

2620

HIGH h CONVEYOR



ITEM No. _____

Model options:

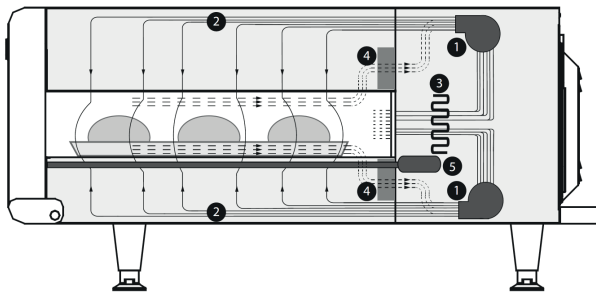
- 2620 CONVEYOR - SINGLE (single belt)
 - 2620 CONVEYOR - 50/50 (50/50 split belt)
 - 2620 CONVEYOR - 70/30 (70/30 split belt)
- (Standard models are **NOT** ventless)

Standard equipment:

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

Optional extras:

- Stacking kit (can be stacked 3 high)
(One kit required for each additional oven)
- Dual catalytic converters for ventless* operation



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

Ventilation:

- ◆ Ventless certification
- ◆ EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 2.40 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- ◆ Internal catalytic filtration to limit smoke, grease, and odour emissions.

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.

Exterior Construction:

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

Interior Construction:

- ◆ All stainless steel interior construction.
- ◆ 20-inch wide cook chamber opening.

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).
- ◆ 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.
- ◆ Split belt option with individually-adjustable speed settings. (split 50/50 and 70/30)

*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

2620 HIGH h CONVEYOR - Ventless* Pizza Oven

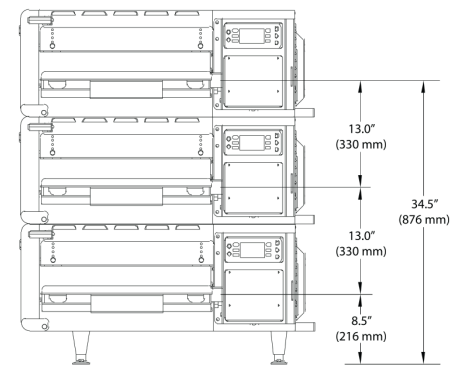
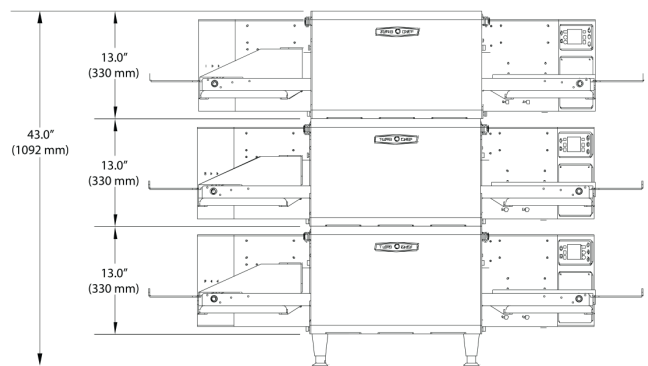
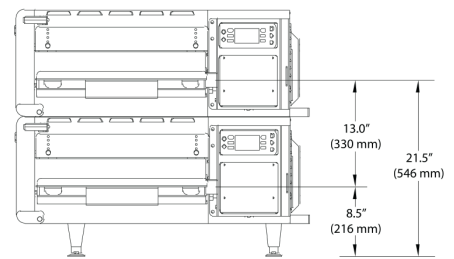
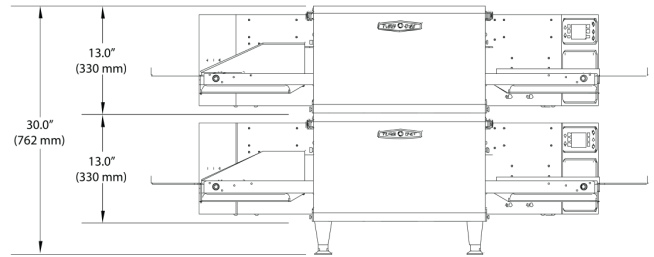
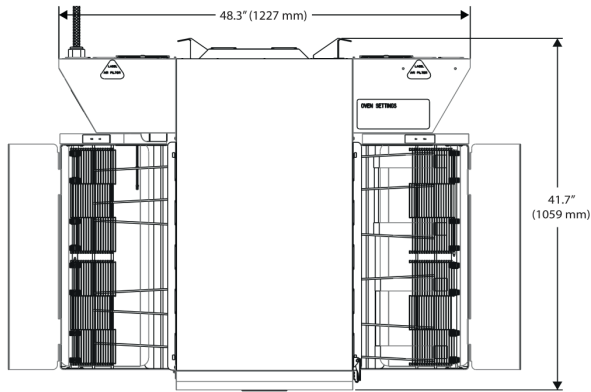
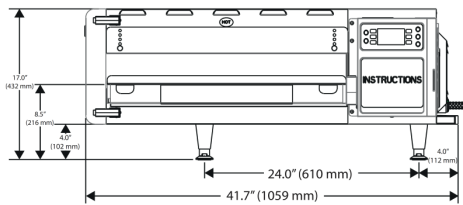
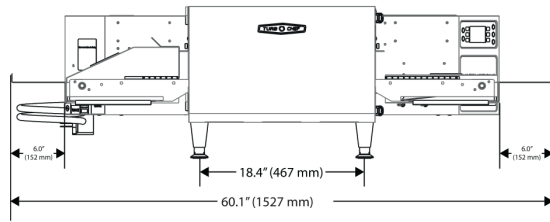
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Section view:



2620 HIGH h CONVEYOR	THREE PHASE
External OVEN dimensions (WxDxH)	1227 x 1059 x 432 mm
Net weight / crated weight	118 Kg / 156 Kg
Belt dimensions (WxL) (SINGLE BELT)	660 x 1227 mm
Baking area	0.33 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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