

FIRE

ARTISAN PIZZA OVEN

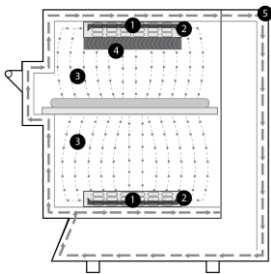


PERFORMANCE

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 | 4. Catalytic Converter |
| 2. Heaters | 5. Insulation |
| 3. Convection Airflow | |

CONSTRUCTION

- Powder-coated, corrosion-resistant steel outer wrap
- 430 stainless steel construction
- 304 stainless steel interior

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

STANDARD INCLUDED ACCESSORIES

- Paddle, aluminum, 12.3" x 13.6" (NGC-1478) (qty 1)
- 14-inch Aluminum Pizza Screens (103488) (qty 2)
- 6-ft (1.8 m) nominal plug and cord
- Warranty includes 1-year parts and labor

OPTIONAL ACCESSORIES

- Paddle, aluminum, 9.6" x 13.6" (i1-9716)
- Paddle, wood, 14" x 12" (700-0673)
- Cart, 18" with locking casters (NGC-1217-2)
- Cart, 24" with locking casters (NGC-1217-1)
- Cart, 32" with locking casters (NGC-1217-3)
- Shelf, oven cart lower shelf (TC3-0142)

COLOR OPTIONS*

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



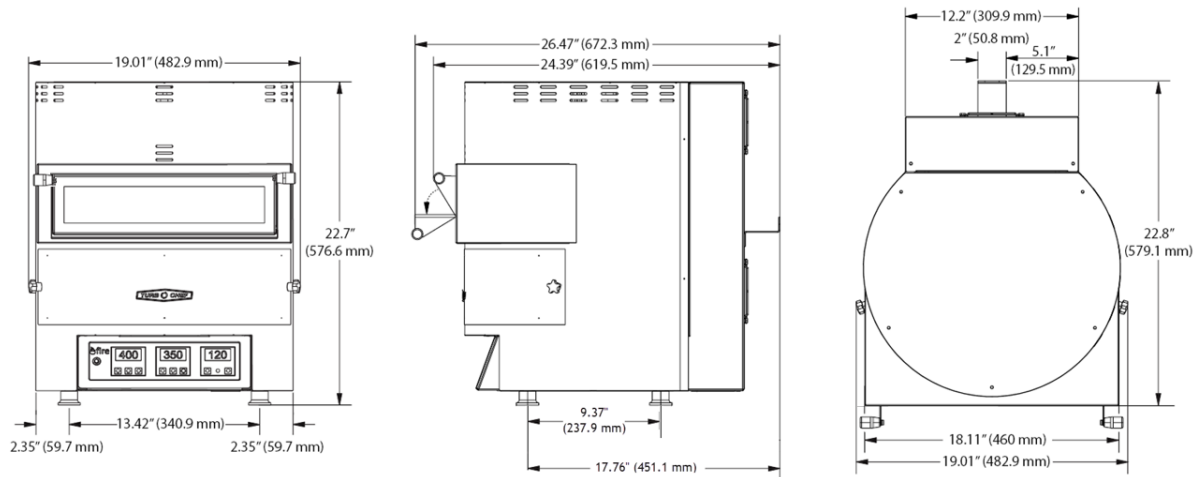
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

† 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.

* Paint and surface finishes are excluded from coverage under the standard limited warranty

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, 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

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 incur an additional cost.

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

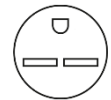
Box Size	24" x 30" x 34" (610 mm x 762 mm x 864 mm)
Crate Size	25" x 31" x 35" (635 mm x 787 mm x 889 mm)
Item Class	175
Approximate Boxed Weight	115 lb (52 kg)
Approximate Crated Weight	145 lb (66 kg)
Minimum Entry Clearance Required for the Box	34" (864 mm)
Minimum Entry Clearance Required for Crate	35" (889 mm)

ELECTRICAL SPECIFICATIONS - SINGLE PHASE

UNITED STATES/CANADA

Jet Black (RAL 9005): FRE-9600-5
 Stainless Steel: FRE-9600-31
 Traffic Red (RAL 3020): FRE-9600-1

Voltage	208/240 VAC
Watts	37,00/4,800 W
Frequency	50/60 Hz
Breakers	30 A
Input Current	17.5-20.5 A



NEMA 6-30P

EUROPE/ASIA/SOUTH AMERICA

Jet Black (RAL 9005): FRE-9600-11-UK
 Stainless Steel: FRE-9600-32-UK
 Traffic Red (RAL 3020): FRE-9600-7-UK

Voltage	230 VAC
Watts	4,500 W
Frequency	50/60 Hz
Breakers	30 A
Input Current	17.5-20.5 A



IEC 60309

AUSTRALIA



Jet Black (RAL 9005): FRE-9600-17-AK
 Stainless Steel: FRE-9600-33-AK
 Traffic Red (RAL 3020): FRE-9600-13-AK

Voltage	230 VAC
Watts	4,500 W
Frequency	50/60 Hz
Breakers	30 A
Input Current	17.5-20.5 A



Clipsal 56PA320

ELECTRICAL SPECIFICATIONS – MULTI-PHASE

EUROPE/ASIA/SOUTH AMERICA		
Jet Black (RAL 9005): FRE-9600-29-EW Stainless Steel: FRE-9600-35-EW Traffic Red (RAL 3020): FRE-9600-25-EW		
Voltage	380-415 VAC	 IEC 309, 5-pin
Watts	4,510/4,940 W	
Frequency	50/60 Hz	
Breakers	16 A	
Input Current	11.5/1.4/9.2 A	
AUSTRALIA		
Jet Black (RAL 9005): FRE-9600-23-AU Stainless Steel: FRE-9600-34-AU Traffic Red (RAL 3020): FRE-9600-19-AU		
Voltage	380-415 VAC	 Clipsal 5-pin
Watts	4,510/4,940 W	
Frequency	50/60 Hz	
Breakers	16 A	
Input Current	11.5/1.4/9.2 A	

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.