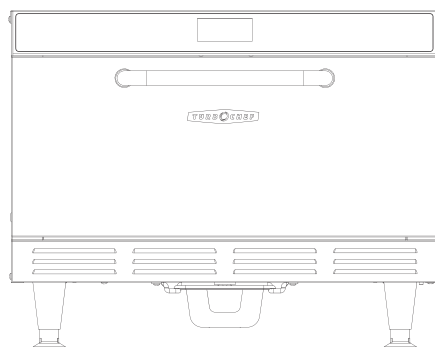




# The High Batch

A TURBOCHEF SPEED COOK OVEN



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PROJECT

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ITEM NUMBER

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MODEL NUMBER

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QUANTITY

## CONSTRUCTION

### Exterior

- Stainless steel front, top, sides, and back
- 4" (102 mm) matte black legs
- Cool to touch coated door handle
- Removable Drain Pan
- Removable Cook Door for cleaning

### Interior

- 304 stainless steel interior
- Watertight construction
- Interchangeable Jetplates for customized cooking results (12 possible combinations)

## STANDARD FEATURES

- Integral Recirculating Catalytic Converter for UL listed ventless operation (ULKNLZ)
- Interchangeable top and bottom Jetplates
- Superior top and bottom browning
- Variable speed impingement system
- Oscillating rack for high heat transfer without spotting

- Optional hot swappable Diffuser Plate for foods requiring very low impingement
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires Stacking Kit)

## CONTROL SYSTEM

- Allows for up to 72 individual recipes
- Oven synchronizes with Smart Card for menu updates
- Multiple event recipe structure
- ATM-style interface

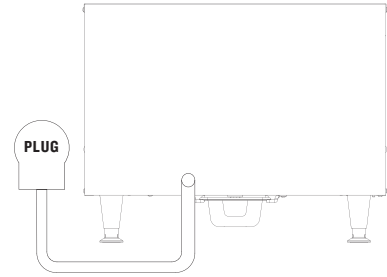
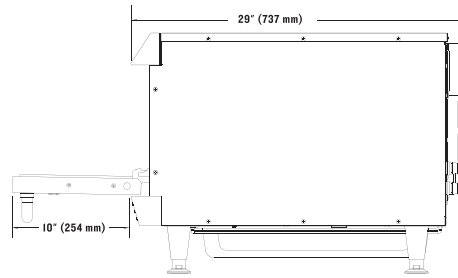
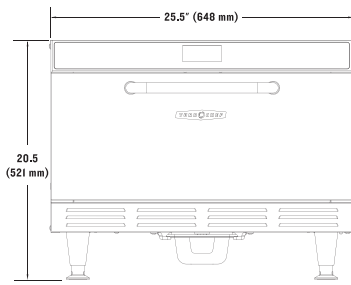
## PERFORMANCE

- Heat transfer rates (h) are 3X-4X typical convection oven
- Heat transfer rates (h) are 2X typical conveyor oven

## CERTIFICATIONS

UL, cUL, NSF





**DIMENSIONS**

□ Single Units

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

□ Double Units (Requires Stacking Kit)

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

Top/Sides	2"	(51 mm)
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**ELECTRICAL SPECIFICATIONS**

North America (except Canada)/South America

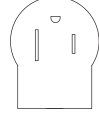
□ HHB (P/N: HHB-8601-1)

Phase	1 Phase	
Voltage*	208/240 VAC	
Frequency	50/60 Hz	
Current	24 amp	
Cord	10 gauge, 3 wire, 6 foot, SOOW	
Plug	NEMA 6-30P	

*\*Smart Voltage Sensor Technology automatically senses the supply voltage and configures the oven to the correct setting (208 or 240). It does not compensate for lack of voltage or over voltage situations.*

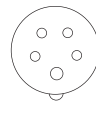
Canada

□ HHBC (P/N: HHB-8601-1C)


Phase	1 Phase	
Voltage*	208/240 VAC	
Frequency	50/60 Hz	
Current	24 amp	
Cord	10 gauge, 3 wire, 6 foot, SOOW	
Plug	NEMA 6-50P	

Europe/Asia/Pacific

□ HHBEW (P/N: HHB-8601-1W)

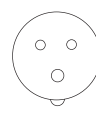
Phase	3 Phase	
Voltage	400 VAC	
Frequency	50/60 Hz	
Current	10 amp	
Cord	HO7RN-F, 5 wire	
Plug	IEC 309, 5-pin, 16 amp	

□ HHBED (P/N: HHB-8601-1D)

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	

United Kingdom/Ireland

□ HHBUK (P/N: HHB-8601-1K)

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	

NOTE: The owner is responsible for supplying voltage that corresponds to the above specifications.

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



*Accelerating the World of Cooking™*

Part Number: HHB-8706/Revision A/June 2005  
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