



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



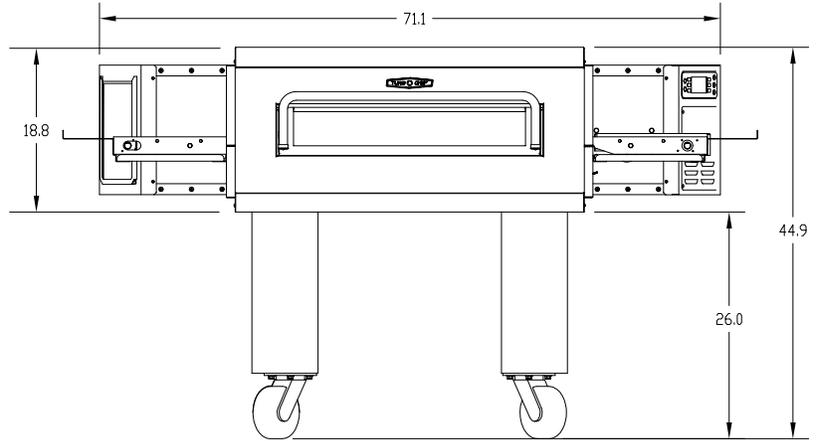
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

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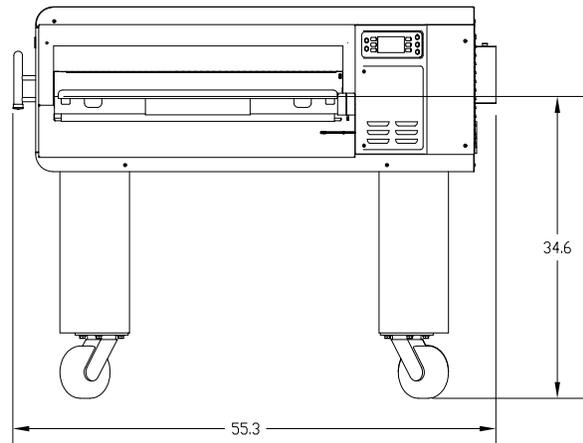
HIGH h CONVEYOR 3240™



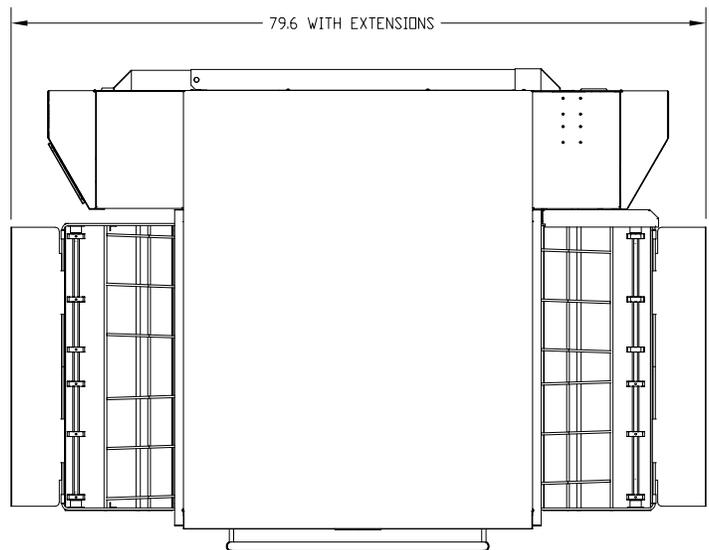
Front View



Side View

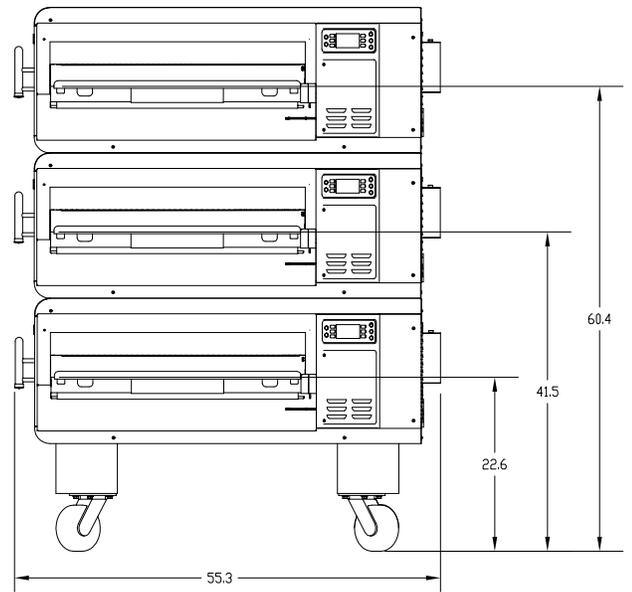
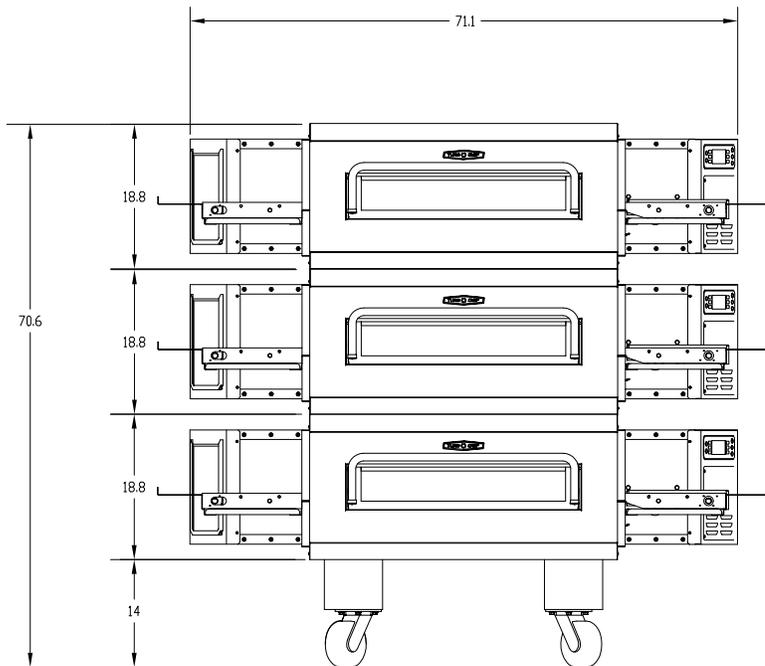
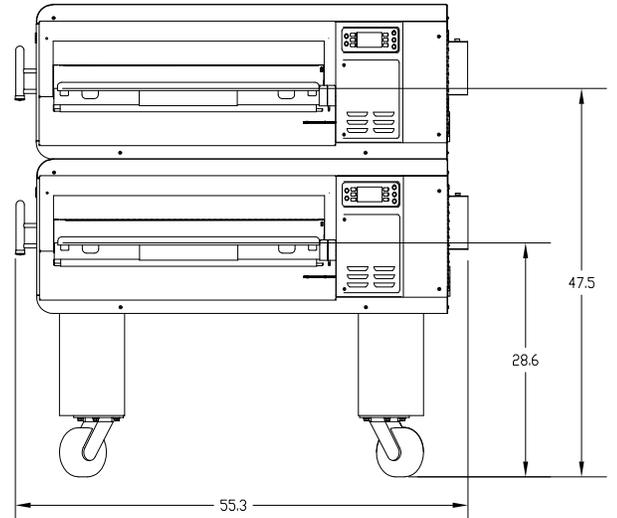
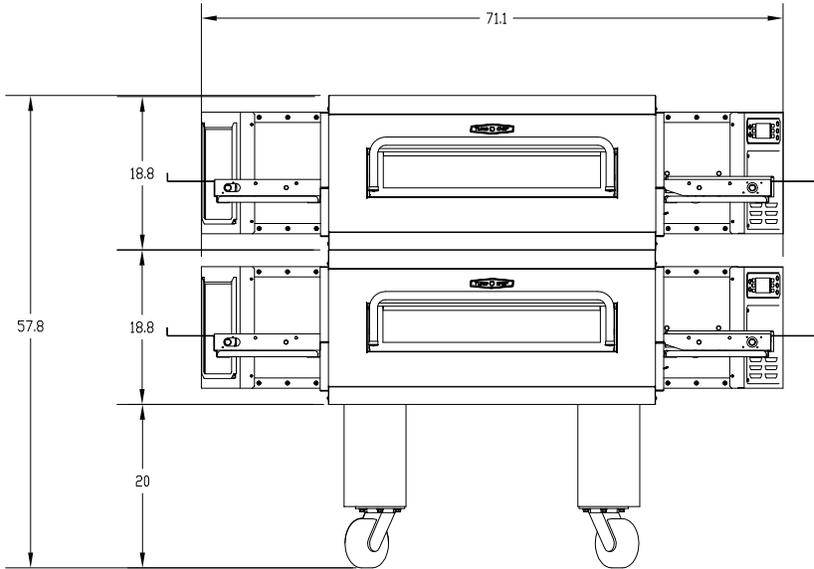


Top View





## Stacked Views



DIMENSIONS		
<b>SINGLE UNITS</b>		
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 <sup>2</sup>	0.82 m <sup>2</sup>
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		
<b>SINGLE CONVEYOR</b>		
Gas Supply (Natural)	1" (25 mm)	
Gas Supply (Propane)	3/4" (19 mm)	
Minimum Gas Pressure	6" (152.4 mm H <sub>2</sub> O / 14.94 mb)	
Maximum Gas Pressure	14" (350.6 mm H <sub>2</sub> O / 34.87 mb)	
Burner Pressure (I2L)	4.0"W.C. (101.6 mm H <sub>2</sub> O / 9.96 mb)	
Burner Pressure (all others)	3.5"W.C. (88.9 mm H <sub>2</sub> O / 8.71 mb)	
Rated Heat Input	85,000 BTU (25kW [Gross])	
Meter Size	500 cfh	
Maximum Supply Distance	200 ft (61 m)	
<b>DOUBLE/TRIPLE STACKED CONVEYORS</b>		
Gas Supply (Natural)	2" (51 mm)	
Gas Supply (Propane)	1" (25 mm)	
Minimum Gas Pressure	6" (152.4 mm H <sub>2</sub> O / 14.94 mb)	
Maximum Gas Pressure	14" (350.6 mm H <sub>2</sub> O / 34.87 mb)	
Burner Pressure (I2L)	4.0"W.C. (101.6 mm H <sub>2</sub> O / 9.96 mb)	
Burner Pressure (all others)	3.5"W.C. (88.9 mm H <sub>2</sub> 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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