

SINGLE BATCH™

SINGLE CAVITY IMPINGEMENT OVEN

TURBOCHEF

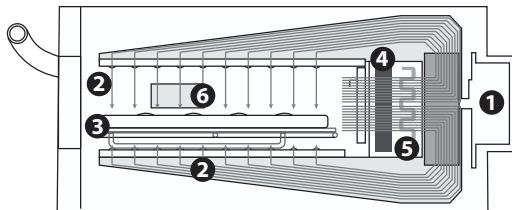


PERFORMANCE

The TurboChef® Single Batch oven circulates impinged air at speeds of up to 50 mph to create high heat transfer rates and reduce cook time. The oven utilizes a variable speed blower, oscillating rack, 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 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. Light

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- 4" (102 mm) removable legs
- Capacitive One-Touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- 304 stainless steel
- Fully insulated cook chamber
- Top and bottom jetplates

FEATURES

- Variable-speed High h recirculating air impingement system
- Ventless operation powered by a UL (KNLZ) listed catalytic converter system
- Intuitive One-Touch interface with customizable images
- Unlimited recipe storage
- Easily create and manage menus with the cloud-based Menu Builder by Open Kitchen
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Double Batch model available for two or more cavities
- Unlimited recipe storage
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Smart Voltage Sensor Technology* (N.A. 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)
- Air Filter, PN: HHS-8423 (Qty 1)



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

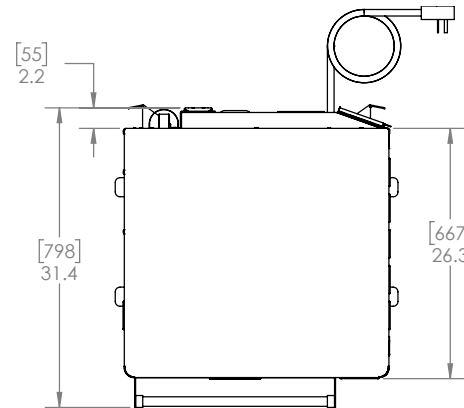
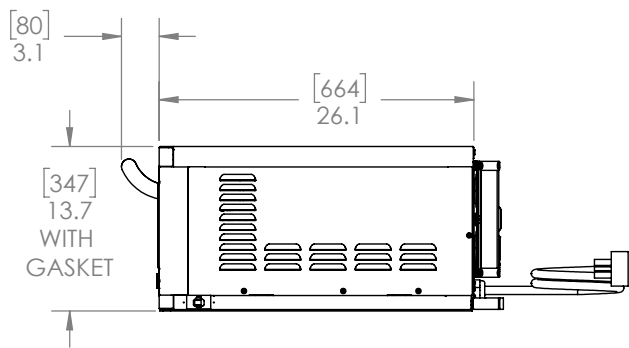
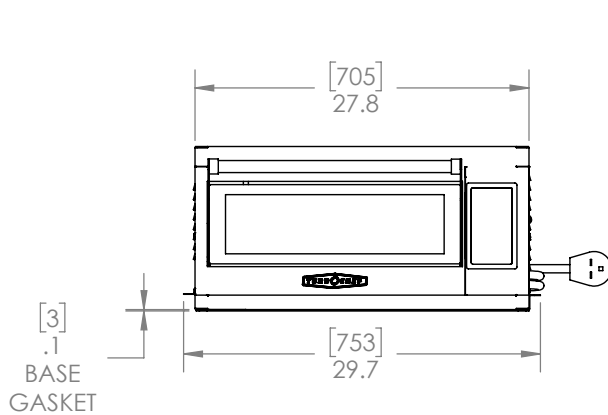
*Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

[†]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.

DOC-1590 / Rev H / October 2025



DIMENSIONS		
Height	13.56"	344 mm
With legs	17.56"	446 mm
Width	27.8"	707 mm
Depth (Door Open/Closed)	36.5" / 31.7"	927 mm / 805 mm
Weight	233 lb.	106 kg
Cook Chamber Dimensions		
Height / Usable Height	5.5" / 4.35"	140 mm / 110 mm
Width	18.5"	470 mm
Depth / Usable Depth	16.7" / 16.25"	424 mm / 413 mm
Volume	0.99 cu.ft.	28 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		
Single Batch US Model (HHS-9500-1) - United States		
Voltage	208/240 VAC	 NEMA 6-30P
Frequency	50/60 Hz	
Current (Max Circuit Requirement)	27 amp (30 amp)	
Max Input	5,616 watts	
Single Batch UK Model (HHS-9500-802-UK) - International		
Voltage	230 VAC	 IEC 309, 3-pin, 32A
Frequency	50 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 watts	
Single Batch - Brazil		
Voltage	220 VAC	 IEC 309, 3-pin, 32A
Frequency	60 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 watts	

Single Batch LA Model - Latin America		
Voltage	220 VAC	 IEC 309, 3-pin, 32A
Frequency	60 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 watts	
Single Batch Model - Japan		
Voltage	200 VAC	 IEC 309, 3-pin, 32A
Frequency	50/60 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 watts	
Single Batch Model (HHS-9500-803-AK) - Australia		
Voltage	240 VAC	 Clipsal, 3-pin, 32A, 56PA332
Frequency	50 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 watts	
Single Batch Model - Korea		
Voltage	240 VAC	 IEC 309, 3-pin, 32A
Frequency	50/60 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 watts	
Single Batch Model - Saudi Arabia		
Voltage	240 VAC	 IEC 309, 3-pin, 32A
Frequency	50/60 Hz	
Current (Max Circuit Requirement)	27A (32A)	
Max Input	5,900 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 26" (1016 mm x 838 mm x 660 mm)
Crate size: 41" x 34" x 29" (1041 mm x 864 mm x 737 mm)
Item class: 92.5

Approximate boxed weight: 200 lb. (91 kg)
Approximate crated weight: 235 lb. (107 kg)

Minimum entry clearance required for box: 26" (660 mm)
Minimum entry clearance required for crate: 29" (737 mm)