



The High h Batch

A TURBOCHEF SPEED COOK OVEN



MOFFAT

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	High h Batch 49% Faster

FRENCH FRIES (2 lbs., frozen)

5:30	Tabletop Impingement Conveyor
2:00	High h Batch 64% Faster

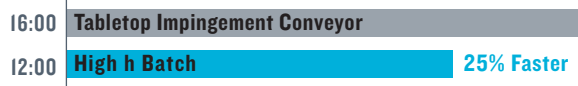
	 TABLETOP CONVEYOR	 THE HIGH h BATCH
FAST	Even the fastest impingement tabletops can't beat the "H".	Using next generation impingement technology, the "H" cooks up to 2x faster.
FLEXIBLE	All menu items cook with the same belt speed and oven temperature.	72 programmable settings provide menu flexibility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



CALZONES (refrigerated)



MUFFINS (1 dozen, raw dough, refrigerated)



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)
-----------	---	---------

CERTIFICATIONS

UL, cUL, NSF



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



CONTROL SYSTEM

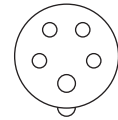
- Programmable with up to 72 product cooking profiles
- Smart Card Technology to easily upload menu systems
- Multiple event menu structure
- ATM style interface

ELECTRICAL SPECIFICATIONS

Europe/Asia/Pacific/Australia

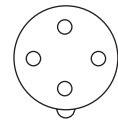
HHBEW (HHB-8602-1W)

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



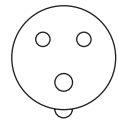
HHBED (HHB-8602-1D)

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



Australia
www.moffat.com.au

New Zealand
www.moffat.co.nz

Australia
Moffat Pty Limited
Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
Email vsales@moffat.com.au
www.moffat.com.au

New South Wales
Telephone 02-8833 4111
Email nswsales@moffat.com.au

South Australia
Telephone 03-9518 3888
Email vsales@moffat.com.au

Queensland
Telephone 07-3630 8600
Email qldsales@moffat.com.au

Western Australia
Telephone 08-9202 6820
Email bgarcia@moffat.com.au

New Zealand
Moffat Limited
Christchurch
Telephone 03-389 1007
Email sales@moffat.co.nz
www.moffat.co.nz

Auckland
Telephone 09-574 3150
Email sales@moffat.co.nz

