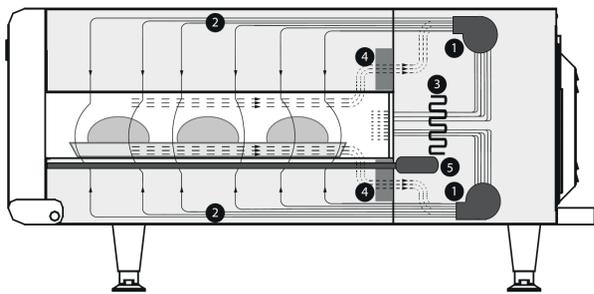


1618

HIGH h CONVEYOR



1. Blower motors
2. Impinged air
3. Impingement heater
4. Catalytic converters (optional extra)
5. Conveyor motor

Ventilation:

- ◆ Ventless certification
- ◆ EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 1.12 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- ◆ Internal catalytic filtration to limit smoke, grease, and odour emissions.

ITEM No. _____

Model options:

- 1618 CONVEYOR - 36 (36" belt length)
 - 1618 CONVEYOR - 48 (48" belt length)
- (Standard models are **NOT** ventless)

Standard equipment:

- 2x 6" belt extensions
- 12 Months parts and labour warranty

Optional extras:

- 12 or 16" belt extensions
- Stacking kit (can be stacked 3 high)
(One kit required for each additional oven)
- 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.

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 wide cook chamber opening.

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).
- ◆ Independent top and bottom 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.

*Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.



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Due to continual research and development, these specifications are subject to change without notification - Jan 2020

1618 HIGH h CONVEYOR - Ventless* Pizza Oven

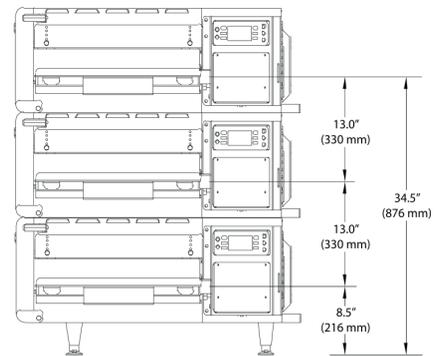
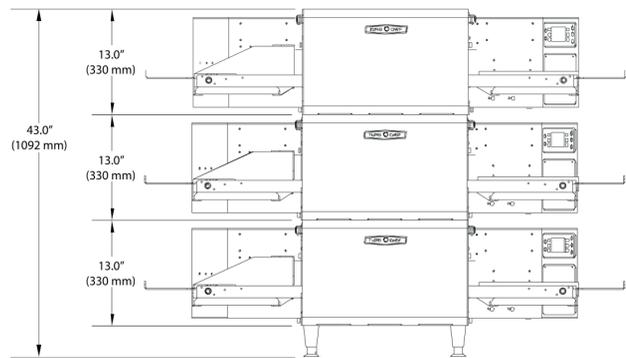
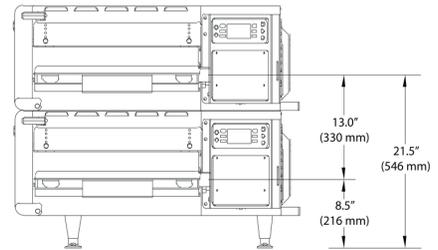
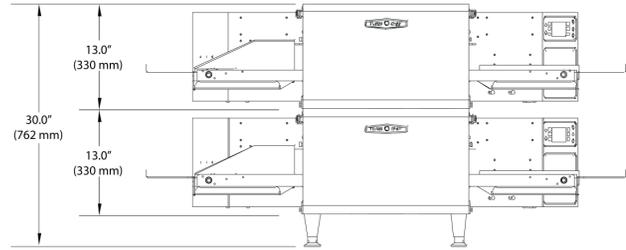
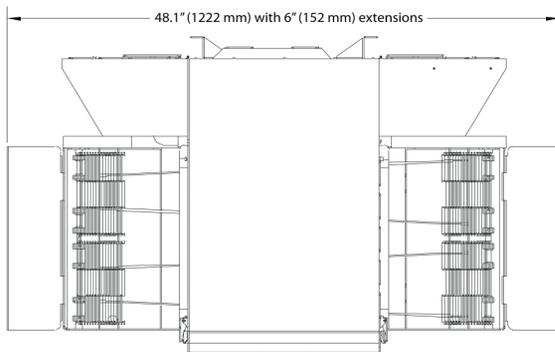
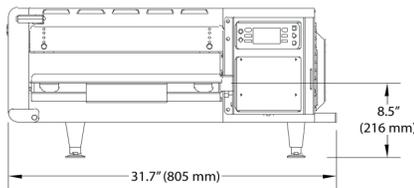
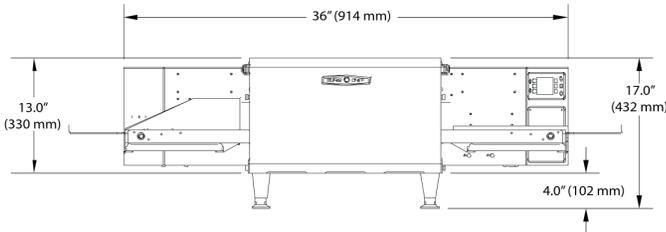
1618



HIGH h CONVEYOR

ITEM No. _____

Section view: (standard 36" belt)



| 1618 HIGH h CONVEYOR - 36" | THREE PHASE |
|---|-------------------------|
| External OVEN dimensions (WxDxH) | 914 x 805 x 432 mm |
| Net weight / crated weight | 89 Kg / 107 Kg |
| Belt dimensions (WxL) | 406 x 914 mm |
| Baking area | 0.15 m ² |
| Adjustable opening (min/max) | 25 / 76 mm |
| Wall clearance (sides/rear/top) | 0 / 0 / 254 mm |
| TurboChef conveyors are NOT designed for built-in installation. | |
| Maximum operating temperature | 316°C (600°F) |
| Bake time range | 30 second to 15 minutes |
| Voltage | 400v / 50Hz / 3Ph |
| Max input | 7.4 kW |
| Circuit breaker (Type D required) | 20 amp |
| Isolator socket | 32 amp (3P+N+E) |



- A dedicated power supply fitted with a TYPE D circuit breaker is required for all TurboChef installations. Consult with a qualified electrician if in any doubt.
- Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven. Ovens installed in inclosed areas with limited or no access may invalidate the warranty. Stacked oven MUST be fitted with a stacking kit for safety reasons.
- *Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.

Improper installation may void the equipment warranty.

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