



THE Fire™



Project _____

Item No. _____

Quantity _____

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.

[†] 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.

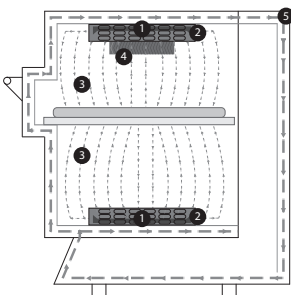
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

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

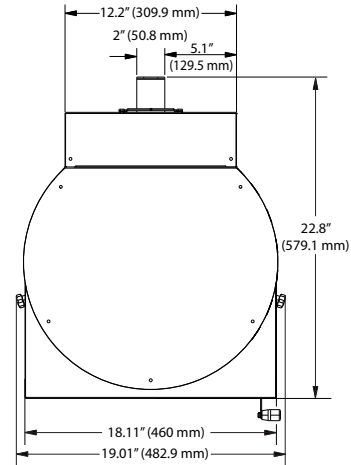
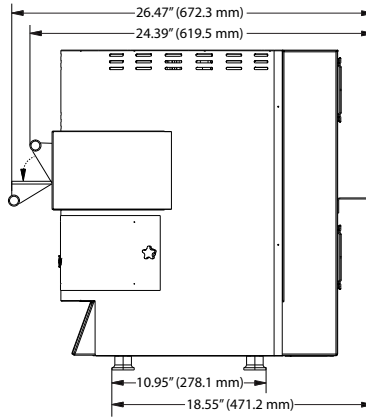
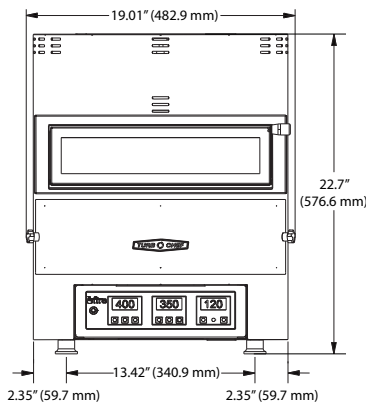
PERFORMANCE
 The TurboChef Fire provides the artisan-hearth style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven is small and ventless, so it can be placed virtually anywhere without type I or type II ventilation.

VENTILATION

- UL (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 0.48 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. Insulated Cooling



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)		
Top	2"	51 mm
Sides	2"	51 mm
Back	0"	0 mm
NORTH AMERICA		
FRE-9500-1: Red (RAL 3020) FRE-9500-2: Green (RAL 6018) FRE-9500-3: Yellow (RAL 1016) FRE-9500-4: White (RAL 9010) FRE-9500-5: Black (RAL 9005) FRE-9500-6: Blue (Custom)		<p>NEMA 6-30P</p>
Voltage	208 / 240 VAC	
Watts	3700 / 4800 W	
Frequency	50 / 60 Hz	
Breakers	30 Amp	
Input Current	17.5 - 20.5 Amp	
Phase	1 Phase	
EUROPE/ASIA/SOUTH AMERICA		
FRE-9500-7-UK: Red (RAL 3020) FRE-9500-8-UK: Green (RAL 6018) FRE-9500-9-UK: Yellow (RAL 1016) FRE-9500-10-UK: White (RAL 9010) FRE-9500-11-UK: Black (RAL 9005) FRE-9500-12-UK: Blue (Custom)		<p>IEC 60309</p>
Voltage	230 VAC	
Watts	4500 W	
Frequency	50 / 60 Hz	
Breakers	32 Amp	
Input Current	17.5 - 20.5 Amp	
Phase	1 Phase	

FRE-9500-25-EW: Red (RAL 3020) FRE-9500-26-EW: Green (RAL 6018) FRE-9500-27-EW: Yellow (RAL 1016) FRE-9500-28-EW: White (RAL 9010) FRE-9500-29-EW: Black (RAL 9005) FRE-9500-30-EW: Blue (Custom)		<p>IEC 309, 5-pin</p>
Voltage	380-415 VAC	
Watts	4510/4940 W	
Frequency	50 / 60 Hz	
Breakers	20 Amp	
Input Current	11.5/1.4/9.2 Amp	
Phase	3 Phase	
AUSTRALIA		
FRE-9500-19-AU: Red (RAL 3020) FRE-9500-20-AU: Green (RAL 6018) FRE-9500-21-AU: Yellow (RAL 1016) FRE-9500-22-AU: White (RAL 9010) FRE-9500-23-AU: Black (RAL 9005) FRE-9500-24-AU: Blue (Custom)		<p>Clipsal 5-pin</p>
Voltage	380-415 VAC	
Watts	4510/4940 W	
Frequency	50 / 60 Hz	
Breakers	20 Amp	
Input Current	11.5/1.4/9.2 Amp	
Phase	3 Phase	
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).		
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)		

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

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