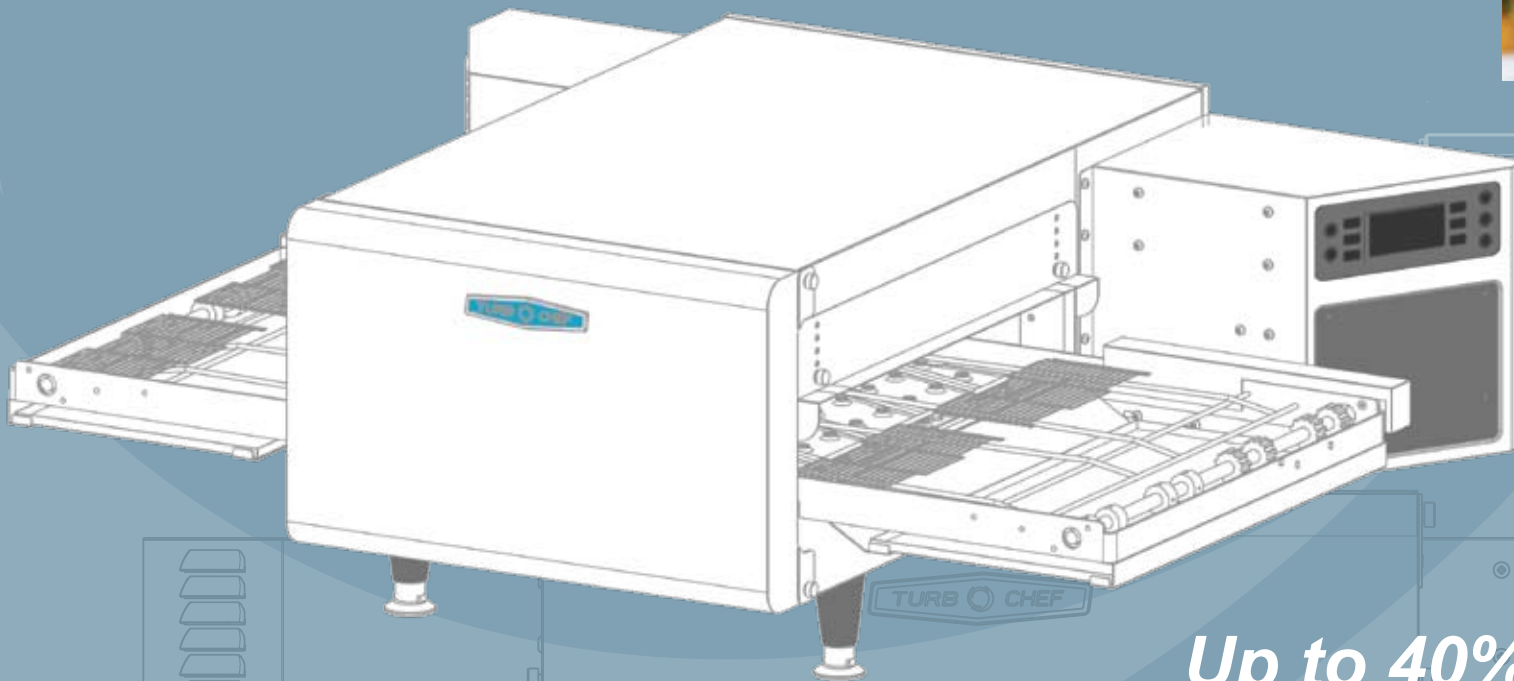




*Introducing the  
TurboChef High h Conveyor 2020*



*Up to 40% faster  
than conventional conveyor ovens*



# TurboChef High h Conveyor 2020

## High-heat transfer rates for accelerated cooking

Up to 40% faster than traditional conveyors

## Small footprint

Throughput exceeds 28 inch conveyors

## Superior independent air handling

Top and bottom air can be adjusted independently

## TurboChef controls

Allows up to 8 separate cooking profiles

## Easy to clean mono-finger design

No complicated fingers to install/remove/clean and re-install

## Energy efficient

Idle Mode and improved air handling save you energy!

## Durable

Stainless steel interior and exterior construction

## Stackable

Up to 4 high

## Dimensions

H = 17.07 inches w/ legs

W = 48 inches

Depth = 35.77 inches

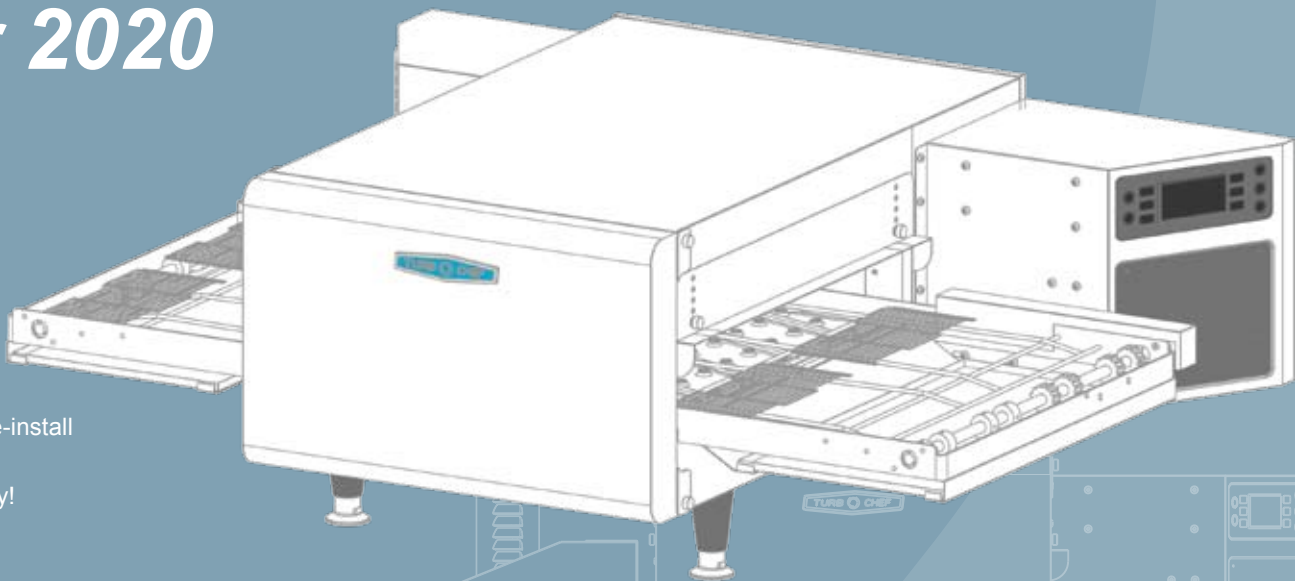
## Electrical specifications

3 Phase

208/240 VAC

50/60 Hz

50 Amp Service



The High h Conveyor is the latest innovation from TurboChef, the recognized leader in rapid cook technology. Customers the world over depend on TurboChef's adaptability and responsiveness, and our unparalleled customer, culinary, and engineering support.

For more information, please contact us at 1-800-90TURBO, +1-214-379-6000 or visit [www.turbochef.com](http://www.turbochef.com).

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