Ventless Digital Countertop Impinger®
(DCTI-V) Conveyorized Electric Oven

Models
- 2501-V
- 2501-V-001*
- 2502-V
- 2502-V-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

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
UL Category 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

Air Distribution Fingers
Four Separate
Removable for Easy Cleaning

Digital Controls
Located on Lower Front
Power On/Off
Temperature Control
Conveyor Speed Control
Four Preset Menu Buttons
Time/Temperature Display
**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 Category KNLZ Listed. 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.

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### Testing Agency
- UL EPH/UL/CUL 2501-V
- UL EPH/UL/CUL 2501-V-001*
- UL EPH/UL/CUL 2502-V
- UL EPH/UL/CUL 2502-V-001*

<table>
<thead>
<tr>
<th>Testing Agency Listing</th>
<th>Catalog Number</th>
<th>Width (31” Conveyor)</th>
<th>Width (50” Conveyor)</th>
<th>Depth</th>
<th>Height Single Stack</th>
<th>Height Double Stack</th>
<th>Input Rate</th>
<th>Volts</th>
<th>Amps</th>
<th>Phase</th>
<th>Hz</th>
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**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.