	40.25" (1022)	20.5" (520)	26.5" (673)	3	4"	220 (100)

ELECTRICAL DATA			
VOLTS	120	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*	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P

*Requires individual branch circuit protection

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

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 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. Stainless steel water reservoir. 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.

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