



Global

## Digital Countertop Impinger® (DCTI) Conveyorized Electric Oven

### Model

- |                               |                                    |                               |                                    |                                     |
|-------------------------------|------------------------------------|-------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> 2501 | <input type="checkbox"/> 2501-001* | <input type="checkbox"/> 2502 | <input type="checkbox"/> 2502-001* | <input type="checkbox"/> 2504       |
| <input type="checkbox"/> 2505 | <input type="checkbox"/> 2508      | <input type="checkbox"/> 2509 | <input type="checkbox"/> 2510      | <input type="checkbox"/> 2512-000-E |

\*Denotes slower/quieter version



Shown with 50" (1270 mm) extended conveyor.

### Standard Features

#### 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
- Preset menu buttons

### DCTI 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

#### 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" (1,270mm) Extended Model Available  
50" (1,270mm) 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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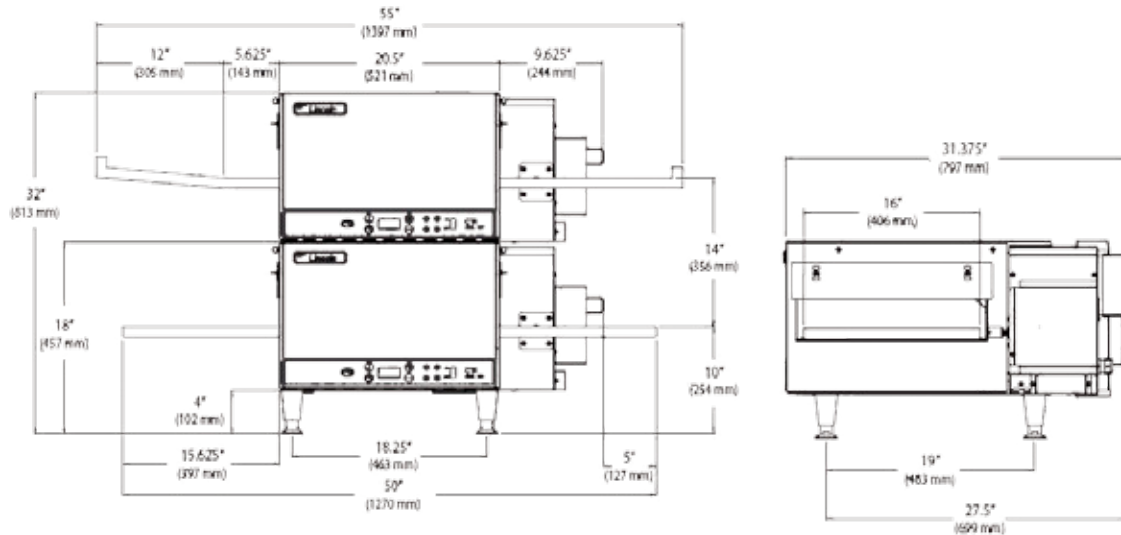
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**Electrical Service:** Heat is supplied by one (1) element at 5600 watts. Each oven is rated at 6kW. The ovens are available in 208V and 240V and are single phase. The oven comes with a factory installed cord with NEMA 6-50 plug. A separate circuit breaker is required for each oven deck with the proper voltage, amperage, phase and hertz as indicated by model number.

**Ventilation:** Ventilation is recommended, but not required. Local codes prevail. These are the "authority having jurisdiction" as stated by the National FIRE Protection Association, Inc., in NFPA 96-1994.

**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 |
|------------------------|----------------|----------------------|----------------------|------------------|---------------------|---------------------|------------|---------|------|-------|----|
| UL EPH/UL/CUL          | 2501           | 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 |
| UL EPH/UL/CUL          | 2501-001*      | 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 |
| UL EPH/UL/CUL          | 2502           | 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 |
| UL EPH/UL/CUL          | 2502-001*      | 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 |
| UL EPH                 | 2504           | 35 3/8" (899 mm)     | 50" (1270 mm)        | 31 1/4" (797 mm) | 18" (457 mm)        | 32" (813 mm)        | 6 kW       | 240     | 25   | 1     | 50 |
| UL EPH                 | 2505           | 35 3/8" (899 mm)     | 50" (1270 mm)        | 31 1/4" (797 mm) | 18" (457 mm)        | 32" (813 mm)        | 6 kW       | 380/220 | 16   | 1     | 50 |
| UL EPH                 | 2508           | 35 3/8" (899 mm)     | 50" (1270 mm)        | 31 1/4" (797 mm) | 18" (457 mm)        | 32" (813 mm)        | 6 kW       | 380/220 | 9    | 3     | 50 |
| UL EPH                 | 2509           | 35 3/8" (899 mm)     | 50" (1270 mm)        | 31 1/4" (797 mm) | 18" (457 mm)        | 32" (813 mm)        | 6 kW       | 415/240 | 8    | 3     | 50 |
| UL EPH                 | 2510           | 35 3/8" (899 mm)     | 50" (1270 mm)        | 31 1/4" (797 mm) | 18" (457 mm)        | 32" (813 mm)        | 6 kW       | 220     | 28   | 1     | 60 |
| UL EPH/CE              | 2512-000-E     | 35 3/8" (899 mm)     | 50" (1270 mm)        | 31 1/4" (797 mm) | 18" (457 mm)        | 32" (813 mm)        | 6 kW       | 400/230 | 19   | 3     | 50 |

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.