

**TURBOCHEF****HhC 2620/2020/1618**

Modele piecy HhC różnią się między sobą szerokością taśmy. Urządzenia te najczęściej znajdują zastosowanie w pizzeriach, restauracjach fast-food oraz barach kanapkowych, gdzie czas obróbki powinien być jak najkrótszy. Dodatkową zaletą jest możliwość regulacji przesuwania taśmy w obu kierunkach, co pozwala na wkładanie produktów z prawej lub lewej strony. Piecy te potrafią upiec pizzę o średnicy 32cm w niecałe 3 minuty, a różnego rodzaju kanapki lub sandwiche w czasie nieprzekraczającym 120 sekund. Zastosowane w piecach katalizatory umożliwiają pracę w każdym miejscu, ponieważ nie wymagają stosowania drogich okapów wentylacyjnych.

**TECHNOLOGIA PIECA**

- Wysoki transfer ciepła w celu zapewnienia przyspieszonej obróbki cieplnej (do 30 – 50 % redukcji czasu w porównaniu z metodami tradycyjnymi)
- Wydajność: ok. 45 sztuk pizzy o średnicy ok. 30 cm na godzinę
- Zmienna prędkość nadmuchiwanego powietrza (niezależne sterowanie góra / dół)
- Tryb czuwania ze zmniejszonym poborem mocy oraz cichą pracą

**KONSTRUKCJA WEWNĘTRZNA**

- Całość ze stali nierdzewnej
- komora pieca, łatwa do czyszczenia
- Małe gabaryty / duża komora

**KONSTRUKCJA ZEWNĘTRZNA**

- Stal nierdzewna na froncie, po bokach oraz z tyłu
- Nóżki o wysokości do 102 mm
- Pojedyncza lub dzielona taśma (50/50 lub 70/30)
- Tace na okruchy oraz półki zbiorcze w standardzie



*Piec wykorzystywany przez*

**KONTROLER**

- Wysokiej rozdzielczości ekran
- Przyciski kierunkowe do regulacji ustawień
- Przycisk IDLE służący do szybkiego przejścia w tryb czuwania
- Przycisk awaryjny STOP

**UKŁAD STEROWANIA**

- Łatwy w użyciu
- Wbudowana samodiagnoza mająca na celu monitorowanie komponentów pieca
- Programowanie z Karty Smart



**DELI SANDWICH**  
EVERYDAY & ANYTIME



Model	Napięcie [V]	Moc [kW]	Zabezp.	Wymiary (mm) szer. x wys. x gł.	Wym. taśmy. (mm) szer. x dł.	Waga
<b>HhC 2620</b>	400 / 3 fazy	15,6	32A typ C lub D	1227 x 432 x 1059	660 x 1227	118 kg
<b>HhC 2020</b>	400 / 3 fazy	14,4	32A typ C lub D	1227 x 432 x 907	508 x 1227	89 kg
<b>HhC 1618</b>	400 / 3 fazy	7,4	32A typ C lub D	1219 x 432 x 805	406 x 1219	87 kg



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

# HIGH h CONVEYOR 1618



## EXTERIOR CONSTRUCTION

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

## 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)
- 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-inch conveyor extensions
- 36-inch conveyor belt assembly
- Warranty – one year parts and labor
- Smart voltage sensor technology (U.S. only)

## OPTIONAL FEATURES

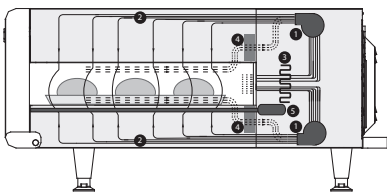
- 48-inch conveyor belt assembly
- 12 or 16-inch conveyor extensions
- Dual catalytic converters for ventless operation

### 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.<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizza
  - Results: <1.12 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



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



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

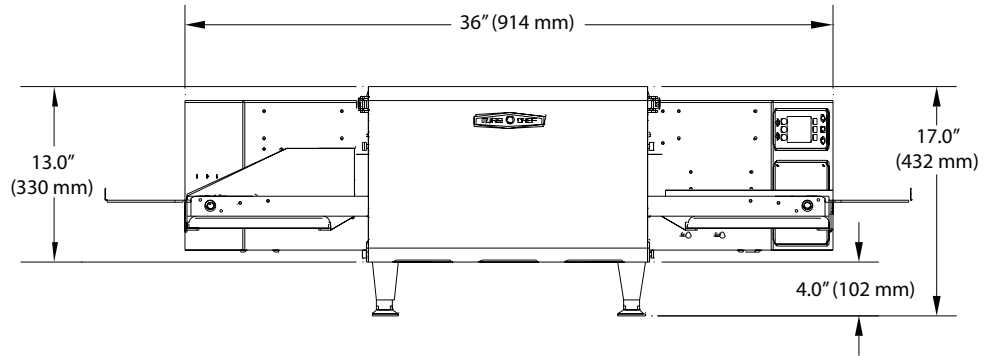
<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance 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](mailto:ventless.help@turbochef.com)

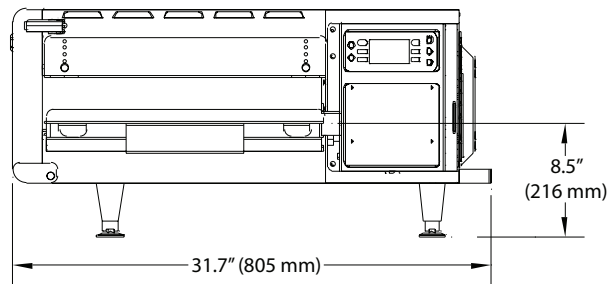
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



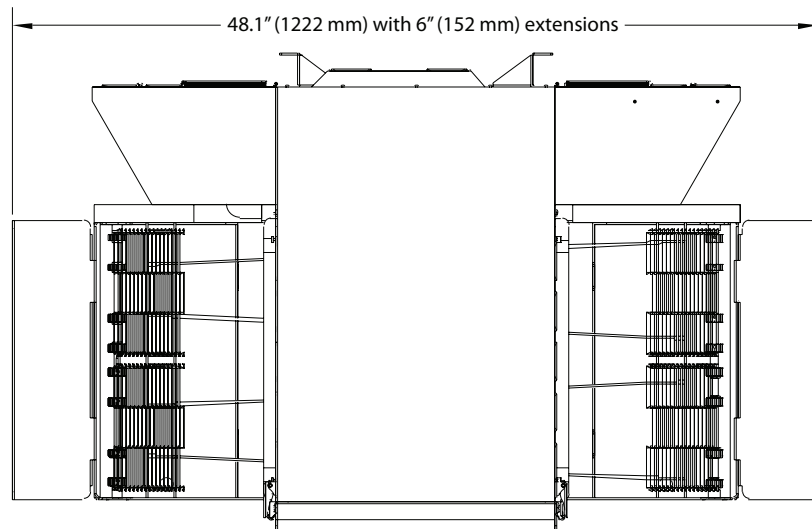
Front View



Side View

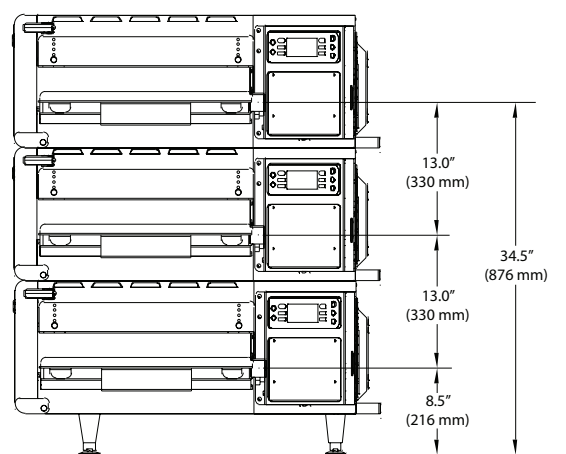
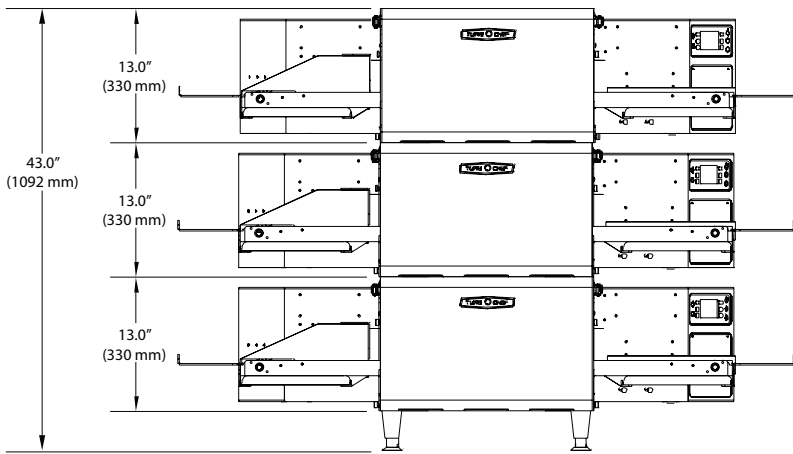
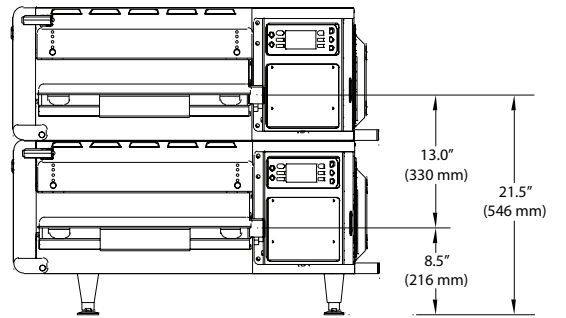
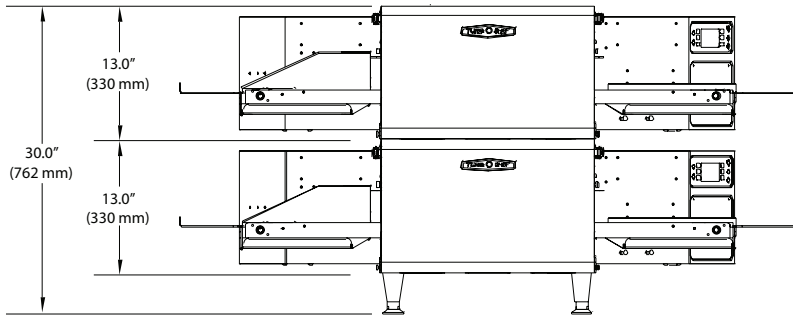


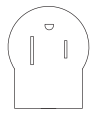
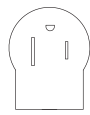

Top View (standard 36")

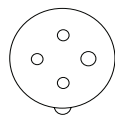
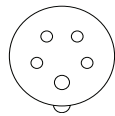
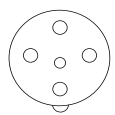




# Stacked Views



DIMENSIONS		
<b>SINGLE UNITS</b>		
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
<b>Cook Chamber</b>		
Baking Area	2 ft <sup>2</sup>	0.15 m <sup>2</sup>
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	30 seconds to 15 minutes	
<b>Wall Clearance</b>		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
ELECTRICAL SPECIFICATIONS - SINGLE PHASE		
HCS-9500-1 (36-inch) – USA HCS-9500-6 (48-inch)		 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	
HCS-9500-2C (36-inch) – Canada HCS-9500-7C (48-inch)		 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		
HCS-9500-11 (36-inch) – USA HCS-9500-12 (48-inch)		 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	

HCS-9500-3D (36-inch) - Europe/Asia Delta HCS-9500-8D (48-inch)		 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	
HCS-9500-4W (36-inch) – Europe/Asia (WYE) HCS-9500-9W (48-inch)		 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	
HCS-9500-5W (36-inch) – Australia HCS-9500-10W (48-inch)		 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		
<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.</p> <p><b>International:</b> All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.</p>		
<p><b>36" conveyor belt:</b> 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)</p>		
<p><b>48" conveyor belt:</b> Box size: 41.7" (mm) x 53" (mm) x 17" (mm) Crate size: 58" (1473 mm) x 46" (1168 mm) x 28" (711 mm)</p>		
<p><b>Item class:</b> 110 NMFC #26710 HS code 8419.81</p>		
<p><b>Approximate boxed weight (36" / 48"):</b> 235 lb. (107 kg) / 255 lb. (116 kg) <b>Approximate crated weight (36" / 48"):</b> 310 lb. (141 kg) / 365 lb. (166 kg)</p>		
<p><b>Minimum entry clearance required for box:</b> 36" conveyor belt: 38.5" (978 mm) 48" conveyor belt: 42" (1067 mm)</p>		
<p><b>Minimum entry clearance required for crate:</b> 36" conveyor belt: 41" (1041 mm) 48" conveyor belt: 44.5" (1130 mm)</p>		

Note: To specify a ventless model on an oven order, add a "-V" to the end of the applicable part numbers listed above.

## SEE OPPOSITE SIDE FOR ILLUSTRATIONS

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Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

# 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.

### VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizza  
Results: 1.05 mg/m<sup>3</sup>
  - Product: Sandwiches  
Results: 1.91 mg/m<sup>3</sup>  
Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.

### EXTERIOR CONSTRUCTION

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

### INTERIOR CONSTRUCTION

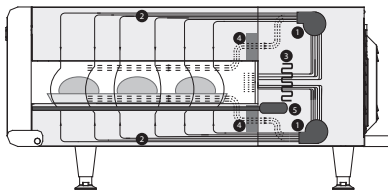
- Stainless steel interior
- 20-inch cook chamber

### 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. nominal)
- Includes two 6" conveyor extensions
- 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 and 70/30)
- Dual catalytic converters for ventless operation.†



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



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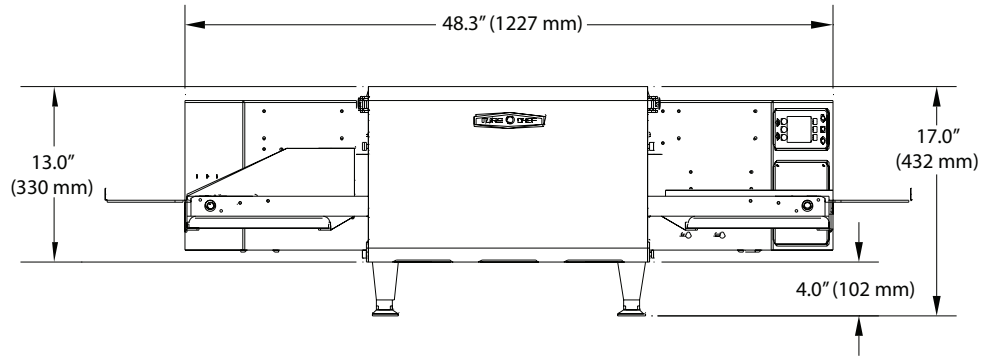
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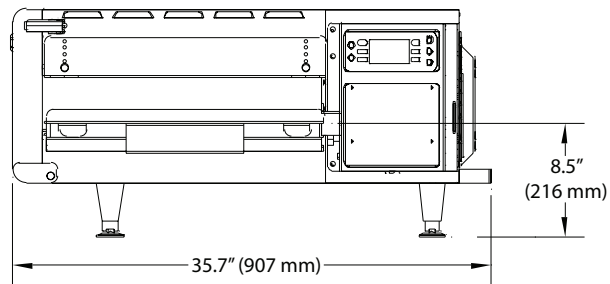
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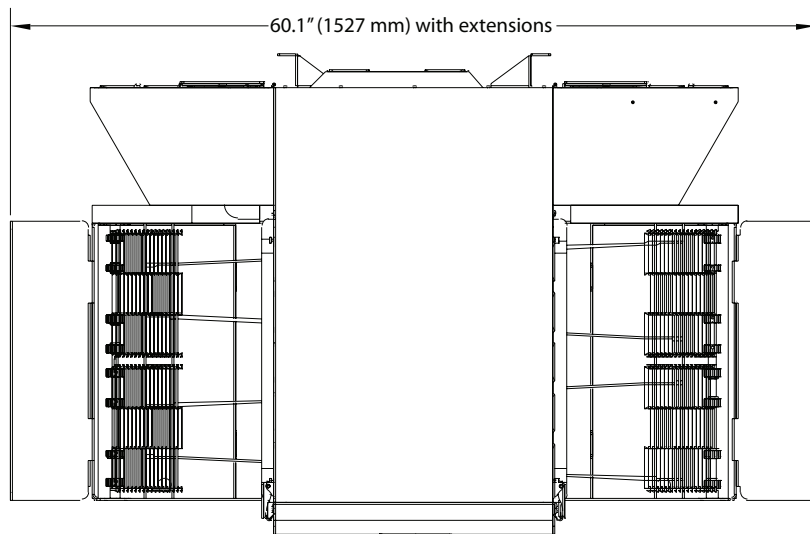
Front View



Side View

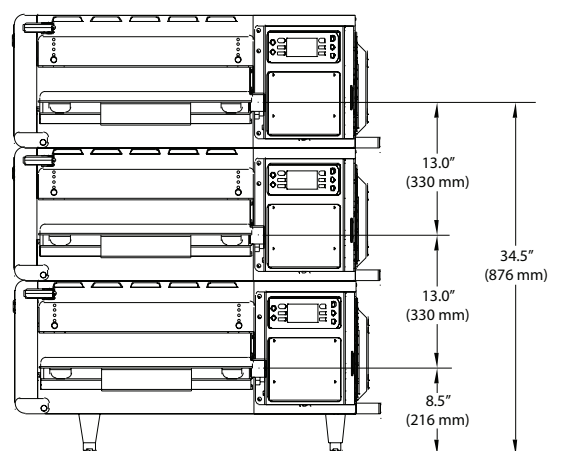
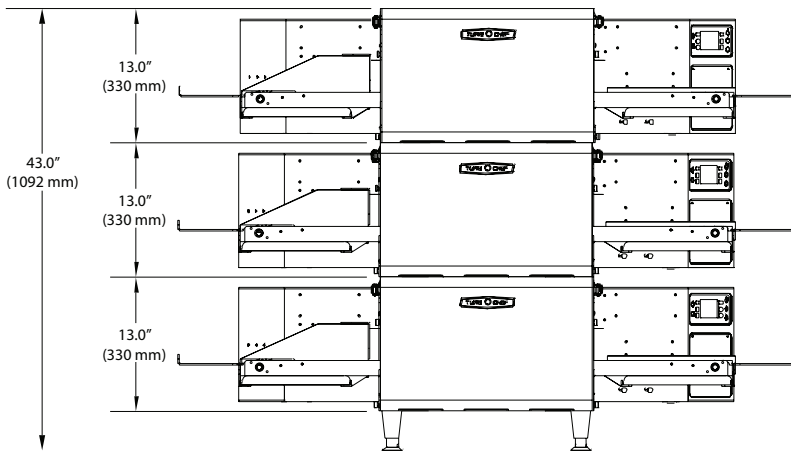
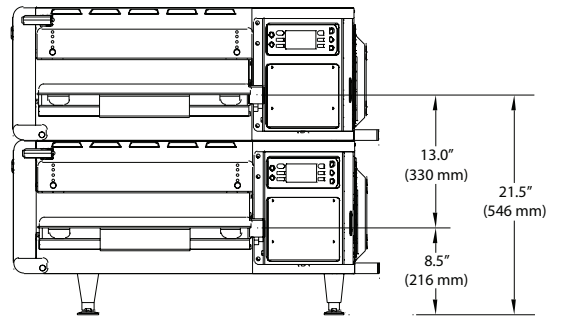
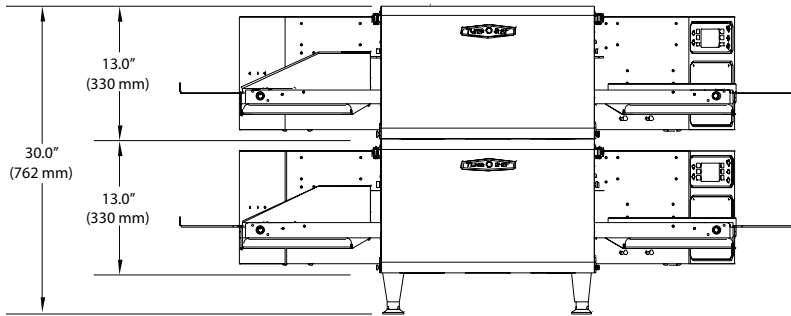


Top View





## Stacked Views



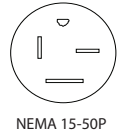


DIMENSIONS		
<b>SINGLE UNITS</b>		
Height	17.0"	432 mm
Width	48.3"	1227 mm
Depth	35.7"	907 mm
Weight	195 lbs.	88.5 kg
<b>Cook Chamber</b>		
Baking Area	2.8 ft <sup>2</sup>	0.26 m <sup>2</sup>
Belt Length	48.3"	1227 mm
Belt Width (Single)	20"	508 mm
Belt Width (50/50 Split)	9.5" / 9.5"	241 mm / 241 mm
Belt Width (70/30 Split)	15" / 4"	381 mm / 102 mm
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	
<b>Wall Clearance</b>		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
SHIPPING INFORMATION		
<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> 55" (1,397 mm) x 43" (1,092 mm) x 27" (686 mm) <b>Crate size:</b> 58" (1,473 mm) x 46" (1,168 mm) x 28" (711 mm) <b>Item class:</b> 110 NMFC #26710 HS code 8419.81		
<b>Approximate boxed weight:</b> 300 lb. (136 kg) <b>Approximate crated weight:</b> 410 lb. (186 kg)		
<b>Minimum entry clearance required for box:</b> 27.5" (699 mm) <b>Minimum entry clearance required for crate:</b> 28.5" (724 mm)		

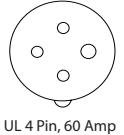
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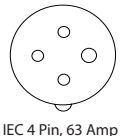
ELECTRICAL SPECIFICATIONS - USA	
HCT-4215-1 (Single Belt) HCT-4215-4 (50 / 50 Split Belt) HCT-4215-7 (70 / 30 Split Belt) HCT-4215-16 (65 / 35 Split Belt)	
Phase	3 Phase
Voltage	208/240 VAC
Frequency	50/60 Hz
Current Draw	40 Amp
Supply	4 Wire
Breakers	50 Amp



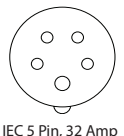
ELECTRICAL SPECIFICATIONS - CANADA	
HCT-4215-10C (Single Belt) HCT-4215-11C (50 / 50 Split Belt) HCT-4215-12C (70 / 30 Split Belt)	
Phase	3 Phase
Voltage	208/240 VAC
Frequency	50/60 Hz
Current Draw	40/46 Amp
Supply	4 Wire
Breakers	50/60 Amp



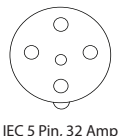
ELECTRICAL SPECIFICATIONS - EUROPE/ASIA (DELTA)	
HCT-4215-2D (Single Belt) HCT-4215-5D (50 / 50 Split Belt) HCT-4215-8D (70 / 30 Split Belt) HCT-4215-24D (65 / 35 Split Belt)	
Phase	3 Phase
Voltage	220 - 240 VAC
Frequency	50/60 Hz
Current Draw	40 Amp
Supply	4 Wire
Breakers	50 Amp



ELECTRICAL SPECIFICATIONS - EUROPE/ASIA (WYE)	
HCT-4215-3W (Single Belt) HCT-4215-6W (50 / 50 Split Belt) HCT-4215-9W (70 / 30 Split Belt) HCT-4215-23W (65 / 35 Split Belt)	
Phase	3 Phase
Voltage	380 - 415 VAC
Frequency	50/60 Hz
Current Draw	20 Amp
Supply	5 Wire
Breakers	32 Amp



ELECTRICAL SPECIFICATIONS - AUSTRALIA	
HCT-4215-20W (Single Belt) HCT-4215-21W (50 / 50 Split Belt) HCT-4215-22W (70 / 30 Split Belt)	
Phase	3 Phase
Voltage	380 - 415 VAC
Frequency	50/60 Hz
Current Draw	20 Amp
Supply	5 Wire
Breakers	32 Amp



Note: To specify a ventless model on an oven order, add a "-V" to the end of the applicable part numbers listed above.



# HIGH h CONVEYOR 2620™

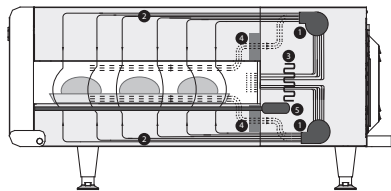


### PERFORMANCE

- 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/m<sup>3</sup>
- 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

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
- 26-inch cook chamber

### STANDARD FEATURES

- Small footprint with even more throughput than the HhC 2020
- 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. nominal)
- Includes two 6" conveyor extensions
- 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)
- Dual catalytic converters for ventless operation.†

### CERTIFICATIONS


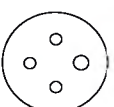


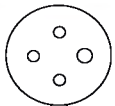
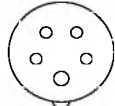
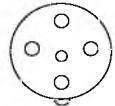
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

† 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. Oven is not certified for ventless operation if triple stacked.

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](mailto:ventless.help@turbochef.com)

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

DIMENSIONS		
<b>SINGLE UNITS</b>		
Height	17.0"	432 mm
Width	48.3"	1227 mm
Depth	41.7"	1059 mm
Weight	260 lb.	118 kg
<b>Cook Chamber</b>		
Baking Area	3.6 ft <sup>2</sup>	0.33 m <sup>2</sup>
Belt Length	48.3"	1227 mm
Belt Width (Single)	26"	660 mm
Belt Width (50/50 Split)	12.5" / 12.5"	318 mm / 318 mm
Belt Width (70/30 Split)	17" / 8"	431 mm / 203 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	
<b>Wall Clearance</b>		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
<b>ELECTRICAL SPECIFICATIONS - USA</b>		
HCW-9500-1 (Single Belt) HCW-9500-6 (50 / 50 Split Belt) HCW-9500-11 (70/30 Split Belt)		 NEMA 15-50P
Phase	3 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Supply	4 Wire	
Breakers	50 Amp	
<b>ELECTRICAL SPECIFICATIONS - CANADA</b>		
HCW-9500-2C (Single Belt) HCW-9500-7C (50 / 50 Split Belt) HCW-9500-12C (70/30 Split Belt)		 UL 4 Pin, 60 Amp
Phase	3 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	40/46 Amp	
Supply	4 Wire	
Breakers	50/60 Amp	

ELECTRICAL SPECIFICATIONS - EUROPE/ASIA (DELTA)		
HCW-9500-3D (Single Belt) HCW-9500-8D (50 / 50 Split Belt) HCW-9500-13D (70/30 Split Belt)		 IEC 4 Pin, 63 Amp
Phase	3 Phase	
Voltage	220 - 240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Supply	4 Wire	
Breakers	50 Amp	
<b>ELECTRICAL SPECIFICATIONS - EUROPE/ASIA (WYE)</b>		
HCW-9500-4W (Single Belt) HCW-9500-9W (50 / 50 Split Belt) HCW-9500-14W (70/30 Split Belt)		 IEC 5 Pin, 32 Amp
Phase	3 Phase	
Voltage	380 - 415 VAC	
Frequency	50/60 Hz	
Current Draw	20 Amp	
Supply	5 Wire	
Breakers	32 Amp	
<b>ELECTRICAL SPECIFICATIONS - AUSTRALIA</b>		
HCW-9500-5W (Single Belt) HCW-9500-10W (50/50 Split Belt) HCW-9500-15W (70/30 Split Belt)		 IEC 5 Pin, 32 Amp
Phase	3 Phase	
Voltage	380 - 415 VAC	
Frequency	50/60 Hz	
Current Draw	20 Amp	
Supply	5 Wire	
Breakers	32 Amp	
<b>SHIPPING INFORMATION</b>		
<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.</p> <p><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> 54" (1,372 mm) x 48" (1,219 mm) x 26" (660 mm)  <b>Crate size:</b> 57" (1,449 mm) x 51" (1,295 mm) x 27" (686 mm)  <b>Item class:</b> 110 NMFC #26710 HS code 8419.81</p> <p><b>Approximate boxed weight:</b> 345 lb. (156 kg)  <b>Approximate crated weight:</b> 450 lb. (204 kg)</p> <p><b>Minimum entry clearance required for box:</b> 26.5" (673 mm)  <b>Minimum entry clearance required for crate:</b> 27.5" (699 mm)</p>		

