

## FIRE™

### MARINE



#### EXTERIOR CONSTRUCTION

- Corrosion-resistant stainless steel outer wrap and door
- 4" (102 mm) legs with flanged feet
- Marine hardware

#### INTERIOR CONSTRUCTION

- Corrosion-resistant stainless steel interior
- Double wall insulated cooling construction
- Marine hardware

#### STANDARD FEATURES

- Fits up to a 14-inch thin or thick dough pizza
- Integral catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- Six preset timers
- Includes plug and cord (6 ft. nominal)
- 2-year warranty for parts

#### STANDARD ACCESSORIES

- (1) Stainless Steel Paddle (NGC-1478)
- (2) 14-inch Aluminum Pizza Screens (103488)

#### CERTIFICATIONS



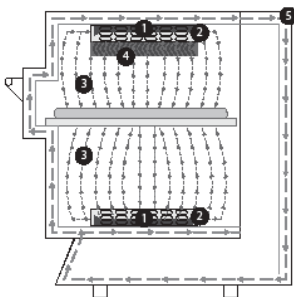
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#### PERFORMANCE

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.<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.48 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



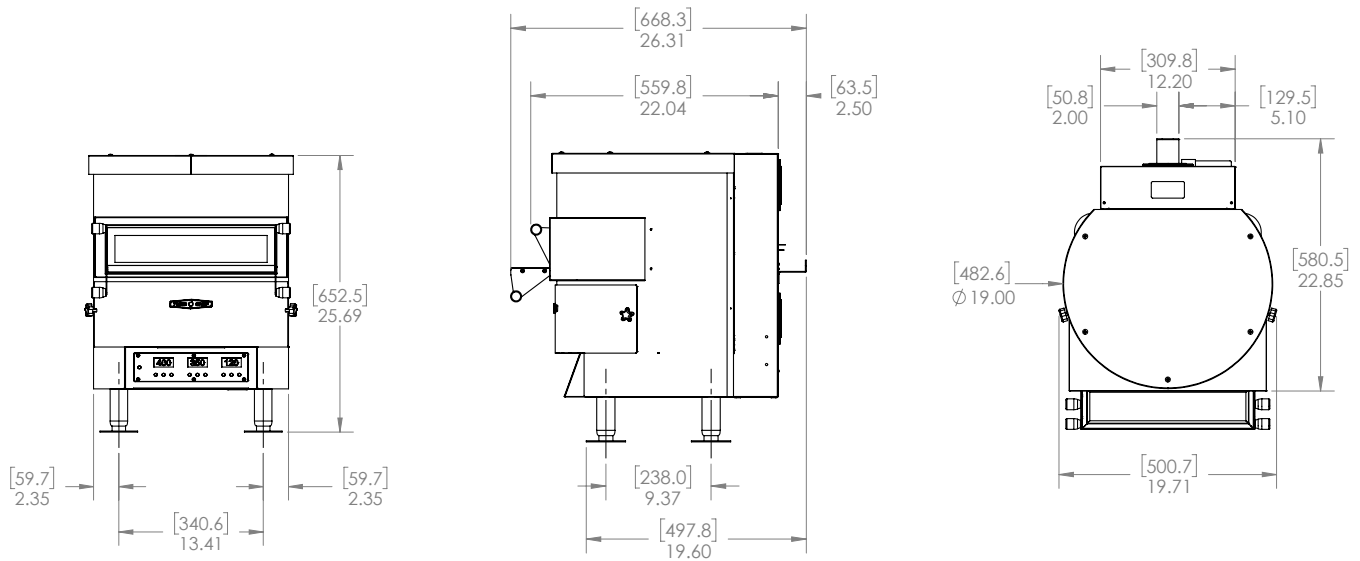
1. Convection Fans
2. Heaters
3. Convection Airflow
4. Catalytic Converter
5. Insulated Cooling

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

<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, 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 email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com)

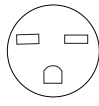
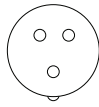
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



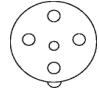
## DIMENSIONS

Height	21.70"	551 mm
with legs	25.70"	653 mm
Width	19.71"	501 mm
Depth (footprint)	18.55"	471.2 mm
with door closed	24.54"	624 mm
with door open	28.81"	732 mm
Weight	75 lb.	34 kg
Cook Chamber		
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	2.5"	63.5 mm

## ELECTRICAL SPECIFICATIONS - SINGLE PHASE

FRE-9600-36 – OVEN, FIRE, US, RCCL		
Voltage	208 / 240 VAC	 NEMA 6-30P
Watts	3700 / 4800 W	
Frequency	50 / 60 Hz	
Breakers	30 Amp	
Input Current	17.5 - 20.5 Amp	
FRE-9600-37-MK – OVEN, FIRE, UK, RCCL		
Voltage	230 VAC	 IEC 60309
Watts	4500 W	
Frequency	50 / 60 Hz	
Breakers	32 Amp	
Input Current	17.5 - 20.5 Amp	

## ELECTRICAL SPECIFICATIONS - MULTI PHASE

FRE-9600-38-MU – OVEN, FIRE, AU, RCCL		
Voltage	380 - 415 VAC	 Clipsal 5-pin
Watts	4510 / 4940 W	
Frequency	50 / 60 Hz	
Breakers	20 Amp	
Input Current	11.5/1.4/9.2 Amp	

## SHORT FORM SPECIFICATIONS


Provide TurboChef Fire countertop oven. The Fire oven cooks artisan and traditional style pizzas up to 14 inches. The Fire oven allows an operator to independently control the top and bottom temperature in the cavity which ensures precise delivery of top and bottom heat. Additionally, it features 6 preset timers. The Fire oven uses TurboChef catalytic technology in order to eliminate smoke and grease during operation, allowing the oven to be UL®-certified for ventless operation. The exterior and interior are constructed with 304 stainless steel.

## SHIPPING INFORMATION

All ovens are packaged in a triple-wall corrugated box banded to a wooden skid.  
 Box size (including skid): 34" (864 mm) x 30" (762 mm) x 34" (864 mm)  
 Item class: 110 NMFC #26710 HS code 8419.81  
 Approximate boxed weight: 100 lb. (45 kg)  
 Minimum entry clearance required for box: 34.5" (876 mm)

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

 TurboChef recommends installing a type D circuit breaker for European

 **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.

