



Project _____

Item No. _____

Quantity _____

THE HIGH h BATCH



EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- 4" (102 mm) adjustable legs
- Cool to touch coated door handle
- Removable drain pan
- Removable cook door for cleaning

INTERIOR CONSTRUCTION

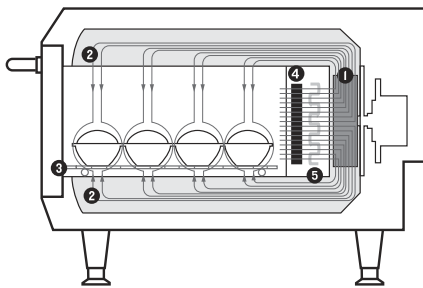
- 304 stainless steel interior
- Drain system helps prevent debris buildup
- High-coverage Jetplates for customized cooking results

STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation (UL KNLZ)
- Configurable top and bottom Jetplates for product specific cooking
- Variable-speed High h recirculating impingement airflow system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 72 recipes
- Built-in self diagnostics for monitoring oven components and performance
- Includes plug and cord (5 ft.)
- Warranty – 1 year parts and labor

PERFORMANCE

- Heat transfer rates (h) are 3X-4X typical convection oven
- Heat transfer rates (h) are 2X typical conveyor oven
- The High h Batch offers high quality, full baking capabilities up to 5X faster than traditional cooking equipment, achieving conveyor-type results in a compact size



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater



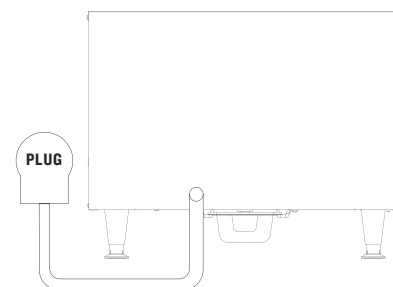
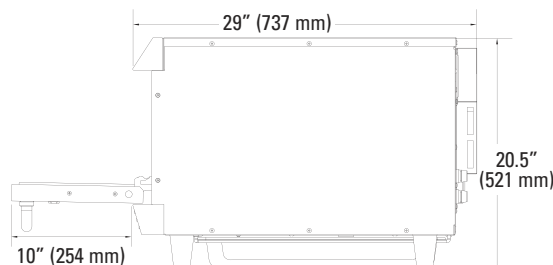
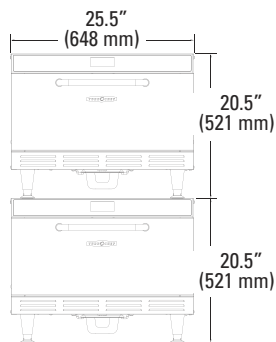
*Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

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

If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

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DIMENSIONS

Single Units

Height	20.5"	(521 mm)
Width	25.5"	(648 mm)
Depth	29"	(737 mm)
with handle	31.5"	(800 mm)
Weight	157 lbs.	(71 kg)

Stacked Units

(Stacking Kit Required)

Height	41"	(1041 mm)
Width	25.5"	(648 mm)
Depth	29"	(737 mm)
with handle	31.5"	(800 mm)
Weight	314 lbs.	(142 kg)

Cook Chamber

Height	8"	(203 mm)
Width	18.75"	(476 mm)
Depth	16.75"	(425 mm)
Volume	1.45 cu. ft.	(41.1 liters)

Wall Clearance (Oven not intended for built-in installation)

Top	4"	(102 mm)
Sides	2"	(51 mm)

ELECTRICAL SPECIFICATIONS

NORTH AMERICA (Excluding Canada)

HHB (HHB-8602-1)		
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current	24 amp	
Cord	10 gauge, 3 wire, 5 ft., SOOW	
Plug	NEMA 6-30P	
Max Input	5000 watts	

CANADA

HHBC (HHB-8602-1C)		
Phase	1 Phase	
Voltage*	208/240 VAC	
Frequency	50/60 Hz	
Current	24 amp	
Cord	10 gauge, 3 wire, 5 ft., SOOW	
Plug	NEMA 6-50P	
Max Input	5000 watts	

EUROPE/ASIA-PACIFIC

HHBEW (HHB-8602-1W)		
Phase	3 Phase	
Voltage	400 VAC	
Frequency	50/60 Hz	
Current	10 amp	
Cord	HO7RN-F, 5 wire	
Plug	IEC 309, 5-pin, 16 amp	
Max Input	5000 watts	
HHBED (HHB-8602-1D)		
Phase	3 Phase	
Voltage	230 VAC	
Frequency	50/60 Hz	
Current	18 amp	
Cord	HO7RN-F, 4 wire	
Plug	IEC 309, 4-pin, 32 amp	
Max Input	5000 watts	
HHBUK (HHB-8602-1K)		
Phase	1 Phase	
Voltage	230 VAC	
Frequency	50/60 Hz	
Current	24 amp	
Cord	HO7RN-F, 3 wire	
Plug	IEC 309, 3-pin, 32 amp	
Max Input	5000 watts	

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: 37" x 32" x 27.5" (940mm x 813mm x 699mm)

Crate size: 39.5" x 34.5" x 29" (1003mm x 876mm x 737mm)

Item class: 85 NMFC #26770 HS code 8419.81

Approximate crated weight: 270 lbs. (122 kg)

Minimum entry clearance required for box: 27.5" (699mm)

Minimum entry clearance required for crate: 29" (737mm)

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

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