

HIGH h CONVEYOR 1618

TURBOCHEF

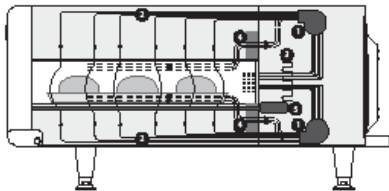


PERFORMANCE

- The High h Conveyor 1618 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 (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizza
 - Results: <1.12 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



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

EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- Cool to touch covers and panels
- 7-inch capacitive touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- All stainless steel interior construction
- 16-inch cook chamber opening

STANDARD FEATURES

- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 3 high (requires stacking kits)
- 36-inch conveyor belt assembly
- Variable-speed blower motors
- Smart menu system capable of storing unlimited recipes.
- 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. nominal)
- Includes two 6-inch conveyor extensions
- Warranty – one year parts and labor
- Smart voltage sensor technology (U.S. only)
- Open Kitchen™ ready

CONNECTIVITY PART NUMBERS

- MDD-1001 - Initial equipment, two-way connectivity bundle
- MDD-1002 - Additional equipment, two-way connectivity bundle
- MDD-1003 - Additional year of subscription (PhD SAAS)

OPTIONAL FEATURES

- 48-inch conveyor belt assembly
- 12 or 16-inch conveyor extensions
- Dual catalytic converters for ventless operation

CERTIFICATIONS



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

[†] 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 recognize 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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DIMENSIONS

SINGLE UNITS

Height	17.0"	432 mm
Width	36" or 48"	914 mm or 1219 mm
Depth	31.7"	805 mm
Weight (36" / 48")	195 lb. / 200 lb.	88.5 kg / 91 kg

Cook Chamber

Baking Area	2 ft ²	0.15 m ²
Belt Length	36" or 48"	914 mm or 1219 mm
Belt Width	16"	406 mm
Adjustable Opening (Min/Max)	1" / 3"	25 mm / 76 mm
Max Operating Temp	600°F	316°C
Bake Time Range	50 seconds to 14 minutes	

Wall Clearance

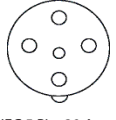
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm

ELECTRICAL SPECIFICATIONS - SINGLE PHASE

USA HCS-9500-501 (36-inch) / HCS-9500-1-V (ventless) HCS-9500-506 (48-inch) / HCS-9500-6-V (ventless)		 NEMA 6-50P
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	37 Amp	
Max Input	7.4 kW	
Supply	3 Wire	
Breakers	50 Amp	
Canada 36-inch: HCS-9500-2C / HCS-9500-2C-V (ventless) 48-inch: HCS-9500-7C / HCS-9500-7C-V (ventless)		 NEMA 6-50P
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	37 Amp	
Max Input	7.4 kW	
Supply	3 Wire	
Breakers	50/60 Amp	

ELECTRICAL SPECIFICATIONS - MULTIPHASE

USA HCS-9500-11 (36-inch) / HCS-9500-511-V (ventless) HCS-9500-12 (48-inch) / HCS-9500-512-V (ventless)		 NEMA 15-30P
Phase	3 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	23 Amp	
Max Input	7.4 kW	
Supply	4 Wire	
Breakers	30 Amp	

Europe/Asia Delta HCS-9500-3D (36-inch) / HCS-9500-503-ED-V (ventless) HCS-9500-8D (48-inch) / HCS-9500-508-ED-V (ventless)		 UL 4 Pin, 32 Amp
Phase	3 Phase	
Voltage	220/240 VAC	
Frequency	50/60 Hz	
Current Draw	23 Amp	
Max Input	7.4 kW	
Supply	4 Wire	
Breakers	30 Amp	
Europe/Asia (WYE) HCS-9500-4W (36-inch) / HCS-9500-504-EW-V (ventless) HCS-9500-9W (48-inch) / HCS-9500-509-W-V (ventless)		 IEC 5 Pin, 20 Amp
Phase	3 Phase	
Voltage	380/415 VAC	
Frequency	50/60 Hz	
Current Draw	12 Amp	
Max Input	7.4 kW	
Supply	5 Wire	
Breakers	20 Amp	
Australia HCS-9500-5W (36-inch) / HCS-9500-505-AU-V (ventless) HCS-9500-10W (48-inch) / HCS-9500-510-AU-V (ventless)		 IEC 5 Pin, 20 Amp
Phase	3 Phase	
Voltage	380/415 VAC	
Frequency	50/60 Hz	
Current Draw	12 Amp	
Max Input	7.4 kW	
Supply	5 Wire	
Breakers	20 Amp	

SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

36" conveyor belt:
 Box size: 36" (mm) x 41.8" (mm) x 17" (591 mm)
 Crate size: 44.5" (1130 mm) x 41" (1041 mm) x 23.25" (mm)

48" conveyor belt:
 Box size: 41.7" (mm) x 53" (mm) x 17" (mm)
 Crate size: 58" (1473 mm) x 46" (1168 mm) x 28" (711 mm)

Item class: 110 NMFC #26710 HS code 8419.81

Approximate boxed weight (36" / 48"): 235 lb. (107 kg) / 255 lb. (116 kg)
Approximate crated weight (36" / 48"): 310 lb. (141 kg) / 365 lb. (166 kg)

Minimum entry clearance required for box:
 36" conveyor belt: 38.5" (978 mm)
 48" conveyor belt: 42" (1067 mm)

Minimum entry clearance required for crate:
 36" conveyor belt: 41" (1041 mm)
 48" conveyor belt: 44.5" (1130 mm)

*Under normal operation, the oven will not exceed the max input value.



TurboChef recommends installing a type D circuit breaker for European

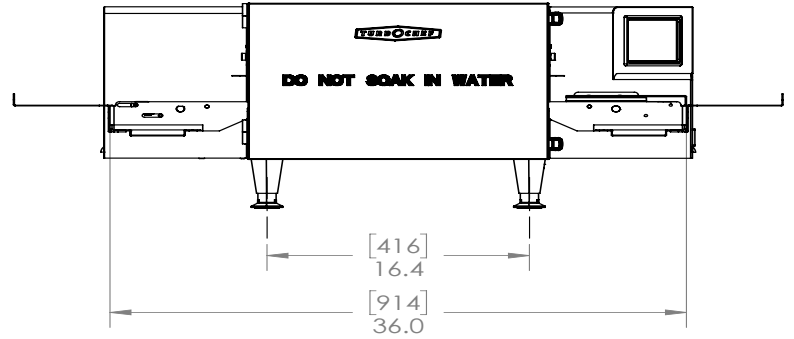


IMPORTANT: If the oven is placed near a grill or stove, a divider must exist between the oven and the open heat source, with a minimum of 6" (153 mm) between the oven and the divider. If the oven is placed near a fryer, a divider must exist between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.

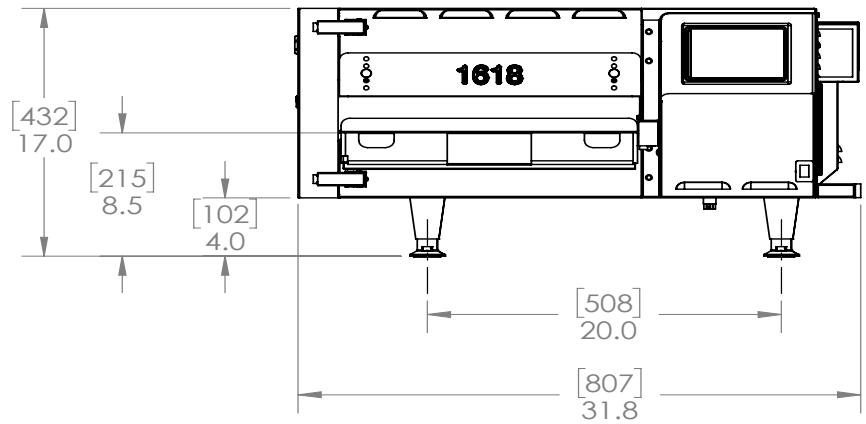
SEE FOLLOWING PAGES FOR ILLUSTRATIONS

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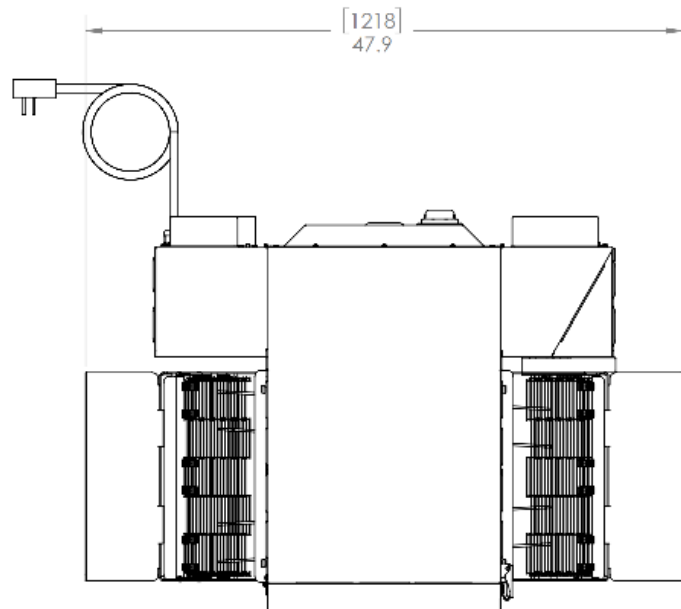
Front View - 36" Belt



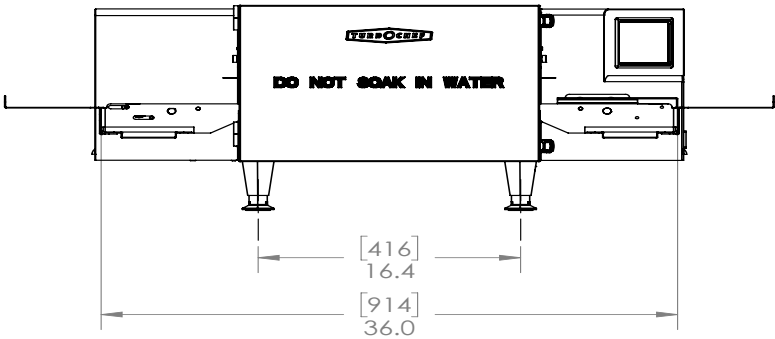
Side View 36" Belt



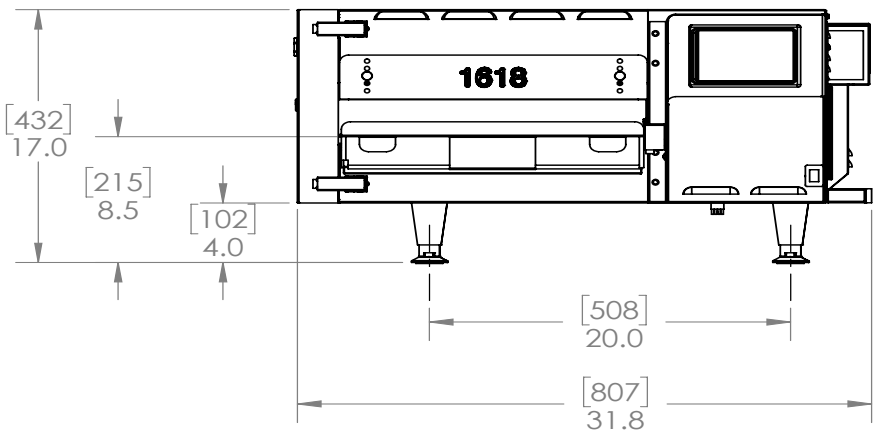
Top View - 36" Belt



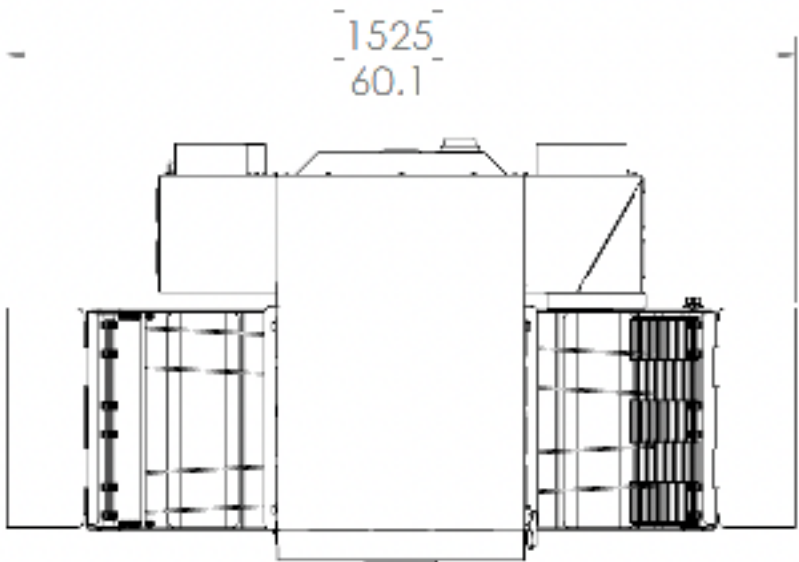
Front View - 36" Belt



Side View 36" Belt



Top View - 36" Belt



Stacked Views

