



Global

Digital Countertop Impinger® (DCTI) Conveyorized Electric Oven

Model

- | | | | | |
|-------------------------------|------------------------------------|-------------------------------|------------------------------------|-------------------------------------|
| ☐ 2501 | ☐ 2501-001* | ☐ 2502 | ☐ 2502-001* | ☐ 2504 |
| ☐ 2505 | ☐ 2508 | ☐ 2509 | ☐ 2510 | ☐ 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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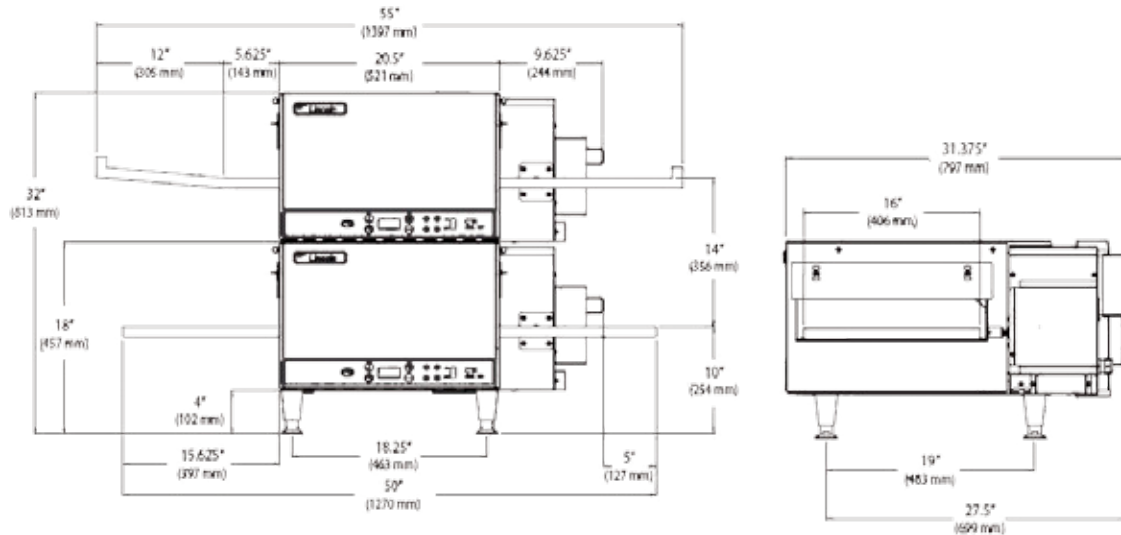
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| ☐ 2501-001* | |
| ☐ 2502 | |
| ☐ 2509 | |
| ☐ 2502-001* | |
| ☐ 2510 | |



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.