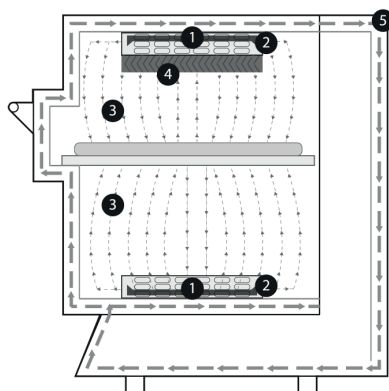


THE FIRE™

Ventless* Accelerated Pizza Oven



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

ITEM No. _____

Model options:

- THE FIRE/1A (single phase)
- THE FIRE/3A (three phase)

Standard equipment:

- Traffic Red external powder coated panels
- 1x Aluminium paddle
- 2x 14" aluminium pizza screens
- 12 Months parts and labour warranty

Optional extras:

- Optional power coating colours; Yellow Green, Pure White, Jet Black, TurboChef Blue or stainless steel. (Additional cost and requires factory order)

Performance:

♦The TurboChef Fire provides the artisan hearth style pizza experience anywhere. Cooking at up to 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.

Exterior Construction:

- ♦Powder coated, corrosion-resistant steel outer wrap and door.
- ♦430 stainless steel construction.

Interior Construction:

- ♦430 stainless steel
- ♦Double wall insulated cooling construction.

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.

*Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.



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Due to continual research and development, these specifications are subject to change without notification - Jan 2020

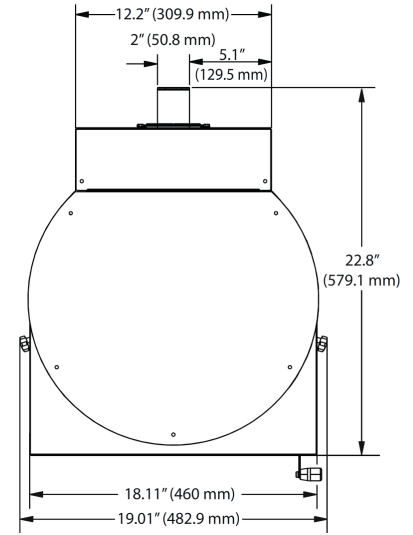
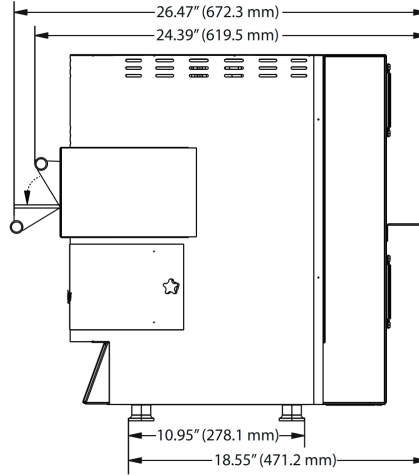
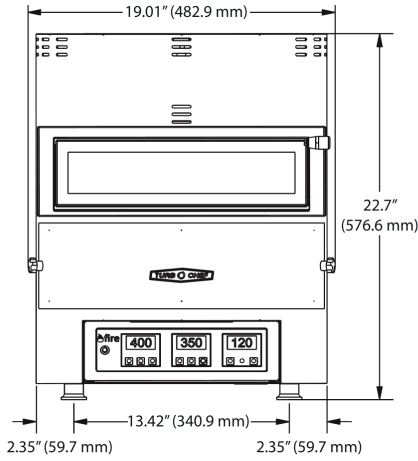
THE FIRE™



Ventless* Accelerated Pizza Oven



ITEM No. _____

Section view:



Ventilation:

- ◆ Ventless certification
- ◆ 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 odour emissions.

THE FIRE	SINGLE PHASE	THREE PHASE
External OVEN dimensions (WxDxH)	483 x 620 x 577 mm	
Crated dimensions (WxDxH)	864 x 762 x 864 mm	
Net weight / crated weight	34 Kg / 455 Kg	
Cook chamber dimensions (WxDxH)	375 x 375 x 100 mm	
Wall clearance (sides/rear/top)	51 mm / 0 / 51 mm	
TurboChef ovens are NOT designed for built-in installation.		
Voltage	230v / 50Hz / 1Ph	400v / 50 Hz / 3PH
Max input	4.5 kW	
Circuit breaker (Type D required)	24 amp	16 amp
Isolator socket	32 amp (1P+N+E) 	16 amp (3P+N+E) 

- ◆ A dedicated power supply fitted with a TYPE D circuit breaker is required for all TurboChef installations. Consult with a qualified electrician if in any doubt.
- ◆ Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven. Ovens installed in enclosed areas with limited or no access may invalidate the warranty.

*Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.

Improper installation may void the equipment warranty.

THE FIRE™ – Ventless* Accelerated Pizza Oven



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