



Oven Implementation Guide

FOR TURBOCHEF DOUBLE BATCH OVEN

JULY
2025

About the Oven

UNLOCK YOUR KITCHEN’S POTENTIAL

Wonder for Business’ proprietary oven programming was created for excellence and efficiency. All menu items have been precisely engineered to cook to perfection every time in the TurboChef Double Batch, eliminating the need to maintain multiple pieces of equipment. Thanks to its one-touch cooking technology, the Double Batch is impressively labor-efficient. The oven also makes operators’ lives easier by enhancing throughput via short cooking cycles and comingling of items. Experience game-changing kitchen operations with our turnkey solution.

THE PERFECT OVEN

TURBOCHEF Double Batch Oven



Change the Way Your Kitchen Operates

Your New Kitchen

One piece of multi-use equipment • No gas and hood needed

Traditional Kitchens

Multiple cuisines = Multiple pieces of distinct equipment

Italian → Pasta Cooker	Middle Eastern → Grill
Steakhouse → Broiler	Burger → Griddle
Chinese → Wok Range	Pizza → Wood-Fired Oven

THE TECHNOLOGY

Consistency	Programmed to cook every item perfectly
Ventless	Designed for quick installation without gas lines, a water supply, or installation permits. No need for hood space
Space-Effective	Can be installed anywhere that allows for 1" of space around it (27.7" X 23.2" X 35.6" in size with 2 independent cooking chambers)
Labor-Efficient	One-touch operation requires minimal staff training and resources
High Throughput	Most menu items cook in 2-5 minutes, with batch and comingling capabilities
Multi-Use	Prepare a full menu using a single piece of equipment

PURCHASE PRICE

Inquire for Pricing

Note: 1-year warranty included. Shipping and taxes excluded. Optional set-in-place delivery available for an additional fee. Financing options available via equipment distribution partners. Speak to your Account Manager for more details.

Oven Installation

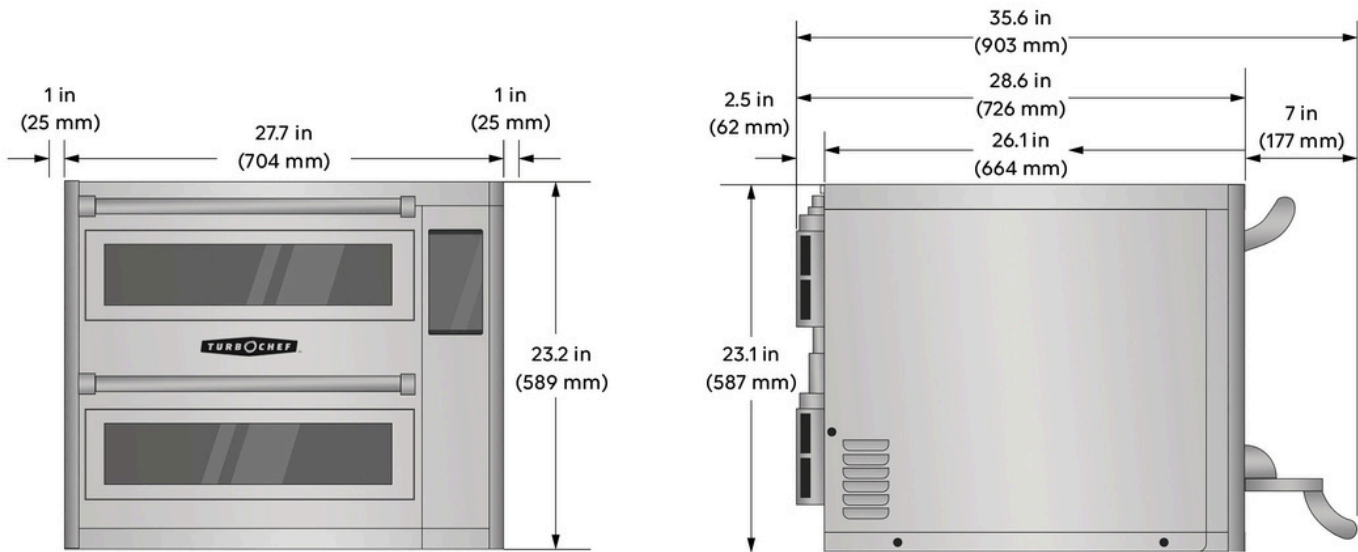
OVEN SIZE SPECIFICATIONS

Complete specifications of the oven can be viewed on wonderforbusiness.com/resource-library.


Countertop dimensions of unit	27.7" W x 26.1" D x 23.2" H
Countertop dimensions plus airflow tabs/handles	29.7" W x 28.6" D x 23.2" H Additional 1" clearance recommended on sides.
Depth with oven door open	35.6" D
Weight of unit	262 lbs

OVEN MEASUREMENTS

Ovens are stackable. Secure stacking kit available for purchase. For operational ease, we recommend putting multiple ovens side by side rather than on top of each other. Give your staff plenty of space to operate with the door open. Additional clearance/barriers are required if installed next to a flat top or fryer.









ELECTRICAL SPECIFICATIONS

Single Phase Double Batch US Model (HHD-9500-1) - United States		
Voltage	208/204/VAC	<div><p>NEMA 6-50P</p><p>Note: Includes plug and cord (6 ft nominal)</p></div>
Frequency	60 Hz	
Current	50 amp	
Max Input	8,320 / 9,600 watts	

- Wonder exclusively uses Single Phase Double Batch ovens. Three Phase ovens can be ordered with advanced notice.
- Show your electrician the Single-Phase electric specifications (pictured). Ask for a 220v Line on a 50A Breaker with a NEMA 6-50P outlet.
- Cord and plug are already on the unit. 6’ nominal length from lower right of the rear of the unit. In practice, it’s roughly 4’ of play.
- The cord is heavy gauge, and the plug is large (3"x 3.5"x 2"). We recommend outlet placement behind the oven on the right rather than dropping behind or through worktables.

INSTALLATION REQUIREMENTS (SET IN PLACE)

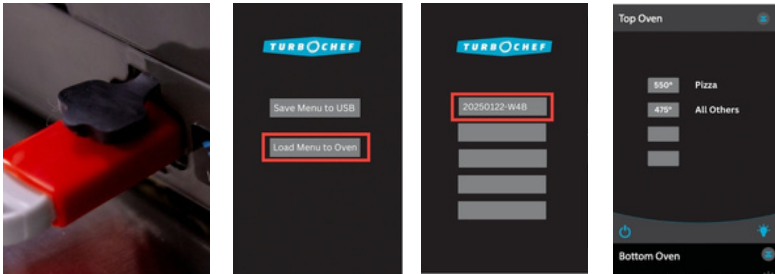
Wonder and our Set in Place vendors use dollies and/or lift tables to bring oven to the site.

<div> We require video verification of the approach from curbside or dock to the oven site to flag:</div>		<div> We also require photo verification of the following</div>	
<div></div>	Any doors or areas with <36" clearance	<div></div>	Electrical work
<div></div>	Steps and countertops		
<div></div>	Sharp turns that could cause issues on install day without prior knowledge		

Operations

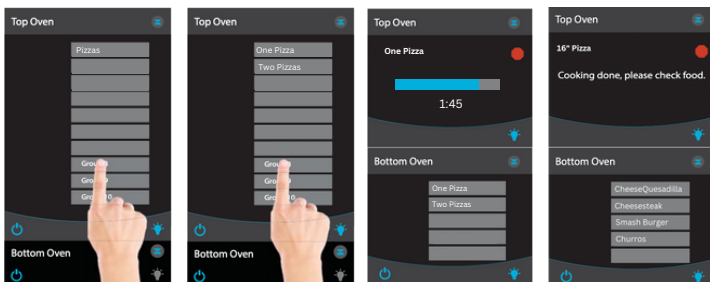
MENU PROGRAM UPLOAD

Easily program the oven by downloading a BIN file that's sent via DropBox to a blank USB flash drive. Insert the USB flash drive into the oven and select "Load Menu to Oven."



PUSH-BUTTON COOKING

The menu is broken down into groups based off items' unique cook times. Press into each button, then click your desired item to begin cooking. The display screen will begin counting down as items cook.



OVEN MAINTENANCE

To maintain optimal performance and longevity, the oven requires regular cleaning. The grease filter, wire rack, and both the interior and exterior chambers should be cleaned daily, while the jetplates require weekly cleaning.



BATCH COOKING GUIDE FOR SAME DISH ITEMS

How to Batch Cook

You can increase throughput by loading the oven with the maximum number of kits or pizzas for each dish item. The chart shows your potential output in a single fire on the TurboChef Double Batch Oven.

SINGLE DECK OUTPUT

Number of 10" pizzas in one deck: 2
Number of tins in one deck: 6

FULL DECK OUTPUT

Number of 10" pizzas in two decks: 4
Number of tins in two decks: 12

Category	Item Name	Cook Time (minutes)	Max Kit Output (for a single fire)	Cooking Vessel	Possible Max Output (for a single fire)
Pizzas	Pizzas 10"	2:30	4	-	4 pies
Small Plates	Crispy Chicken Wings	5:00	8	2 large mats	48 wings
	Chicken Tenders	4:00		Coming soon	
	Crispy Brussels Sprouts	3:00	8	8 tins	8 servings
	Cheese Quesadilla	2:30	4	2 large mats	16 pieces
	Mac & Cheese	4:00	12	12 tins	12 servings (24 pouches)
	French Fries	4:00	6	2 perforated mats	6 servings
	Garlic Breadsticks	1:30	10	10 tins	20 breadsticks
	Roasted Potatoes	3:00	8	8 tins	8 servings
Pastas	Rigatoni Pomodoro	4:30	12	12 tins	12 servings
	Penne alla Vodka	4:30	12	12 tins	12 servings
	Rigatoni Bolognese	4:30	12	12 tins	12 servings
	Cavatappi Alfredo	4:30	12	12 tins	12 servings
Entrees	Chicken Parmigiana	6:00		Coming soon	
	Cheesesteak	2:30	12	12 tins	12 servings
	Smash Burger Patties	2:30	12	12 tins	24 burger patties
	Crispy Chicken Filet	5:00	12	12 tins	12 filets
	NY Strip	6:00	4	2 large mats	8 steaks
	Seared Sirloin	4:30	4	2 large mats	8 steaks
Breakfast	Bacon, Egg & Cheese Sandwich	2:30		Coming soon	
	Vegetarian Sandwich	2:30		Coming soon	

COMMINGLING GUIDE FOR MIXED DISH ITEMS

How to Commingle

To optimize cooking efficiency, refer to the commingling table on the right that groups dishes with identical cooking programs together to maximize throughput.

Example:
Chicken Tenders and Mac and Cheese cook in 4 mins

Additionally, for items with varying cook times in the same program group, you may stagger cooking. Start the cook program with the longest cook time and synchronize others accordingly.

Example:
Step 1 - Start with Chicken Tenders at 4:00 mins
Step 2 - Add Brussels Sprouts at the 3:00 min mark
Step 3 - Add Cheesesteak at 2:30 mins

Cooking Program Groups for Commingling	
4:30 min items	All Pastas
4:00 min items	Chicken Tenders Mac and Cheese
3:00 min items	Roasted Potatoes Brussels Sprouts
2:30 min items	Cheese Quesadilla Cheesesteak Smash Burger BEC Sandwich Vegetarian Sandwich

STORAGE & DEFROSTING KITS

Storing Kits



All our food items should be stored (0°F or below).

Temperature Settings
Refrigerator: 38°F
Freezer: 0°F

Before Service

All pizzas cook from frozen.
All other items cook from refrigerated temperature (38°F).

- 24 hours before service period, remove kits from case
- Move from a frozen to refrigerated environment.
- Kits have a 3-day shelf life at a continuous refrigerated temperature if top seals are intact.

TRAINING RESOURCES

Online Resource Library	Receive 24/7 access to our library of training material, spec sheets, menus and more.
Customer Portal	Training videos custom to your menu selections are available via our Customer Portal using your unique login information.

Our Complete Offering

**WHITE LABEL PROGRAM****WONDER LICENSED PROGRAM****CHEF BRANDED PROGRAM**

Work With Us

1

SELECT YOUR FOOD PROGRAM



Work with us to create a customized menu that will delight your guests.

2

COMPLETE AGREEMENT & DISTRIBUTOR SETUP



Execute our master service agreement and work with your preferred food distributor to order our products. We are happy to provide assistance where needed.

3

PREPARE FOR DELIVERY & EQUIPMENT INSTALLATION



Provide us with your logistics information to ensure a smooth equipment delivery.

4

PLAN FOR TRAINING & LAUNCH



Review our training resources and prepare your menus for the first day of service.

5

PLEASE THE CROWD



Your new food program is ready to transform your kitchen operations and guest satisfaction!



