

Double Batch

The Most Throughput For Your Countertop

Simple and intuitive one-touch controls with icons

Patented impingement airflow with oscillating rack ensures even top and bottom bake

Cooks up to 40 16" pizzas per hour

Operates without a ventilation hood (UL®-KNLZ certified*)

Customizable menu settings via Wi-Fi, USB, or manual entry

Stackable design up to two high (requires stacking kit)

Smart menu system capable of storing unlimited recipes

4" (102 mm) adjustable legs (optional)

IoT enabled for Open Kitchen™

Optional marine upgrade available

Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

Toasted Sandwich	1 min 35 sec
16-inch Pizza (fresh dough)	3 min
Roasted Vegetables	5 min
Chicken Wings (refrigerated)	5 min 45 sec
Fresh Buttermilk Biscuits (16)	9 min

EXTERNAL DIMENSIONS

Height	23.2"	(589 mm)
Width	27.7"	(704 mm)
Depth / Door Opened	35.6"	(903 mm)
Depth / Door Closed	31.7"	(806 mm)
Weight	262 lb.	(119 kg)

COOK CHAMBER DIMENSIONS

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

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	214
UL/EPA/NFPA/ICC Results	1.04 mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBER: SINGLE PHASE

HHD-9500-801

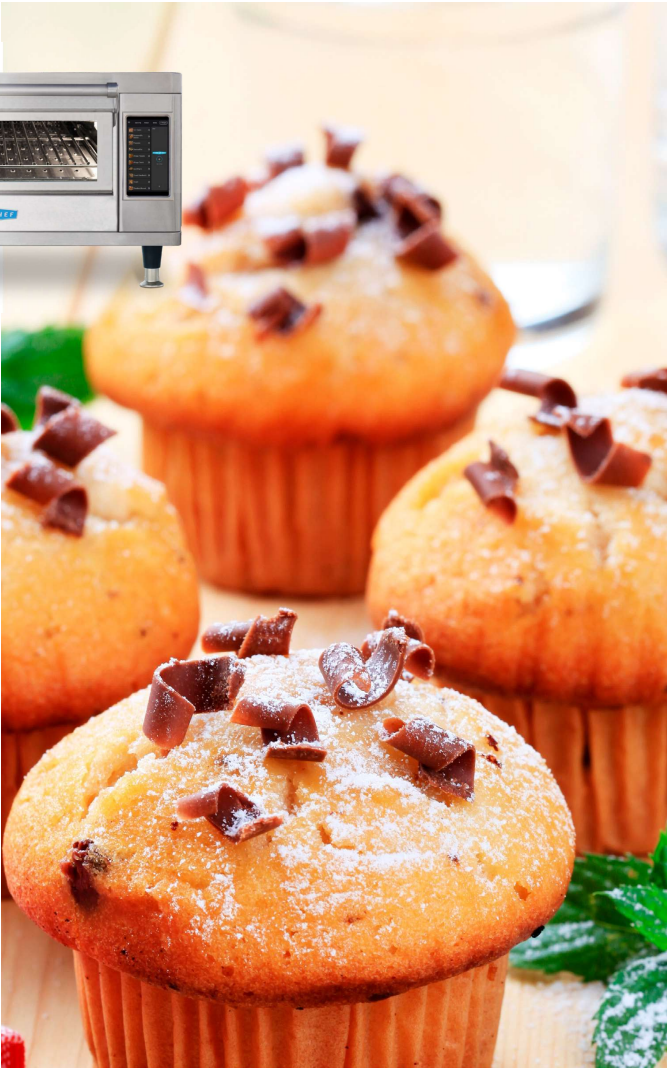
Single Batch

Perfect for Baking
and Production



- Simple and intuitive one-touch controls with icons
- 1-inch taller cavity (compared to the Double Batch)
- Cooks up to 20 16" pizzas per hour
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Patented impingement airflow with oscillating rack ensures even top and bottom bake
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Stackable design up to four high (requires stacking kit)
- Smart menu system capable of storing unlimited recipes
- 4" (102 mm) adjustable legs'
- IoT enabled for Open Kitchen™
- Optional marine upgrade available
- Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

Toasted Sandwich	1 min 35 sec
16-inch Pizza (fresh dough)	3 min
Roasted Vegetables	5 min
Chicken Wings (refrigerated)	5 min 45 sec
Fresh Buttermilk Biscuits (16)	9 min

EXTERNAL DIMENSIONS

Height	13.56"	(344 mm)
With legs	17.55"	(446 mm)
Width	27.70"	(704 mm)
Depth / Door Opened	36.5"	(927 mm)
Depth / Door Closed	31.7"	(805 mm)
Weight	153 lb.	(69 kg)

COOK CHAMBER DIMESIONS

Height	5.5"	(140 mm)
Usable Height	4.35"	(110 mm)
Width	18.5"	(470 mm)
Depth	16.7"	(424 mm)
Usable Depth	16.25"	(413 mm)
Volume	0.99 cu.ft.	(28 liters)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	131
UL/EPA/NFPA/ICC Results	0.52mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBER: SINGLE PHASE

HHS-9500-1

Fire

Artisan-style Pizza Anywhere

- Consistent artisan style, hearth-baked results, no matter who is doing the cooking
- Independently controlled top and bottom convection fans heat up to 842°F (450°C)
- Cooks up to a 14-inch pizza
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Small footprint – only 18 inches wide
- Six preset timers
- Exterior styling perfect for front of the house operations
- Available in three colors – blue, black, or red
- Optional marine upgrade available (stainless steel only)
- Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

14-inch Artisan Margherita Pizza	1 min 30 sec
14-inch Artisan Sausage Pizza	1 min 30 sec
14-inch Traditional Pepperoni Pizza	2 min 20 sec
14-inch Traditional Sausage Pizza	2 min 20 sec

EXTERNAL DIMENSIONS

Height	21.70"	(551 mm)
With Legs	22.70"	(576.6 mm)
Width	19.01"	(482.9 mm)
Depth (footprint)	18.55"	(471.2 mm)
Door Closed	24.39"	(619.5 mm)
Door Open	26.47"	(672.3 mm)
Weight	75 lb.	(34 kg)

COOK CHAMBER DIMENSIONS

Width	14.75"	(375 mm)
Depth	14.75"	(375 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	222
UL/EPA/NFPA/ICC Results	0.48mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS: SINGLE PHASE

FRE-9600-1: Traffic Red (RAL 3020) - North America
FRE-9600-5: Jet Black (RAL 9005) - North America
FRE-9600-6: Custom Blue - North America



Features and Specs	Double Batch	Single Batch	Fire
Air Impingement	Top and Bottom	Top and Bottom	None
Convection	None	None	Indp. Top/ Bottom
Microwave	None	None	None
Bottom Radiant Heater	No	No	No
UL®-KNLZ Ventless Certification	Yes	Yes	Yes
Metal Pans	Yes	Yes	Yes
Full Hotel Pan	No	No	No
Full Sheet Pan	No	No	No
Half Sheet Pan	Yes	Yes	No
Dimensions:			
Exterior Height with Legs	27.2" (691 mm)	17.55" (446 mm)	22.7" (577 mm)
Exterior Height without Legs	23.2" (589 mm)	13.56" (344 mm)	21.7" (551 mm)
Exterior Width	27.7" (704 mm)	27.7" (704 mm)	19.01" (483 mm)
Exterior Depth - Footprint	28.6" (726 mm)	28.6" (726 mm)	8.55" (471 mm)
Exterior Depth - Handle to Wall	35.6" (903 mm)	35.6" (903 mm)	24.39" (620 mm)
Weight	262 lb. (119 kg)	153 lb. (69 kg)	75 lb. (34 kg)
Cook Chamber Height	3.3" (84 mm)	4.35" (110 mm)	2.75" (70 mm)
Cook Chamber Width	18.5" (470 mm)	18.5" (470 mm)	14" (356 mm)
Cook Chamber Depth	17.07" (434 mm)	17.07" (434 mm)	14" (356 mm)
Cook Chamber Volume	0.59 cu.ft. (16.7 l)	0.99 cu.ft. (28 l)	0.22 cu.ft. (6.2 l)
Stackable	Yes	Yes	Yes
Cook Setting Capacity	800 (400 cavity)	400	6 present times
ChefComm Pro Compatible	Yes	Yes	No
IoT Enabled for Open Kitchen™	Yes	Yes	No
Flash Firmware Upgrade	USB	USB	No
Smart Card Compatible	No	No	No
USB Compatible	Yes	Yes	No
Marine Certified	Yes	Yes	Yes (stainless steel)



Energy Costs per Oven	Double Batch	Single Batch	Fire
Energy Costs	\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100	50
Typical Cook Time	180 sec	80 sec	120 sec
Operating Time	12 hrs	12 hrs	12 hrs
Total Cost/Day	\$5.66	\$3.39	\$2.50
Total Cost/Month	\$169.80	\$101.70	\$75.00
Total Cost/Year	\$2,065.90	\$1,237.35	\$912.50

Ventilation Performance: 8-hour Test

Number of Pepperoni Pizzas Cooked	214	131	222
UL/EPA/NFPA/ICC Results	1.04 mg/m ³	0.52 mg/m ³	0.48 mg/m ³
Ventless Requirement	<5.00 mg/m ³	<5.00 mg/m ³	<5.00 mg/m ³

Energy Output and HVAC Requirements

Total Average Power (Environmental Load)	4,846 W	2,651W	1,921 W
Average Cooling Requirement	1.15 Tons of AC	0.75 Tons of AC	0.55 Tons of AC