HIGH h CONVEYOR 2020™

TURBOCHEF

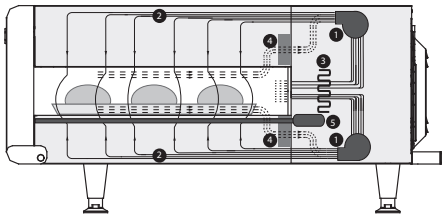


PERFORMANCE

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^3
  - Product: Sandwiches
    Results: 1.91 mg/m^3
    Ventless Requirement: <5.00 mg/m^3
- 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
- Capacitive One-Touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- Stainless steel interior construction
- 20” x 20” cook chamber

FEATURES

- Small footprint with throughput exceeding other 28-inch conveyors
- Independently-controlled top and bottom air impingement
- Recirculating air impingement with variable speed control
- Stackable design up to three high (requires stacking kits)
- Intuitive One-Touch interface with customizable images
- Unlimited recipe storage
- Variable-speed blower motors
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Smart voltage sensor technology (U.S. only)
- Includes plug and cord (6 ft. nominal)
- Includes two 6” conveyor extensions
- Warranty includes 1-year parts and labor
- Open Kitchen from Powerhouse Dynamics connects your equipment to the cloud, offering real time, automated monitoring, predictive maintenance, over-the-air updates, and operational insights. Visit powerhousedynamics.com for more information.

STANDARD INCLUDED ACCESSORIES

- Oven Cleaner Starter Kit, PN: 105702 (Qty 1) for ventless models only
- Air Filters, PN: HCT-4067 (Qty 2)

OPTIONAL FEATURES

- Split belt with independent speed control (50/50 or 70/30)
- Dual catalytic converters for ventless operation.†

PROUD US MANUFACTURERS

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 raw bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, raw steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

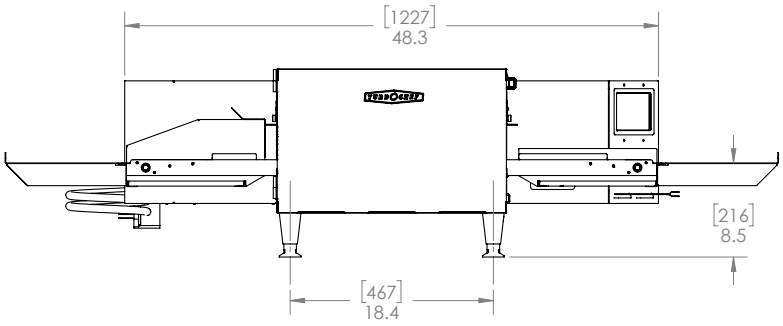
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please call 1-800-908-8726.

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

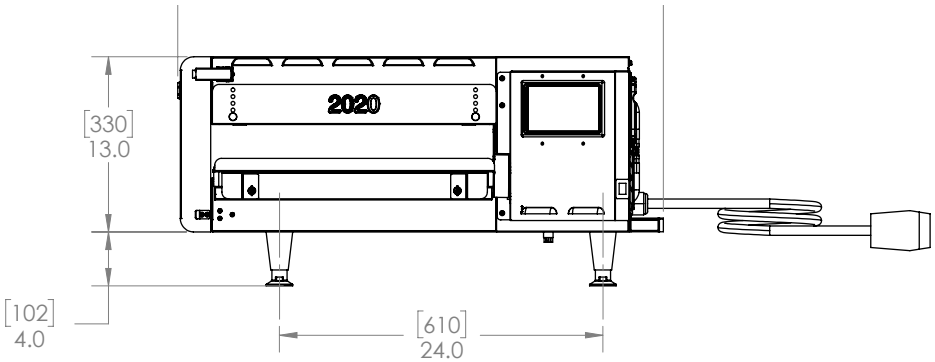
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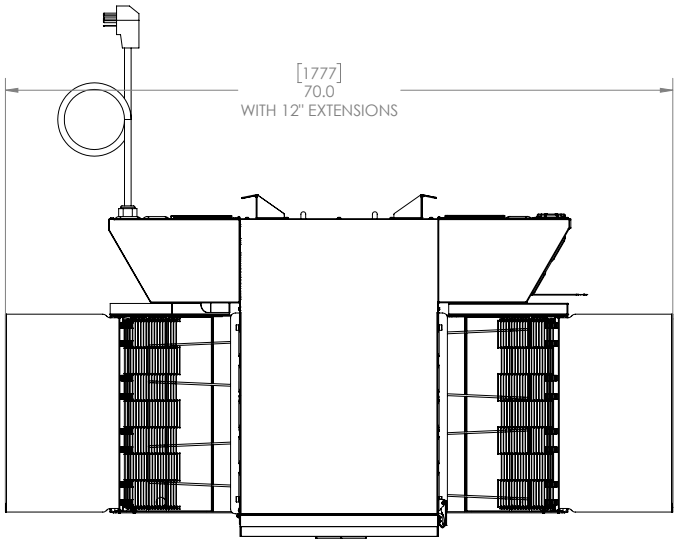
Front View



Side View

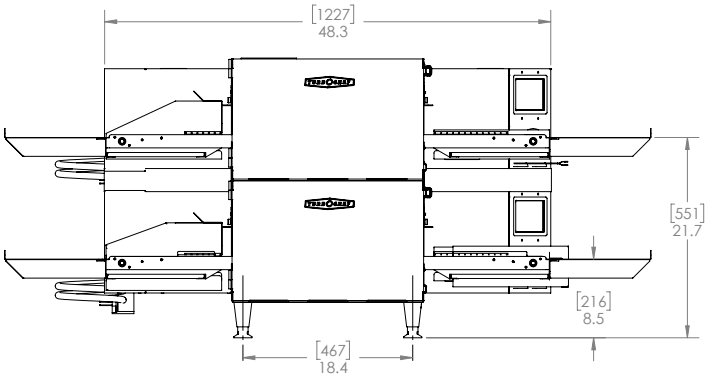


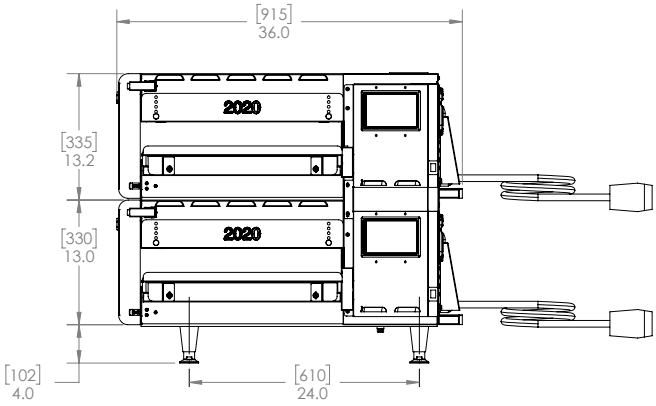
Top View



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Stacked Views





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DIMENSIONS

Height	17.0”	432 mm
Width	48.3”	1227 mm
Depth	35.9”	912 mm
Weight	231 lbs.	105 kg
Cook Chamber Dimensions		
Baking Area	2.9 ft ^{2}	0.27 m ^{2}
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	56 seconds to 15 minutes, 30 seconds	
Wall Clearance (Oven not intended for built-in installation)		
Top	10”	254 mm
Sides	2”	51 mm
Back	2”	51 mm

ELECTRICAL SPECIFICATIONS – MULTI PHASE

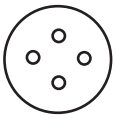
United States
Single: HCT-9500-501 / HCT-9500-501-V (Ventless)
50/50 Split: HCT-9500-504 / HCT-9500-504-V (Ventless)
70/30 Split: HCT-9500-507 / HCT-9500-507-V (Ventless)

Voltage	208/240 VAC
Frequency	50/60 Hz
Current Draw	40A
Max Input	14.4 kW
Supply	4 Wire
Breakers	50A


NEMA 15-50P

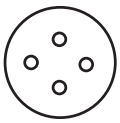
Canada
Single: HCT-9500-510-C / HCT-9500-510-C-V (Ventless)
50/50 Split: HCT-9500-511-C / HCT-9500-511-C-V (Ventless)
70/30 Split: HCT-9500-512-C / HCT-9500-512-C-V (Ventless)

Voltage	208/240 VAC
Frequency	50/60 Hz
Current Draw	40/46A
Max Input	14.4 kW
Supply	4 Wire
Breakers	60A


UL 4 Pin, 60A

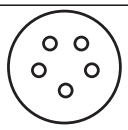
Europe/Asia (Delta)
Single: HCT-9500-502-ED / HCT-9500-502-ED-V (Ventless)
50/50 Split: HCT-9500-505-ED / HCT-9500-505-ED-V (Ventless)
70/30 Split: HCT-9500-508-ED / HCT-9500-508-ED-V (Ventless)

Voltage	220 - 240 VAC
Frequency	50/60 Hz
Current Draw	40A
Max Input	14.4 kW
Supply	4 Wire
Breakers	50A


IEC 4 Pin, 63A

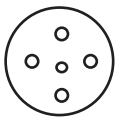
Europe/Asia (WYE)
Single: HCT-9500-503-EW / HCT-9500-503-EW-V (Ventless)
50/50 Split: HCT-9500-506-EW / HCT-9500-506-EW-V (Ventless)
70/30 Split: HCT-9500-509-EW / HCT-9500-509-EW-V (Ventless)

Voltage	380 - 415 VAC
Frequency	50/60 Hz
Current Draw	20A
Max Input	14.4 kW
Supply	5 Wire
Breakers	32A


IEC 5 Pin, 32A

Australia
Single: HCT-9500-520-AU / HCT-9500-520-AU-V (Ventless)
50/50 Split: HCT-9500-521-AU / HCT-9500-521-AU-V (Ventless)
65/35 Split: HCT-9500-522-AU / HCT-9500-522-AU-V (Ventless)

Voltage	380 - 415 VAC
Frequency	50/60 Hz
Current Draw	20A
Max Input	14.4 kW
Supply	5 Wire
Breakers	32A


IEC 5 Pin, 32A

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

TurboChef recommends installing a type D circuit breaker for European installations.

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.

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 ovens shipped by air or less than container load are packaged in wooden crates. Crates are charged at an additional cost.

International LCL: Crates are optional (recommended) at additional cost.

Box Size: 55” x 44” x 26” (1397 mm x 1118 mm x 660 mm)
Crate Size: 56” x 45” x 27” (1422 mm × 1143 mm × 686 mm)

Item Class: 175

Approximate Boxed Weight: 300 lb. (136 kg)
Approximate Crated Weight: 335 lb. (152 kg)

Minimum Entry Clearance Required for Box: 26” (660 mm)
Minimum Entry clearance Required for Crate: 27” (686 mm)

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