

SINGLE BATCH™

MARINE

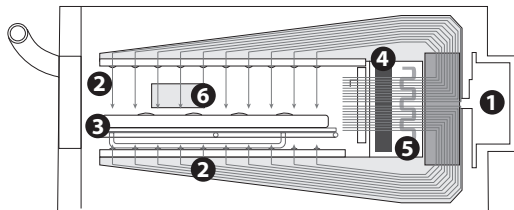


PERFORMANCE

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 Pizzas
 - Results: 0.52 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

- Corrosion-resistant stainless steel front, top, and sides
- 4" (102 mm) legs with flanged feet
- USPHS-compliant marine hardware
- Sealed USB port to prevent water ingress
- Exterior panel seams welded and smoothed to close any gaps

INTERIOR CONSTRUCTION

- Corrosion-resistant stainless steel interior
- Fully insulated cook chamber
- Top and bottom jetplates
- USPHS-compliant marine hardware
- Standard door gasket replaced with rubber bumpers
- All openings sealed with USPHS-compliant screws

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 up to four high (requires stacking kit)
- Unlimited recipe storage
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Includes plug and cord (6 ft. nominal)
- 2-year warranty for parts

STANDARD ACCESSORIES

- (1) Aluminum Paddle (NGC-1478)

CONNECTIVITY PART NUMBERS

- MDD-1001 - Initial equipment, two way connectivity bundle
- MDD-1002 - Additional equipment, two way connectivity bundle
- MDD-1003 - Additional year of subscription (PhD SAAS)

CERTIFICATIONS

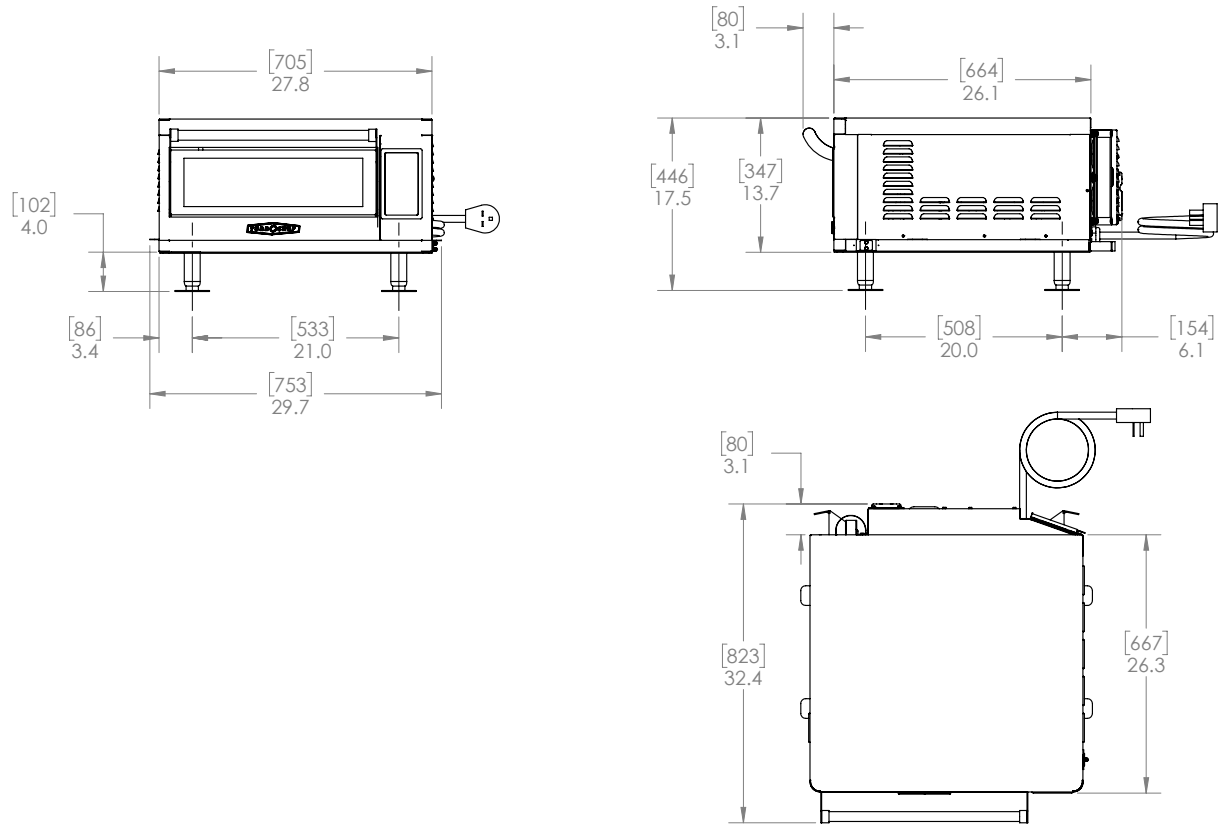


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

† 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.



DIMENSIONS		
Single Units		
Height	13.7"	347 mm
With legs	17.7"	450 mm
Width	27.8"	707 mm
Depth (Door Open/ Closed)	36.5" / 31.7"	927 mm / 805 mm
Weight	153 lb.	69 kg
Stacked Units		
Height	31.11"	790 mm
Width	27.70"	704 mm
Depth (Door Open/ Closed)	36.5" / 32.4"	927 mm / 823 mm
Weight	306 lb.	138.8 kg
Cook Chamber		
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	1"	25 mm
Back	2.5"	64 mm


ELECTRICAL SPECIFICATIONS-SINGLE PHASE	
HHS-9500-823-MK – OVEN, HHS, HLUI	
Voltage	230 VAC
Frequency	50/60 HZ
Current	30 A
Max Input	5,616 watts



32A 3-pin 1Ø 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: 35.25" x 33.88" x 19.50" (895 mm x 861 mm x 495 mm) Crate size: 36" x 37.25" x 26.38" (914 mm x 946 mm x 670 mm) Item class: 110 NMFC #26710 HS code 8419.81
Appx. boxed weight: 193.2 lb. (87.6 kg) Appx. crated weight: 226 lb. (102.5 kg)
Minimum entry clearance required for box: 35.5" (902 mm) Minimum entry clearance required for crate: 39.5" (1003 mm)

 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.