



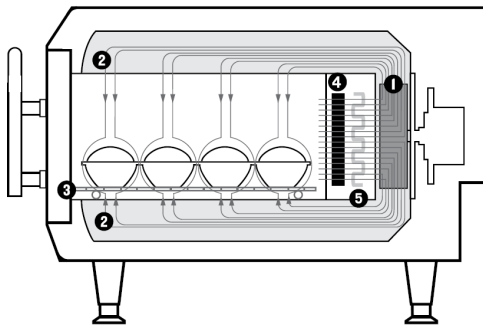
High h Batch 2

Fast baking



Performance

- Heat transfer rates (h) are 3 to 4 times that of a typical convection oven
- Heat transfer rates (h) are two times that of traditional conveyor ovens
- The High h Batch 2 offers high quality, full baking capabilities up to five times faster than traditional cooking equipment, achieving conveyor type results in a compact size.



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

Features

- Integral recirculating catalytic converter for UL listed ventless operation*
- Variable speed High h recirculating impingement airflow
- Oscillating rack for high heat transfer without spotting
- Half sheet pan or 16 inch pizza capacity
- Smart menu system capable of storing up to 72 recipes
- Smartcard compatible for easy menu upload
- Stackable design (requires stacking kit at additional cost)
- Self-diagnostics for monitoring oven components and performance
- Warranty - 1 year parts and labour

Exterior construction

- Stainless steel front, top, back and powder coated sides
- 4-inch adjustable legs (removable)
- Ergonomic, cool to touch powder coated door handle

Interior construction

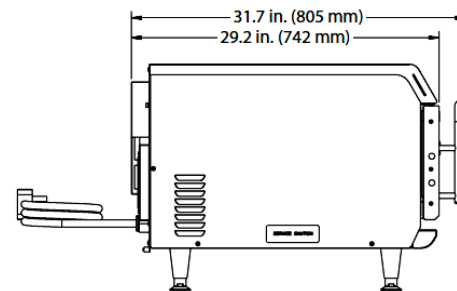
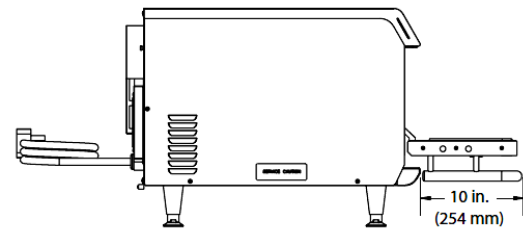
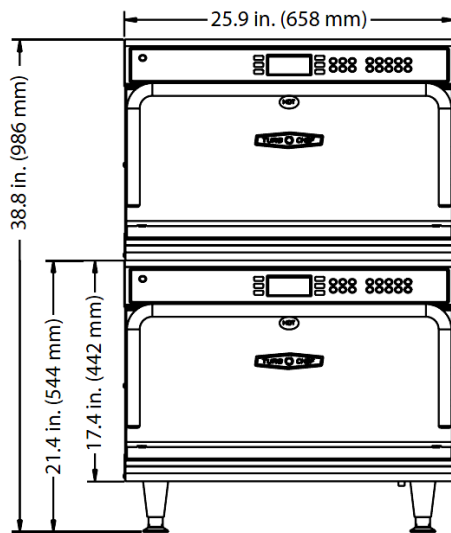
- 304 Stainless steel interior
- Watertight construction
- Interchangeable jet plates for customisable cooking results

Standard accessories supplied with oven

- 1 Aluminium paddle
- 1 14"x16" PTFE screen
- 1 Bottle oven cleaner
- 1 Bottle oven guard

*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 sausages, steaks etc. If cooking these types of foods, it is the customers responsibility to contact their local authorities to ensure compliance with ventilation requirements.

High h Batch 2 *Fast baking*



DIMENSIONS		
Single units		
Height	17.4"	442 mm
with legs	21.4"	544 mm
Width	25.9"	658 mm
Depth (footprint)	29.2"	742 mm
with handle	31.7"	805 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 litres
Wall air clearance* (Oven not intended for built-in installations)		
Top	2"	51 mm
Sides	2"	51 mm

*Ovens installed in enclosed areas with limited or no access may invalidate the warranty.

ELECTRICAL SPECIFICATION - SINGLE PHASE	
HHB2 Model HHB-8603-1K	
Voltage	230 VAC
Frequency	50 Hz
Circuit breaker	24amp - D-rated
Plug/socket	IEC 309, 32 amp 3 -pin socket
Max input	5000 watts
ELECTRICAL SPECIFICATION - THREE PHASE	
HHB2 Model HHB-8603-1W	
Voltage	380 - 415 VAC
Frequency	50 Hz
Circuit breaker	16amp - D-rated
Plug/socket	IEC 309, 16 amp 5 -pin socket
Max input	5000 watts

A type D circuit breaker is required for ALL TurboChef installations.



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

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