



PERFORMANCE FEATURES

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 & Provides Professional Results Every Time.

The Clymate IQ® Cabinet's Intuitive Climate Control Technology Reaches the Set Humidity & Temperature Faster than the Competition

Clymate IQ® Gets Back to Temperature Fast - You Don't Have to Worry About Losing Heat and Humidity If You Open & Close the Door Repeatedly During Peak Service Times

All Clymate IQ® Cabinets Feature a Unique Push / Pull Air Distribution System to Provide Uniform Temperature & Humidity
(see backside for new Controlled Venting model)

All Clymate IQ® Cabinets Come with a Tri-Directional AC Cord Pocket to Give You Better Flexibility on Unit Placement, While Relieving Stress on the Cord

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 & 90°F to 190°F

Be Alerted - Low Water & Temperature Alarm

Unmatched Easy of Cleaning - The Exclusive Large Volume, Removable Water Pan Makes Clean Up a Breeze - Just Pull Out the Pan & Lift Up the Heating Element for Easy Cleaning



QUICKSHIP ITEM

Available for Immediate Shipment

Ship the PHTT-12 within 48 Hours of Order
(Quick Ship Terms & Conditions Apply)

PHTT-12

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

PRECISE HUMIDITY TEMPERATURE TECHNOLOGY

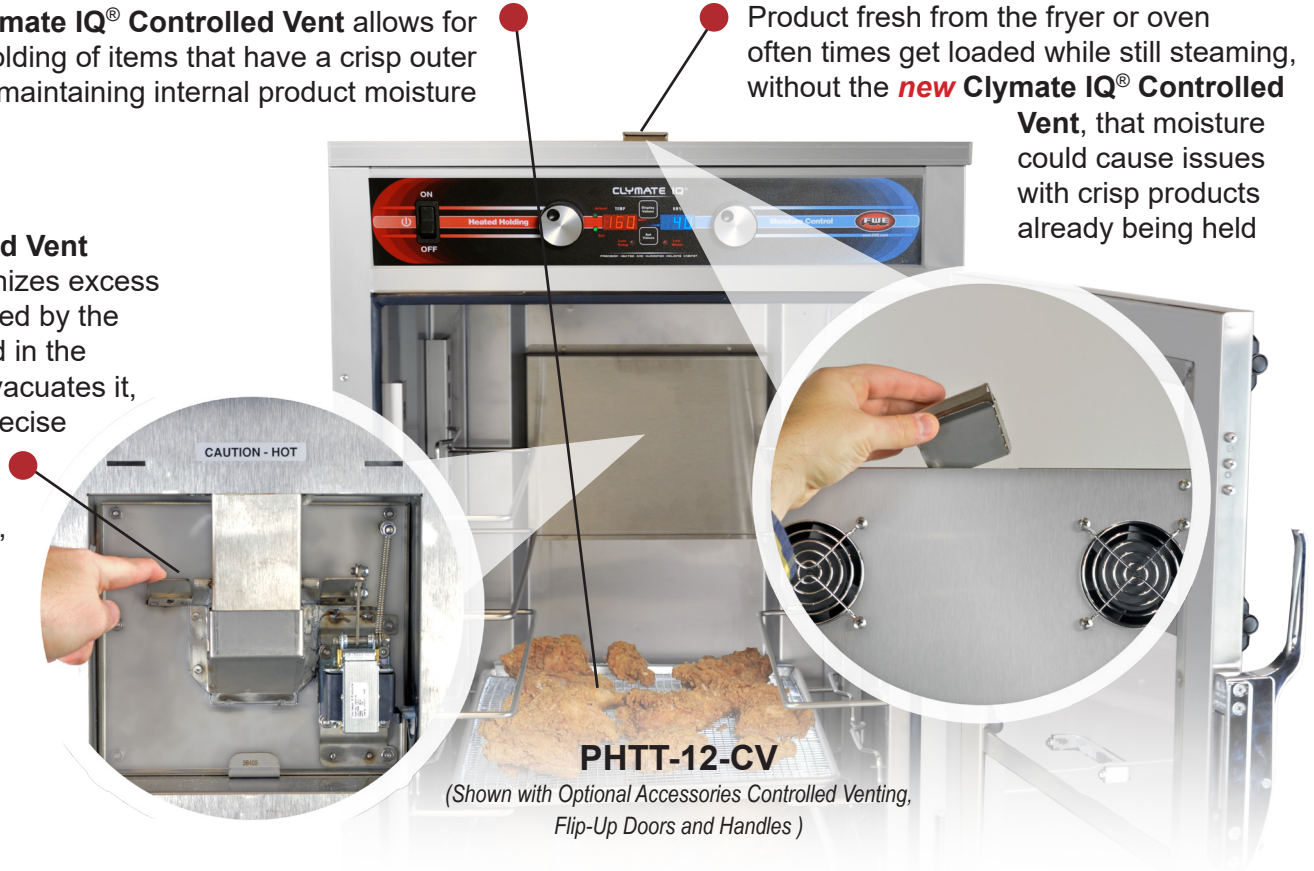
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PHTT with Controlled Venting

The **Clymate IQ® Controlled Vent** allows for precise holding of items that have a crisp outer coating, while maintaining internal product moisture

The **Controlled Vent feature** recognizes excess moisture created by the product loaded in the cabinet and evacuates it, keeping the precise environment your culinary team intended, to keep product at top sell-able condition

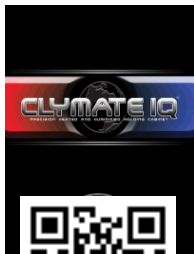
Product fresh from the fryer or oven often times get loaded while still steaming, without the **new Clymate IQ® Controlled Vent**, that moisture could cause issues with crisp products already being held



PHTT-12-CV

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

LEARN MORE ABOUT PHTT SERIES MODELS & CLYMATE IQ®



Contact Our Experts at
(800) 222-4393 or Visit Online at
www.FWE.to/3dyyo to Download the
Specification Page

Also, Download the
Climate IQ® Brochure or visit
www.fwe.com/clymateiq to Learn
More about Clymate IQ® Technology!



OPTIONAL ACCESSORIES

ELECTRICAL

- 220 volt, 50/60 Hz single phase

DOORS

- Key locking door latch
- Paddle latch
- Left hand door hinging
- Glass doors
- Flip-up lexan doors

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
- Controlled venting

Additional Models Available for the PHTT Series:

PHTT-4 (Under Counter), PHTT-6, PHTT-10, PHTT-4S-6 (Double Stack)

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