



Ventless Digital Countertop Impinger® (DCTIV) Conveyorized Electric Oven

Model

V2501

V2501-001*

V2502

V2502-001*

*Denotes slower/quieter version

**New
For Ventless
Applications**



Shown with 50" (1270 mm) extended conveyor.

Standard Features

Ventless Installation

- Increased installation flexibility
- Lower installation costs

Air Impingement

- Cooks food under jets of hot air
- Decreased cooking times
- Crisping of food

Uniform Heating/Cooking of Food Conveyorized Oven

- No need for constant tending

Reversible Conveyor Design

One Self-Contained Heating System

Push-Button Controls

- Easy to program and adjust
- Precise control

DCTIV Specifications

General

20" (508mm) Long Cooking Chamber
 200°F to 550°F (93°C to 288°C)
 Self-Contained, Conveyorized
 Stackable up to Two (2) High
 4" (102mm) Legs Required for Ventilation

Ventless Operation

Includes Catalytic Converter
 UL710B (KNLZ) Listed

Construction

#4 Finish Stainless Steel Exterior
 Axial Type Fan
 1/10 hp AC Motor
 Fuses (Control and Blower)
 on Control Box Side

Conveyor

Stainless Steel Flexible Conveyor
 16" (406mm) Wide
 Direct Drive via DC Stepping Motor
 30 second to 15 minute Cook Time
 Removable for Easy Cleaning
 31" (787mm) Standard Model
 50" (1270mm) Extended Model Available
 50" (1270mm) Model Includes Crumb Pans

Digital Controls

Located on Lower Front
 Power On/Off
 Temperature Control
 Conveyor Speed Control
 Four Preset Menu Buttons
 Time/Temperature Display

Air Distribution Fingers

Four Separate
 Removable for Easy Cleaning



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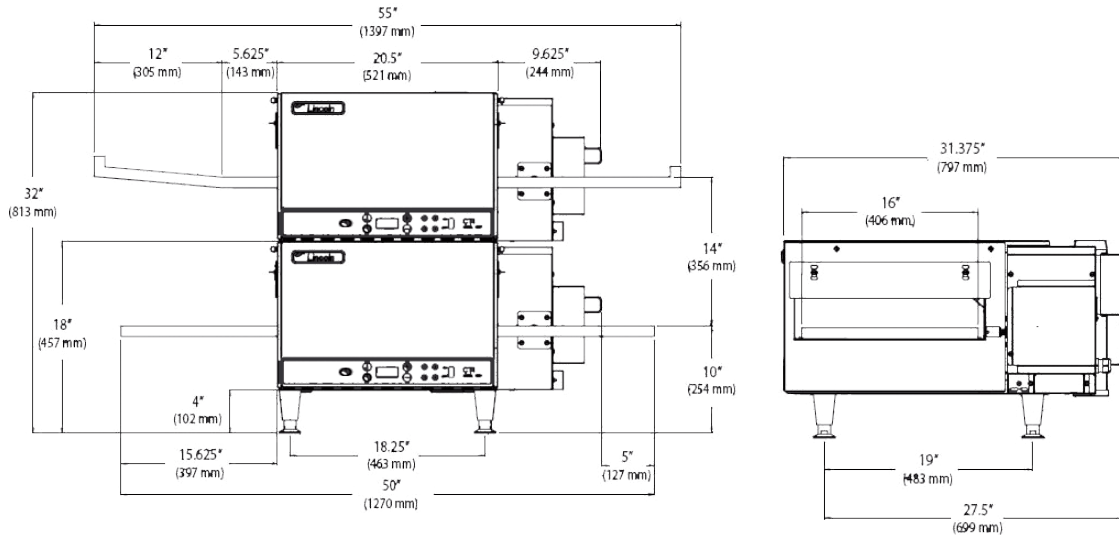
Models
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Electrical Service: Heat is supplied by one (1) element at 5600 watts. Each oven is rated at 6kW. The ovens are available in 208V and 240V and are single phase. The oven comes with a factory installed cord with NEMA 6-50 plug. A separate circuit breaker is required for each oven deck with the proper voltage, amperage, phase and hertz as indicated by model number.

Ventilation: Ventilation is not required with the "V" version of the CTI. the product is UL certified and listed under UL710B (KNLZ) for ventless operation. Of course, local codes prevail as stated in the NFPA 963-1994 regulations.

SPACING: The oven must have 6" (152mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. The conveyor is removed from the control side of the oven.

Warranty: All new Countertop *Impinger* ovens installed in the United States or Canada come with a one (1) year parts/ labor warranty. All ovens installed in locations other than the United States or Canada are warranted for one (1) year on parts and ninety (90) days on labor.

Testing Agency Listing	Catalog Number	Width (31" Conveyor)	Width (50" Conveyor)	Depth	Height Single Stack	Height Double Stack	Input Rate	Volts	Amps	Phase	Hz
NSF/UL/CUL	V2501	35 ³ / ₈ " (899 mm)	50" (1270 mm)	31 ¹ / ₄ " (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
NSF/UL/CUL	V2501-001*	35 ³ / ₈ " (899 mm)	50" (1270 mm)	31 ¹ / ₄ " (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
NSF/UL/CUL	V2502	35 ³ / ₈ " (899 mm)	50" (1270 mm)	31 ¹ / ₄ " (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	24	1	60
NSF/UL/CUL	V2502-001*	35 ³ / ₈ " (899 mm)	50" (1270 mm)	31 ¹ / ₄ " (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	24	1	60

NOTES: Specifications subject to change without notification. *Denotes slower bake/quieter version. If double stacked, each oven must be wired separately to carry rated load. Each oven requires a "dedicated neutral". U.S. Patent pending.