HhC 1618

Cooks up to 35 12" Pizzas per Hour





Simple and intuitive one-touch controls with icons

Cooks 40-50% faster than traditional conveyors

Space-saving footprint, 16-inch belt width

Configurable for UL®-KNLZ approved operation without a ventilation hood*

Idle mode for energy conservation

Left or right feed conveyor belt direction via software

Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings

Operates at temperatures up to 600°F (316°C)

Stackable design up to three high (requires stacking kit)

Optional marine upgrade available

Warranty – 1 year parts and labor

Spec Sheet

COOK TIMES

Toasted Italian Sandwich	60 sec
Flatbread Pizza	1 min 15 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec

EXTERNAL DIMENSIONS

Height	13”	(330 mm)
With Legs	17”	(432 mm)
Width	36” or 48”	(914 mm or 1219 mm)
Depth	30"	(762 mm)
Weight (36”/48”)	195 lb./200 lb.	(88.5 kg/91kg)

COOK CHAMBER DIMESIONS

Baking Area	2 ft²	(0.15 m²)
Belt Length	36” or 48”	(914 mm or 1219 mm)
Belt Width	16”	(406 mm)
Adjustable Opening (min / max)	1" / 3"	(25 mm / 76 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	311
UL/EPA/NFPA/ICC Results	1.12 mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS: SINGLE PHASE

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

HhC 2020

Cooks up to 35 12" Pizzas per Hour



Simple and intuitive one-touch controls with icons

Cooks 40-50% faster than traditional conveyors

Throughput exceeding 28-inch conveyors in a compact 20-inch design

Configurable for UL®-KNLZ approved operation without a ventilation hood*

Idle mode for energy conservation

Optional split belt (50/50 or 70/30) allows chefs to cook multiple menu items at the same time

Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates

Fits a full-size sheet pan

Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings

Operates at temperatures up to 600°F (316°C)

Stackable design up to three high (requires stacking kit)

Optional marine upgrade available

Warranty – 1 year parts and labor

Spec Sheet

COOK TIMES

Toasted Italian Sandwich	60 sec
Tex-Mex Plate	1 min 10 sec
Roasted Fish Fillets (fresh)	1 min 45 sec
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (frozen)	4 min

EXTERNAL DIMENSIONS

Height	13”	(330 mm)
With Legs	17”	(432 mm)
Width	48.3”	(1227 mm)
Depth	35.7”	(907 mm)
Weight	195 lb.	(88.5 kg)

COOK CHAMBER DIMESIONS

Baking Area	2.8 ft²	(0.26 m²)
Belt Length	48.3”	(1227 mm)
Belt Width (single)	20”	(508 mm)
Belt Width 50/50 Split	9.5”/9.5”	(241 mm / 241 mm)
Belt Width 70/30 Split	15”/4”	(381 mm /102 mm)
Adjustable Opening (min/max)	1" / 3"	(25 mm / 76 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	480
UL/EPA/NFPA/ICC Results	1.91mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS

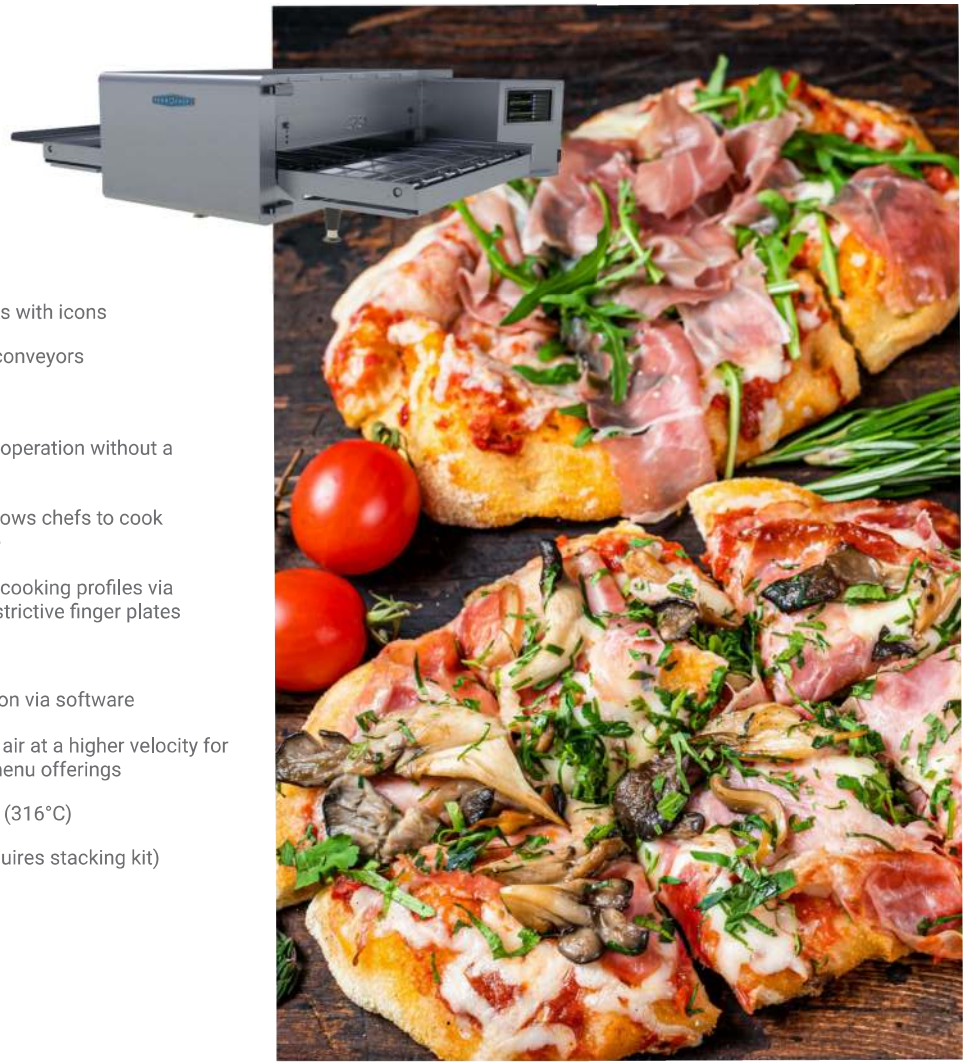
Single: HCT-9500-501 / HCT-9500-501-V (Ventless)

50/50 Split: HCT-9500-504 / HCT-9500-504-V (Ventless)

70/30 Split: HCT-9500-507/ HCT-9500-507-V (Ventless)

HhC 2620

Cooks up to 100 12" Pizzas per Hour



Simple and intuitive one-touch controls with icons

Cooks 40-50% faster than traditional conveyors

Compact footprint, 26-inch belt width

Configurable for UL®-KNLZ approved operation without a ventilation hood*

Optional split belt (50/50 or 70/30) allows chefs to cook multiple menu items at the same time

Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates

Fits a full-size sheet pan

Left or right feed conveyor belt direction via software

Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings

Operates at temperatures up to 600°F (316°C)

Stackable design up to three high (requires stacking kit)

Optional marine upgrade available

Warranty – 1 year parts and labor

Spec Sheet

COOK TIMES

Toasted Italian Sandwich	60 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (frozen)	4 min
Chocolate Chip Cookies (3 oz.)	6 min 30 sec

EXTERNAL DIMENSIONS

Height	13"	(330 mm)
With Legs	17"	(432 mm)
Width	48.3"	(1227 mm)
Depth	41.7"	(1059 mm)
Weight	260 lb.	(118 kg)

COOK CHAMBER DIMESIONS

Baking Area	3.6 ft ²	(0.33 m ²)
Belt Length	48.3"	(1227 mm)
Belt Width (single)	26"	(660 mm)
Belt Width 50/50 Split	12.5"/12.5"	(318 mm / 318 mm)
Belt Width 70/30 Split	17"/8"	(431 mm / 203 mm)
Adjustable Opening (min / max)	1" / 3"	(25 mm / 76 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	576
UL/EPA/NFPA/ICC Results	2.40 mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS

Single: HCW-9500-501 / HCW-9500-501-V (Ventless)

50/50 Split: HCW-9500-506 / HCW-9500-506-V (Ventless)

70/30 Split: HCW-9500-511 / HCW-9500-511-V (Ventless)





Features and Specs	HhC 1618	HhC 2020	HhC 2620
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom
Microwave	None	None	None
Bottom Radiant Heater	No	No	No
UL®-KNLZ Ventless Certification	Yes*	Yes*	Yes*
Metal Pans	Yes	Yes	Yes
Full Hotel Pan	Yes	Yes	Yes
Full Sheet Pan	No	Yes	Yes
Half Sheet Pan	Yes	Yes	Yes
Dimensions:			
Exterior Height with Legs	17" (432 mm)	17" (432 mm)	17" (432 mm)
Exterior Height without Legs	13" (330 mm)	13" (330 mm)	13" (330 mm)
Exterior Width	36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Exterior Depth - Footprint	30" (762 mm)	30" (762 mm)	30" (762 mm)
Exterior Depth - Front to Wall	31.7" (805 mm)	35.7" (907 mm)	41.7" (1059 mm)
Weight	36": 195 lb. (88.5 kg) 48": 200 lb. (91 kg)	195 lb. (88.5 kg)	260 lb. (118 kg)
Adjustable Opening	1"/3" (25 mm/76 mm)	1"/3" (25 mm/76 mm)	1"/3" (25 mm/76 mm)
Belt Width	16" (406 mm)	20" (508 mm)	26" (660 mm)
50/50 Split	n/a	9.5"/9.5" (214 mm /241mm)	12.5"/12.5" (318 mm/318 mm)
70/30 Split	n/a	15"/4" (381 mm/102 mm)	17" 8" (431 mm/203 mm)
Belt Depth	18" (457 mm)	20" (508 mm)	20" (508 mm)
Belt Length	36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Baking Area	2 sq.ft. (0.15 sqm)	2.8 sq.ft. (0.26 sqm)	3.6 sq.ft. (0.33 sqm)
Stacking	Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)
Cook Setting Capacity	8	8	8
ChefComm Pro Compatible	Yes	Yes	Yes
IoT Enabled for Open Kitchen™	No	No	No
USB Compatible	No	No	No
Marine Certified	Yes	Yes	Yes

* Additional costs apply for ventless option.





Energy Costs per Oven	HhC 1618	HhC 2020	HhC 2620
Energy Costs	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr
Cook Cycles/Day	n/a	n/a	n/a
Typical Cook Time	3 hrs	3 hrs	3 hrs
Operating Time	12 hrs	12 hrs	12 hrs
Total Cost/Day	$5.15	$7.60	$9.41
Total Cost/Month	$154.53	$227.99	$282.34
Total Cost/Year	$1,880.14	$2,773.89	$3,435.12

Ventilation Performance: 8-hour Test			
Number of Pepperoni Pizzas Cooked	311	480	576
UL/EPA/NFPA/ICC Results	1.12 mg/m³	1.91 mg/ m³	2.40 mg/ m³
Ventless Requirement	<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³

Energy Output and HVAC Requirement			
Total Average Power (Environmental Load)	3,527 W	5,168 W	6,397 W
Average Cooling Requirement	1.0 Tons of AC	1.5 Tons of AC	1.8 Tons of AC