

DOUBLE BATCH™

DUAL CAVITY IMPINGEMENT OVEN

TURBOCHEF

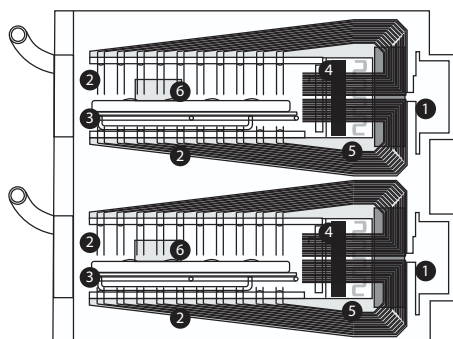


PERFORMANCE

The TurboChef Double Batch oven has two independent cavities that circulate impinged air at speeds of up to 60 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 quality food, and ventless operation.

VENTILATION

- UL (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizza
Results: 1.05 mg/m³
 - Product: Sandwiches
Results: 1.91 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

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Rubber seal for surface mounting
- Available with glass or stainless steel doors
- Capacitive One-Touch screen with tempered glass cover

INTERIOR CONSTRUCTION

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

FEATURES

- Two independently controlled cooking cavities
- Intuitive One-Touch interface with customizable images
- Ventless operation powered by a UL (KNLZ) listed catalytic converter system
- Recirculating air impingement with variable speed control
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Unlimited recipe storage
- Easily create and manage menus with the cloud-based Menu Builder by Open Kitchen
- Kitchen, included with the oven
- Stackable option maximizes throughput without increasing footprint (requires stacking kit HDD-8585)
- Available with tempered glass or stainless steel doors
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Smart Voltage Sensor Technology* (U.S. only)
- Includes plug and cord (6 ft. nominal)
- Warranty includes 1-year parts and labor
- Open Kitchen from Powerhouse Dynamics connects your equipment to the cloud, offering real time, automated monitoring, predictive maintenance, over-the-air updates, and operational insights. Visit powerhousedynamics.com for more information.

STANDARD INCLUDED ACCESSORIES

- Oven Cleaner Starter Kit, PN: 105702 (Qty 1)
- Aluminum Paddle, PN: NGC-1478 (Qty 1)
- Oven Legs, PN: HHB-3205 (Qty 4, Optional)



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

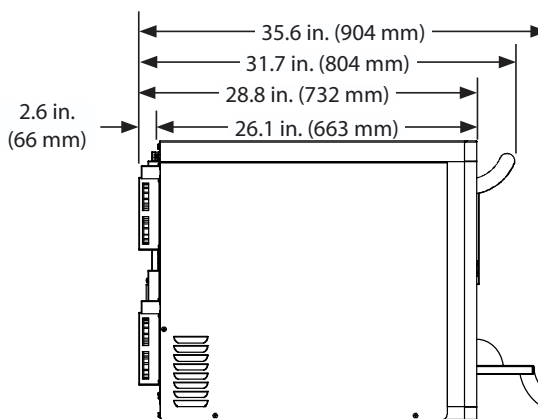
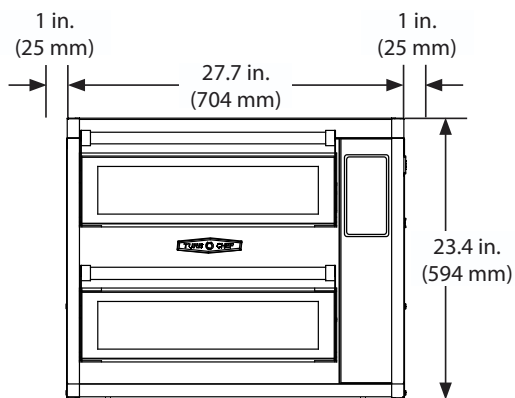
*Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

[†]Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include raw bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, raw 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 call 1-800-908-8726.

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



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DIMENSIONS


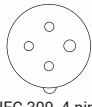
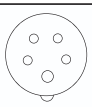
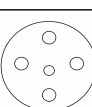

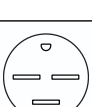
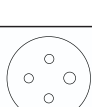
Height	23.4"	596 mm
Width	27.7"	704 mm
Depth	31.7"	804 mm
Weight	262 lb.	119 kg
Stacked Units Dimensions (Stacking Kit HHD-8585 Required)		
Height	46.4"	1,179 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	31.7" / 35.6"	806 mm / 904 mm
Weight	524 lb.	238 kg
Cook Chamber Dimensions		
Height	3.3"	84 mm
Width	18.75"	476 mm
Depth	17.13"	435 mm
Volume	0.61 cu.ft.	16.7 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2"	51 mm
Back	2"	51 mm

ELECTRICAL SPECIFICATIONS – SINGLE PHASE

Double Batch US Model - United States		
HHD-9500-801: Glass Doors		
HHD-9500-993: Solid Stainless Steel Doors, No Lights		
Voltage	208/240 VAC	 NEMA 6-50P
Frequency	60 Hz	
Current	50A	
Max Input	8,320/9,600 watts	
Double Batch UK Model (HHD-9500-802-UK) - International		
Voltage	230 VAC	 IEC 309, 3-pin, 63 A
Frequency	50/60 Hz	
Current	50A	
Max Input	8,700 watts	

Double Batch BK Model (HHD-9500-828-BK) - Brazil		
Voltage	220 VAC	 IEC 309, 3-pin, 63 A
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch LA Model (HHD-9500-829-LA) - Latin America		
Voltage	220 VAC	 NEMA L6-50, PSE 3-blade
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch JK Model (HHD-9500-823-JK) - Japan		
Voltage	200 VAC	 NEMA 6-50P
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	

ELECTRICAL SPECIFICATIONS – MULTI PHASE

Double Batch US Model - United States HHD-9500-814-DL: Glass Doors HHD-9500-994-DL: Solid Stainless Steel Doors, No Lights		
Voltage	208/240 VAC	 NEMA 15-30P
Frequency	60 Hz	
Current	30A	
Max Input	8,320/9,600 watts	
Double Batch ED Model (HHD-9500-803-ED) - International		
Voltage	230 VAC	 IEC 309, 4-pin, 32 A
Frequency	50/60 Hz	
Current	29A	
Max Input	8,700 watts	
Double Batch EW Model (HHD-9500-804-EW) - International		
Voltage	400 VAC	 IEC 309, 5-pin, 32 A
Frequency	50/60 Hz	
Current	20A	
Max Input	8,700 watts	
Double Batch AU Model (HHD-9500-811-AU) - International		
Voltage	400 VAC	 Clipsal, 5-pin, 20 A
Frequency	50 Hz	
Current	20A	
Max Input	8,700 watts	
Double Batch JD Model (HHD-9500-824-JD) - Japan		
Voltage	200 VAC	 NEMA L6-50, PSE 4-blade
Frequency	50/60 Hz	
Current	29A	
Max Input	7,900 watts	
Double Batch LD Model (HHD-9500-831-LD) - Latin America		
Voltage	220 VAC	 NEMA 15-30P
Frequency	60 Hz	
Current	29A	
Max Input	8,700 watts	
Double Batch BD Model (HHD-9500-832-BD) - Brazil		
Voltage	220 VAC	 IEC 309, 4-pin, 32 A
Frequency	60 Hz	
Current	29A	
Max Input	8,700 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 ovens shipped by air or less than container load are packaged in wooden crates. Crates are charged at an additional cost.

International LCL: Crates are optional (recommended) at additional cost.

Box Size: 40" x 33" x 35" (1016 mm x 838 mm x 889 mm)

Crate Size: 41" x 34" x 36" (1041 mm x 864 mm x 914 mm)

Item Class: 92.5

Approximate Boxed Weight: 320 lb. (145 kg)

Approximate Crated Weight: 355 lb. (161 kg)

Minimum Entry Clearance Required for Box: 35" (889 mm)

Minimum Entry Clearance Required for crate: 36" (914 mm)

*Under normal operation, the oven will not exceed the max input value.



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



IMPORTANT: If the oven is placed near a grill or stove, a divider must exist between the oven and the open heat source, with a minimum of 6" (153 mm) between the oven and the divider. If the oven is placed near a fryer, a divider must exist between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.