








# THE DOUBLE BATCH™

VENTLESS, AUTHENTIC COOKING ON YOUR COUNTERTOP



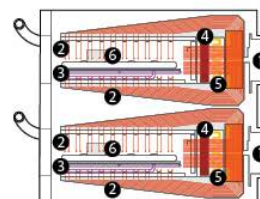
-  High-quality baking
-  Up to 40 16-inch pizzas or over 200 toasted sandwiches per hour
-  Only 27 inches wide
-  Patented oscillating rack ensures even heat distribution
-  Intuitive split screen touch controller simultaneously manages each cavity
-  Cloud-based IOT for remote menu management and data analysis
-  Stackable design up to two high – four cavities

## EXTERNAL DIMENSIONS

Height	23.2"	589 mm
Width	27.7"	704 mm
Depth( footprint)	28.6"	726 mm
Weight	262 lb.	119 kg

## COOK CHAMBER DIMENSIONS

Height	3.3"	84 mm
Width	18.1"	318 mm
Depth (usable)	17.07"	434 mm
Volume	0.59 cu.ft.	16.7 liters



1. Blower Motor
2. Impinging Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Lights

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