



THE Single Batch™



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- 4" (102 mm) legs

INTERIOR CONSTRUCTION

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

STANDARD FEATURES

- Simple and intuitive touch controls
- Multi-language user interface
- 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 up to 400 recipes
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Wi-Fi compatible
- Free one-year subscription to TurboChef Connect menu management web portal
- Smart Voltage Sensor Technology\* (N.A. only)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

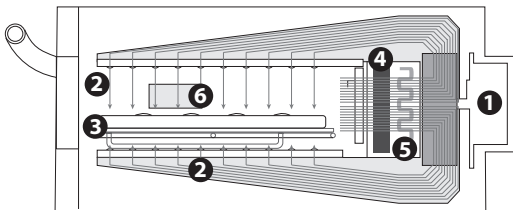
**PERFORMANCE**  
 The TurboChef® Single Batch™ oven circulates impinged air at speeds of up to 50 mph to create high heat transfer rates and reduce cook time. The oven utilizes a variable speed blower, oscillating rack, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation.

**VENTILATION**

- UL (KNLZ) listed for ventless operation<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.52 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions

STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Light



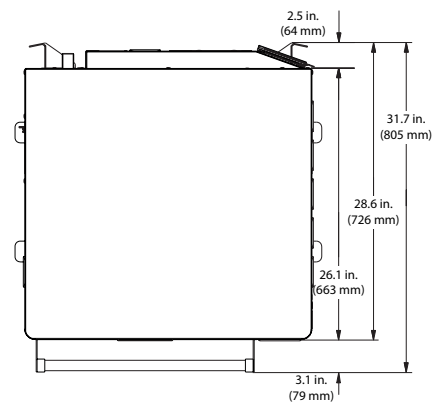
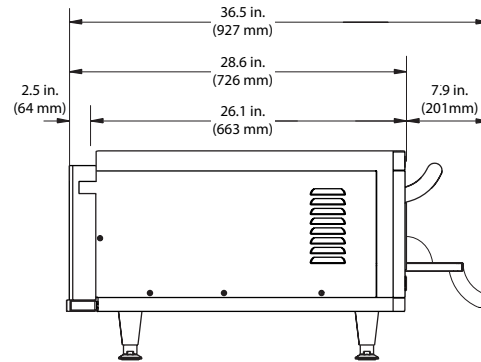
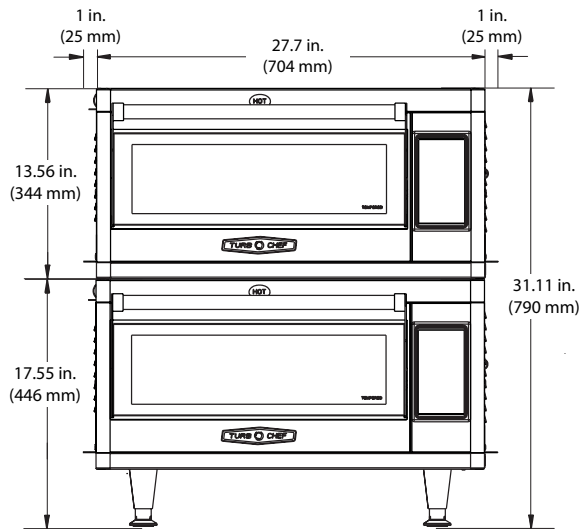
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* 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.

<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

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



| DIMENSIONS   |                |                 |
|--|----------------|-----------------|
| Single Units   |                |                 |
| Height   | 13.56"         | 344 mm          |
| with legs  | 17.55"         | 446 mm          |
| Width  | 27.70"         | 704 mm          |
| Depth (Door Open/<br>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/<br>Closed)                                 | 36.5" / 31.7"  | 927 mm / 805 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  | 2.5"           | 63.5 mm         |

| ELECTRICAL SPECIFICATIONS-SINGLE PHASE  |                 |                |
|---|-----------------|----------------|
| Single Batch US Model (HHS-9500-1) - United States  |                 |                |
| Voltage   | 208/240 VAC     | <br>NEMA 6-30P |
| Frequency   | 50/60 Hz        |                |
| Current (Max Circuit Requirement)   | 27 amp (30 amp) |                |
| Max Input   | 5,616 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.<br>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)<br>Crate size: 36" x 37.25" x 26.38" (914 mm x 946 mm x 670 mm)<br>Item class: 110 NMFC #26710 HS code 8419.81  |                 |                |
| Appx. boxed weight: 193.2 lb. (87.6 kg)<br>Appx. crated weight: 226 lb. (102.5 kg)  |                 |                |
| Minimum entry clearance required for box: 35.5" (902 mm)<br>Minimum entry clearance required for crate: 39.5" (1003 mm)   |                 |                |

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