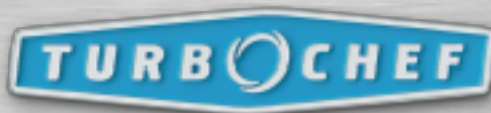




Introducing the TurboChef High h Conveyor



***Up to 40% faster
than conventional conveyor ovens***



TurboChef High h Conveyor

High-heat transfer rates for accelerated cooking

Up to 40% faster than traditional conveyors

Small footprint

Throughput comparable to 70 inch conveyors

Superior independent air handling

Top and bottom air can be adjusted independently

TurboChef controls

Allows up to 4 separate cooking profiles

Easy to clean mono-finger design

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

Energy efficient

Improved air handling and Idle Modes save you energy!

Durable stainless steel interior and exterior construction

Stackable

Up to 3 high

Dimensions

H = 19.0 inches (45 single stack w/legs)

W = 71.25 inches

Depth = 57 inches

Gas and electric specifications

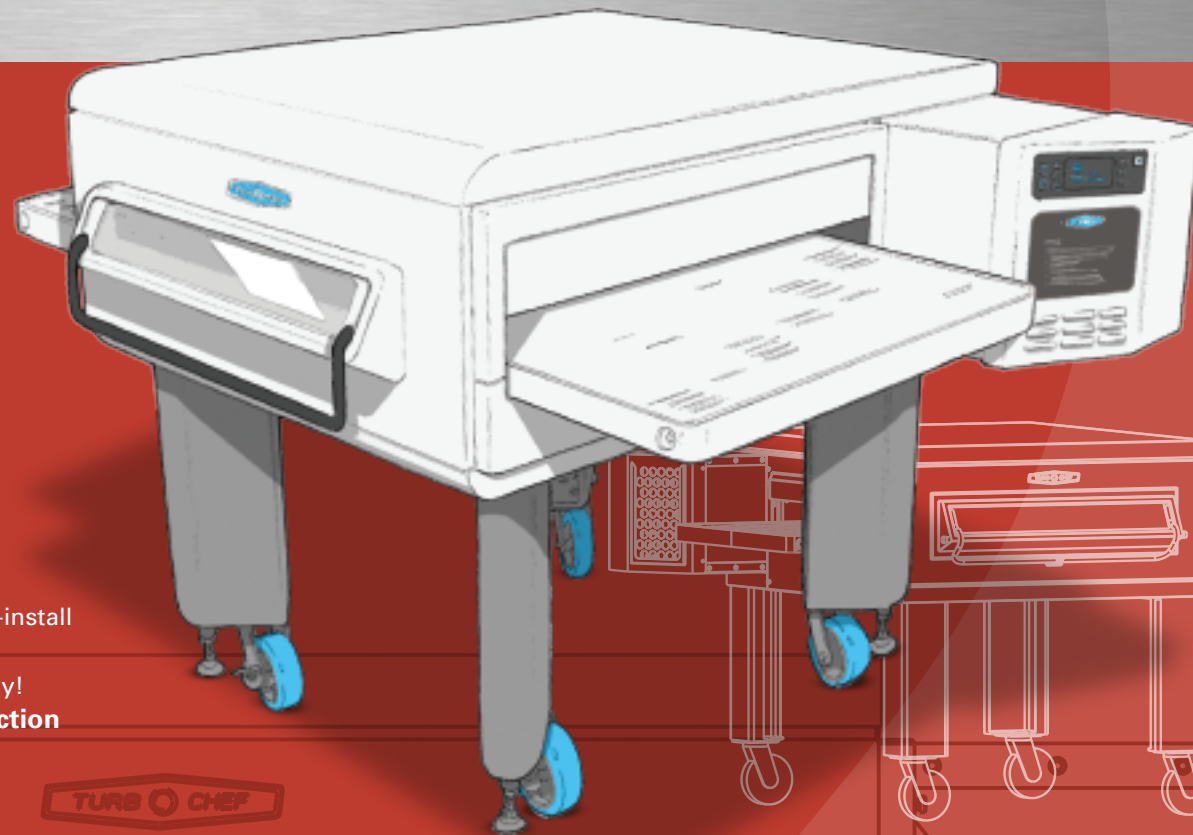
Natural Gas

30kBtu - 150kBtu Modulated

Electric

208/240 VAC 50-60Hz

15Amps Max



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.

TurboChef Technologies, Inc.
4240 International Parkway, Suite 105
Carrollton, TX 75007