## CLincoln

## Ventless Digital Countertop Impinger<sup>®</sup> (DCTIV) Conveyorized Electric Oven

Global

Model							
V2501 V2501	-001* V2502	V2502-001*					
*Denotes slower/quieter version							
		Standard Features					
New		Ventless Instalation Increased installation flexibility Lower installation costs Air Impingement Cooks food under jets of hot air					
Ventless							
Forvertions							
New For Ventless Applications							
-A							
Lincoln		Decreased cooking times					
		Crisping of food     Uniform Heating/Cooking of Food					
	• •						
		Conveyorized Oven					
+6		No need for constant tending     Reversible Conveyor Design					
	3	One Self-Contained Heating System					
		Push-Button Controls					
		• Easy to program and adjust					
		Precise control					
hown with 50" (1270 mm) extended conveyor.	1						
DCTIV Specifications							
General	Conveyor	Air Distribution Fingers					
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 <b>Ventless Operation</b> Invludes Catalytic Converter	Stainless Steel Flexible ConveyorFour Separate16" (406mm) WideRemovable for Easy CleaningDirect Drive via DC Stepping Motor30 second to 15 minute Cook TimeRemovable for Easy Cleaning31" (787mm) Standard Model50" (1270mm) Extended Model Available50" (1270mm) Model Includes Crumb Pans						
UL710B (KNLZ) Listed	Digital Controls	LISTED					
Construction	Located on Lower Front	c					
#4 Finish Stainless Steel Exterior Axial Type Fan 1/10 hp AC Motor	Power On/Off Temperature Control Conveyor Speed Control Four Preset Menu Buttons	NSE)					

Ventless Digital Countertop Impinger<sup>®</sup> Conveyorized Electric Oven Models V2501-001\* V2502 V2502-001\*

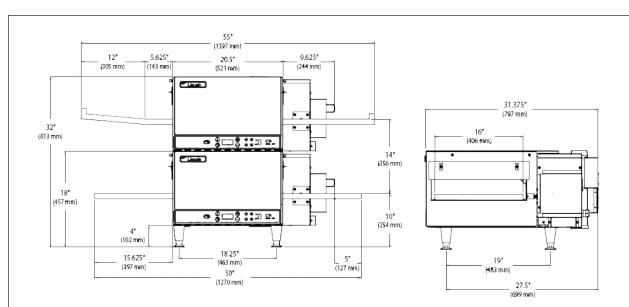
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## A City Discount

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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 wth 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 certitifed and listed under UL710B (KNLZ) for ventless operation. Of course, local codes prevail as stated int he 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 <sup>3</sup> /8″ (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
NSF/UL/CUL	V2501-001*	35 <sup>3</sup> /8″ (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
NSF/UL/CUL	V2502	35 <sup>3</sup> /8″ (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	24	1	60
NSF/UL/CUL	V2502-001*	35 <sup>3</sup> /8″ (899 mm)	50" (1270 mm)	31¼" (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.

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