



# The High h Batch

A TURBOCHEF SPEED COOK OVEN



**TURBOCHEF**

*Accelerating the World of Cooking™*

**The High h Batch** is specially designed for baking with high speed and high quality. As TurboChef’s latest innovation, the High h Batch has the capacity to hold a 16 pizza or a half-sheet pan of product which, combined with its high cook speeds, creates unprecedented throughput.

Using next-generation impingement technology to generate speeds up to *2x faster* than tabletop conveyors and up to *5x faster* than convection ovens, the High h Batch excels at baking and cooking raw dough products, batter products, pastas, frozen appetizers, and sandwiches – delivering even browning, crisp textures, moist interiors, and savory flavours. Its compact, stackable footprint and ventless design allows the High h Batch to install anywhere without the need for expensive oven hoods or fire suppression equipment. In addition, its control panel holds up to 72 programmable menu items that can be customized for individual menus, providing simple, push-button cooking that minimizes staff training and supervision.





**15 PAN PIZZA** (raw dough, refrigerated)

8:10	Tabletop Impingement Conveyor
4:30	<b>High h Batch</b> 49% Faster

**FRENCH FRIES** (2 lbs., frozen)

5:30	Tabletop Impingement Conveyor
2:00	<b>High h Batch</b> 64% Faster

	 <b>TABLETOP CONVEYOR</b>	 <b>THE HIGH h BATCH</b>
<b>FAST</b>	Even the fastest impingement tabletops can't beat the "H".	Using next generation impingement technology, the "H" cooks up to 2x faster.
<b>FLEXIBLE</b>	All menu items cook with the same belt speed and oven temperature.	72 programmable settings provide menu flexibility and customized quality.
<b>EFFICIENT</b>	The conveyor continually releases heat and burns energy.	Big savings on energy costs. Uses energy in off-peak hours only when you need it.
<b>AFFORDABLE</b>	Requires expensive installation of a hood and ventilation system.	Because the "H" is ventless, it saves thousands in installation costs.



**CALZONES** (refrigerated)

7:00	Tabletop Impingement Conveyor	
4:00	High h Batch	43% Faster

**MUFFINS** (1 dozen, raw dough, refrigerated)

16:00	Tabletop Impingement Conveyor	
12:00	High h Batch	25% Faster

*All food shown was prepared in a TurboChef speed cook oven.*

**STANDARD FEATURES**

- Integral Recirculating Catalytic Converter for UL listed ventless operation (ULKNLZ)
- Interchangeable top and bottom Jetplates
- Superior top and bottom browning
- Variable speed impingement system
- Oscillating rack for high heat transfer without spotting
- Optional hot, swappable Diffuser Plate for foods requiring very low impingement
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires Stacking Kit)

**CONSTRUCTION**

Exterior

- Stainless steel front, top, sides and back
- 4 (102 mm) matte black legs
- Cool to touch coated door handle
- Removable Drain Pan
- Removable Cook Door for cleaning

Interior

- 304 stainless steel interior
- Watertight construction
- Interchangeable Jetplates for customized cooking results (12 possible combinations)

**DIMENSIONS**

□ Single Units

Height	20.5	(521mm)
Width	25.5	(648 mm)
Depth	29	(737 mm)
with handle	31.5	(800 mm)
Weight	157 lbs.	(71 kg)

□ Cook Chamber

Height	8	(203 mm)
Width	18.75	(476 mm)
Depth	16.75	(425 mm)
Volume	1.45 cu. ft.	(41.1 liters)

□ Wall Clearance

Top/Sides	2	(51 mm)
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**CERTIFICATIONS**

UL, cUL, NSF



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



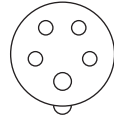
**CONTROL SYSTEM**

- Programmable with up to 72 product cooking profiles
- Smart Card Technology to easily upload menu systems
- Multiple event menu structure
- ATM style interface

**ELECTRICAL SPECIFICATIONS**

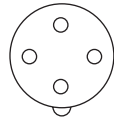
Europe/Asia/Pacific/Australia  
HHBEW (HHB-8602-1W)

Phase	3 Phase
Voltage	400 VAC
Frequency	50/60 Hz
Current	10 Amp
Cord	HO7RN-F, 5 wire
Plug	IEC 309, 5-PIN, 16 AMP
Max Input	5.0 watts



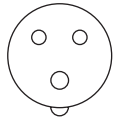
HHBED (HHB-8602-1D)

Phase	3 Phase
Voltage	230 VAC
Frequency	50/60 Hz
Current	18 Amp
Cord	HO7RN-F, 4 wire
Plug	IEC 309, 4-PIN, 32 AMP
Max Input	5.0 watts



HHBUK (HHB-8602-1K)

Phase	1 Phase
Voltage	230 VAC
Frequency	50/60 Hz
Current	24 Amp
Cord	HO7RN-F, 3 wire
Plug	IEC 309, 3-PIN, 32 AMP
Max Input	5.0 watts



**WA DEALER**  
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