ITEM #: CONVEYOR OVEN  
Quantity: One (1)  
Manufacturer: Turbo Chef  
Model No.: (2) HCT-4215-1  
Pertinent Data: Single Belt, Stacked  
Utilities Req’d: (2) 208V/3PH; 40.0A  
  
See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Equip unit with Independently-controlled top and bottom air impingement.  
4. Unit shall have variable-speed High h recirculating impingement airflow system.  
5. Unit shall be double stacked and be supplied with the necessary stacking equipment.  
6. Equip unit with variable speed blower motors.  
7. Provide built-in diagnostics for monitoring oven components.  
8. Equip unit with left or right feed conveyor belt direction via software.  
9. Provide unit with heavy duty cord and plug, coordinate NEMA configuration with electrical contractor.  
10. Equip each unit with two 6” conveyor extensions.  
11. Provide each unit with Dual catalytic converters for ventless operation.  
12. Coordinate installation into recess on Item #, Work Counter with Sink.  
13. Unit shall have a 20” cook chamber with stainless steel interior.  
14. Unit shall be 430 stainless steel front, top, sides, and back with cool to touch covers and panels.  
15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.