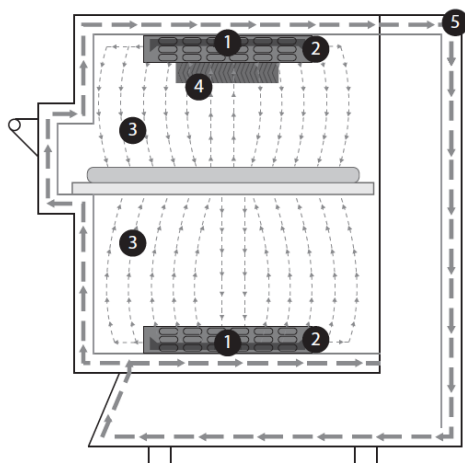




### Performance

- The TurboChef FIRE provides the artisan-hearth style pizza experience anywhere.
- Cooking at 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\* allowing it to be placed almost anywhere without the need for extraction systems.



1. Convection fans
2. Heaters
3. Convection airflow
4. Catalytic converter
5. Insulated cooling

# FIRE™

## Authentic Artisan Style Baking

### Features

- Cook chamber can accommodate fresh dough pizzas up to 14" in diameter, either thick or thin crust
- Integral catalytic convertor to limit cooking smells (ventilation is required as the oven can radiate heat into the working environment)
- Removable bottom access panel for easier cleaning
- Independently controlled top and bottom electronic temperature control from 50 to 450°C
- Top and bottom convection motors for even heat distribution
- Six pre-set timers
- Warranty - 1 year parts and labour

### 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 accessories supplied with oven

- 1 Stainless steel paddle
- 2 14-inch aluminium pizza screens

### Colour options

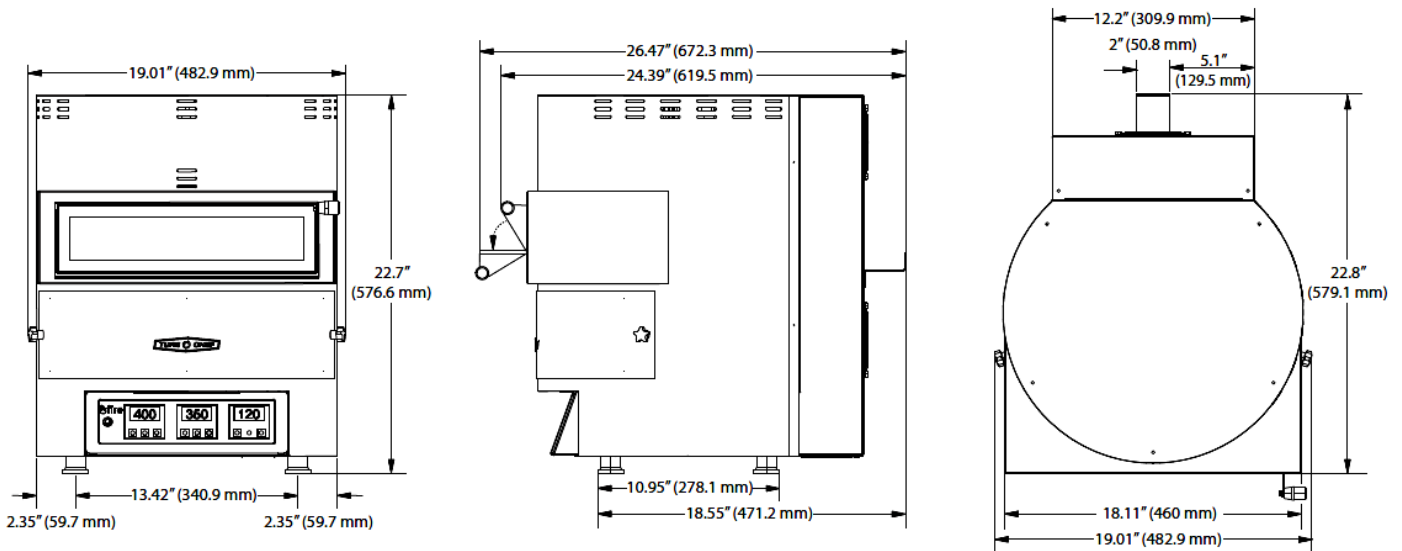
(subject to availability and special order, additional cost apply)

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

\*Vent-less 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 sausages, steaks etc. If cooking these types of foods, it is the customers responsibility to contact their local authorities to ensure compliance with ventilation requirements.

# FIRE™

Authentic Artisan Style Baking



## DIMENSIONS

Single units		
Height	21.70"	551 mm
with legs	22.70"	577 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	75 lbs.	34 Kg
Cook chamber		
Height	3"	76 mm
Width	14.75"	375 mm
Depth	14.75"	375 mm
Wall air clearance* (Oven not intended for built-in installations)		
Top	6"	150 mm
Sides	6"	150 mm
Back	0"	0 mm

\*Ovens installed in enclosed areas with limited or no access may invalidate warranty. Ventilation is required to remove excess heat generated from the external surfaces of the oven.

## ELECTRICAL SPECIFICATION - SINGLE PHASE

TurboChef FIRE FRE-9500-7-UK: RED (Traffic Red RAL-3020)		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	24 amp breaker	
Plug/socket	IEC 309, 32 amp 3-pin socket	
Max input	4500 watts	

A type D circuit breaker is recommended for ALL TurboChef installations.



Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

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