

HIGH h CONVEYOR 1618™

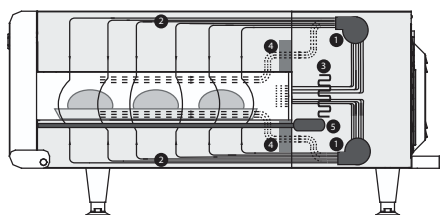


PERFORMANCE

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.

VENTILATION

- UL (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizza
Results: 1.05 mg/m³
 - Product: Sandwiches
Results: 1.91 mg/m³
Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



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

EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- Cool to touch covers and panels
- Capacitive One-Touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- Stainless steel interior construction
- 16" x 18" cook chamber

FEATURES

- Independently-controlled top and bottom air impingement
- Recirculating air impingement with variable speed control
- Stackable design up to three high (requires stacking kits)
- 36-inch conveyor belt assembly with 48-inch option available
- Variable-speed blower motors
- Intuitive One-Touch interface with customizable images
- Unlimited recipe storage
- 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
- Includes plug and cord (6 ft. nominal)
- Includes two 6-inch conveyor extensions
- Smart voltage sensor technology (U.S. only)
- Warranty includes 1-year parts and labor
- Open Kitchen from Powerhouse Dynamics connects your equipment to the cloud, offering real time, automated monitoring, predictive maintenance, over-the-air updates, and operational insights. Visit powerhousedynamics.com for more information.

OPTIONAL FEATURES

- 48-inch conveyor belt assembly
- 12 or 16-inch conveyor extensions
- Dual catalytic converters for ventless operation

STANDARD INCLUDED ACCESSORIES

- Oven Cleaner Starter Kit, PN: 105702 (Qty 1) for ventless models only
- Air Filters, PN: HCT-4067 (Qty 2)



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

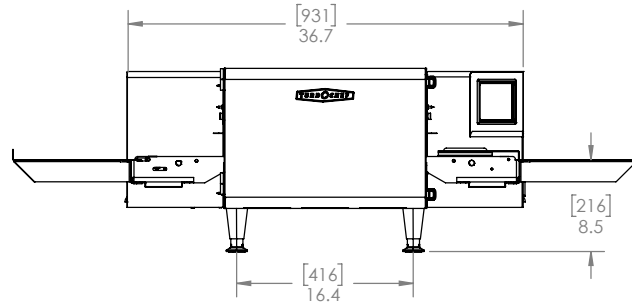
* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

[†] Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include raw bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, raw steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

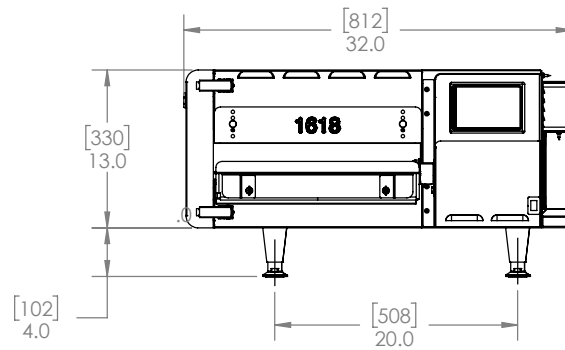
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please call 1-800-908-8726.

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

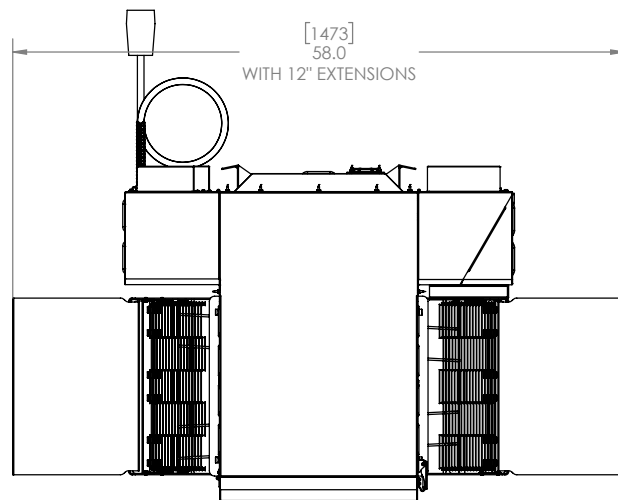
Front View - 36" Belt



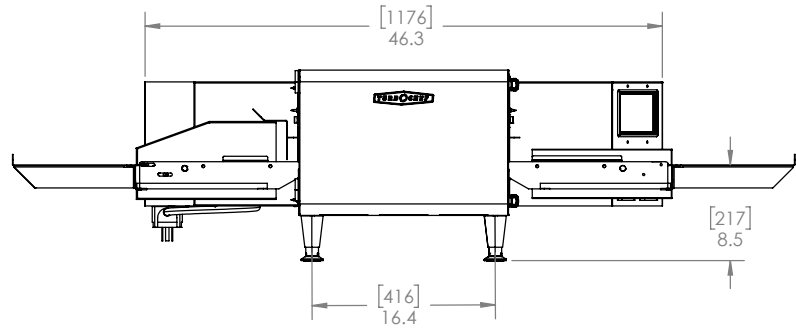
Side View - 36" Belt



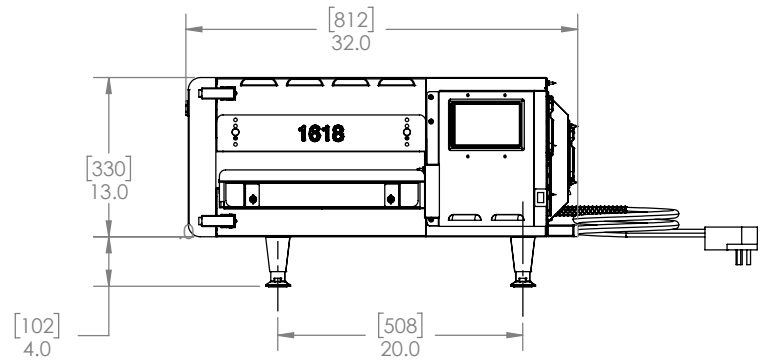
Top View - 36" Belt



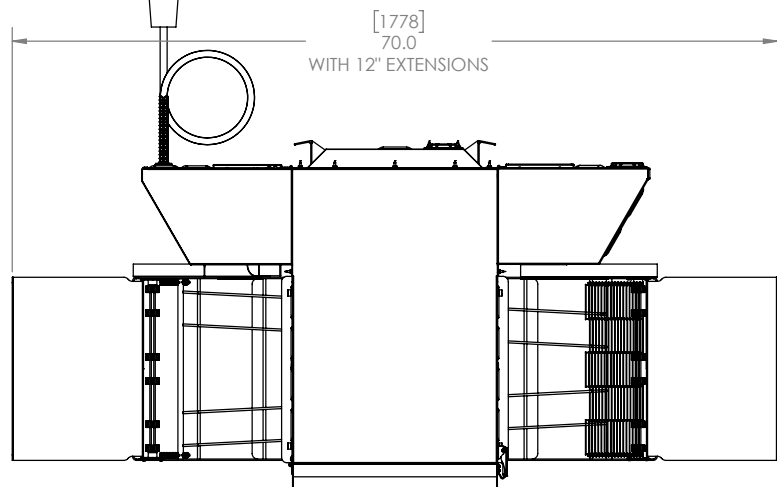
Front View - 48" Belt



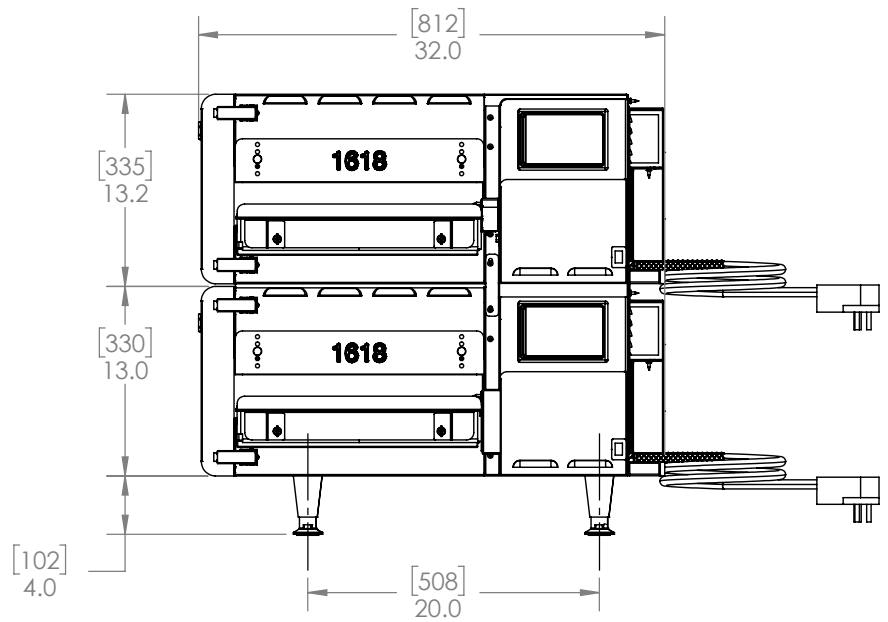
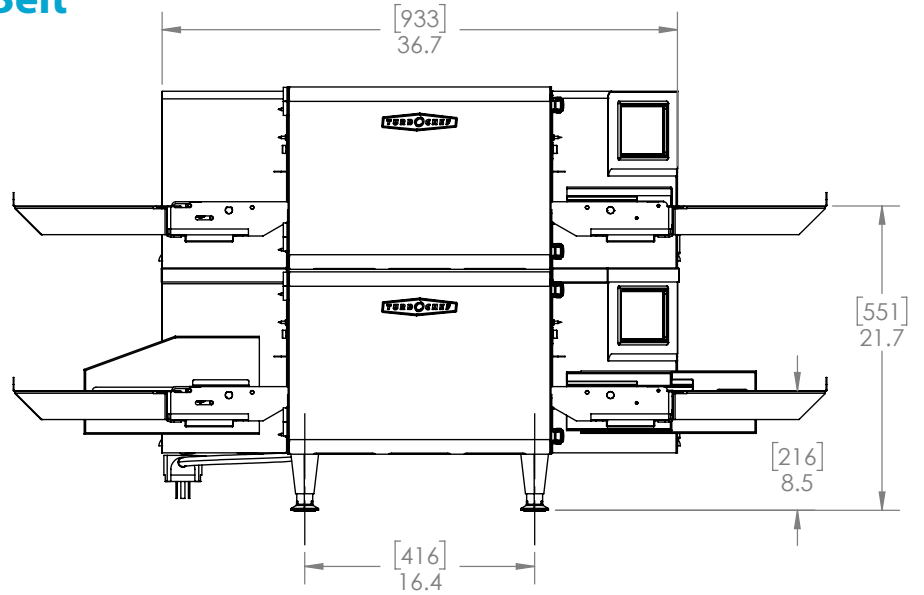
Side View - 48" Belt



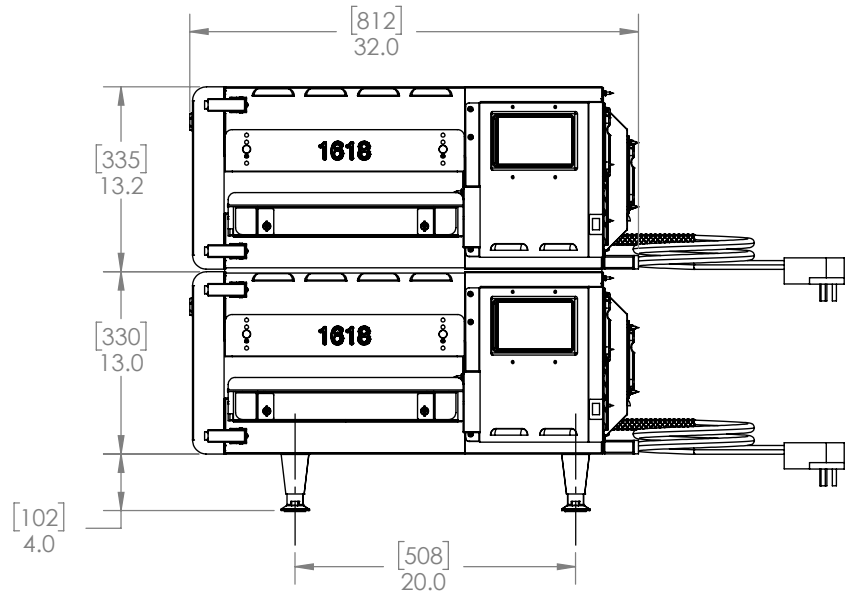
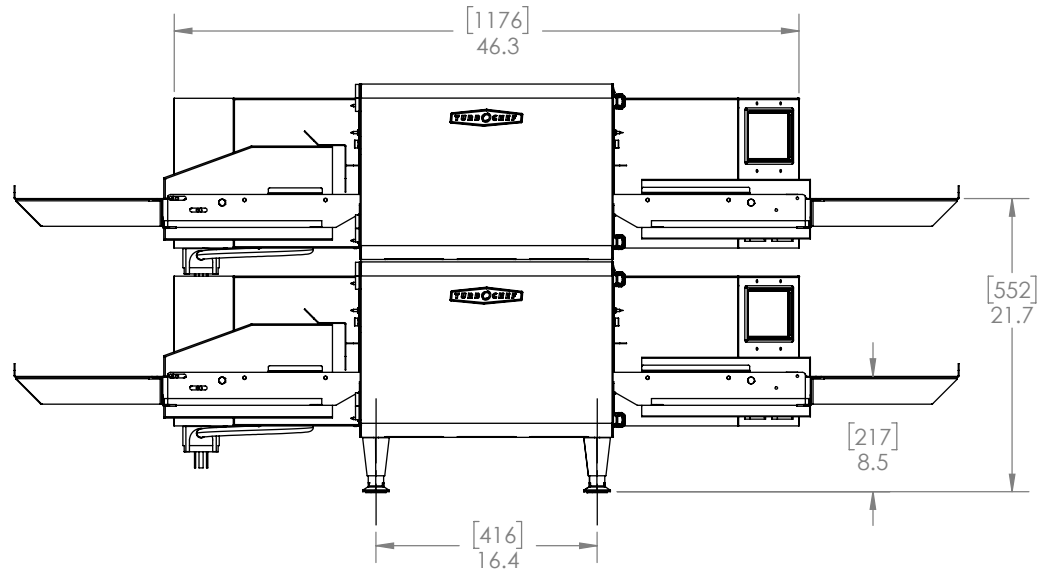
Top View - 48" Belt



Stacked Views - 36" Belt



Stacked Views - 48" Belt



DIMENSIONS

Height	17.0"	432 mm
Width	36" / 48"	914 mm / 1219 mm
Depth	31.7"	805 mm
Weight (36" / 48")	180 lb. / 185 lb.	82 kg / 84 kg
Cook Chamber Dimensions		
Baking Area	2 ft ²	0.19 m ²
Belt Length	36" / 48"	914 mm / 1219 mm
Belt Width	16"	406 mm
Adjustable Opening (Min/Max)	1" / 3"	25 mm / 76 mm
Max Operating Temp	600°F	316°C
Bake Time Range	50 seconds to 14 minutes	
Wall Clearance (Oven not intended for built-in installation)		
Top	10"	254 mm
Sides	2"	51 mm
Back	2"	51 mm

ELECTRICAL SPECIFICATIONS - SINGLE PHASE

United States

HCS-9500-501 (36-inch) / HCS-9500-501-V (Ventless)
HCS-9500-506 (48-inch) / HCS-9500-506-V (Ventless)

Phase	1 Phase	 NEMA 6-50P
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	37A	
Max Input	7.4 kW	
Supply	3 Wire	
Breakers	50A	

Canada

36-inch: HCS-9500-2C / HCS-9500-2C-V (Ventless)
48-inch: HCS-9500-7C / HCS-9500-7C-V (Ventless)

Phase	1 Phase	 NEMA 6-50P
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	37A	
Max Input	7.4 kW	
Supply	3 Wire	
Breakers	60A	

ELECTRICAL SPECIFICATIONS - MULTI PHASE

United States

HCS-9500-511 (36-inch) / HCS-9500-511-V (ventless)
HCS-9500-512 (48-inch) / HCS-9500-512-V (ventless)

Phase	3 Phase	 NEMA 15-30P
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	23A	
Max Input	7.4 kW	
Supply	4 Wire	
Breakers	30A	

Europe/Asia Delta

HCS-9500-503-ED (36-inch) / HCS-9500-503-ED-V (ventless)
HCS-9500-508-ED (48-inch) / HCS-9500-508-ED-V (ventless)

Phase	3 Phase	 UL 4 Pin, 32A
Voltage	220/240 VAC	
Frequency	50/60 Hz	
Current Draw	23A	
Max Input	7.4 kW	
Supply	4 Wire	
Breakers	30A	

Europe/Asia (WYE)

HCS-9500-504-EW (36-inch) / HCS-9500-504-EW-V (ventless)
HCS-9500-509-W (48-inch) / HCS-9500-509-W-V (ventless)

Phase	3 Phase	 IEC 5 Pin, 20A
Voltage	380/415 VAC	
Frequency	50/60 Hz	
Current Draw	12A	
Max Input	7.4 kW	
Supply	5 Wire	
Breakers	20A	

Australia

HCS-9500-505-AU (36-inch) / HCS-9500-505-AU-V (ventless)
HCS-9500-510-AU (48-inch) / HCS-9500-510-AU-V (ventless)

Phase	3 Phase	 Clipsal, 56PA520
Voltage	380/415 VAC	
Frequency	50/60 Hz	
Current Draw	12A	
Max Input	7.4 kW	
Supply	5 Wire	
Breakers	20A	

*Under normal operation, the oven will not exceed the max input value.



TurboChef recommends installing a type D circuit breaker for European installations.



IMPORTANT: If the oven is placed near a grill or stove, a divider must exist between the oven and the open heat source, with a minimum of 6" (153 mm) between the oven and the divider. If the oven is placed near a fryer, a divider must exist between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.



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 ovens shipped by air or less than container load are packaged in wooden crates. Crates are charged at an additional cost.

International LCL: Crates are optional (recommended) at additional cost.

36" Conveyor Belt	48" Conveyor Belt
Box Size: 44" x 29" x 26" (1118 mm x 737 mm x 660 mm) Crate Size: 45" x 40" x 27" (1143 mm x 1016 mm x 686 mm) Item Class: 92.5	Box Size: 55" x 44" x 27" (1397 mm x 1118 mm x 686 mm) Crate Size: 56" x 45" x 28" (1422 mm x 1143 mm x 711 mm) Item Class: 175
Approximate Boxed Weight: 255 lb. (116 kg) Approximate Crated Weight: 300 lb. (136 kg)	Approximate Boxed Weight: 280 lb. (127 kg) Approximate Crated Weight: 330 lb. (150 kg)
Minimum Entry Clearance Required for Box: 26" (660 mm) Minimum Entry Clearance Required for Crate: 27" (686 mm)	Minimum Entry Clearance Required for Box: 27" (686 mm) Minimum Entry Clearance Required for Crate: 28" (711 mm)