

# THE Fire TM

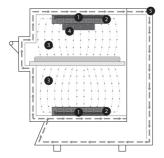


## **PERFORMANCE**

The TurboChef Fire provides the artisanhearth 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 is small and 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/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



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

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## **EXTERIOR CONSTRUCTION**

- Powder coated (RAL-3020 Traffic Red), corrosion-resistant steel outer wrap and door
- 430 stainless steel construction

### INTERIOR CONSTRUCTION

- 430 stainless steel interior
- Double wall insulated cooling construction

## 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
- 6 preset timers
- Includes plug and cord (6 ft. nominal)
- Warranty 1 year parts and labor

# **COMES WITH STANDARD ACCESSORIES**

- 1 Stainless Steel Paddle
- 2 14-inch Aluminum Pizza Screens

## **COLOR OPTIONS** (call for availability)

- Standard Color: Traffic Red (RAL-3020)
- Yellow Green (RAL-6018)
- Sulfur Yellow (RAL-1016)
- Pure White (RAL-9010)
- Jet Black (RAL-9005)
- Blue (RAL-Custom TurboChef Blue)

# **CERTIFICATIONS**









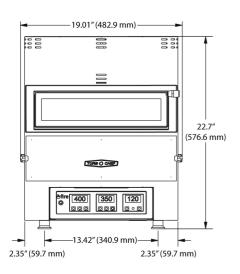
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

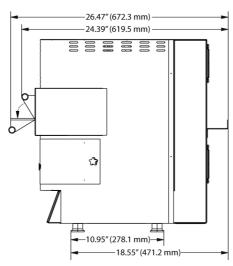
<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance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

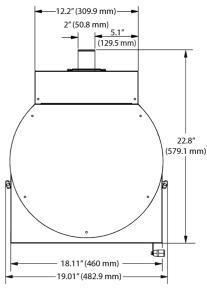
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

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″	482.9 mm		
Depth (footprint)	18.55″	471.2 mm		
with door closed	24.39"	619.5 mm		
with door open	26.47"	672.3 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)				
Тор	2"	51 mm		
Sides	2"	51 mm		
Back	0"	0 mm		

## SHIPPING INFORMATION

All ovens are packaged in a triple-wall corrugated box banded to a wooden skid.

Box size (including skid): 26.13'' (664 mm) x 22.25'' (565 mm) x 27.63'' (702 mm) Item class: 85 NMFC #26770 HS code 8419.81

Approximate boxed weight: 102 lb. (46 kg)

Minimum entry clearance required for box: 22.75" (578 mm)

#### 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 430 stainless steel. The outer wrap and door are available in six powder-coated colors (red, green, yellow, black, white, or blue).

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

Frequency Breakers

Phase

50 / 60 Hz

32 Amp

1 Phase