



# HIGH h CONVEYOR 3240



**PERFORMANCE**

- The High h Conveyor 3240 offers high-heat transfer rates for accelerated cooking in a smaller footprint, resulting in throughput comparable to larger conveyor ovens without requiring the kitchen space, energy consumption, and higher HVAC needs.

Project \_\_\_\_\_

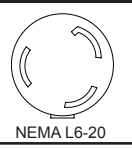
Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

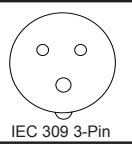
DIMENSIONS		
<b>SINGLE UNITS</b>		
Height	44.9"	1140 mm
Width	71.1"	1806 mm
Depth	55.3"	1405 mm
Weight	800 lbs.	363 kg
<b>Cook Chamber</b>		
Baking Area	8.8 ft <sup>2</sup>	0.82 m <sup>2</sup>
Belt Length	67.6"	1717 mm
Belt Width (Single)	32"	813 mm
Belt Width (50/50 Split)	15.5" / 15.5"	394 mm / 394 mm
Belt Width (70/30 Split)	20.5" / 9"	521 mm / 229 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
<b>SHIPPING INFORMATION</b>		
<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.		
<b>Box size:</b> 29" (737 mm) x 78.5" (1994 mm) x 57.5" (1461 mm) <b>Crate size:</b> TBD <b>Item class:</b> 85 NMFC #26770 HS code 8419.81		
<b>Approximate crated weight:</b> 1050 lbs. (430 kg)		
<b>Minimum entry clearance required for box:</b> 78.5" (1994 mm) <b>Minimum entry clearance required for crate:</b> TBD		

**SEE OPPOSITE SIDE FOR ILLUSTRATIONS**

ELECTRICAL SPECIFICATIONS - NORTH AMERICA	
Phase	1 Phase
Voltage	208/240 VAC
Frequency	50/60 Hz
Current Draw	8 Amp
Supply	3 Wire (L + L + G)
Breakers	20 Amp



ELECTRICAL SPECIFICATIONS - EUROPE/ASIA	
Phase	1 Phase
Voltage	220-240 VAC
Frequency	50/60 Hz
Current Draw	8 Amp
Supply	3 Wire (L + N + G)
Breakers	16 Amp



GAS SUPPLY SPECIFICATIONS	
<b>SINGLE CONVEYOR</b>	
Gas Supply (Natural)	1" (25 mm)
Gas Supply (Propane)	3/4" (19 mm)
Minimum Gas Pressure	6" (152.4 mm H <sub>2</sub> O / 14.94 mb)
Maximum Gas Pressure	14" (350.6 mm H <sub>2</sub> O / 34.87 mb)
Burner Pressure (I2L)	4.0" W.C. (101.6 mm H <sub>2</sub> O / 9.96 mb)
Burner Pressure (all others)	3.5" W.C. (88.9 mm H <sub>2</sub> O / 8.71 mb)
Rated Heat Input	85,000 BTU (25kW [Gross])
Meter Size	500 cfh
Maximum Supply Distance	200 ft (61 m)
<b>DOUBLE/TRIPLE STACKED CONVEYORS</b>	
Gas Supply (Natural)	2" (51 mm)
Gas Supply (Propane)	1" (25 mm)
Minimum Gas Pressure	6" (152.4 mm H <sub>2</sub> O / 14.94 mb)
Maximum Gas Pressure	14" (350.6 mm H <sub>2</sub> O / 34.87 mb)
Burner Pressure (I2L)	4.0" W.C. (101.6 mm H <sub>2</sub> O / 9.96 mb)
Burner Pressure (all others)	3.5" W.C. (88.9 mm H <sub>2</sub> O / 8.71 mb)
Rated Heat Input	85,000 BTU (25kW [Gross])
Meter Size	750 cfh
Maximum Supply Distance	200 ft (61 m)

**EXTERIOR CONSTRUCTION**

- 430 stainless steel front, top, sides and back
- Front loading window (optional) with cool to touch handle

**INTERIOR CONSTRUCTION**

- Stainless steel interior
- 40-inch cook chamber

**STANDARD FEATURES**

- Small footprint with throughput comparable to 70-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
- Includes plug and cord (6 ft.)
- Operates on either natural or LP gas
- Includes gas connection kit
- Warranty – one year parts and labor
- Installation supervision and startup with every oven

**OPTIONAL FEATURES**

- Split belt with individually-adjustable speed settings (split 50/50 or 70/30)
- Multiple leg heights; legs include levelers
- Front-loading window
- Turnkey installation
- Extended Warranty

GAS-FIRED



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

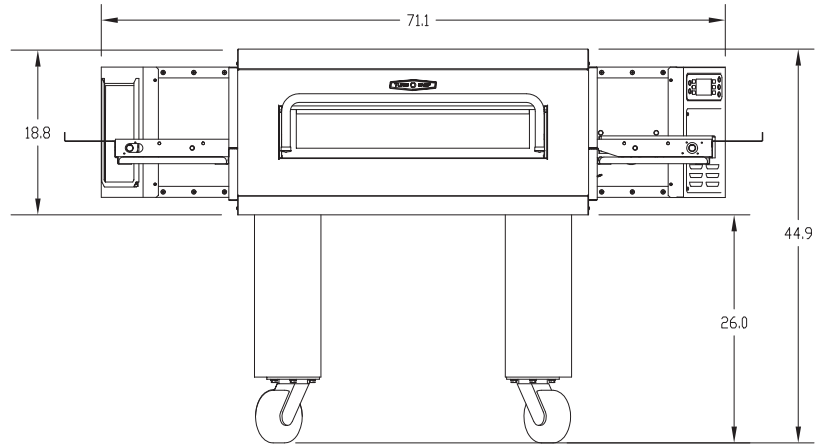
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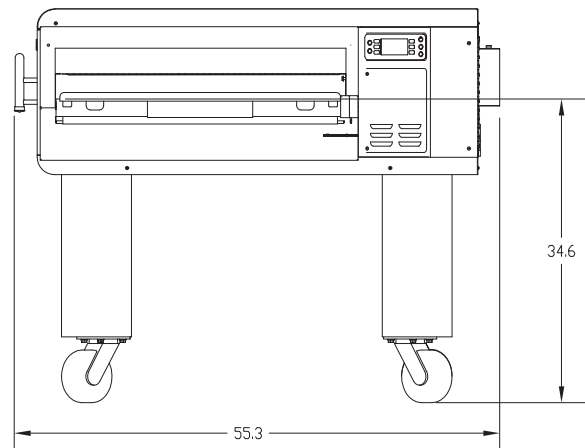
# HIGH h CONVEYOR 3240



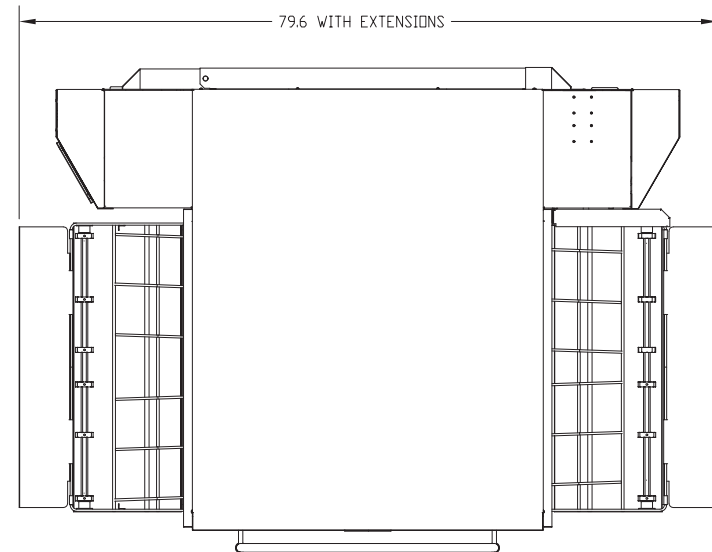
### Front View



### Side View



### Top View



### Stacked Views

