



# HIGH h CONVEYOR 2620™

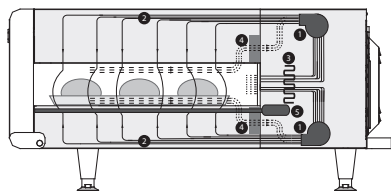


### PERFORMANCE

- 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

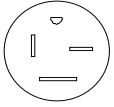
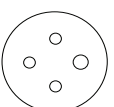


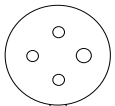
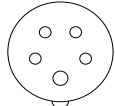
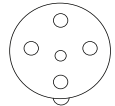
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

† 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)<br>HCW-9500-6 (50 / 50 Split Belt)<br>HCW-9500-11 (70/30 Split Belt)    |                          | <br>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)<br>HCW-9500-7C (50 / 50 Split Belt)<br>HCW-9500-12C (70/30 Split Belt) |                          | <br>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)<br>HCW-9500-8D (50 / 50 Split Belt)<br>HCW-9500-13D (70/30 Split Belt)                   |               | <br>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)<br>HCW-9500-9W (50 / 50 Split Belt)<br>HCW-9500-14W (70/30 Split Belt)                   |               | <br>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)<br>HCW-9500-10W (50/50 Split Belt)<br>HCW-9500-15W (70/30 Split Belt)                    |               | <br>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>  |               |  |
| 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. |               |  |
| <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   |               |  |
| <b>Approximate boxed weight:</b> 345 lb. (156 kg)  |               |  |
| <b>Approximate crated weight:</b> 450 lb. (204 kg)   |               |  |
| <b>Minimum entry clearance required for box:</b> 26.5" (673 mm)  |               |  |
| <b>Minimum entry clearance required for crate:</b> 27.5" (699 mm)  |               |  |

