



Project _____

Item No. _____

Quantity _____

HIGH h CONVEYOR 3240™



PERFORMANCE

- The High h Conveyor 3240 offers high-heat transfer rates for accelerated cooking in a smaller footprint, resulting in throughput comparable to larger conveyor ovens without requiring the kitchen space, energy consumption, and higher HVAC needs.

EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- Front loading window (optional) with cool to touch handle

INTERIOR CONSTRUCTION

- Stainless steel interior
- 40-inch cook chamber

STANDARD FEATURES

- Small footprint with throughput comparable to 70-inch conveyors
- Independently-controlled top and bottom airflow with variable speeds for product-specific cooking
- Software-configurable left or right feed conveyor belt direction
- Operates on either natural or LP gas (field-configurable)
- Stackable design up to 3 high (requires stacking kits)
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- Includes plug and cord (6 ft.)
- Includes one 6" conveyor extension
- Includes gas connection kit
- Warranty – one year parts and labor
- Installation supervision and startup with every oven

OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings (split 50/50 or 70/30)
- Multiple leg heights; legs include levelers
- Front-loading window
- Turnkey installation
- Extended Warranty

GAS-FIRED



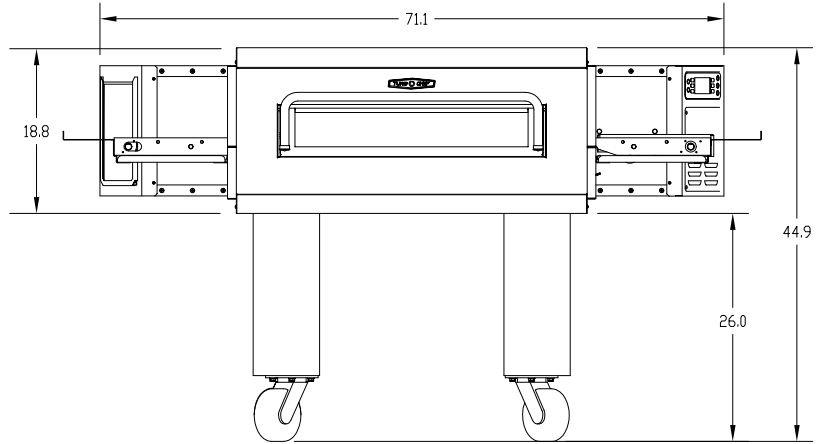
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

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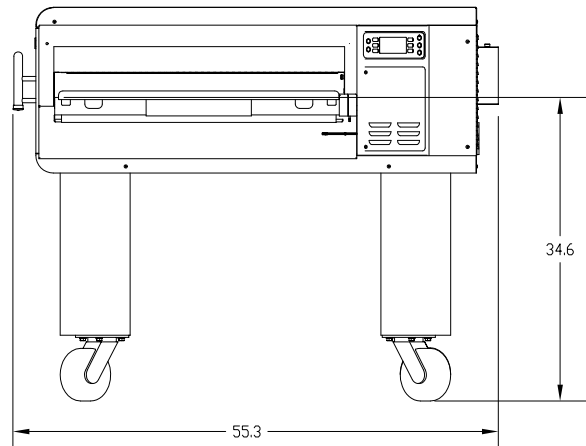
HIGH h CONVEYOR 3240™



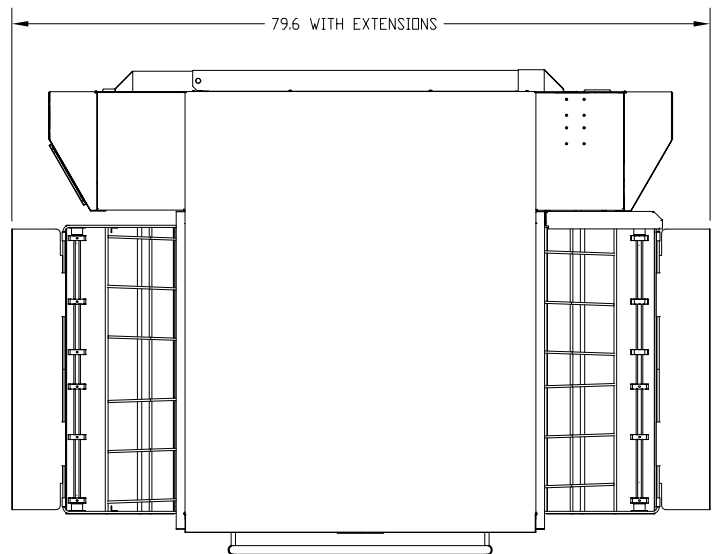
Front View



Side View

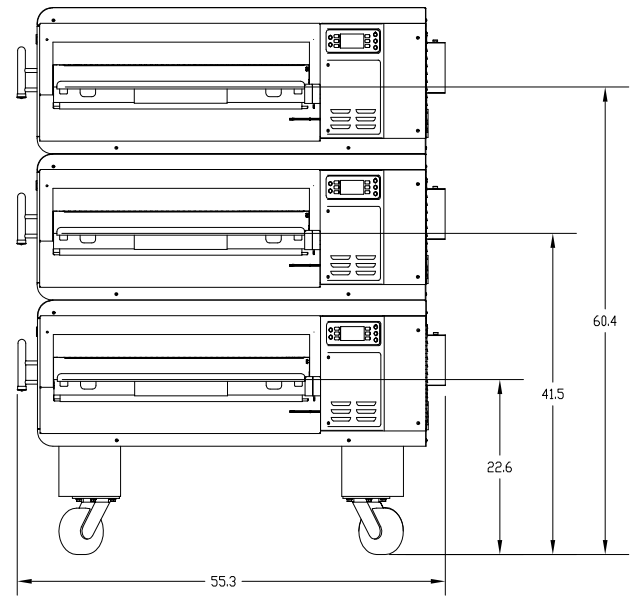
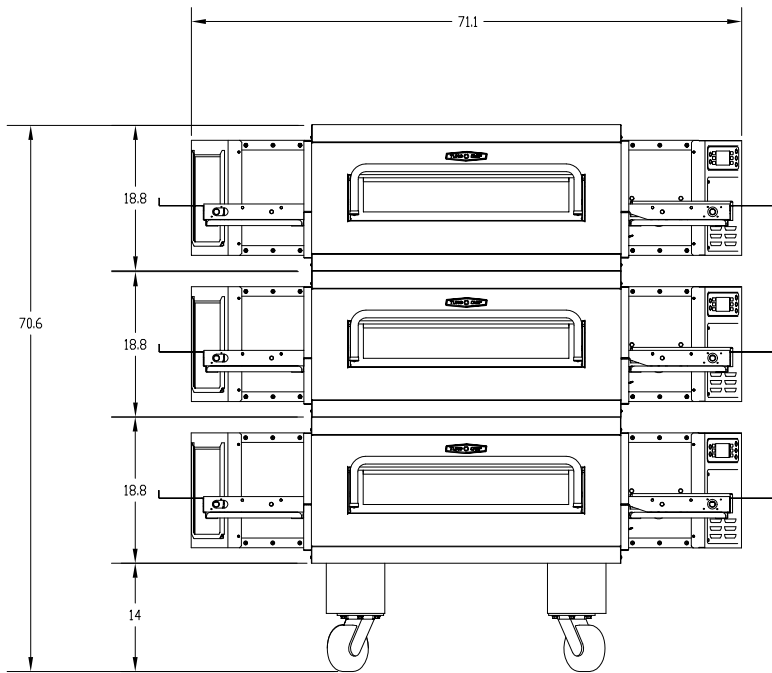
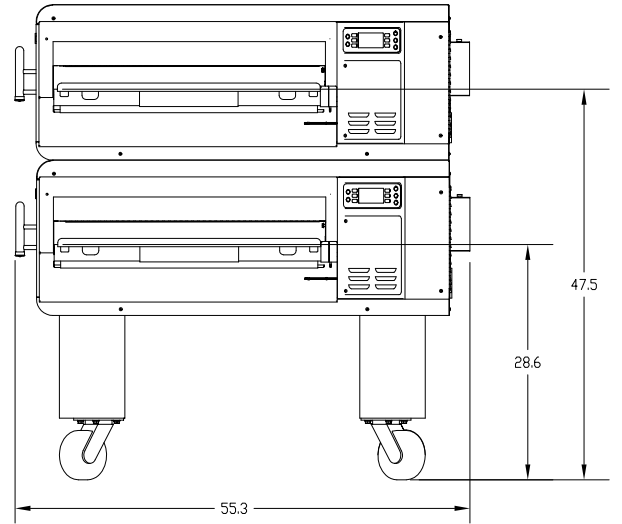
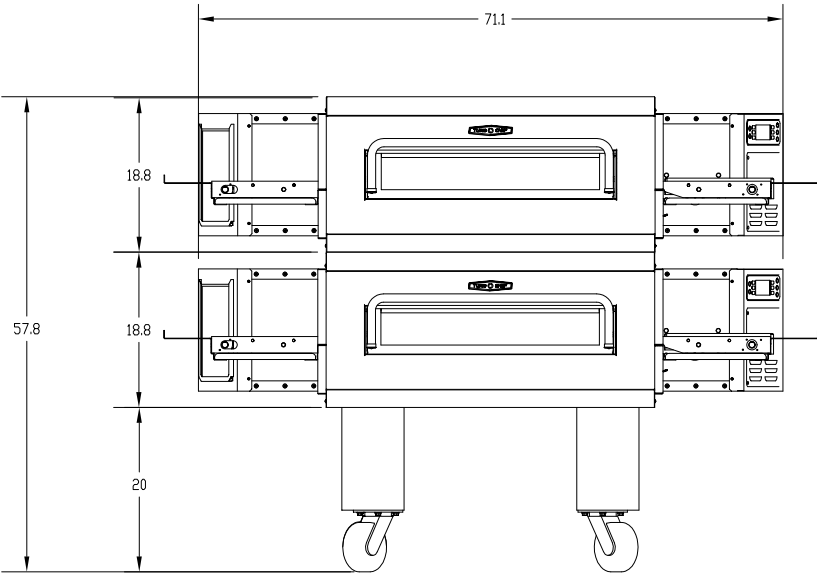


Top View







Stacked Views



DIMENSIONS		
SINGLE UNITS		
Height	44.9"	1140 mm
Width	71.1"	1806 mm
Depth	55.3"	1405 mm
Weight	800 lbs.	363 kg
Cook Chamber		
Baking Area	8.8 ft ²	0.82 m ²
Belt Length	67.6"	1717 mm
Belt Width (Single)	32"	813 mm
Belt Width (50/50 Split)	15.5" / 15.5"	394 mm / 394 mm
Belt Width (70/30 Split)	20.5" / 9"	521 mm / 229 mm
Max Operating Temp	550°F	288°C
Bake Time Range	30 seconds to 20 minutes	
Wall Clearance		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
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 International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 32" (813 mm) x 81" (2057 mm) x 63" (1600 mm) Crate size: 82" (2083 mm) x 67" (1702 mm) x 60" (1524 mm) Item class: 85 NMFC #26770 HS code 8419.81		
Approximate crated weight: 1570 lbs. (712 kg)		
Minimum entry clearance required for box: 81.5" (2070 mm) Minimum entry clearance required for crate: 82.5" (2096 mm)		

SEE OPPOSITE SIDE FOR ILLUSTRATIONS

ELECTRICAL SPECIFICATIONS - NORTH AMERICA		
Phase	1 Phase	 NEMA L6-20
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	8 Amp	
Supply	3 Wire (L + L + G)	
Breakers	20 Amp	
ELECTRICAL SPECIFICATIONS - EUROPE/ASIA		
Phase	1 Phase	 IEC 309 3-Pin
Voltage	220-240 VAC	
Frequency	50/60 Hz	
Current Draw	8 Amp	
Supply	3 Wire (L + N + G)	
Breakers	16 Amp	
GAS SUPPLY SPECIFICATIONS		
SINGLE CONVEYOR		
Gas Supply (Natural)	1" (25 mm)	
Gas Supply (Propane)	3/4" (19 mm)	
Minimum Gas Pressure	6" (152.4 mm H ₂ O / 14.94 mb)	
Maximum Gas Pressure	14" (350.6 mm H ₂ O / 34.87 mb)	
Burner Pressure (I2L)	4.0"W.C. (101.6 mm H ₂ O / 9.96 mb)	
Burner Pressure (all others)	3.5"W.C. (88.9 mm H ₂ O / 8.71 mb)	
Rated Heat Input	85,000 BTU (25kW [Gross])	
Meter Size	500 cfh	
Maximum Supply Distance	200 ft (61 m)	
DOUBLE/TRIPLE STACKED CONVEYORS		
Gas Supply (Natural)	2" (51 mm)	
Gas Supply (Propane)	1" (25 mm)	
Minimum Gas Pressure	6" (152.4 mm H ₂ O / 14.94 mb)	
Maximum Gas Pressure	14" (350.6 mm H ₂ O / 34.87 mb)	
Burner Pressure (I2L)	4.0"W.C. (101.6 mm H ₂ O / 9.96 mb)	
Burner Pressure (all others)	3.5"W.C. (88.9 mm H ₂ O / 8.71 mb)	
Rated Heat Input	85,000 BTU (25kW [Gross])	
Meter Size	750 cfh	
Maximum Supply Distance	200 ft (61 m)	

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