

# DOUBLE BATCH™

## MARINE

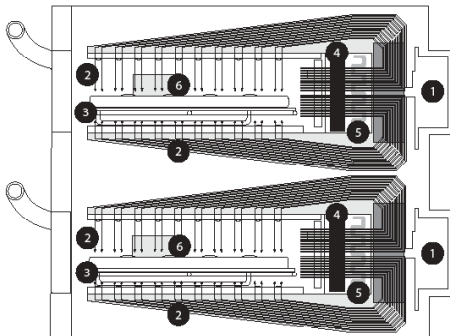


### PERFORMANCE

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.<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 1.04 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- 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

- Corrosion-resistant stainless steel front, top and sides
- Marine hardware
- 4" (102 mm) legs with flanged feet

### INTERIOR CONSTRUCTION

- Corrosion-resistant stainless steel interior
- Two fully insulated cook chambers
- Top and bottom jetplates
- Marine hardware

### STANDARD FEATURES

- Simple and intuitive One-Touch controls
- 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 unlimited recipes
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Includes plug and cord (6 ft. nominal) for all models except HHD-9500-918-MH
- 2-year warranty for parts

### STANDARD ACCESSORIES

- (1) Aluminum Paddle (NGC-1478)
- (1) 16 GB Programmed USB Drive (CON-3052-3)

### CERTIFICATIONS



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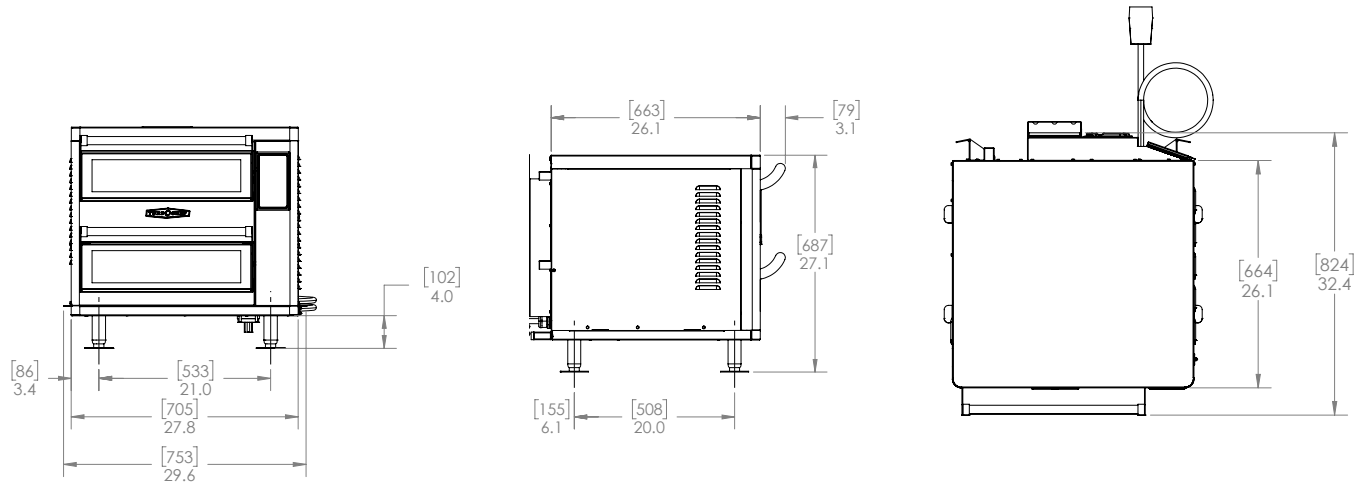


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

<sup>†</sup> 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](mailto:ventless.help@turbochef.com)

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




DIMENSIONS		
Single Units		
Height	23.1"	587 mm
With legs	27.1"	689 mm
Width	27.8"	707 mm
Depth (Door Open/Closed)	35.6" / 31.7"	903 mm / 806 mm
Weight	262 lb.	119 kg
Stacked Units		
Height	46.4"	1,179 mm
Width	27.8"	707 mm
Depth (Door Open/Closed)	36.3" / 35.6"	922 mm / 903 mm
Weight	524 lb.	238 kg
Cook Chamber		
Height	3.3"	84 mm
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)		
Top	2"	51 mm
Sides	2"	51 mm
Back	2.5"	64 mm

ELECTRICAL SPECIFICATIONS		
SINGLE PHASE		
HHD-9500-926-MD	OVEN, HHD, HLUI, SS, MD, 3 PH, 230 V, 29 A, 50/60 HZ	63A 3-pin 1Ø 250V
MULTIPHASE		
HHD-9500-918-MH	OVEN, HHD, HLUI SS, MH, 3 PH, 440V, 20 A, 50/60 HZ	32A 5-pin 3Ø 380-415V
HHD-9500-927-MW	OVEN, HHD, HLUI, SS, MW, 3 PH, 400 V, 20 A, 50/60 HZ	
HHD-9500-928-MK	OVEN, HHD, HLUI, SS, MK, 1 PH, 230 V, 50 A, 50/60 HZ	32A 4-pin 3Ø 250V

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 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 lb. (184 kg)	
Minimum entry clearance required for box: 35.5" Minimum entry clearance required for crate: 39.5"	

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

 TurboChef recommends installing a type D circuit breaker for European

 **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.