T U R B () C H E F

^{THE} Double Batch[™]

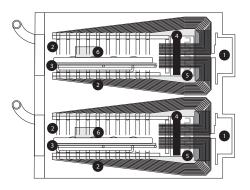


PERFORMANCE

The TurboChef[®] Double Batch[™] oven has two independent cavities that circulate impinged air at speeds of up to 50 mph to create high heat transfer rates and reduced cook time. The oven utilizes variable speed blowers, oscillating racks, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation.

VENTILATION

- UL (KNLZ) listed for ventless operation.⁺
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 1.04 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



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

Project_

Item No. _____

Quantity _

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Rubber seal for surface mounting

INTERIOR CONSTRUCTION

- 304 stainless steel
- Two fully insulated cook chambers
- Top and bottom jetplates

STANDARD FEATURES

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating air impingement system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 800 recipes: 400 recipes per cavity
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Wi-Fi compatible
- Open Kitchen[™] Wi-Fi ready
- Smart Voltage Sensor Technology* (N.A. only)
- Includes plug and cord (6 ft. nominal)
- Warranty 1 year parts and labor

STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 4 Oven Legs (HHB-3205) Optional



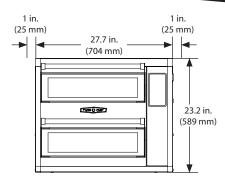
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

- * 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 bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, 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 email ventless.help@turbochef.com

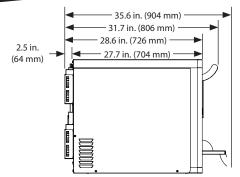
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

T U R B () C H E F



DIMENSIONS				
Single Units				
Height	23.2″		589 mm	
Width	27.7"		704 mm	
Depth (Door Open/Closed)	35.6"/31.7"	903	mm / 806 mm	
Weight	262 lb.		119 kg	
Stacked Units	202 ID.		TTERY	
Height	46.4″		1,179 mm	
Width	27.7"		704 mm	
	31.7"/35.6"	006	mm / 903 mm	
Depth (Door Open/Closed)				
Weight 524 lb. 238 kg				
Cook Chamber Height 3.3″ 84 mm				
Height		3.3"		
Width	18.1″		318 mm	
Depth	17.07″		434 mm	
Volume	0.59 cu.ft.		16.7 liters	
Wall Clearance (Oven not intended for built-in installation)				
Тор	2″		51 mm	
Sides	2″		51 mm	
	CIFICATIONS-SINGLE F	PHASE		
Double Batch US Model (HHD-950				
Voltage	208/240 VAC			
Frequency	60 Hz			
Current	50 amps		NEMA 6-50P	
Max Input	8,320/9,600 watts			
Double Batch UK Model (HHD-950				
Voltage	230 VAC			
Frequency	50 Hz or 60 Hz			
Current	50 amps		IEC 309, 3-pin, 63 A	
Max Input	8,700 watts			
Double Batch BK Model (HHD-950				
Voltage	220 VAC			
Frequency	60 Hz			
Current	50 amps		IEC 309, 3-pin, 63 A	
Max Input 8,700 watts				
Double Batch LA Model (HHD-9500-29-LA) - Latin America				
Voltage	220 VAC			
Frequency	60 Hz			
Current	50 amps		NEMA 6-50P	
Max Input 8,700 watts				
Double Batch JK Model (HHD-9500-23-JK) - Japan				
Voltage	200 VAC] ((~)	
Frequency	50 Hz or 60 Hz		NEMA L6-50, PSE,	
Current	50 amps		3-blade	
Max Input	8,700 watts			

TurboChef Global Operations 2801 Trade Center Drive / Carrollton, Texas 75007 USA US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000 Fax: +1 214.379.6073 / turbochef.com



	RICAL SPECIFICATIONS-3-PHASE		
	HD-9500-14-DL) - United States	- 0	
Voltage	208/240 VAC		
Frequency	60 Hz		
Current	30 amps	NEMA 15-30P	
Max Input	8,320/9,600 watts		
Double Batch ED Model (H	HD-9500-3-ED) - International		
Voltage	230 VAC		
Frequency	50 Hz or 60 Hz		
Current	29 amps	IEC 309, 4-pin, 32 A	
Max Input	8,700 watts		
Double Batch EW Model (H	Double Batch EW Model (HHD-9500-4-EW) - International		
Voltage	400 VAC		
Frequency	50 Hz or 60 Hz		
Current	20 amps	IEC 309, 5-pin, 32 A	
Max Input	8,700 watts		
Double Batch AU Model (H	IHD-9500-11-AU) - International		
Voltage	400 VAC	(0 0 0)	
Frequency	50 Hz		
Current	20 amps	Clipsal, 5-pin, 20 A	
Max Input	8,700 watts		
Double Batch JD Model (HHD-9500-24-JD) - Japan			
Voltage	200 VAC	┓ (())	
Frequency	50 Hz or 60 Hz		
Current	29 amps	NEMA L6-50, PSE 4-blade	
Max Input	7,900 watts		
Double Batch LD Model (H	HD-9500-31-LD) - Latin America		
Voltage	220 VAC		
Frequency	60 Hz		
Current	29 amps	NEMA 15-30P	
Max Input	8,700 watts		
Double Batch BD Model (HHD-9500-32-BD) - Brazil			
Voltage	220 VAC	$(\circ^{\circ}\circ)$	
Frequency	60 Hz		
Current	29 amps	IEC 309, 4-pin, 32 A	
Max Input	8,700 watts		
	SHIPPING INFORMATION		
	hin the U.S. are packaged in a dou	ble-wall	
corrugated box banded to a wooden skid.			
International: All International ovens shipped via Air or Less than Container			
Loads are packaged in woo			
Box size: 37" x 36" x 35" (940 mm x 914 mm x 889 mm)			
Crate size: 39" x 40" x 36" (991 mm x 1016 mm x 914 mm) Item class: 110 NMFC #26710 HS code 8419.81			
Appx. boxed weight: 322 lb. (146 kg)			
Appx. crated weight: 405 ll			
Minimum entry clearance			
Minimum entry clearance	required for crate: 39.5"		

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

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