

SPECIFICATION SHEET

THE HIGH h CONVEYOR 2020™



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

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.

VENTILATION

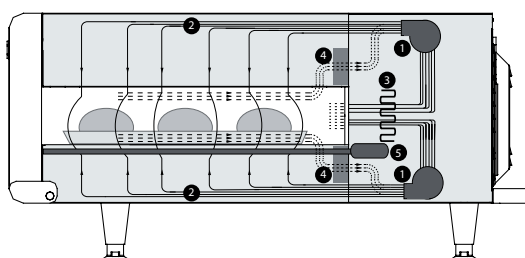
- UL 710B (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr.):
 - Product: Pepperoni Pizzas
 - Results: 1.05 mg/m³
 - Product: Sandwiches
 - Results: 1.91 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.

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 – 1 year parts and labour
- Smart Voltage Sensor Technology* (U.S. only)

COMES WITH STANDARD ACCESSORIES

- Split belt with individually-adjustable speed settings (split 50/50 or 70/30)
- Extended warranty
- Dual catalytic converters for ventless operation †



1. Blower Motor
2. Impinged Air
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

DIMENSIONS		
Single Units		
Height	17"	432 mm
Width	48.3"	1227 mm
Depth	35.7"	907 mm
Weight	195 lbs	88.5 kg
Cook Chamber		
Baking Area	2.8 ft ²	0.26 m ³
Belt Length	48.3"	1717 mm
Belt Width (Single)	20"	508 mm
Belt Width (50/50)	9.5 / 9.5"	241 mm / 241 mm
Belt Width (70/30)	15" / 4"	381 mm / 102 mm
Max Operating Temp	550°F	288°C
Bake Time Range	30 seconds to 15 minutes	
Wall Clearance		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
SHIPPING INFORMATION		
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Crate size: 58" x 47" x 28" (1473 mm x 1194 mm x 711 mm)		
Item class: 85 NMFC #26770 HS code 8419.81		
Approximate crated weight: 540 lbs (245 kg)		
Minimum entry clearance required for crate: 58" (1473 mm)		
ELECTRICAL SPECIFICATIONS		
3 Phase 400-415V, 50Hz, 5 wire (3P+N+E)		
Current draw - 20amp, 32amp plug		

⚠ TurboChef requires installing a type D circuit breaker for all installations.

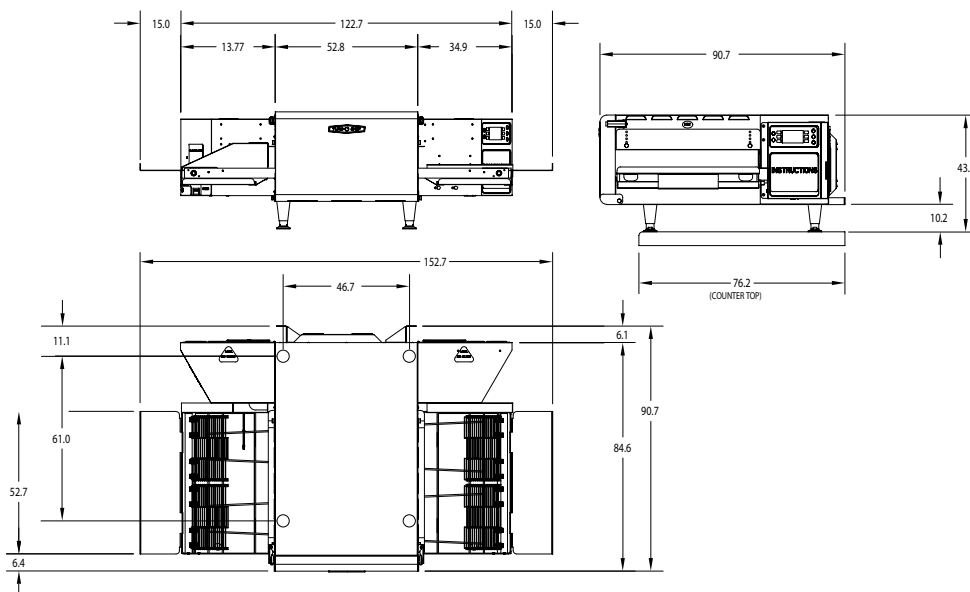
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognise the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless_help@turbochef.com

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



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In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

