



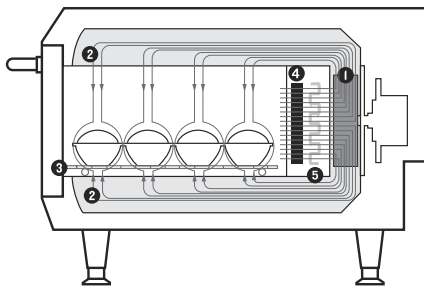
High H Batch

Speed Cooking



Performance

- Heat transfer rate (h) are 3X-4X typical convection oven
- Heat transfer rates (h) are 2X typical conveyor oven
- The High h Batch offers high quality, full baking capabilities up to 5x faster than traditional cooking equipment, achieving conveyor-type results in a compact size



1. Blower Motors
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater

Features

- Integral recirculating catalytic converter for a ventless operation
- Configurable top and bottom jetplates for product specific cooking
- Variable-speed High h recirculating impingement airflow 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 72 recipes
- Built-in self diagnostics for monitoring oven components and performance
- Includes plug and cord (5 ft.)
- Warranty - 1 year parts and labour

Exterior Construction

- 430 stainless steel front, top, sides and back
- 4" (102 mm) adjustable legs
- Cool to touch coated door handle
- Removable drain pan
- Removable cook door for easy cleaning

Interior Construction

- 304 stainless steel interior
- Drain system helps prevent debris buildup
- High-coverage Jetplates for customized cooking results

Standard accessories supplied with the oven

- 1 Aluminum Paddle
- 1 Bottle Oven Cleaner
- 1 Bottle Oven Guard
- 1 14x16 Teflon Screen
- 1 Standard Oven Rack

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

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, it is the customers responsibility to contact their local authorities to ensure compliance with ventilation requirements.

September 2009

Taylor UK
Commercial Cooking Equipment

Taylor Company UK

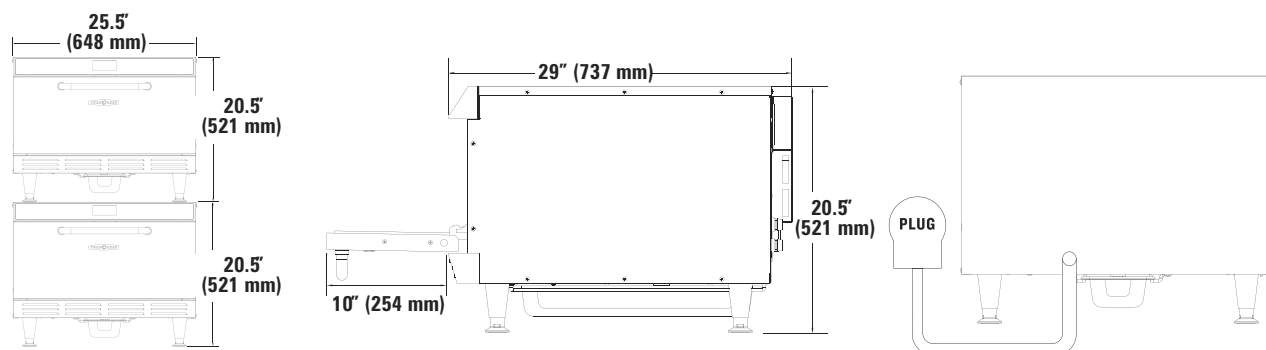
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High H Batch *Speed Cooking*



DIMENSIONS		
Single Units		
Height	20.5"	(521 mm)
Width	25.5"	(648 mm)
Depth	29"	(737 mm)
with handle	31.5"	(800 mm)
Weight	157 lbs.	(71 kg)
Stacked Units (Stacking Kit Required)		
Height	41"	(1041 mm)
Width	25.5"	(648 mm)
Depth	29"	(737 mm)
with handle	31.5"	(800 mm)
Weight	314 lbs.	(142 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 (Oven not intended for built-in installation)		
Top	4"	(102 mm)
Sides	2"	(51 mm)

ELECTRICAL SPECIFICATIONS	
Phase	3 Phase
Voltage	400 VAC
Frequency	50 Hz
Current	16 amp per phase
Cord	H07RN-F, 5 wire
Plug	IEC 309, 5-pin, 16 amp
Max Input	5000 watts

Phase	1 Phase
Voltage	230 VAC
Frequency	50 Hz
Current	24 amp d rated
Cord	H07RN-F, 3 wire
Plug	IEC 309, 3-pin, 32 amp
Max Input	5000 watts

A type D circuit breaker is recommended for all TurboChef installations.



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