

FIRE™

ARTISAN PIZZA OVEN

TURBOCHEF

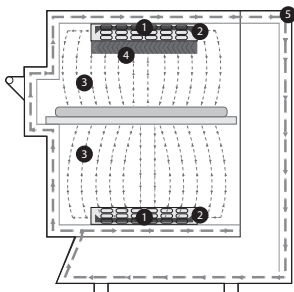


PERFORMANCE

The TurboChef Fire provides the artisan-hearth style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere without type I or type II ventilation.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizza
Results: 1.05 mg/m³
 - Product: Sandwiches
Results: 1.91 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Convection Fans
2. Heaters
3. Convection Airflow
4. Catalytic Converter
5. Insulation

EXTERIOR CONSTRUCTION

- Powder coated, corrosion-resistant steel outer wrap and door
- 430 stainless steel construction

INTERIOR CONSTRUCTION

- 304 stainless steel interior
- Double wall insulated cooling construction

FEATURES

- Fits up to a 14-inch thin or thick dough pizza
- Ventless operation powered by a UL (KNLZ) listed catalytic converter system
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- 6 preset timers
- Includes plug and cord (6 ft. nominal)
- Warranty includes 1-year parts and labor

STANDARD INCLUDED ACCESSORIES

- Stainless Steel Paddle (Qty 1)
- 14-inch Aluminum Pizza Screens (Qty 2)

COLOR OPTIONS

- Standard Color: Traffic Red (RAL-3020)
- Jet Black (RAL-9005)
- Stainless Steel

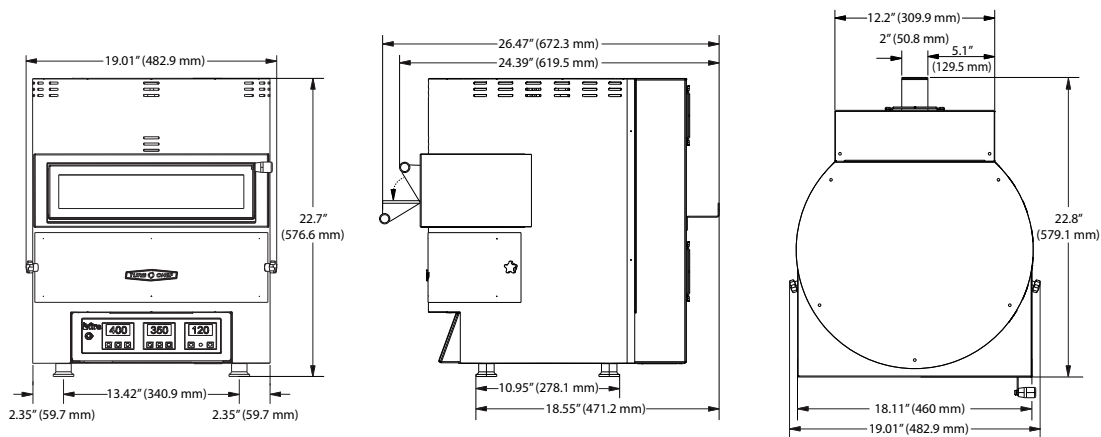


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include raw bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, raw steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please call 1-800-908-8726.

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



DIMENSIONS		
Height	21.70"	551 mm
With legs	22.70"	576.6 mm
Width	19.01"	483 mm
Depth (footprint)	18.55"	472 mm
With door closed	24.39"	620 mm
With door open	26.47"	673 mm
Weight	99 lb.	34 kg
Cook Chamber Dimensions		
Width	14.75"	375 mm
Depth	14.75"	375 mm
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2"	51 mm
Back	2"	51 mm

ELECTRICAL SPECIFICATIONS – SINGLE PHASE	
United States/Canada Traffic Red (RAL 3020): FRE-9600-1 Jet Black (RAL 9005): FRE-9600-5 Stainless Steel: FRE-9600-31	
Voltage	208/240 VAC
Watts	37,00/4,800 W
Frequency	50/60 Hz
Breakers	30A
Input Current	17.5-20.5A
Europe/Asia/South America Traffic Red (RAL 3020): FRE-9600-7-UK Jet Black (RAL 9005): FRE-9600-11-UK Stainless Steel: FRE-9600-32-UK	
Voltage	230 VAC
Watts	4,500 W
Frequency	50/60 Hz
Breakers	32A
Input Current	17.5-20.5A

Australia Traffic Red (RAL 3020): FRE-9600-13-AK Jet Black (RAL 9005): FRE-9600-17-AK Stainless Steel: FRE-9600-33-AK	
Voltage	230 VAC
Watts	4500 W
Frequency	50/60 Hz
Breakers	32A
Input Current	17.5 - 20.5 Amp
ELECTRICAL SPECIFICATIONS – MULTI PHASE	
Europe/Asia/South America Traffic Red (RAL 3020): FRE-9600-25-EW Jet Black (RAL 9005): FRE-9600-29-EW Stainless Steel: FRE-9600-35-EW	
Voltage	380-415 VAC
Watts	4,510/4,940 W
Frequency	50/60 Hz
Breakers	16A
Input Current	11.5/1.4/9.2A
Australia Traffic Red (RAL 3020): FRE-9600-19-AU Jet Black (RAL 9005): FRE-9600-23-AU Stainless Steel: FRE-9600-34-AU	
Voltage	380-415 VAC
Watts	4,510/4,940 W
Frequency	50/60 Hz
Breakers	16A
Input Current	11.5/1.4/9.2A

*Under normal operation, the oven will not exceed the max input value.



TurboChef recommends installing a type D circuit breaker for European installations.



IMPORTANT: If the oven is placed near a grill or stove, a divider must exist between the oven and the open heat source, with a minimum of 6" (153 mm) between the oven and the divider. If the oven is placed near a fryer, a divider must exist between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.



SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.

International: All ovens shipped by air or less than container load are packaged in wooden crates. Crates are charged at an additional cost.

International LCL: Crates are optional (recommended) at additional cost.

Box Size: 24" x 30" x 34" (610 mm x 762 mm x 864 mm)
Crate Size: 25" x 31" x 35" (635 mm x 787 mm x 889 mm)

Item Class: 175

Approximate Boxed Weight: 115 lb. (52 kg)
Approximate Crated Weight: 145 lb. (66 kg)

Minimum Entry Clearance Required for Box: 34" (864 mm)
Minimum Entry Clearance Required for Crate: 35" (889 mm)