

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

For 12" x 20" Pans, 18" x 13" Trays, and GN 1/1 Containers

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

CLYMATE IQ® "PHTT-1220" SERIES

Clymate IQ® cabinet take the guesswork out of holding foods and provide professional results every time



(Shown with Optional Accessory Glass Door)

- 1** Heats up fast - the Clymate IQ® cabinet's 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)
- 3** PHTT-1220 series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 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

***Two year limited warranty**



Control Panel



Convenient Fixed Rack Assembly



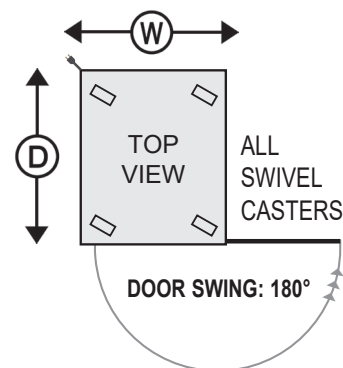
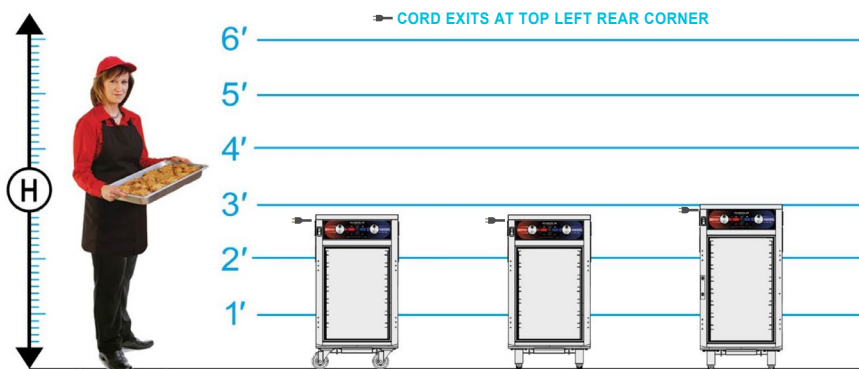
Fast Recovery



Humidity Pan

SPECIFICATIONS

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters/Legs)			NO. OF DOORS	CASTERS & LEGS	SHIP WT. LBS. (KG)	
	2.625" FIXED SPACINGS			66.7mm			HIGH "H"	DEEP "D"	WIDE "W"				
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS									
	2.5"	4"	6"	65mm	100mm	150mm							
≤34"	Under Counter	7	3	2	7	3	2	33.75" (858)	30.5" (775)	18.25" (464)	1	3.5" Casters All Swivel	200 (91)
≤34"		7	3	2	7	3	2	33.5" (858)	30.5" (870)	18.25" (464)	1	4" Legs Adjustable	205 (93)
		8	4	3	8	4	3	36" (914)	30.5" (775)	18.25" (464)	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 one (1) 18" x 13" x 1.25" tray per set of slides.

PHTT-1220-7-UC is a standard under counter model with all swivel casters.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved 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.

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 200°F (32°C to 93°C) and maintain food texture with settings from OFF 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.

ELECTRICAL

220 volt, 50/60 Hz single phase

DOORS

Key locking door latch
Paddle latch
Left hand door hinging

SPACINGS

Custom pan slide spacings

Shelves

CASTERS

All swivel casters

Larger casters

EXTRAS

Full extension bumper

Top or bottom corner bumpers

(set of 4)

Security packages