

### Clymate IQ® | PHTT-DR Series | HUMIDIFIED DRAWER WARMER

Elevate your foodservice operations with the PHTT-DR Series Heated Holding Drawers by FWE, designed to deliver precise humidity and temperature control for optimal food quality. These sliding heated drawers are perfect for maintaining the texture, flavor, and freshness of your prepared foods, even during peak service times.

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 (32°C) to 200°F (93°C)**

### COOK-HOLD-SMOKER OVEN

- Create a signature dish, adding that special little touch makes a meal uniquely your own. Recreate your recipe day after day with electronically saved menu settings.
- Subtle Smoke Flavor: 30 MINUTES. For foods that absorb smoke more easily such as Cheese, or Delicate Fish.
- Standard Smoke Flavor: 1 HOUR. Best suited for every day smoking of meats such as Chicken, Chicken Breast, Turkey, Fish (such as Salmon) and many more foods!
- Robust Smoke Flavor: 2 HOURS. Pulled Pork, Beef, Lamb, and Beef Brisket are just a few of the choices to add your distinct smokey flavor recipes.
- Pre-Soak Wood Chips: For best results, soak the wood chips overnight to prevent a bitter taste. Moisture in the wood helps the smoke to distribute evenly throughout the cabinet.
- Mixing Smoke Woods: Mix together different wood types to create your signature flavor.
- Adding Flavors: Soaking chips in a port wine or beer can achieve subtle flavors that pair well with your seasoned foods.



LCH-6-SK-G2



PHTT-2DR-6SL

Description	Model	Capacity	Dimension (mm)	Electric Power (Ph / kW)
Humidified Drawer Warmer 2 Deck	PHTT-2DR-6SL	2 GN1/1-150	672 x 572 x 565	1 Ph / 2.30 kW
Cook-Hold-Smoker Oven	LCH-6-SK-G2	6 GN2/1-76	699 x 991 x 965	1 Ph / 3.08 kW