

HIGH h CONVEYOR 2020™

MARINE

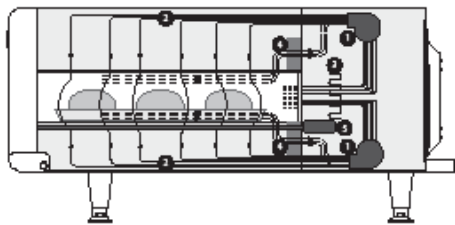


PERFORMANCE

- The High h Conveyor 2620 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: 2.4 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motor
2. Impinged 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
- Marine hardware

INTERIOR CONSTRUCTION

- Stainless steel interior
- 20-inch cook chamber
- Marine hardware

STANDARD FEATURES

- Simple and intuitive One-Touch controls with icons
- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to three 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. nominal)
- Includes two 6" conveyor extensions
- 1-year warranty for parts and labor

STANDARD ACCESSORIES

- (1) Oven Cleaner Kit (105702)

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

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

CERTIFICATIONS



USPH
Reviewed

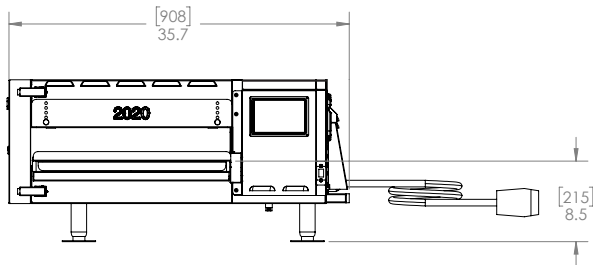
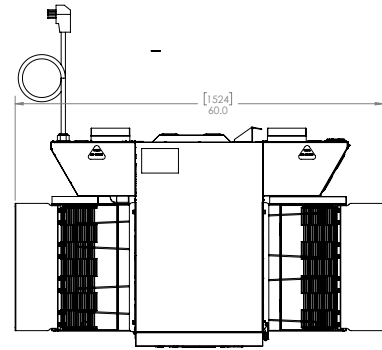
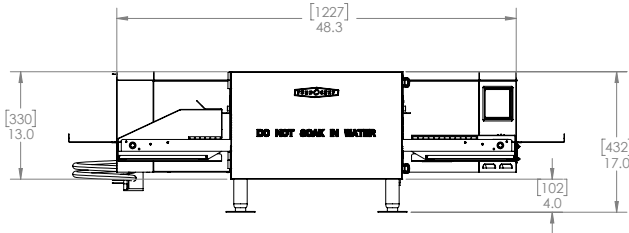


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

† 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.



DIMENSIONS

SINGLE UNITS		
Height	17.0"	432 mm
Width	48.3"	1227 mm
Depth	35.7"	908 mm
Weight	260 lb.	118 kg
Cook Chamber		
Baking Area	3.6 ft ²	0.33 m ²
Belt Length	48.3"	1227 mm
Belt Width (Single)	20"	508 mm
Belt Width (50/50 Split)	10" / 10"	254 mm / 254 mm
Belt Width (70/30 Split)	14" / 6"	356 mm / 153 mm
Adjustable Opening (Min/Max)	1" / 3"	25 mm / 76 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

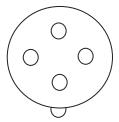
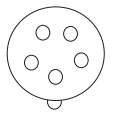
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

Box size: 54" (1,372 mm) x 48" (1,219 mm) x 26" (660 mm)
Crate size: 57" (1,449 mm) x 51" (1,295 mm) x 27" (686 mm)
Item class: 110 NMFC #26710 HS code 8419.81


Approximate boxed weight: 345 lb. (156 kg)
Approximate crated weight: 450 lb. (204 kg)


Minimum entry clearance required for box: 26.5" (673 mm)
Minimum entry clearance required for crate: 27.5" (699 mm)

ELECTRICAL SPECIFICATIONS

HCT-9500-620-MD		 IEC 4 Pin, 63 Amp
Phase	3 Phase	
Voltage	220 - 240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Max Input	14.4 kW	
Supply	4 Wire	
Breakers	50 Amp	
HCT-9500-621-MW		 3P + 1N + GIEC IEC 5 Pin, 32 Amp
Phase	3 Phase	
Voltage	380 - 415 VAC	
Frequency	50/60 Hz	
Current Draw	20 Amp	
Max Input	14.4 kW	
Supply	5 Wire	
Breakers	32 Amp	

*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.

