



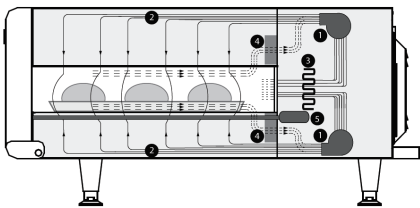
# High h Conveyor 2020

## Speed baking



### 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.



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

### 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 kit)
- Variable speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Self-diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software control
- Includes two 6" conveyor extensions
- Warranty - 1 year parts and labour

### 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

### Optional features (additional costs apply)

- Split belt with individually adjustable speed settings (split: 50/50, 70/30)
- Dual catalytic converters for ventless operation\*

### Standard accessories supplied with oven

- 2 6" Conveyor extensions

\*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 sausages, steaks etc. If cooking these types of foods, it is the customers responsibility to contact their local authorities to ensure compliance with ventilation requirements.

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

February 2019

**Taylor**UK  
Commercial Cooking Equipment

#### Taylor UK

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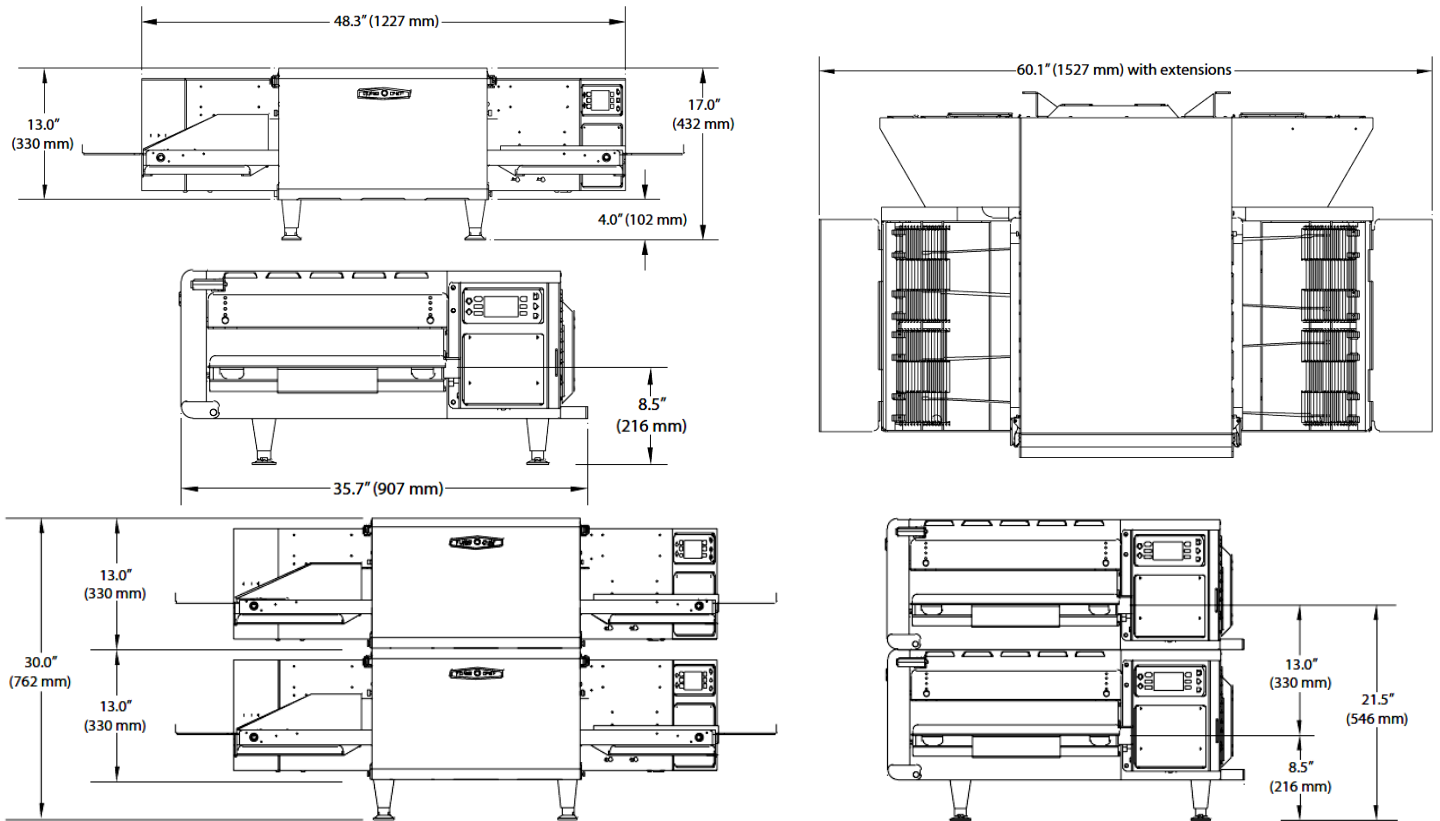
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# High h Conveyor 2020 *Speed baking*



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)	9.5" / 9.5"	241 mm / 241 mm
Belt width (70/30)	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 air clearance*</b> (Oven not intended for built-in installations)		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm

ELECTRICAL SPECIFICATION - THREE PHASE		
<b>HCT-4215-3W (Single Belt)</b>		
<b>HCT-4215-6W (50/50 Split Belt)</b>		
<b>HCT-4215-9W (70/30 Split Belt)</b>		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	32amp - D-rated	
Plug/socket	IEC 309, 32amp 5 -pin socket	

A type D circuit breaker is required for ALL TurboChef installations.

\*Ovens installed in enclosed areas with limited or no access may invalidate the warranty.

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