



# HIGH h CONVEYOR 2020



### PERFORMANCE

- The High h Conveyor 2020 offers high-heat transfer rates for accelerated cooking, a small enough footprint to fit virtually any application, and does not require the energy consumption and higher HVAC needs of larger ovens.

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- Cool to touch covers and panels

### INTERIOR CONSTRUCTION

- Stainless steel interior
- 20-inch cook chamber

### STANDARD FEATURES

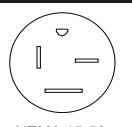
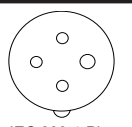
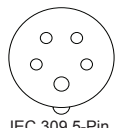
- Small footprint with throughput exceeding other 28-inch conveyors
- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 3 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Includes plug and cord (6 ft.)
- Includes one 6" conveyor extension
- Warranty – one year parts and labor
- Smart voltage sensor technology (U.S. only)

### OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings (split 50/50 or 70/30)
- Extended Warranty

DIMENSIONS		
<b>SINGLE UNITS</b>		
Height	17.0"	432 mm
Width	48.3"	1227 mm
Depth	35.7"	907 mm
Weight	195 lbs.	88.5 kg
<b>Cook Chamber</b>		
Baking Area	2.8 ft <sup>2</sup>	0.26 m <sup>2</sup>
Belt Length	48.3"	1717 mm
Belt Width (Single)	20"	508 mm
Belt Width (50/50 Split)	9.5" / 9.5"	241 mm / 241 mm
Belt Width (70/30 Split)	15" / 4"	381 mm / 102 mm
Max Operating Temp	550°F	288°C
Bake Time Range	30 seconds to 20 minutes	
<b>Wall Clearance</b>		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm

SEE OPPOSITE SIDE FOR ILLUSTRATIONS

ELECTRICAL SPECIFICATIONS - NORTH AMERICA		
Phase	3 Phase	 NEMA 15-50
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Supply	4 Wire	
Breakers	50 Amp	
ELECTRICAL SPECIFICATIONS - EUROPE/ASIA		
Phase	3 Phase	 IEC 309 4-Pin
Voltage	220 - 240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Supply	4 Wire	
Breakers	50 Amp	
ELECTRICAL SPECIFICATIONS - EUROPE/ASIA		
Phase	3 Phase	 IEC 309 5-Pin
Voltage	380 - 415 VAC	
Frequency	50/60 Hz	
Current Draw	20 Amp	
Supply	5 Wire	
Breakers	32 Amp	
SHIPPING INFORMATION		
<p><b>U.S.:</b> All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.  <b>International:</b> All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.</p> <p><b>Box size:</b> 21" (533 mm) x 42" (1067 mm) x 53" (1346 mm)  <b>Crate size:</b> TBD  <b>Item class:</b> 85 NMFC #26770 HS code 8419.81</p> <p><b>Approximate crated weight:</b> TBD</p> <p><b>Minimum entry clearance required for box:</b> 53" (1346 mm)  <b>Minimum entry clearance required for crate:</b> TBD</p>		



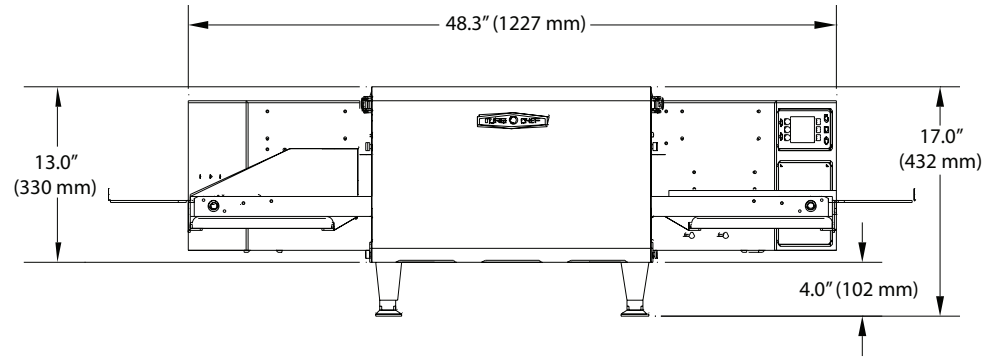
*TurboChef reserves the right to make substitutions of components or change specifications without prior notice.*

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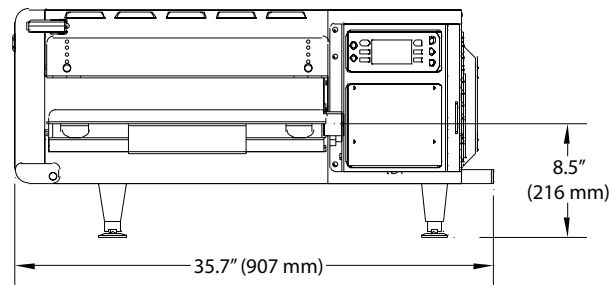
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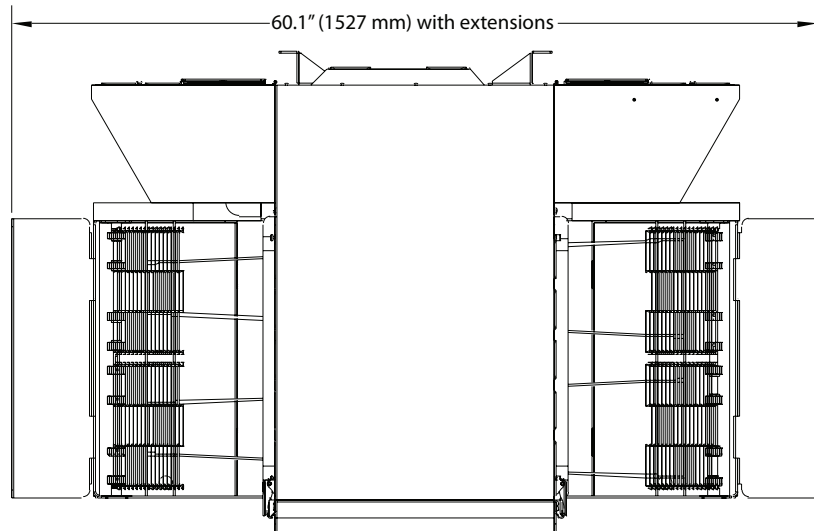
**Front View**



**Side View**



**Top View**



**Stacked Views**

