

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

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

Models

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

*Denotes slower/quieter version



Shown with 50" (1270 mm) extended conveyor.

New
For Ventless
Applications

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

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



Ventless Digital Countertop Impinger® Conveyorized Electric Oven

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

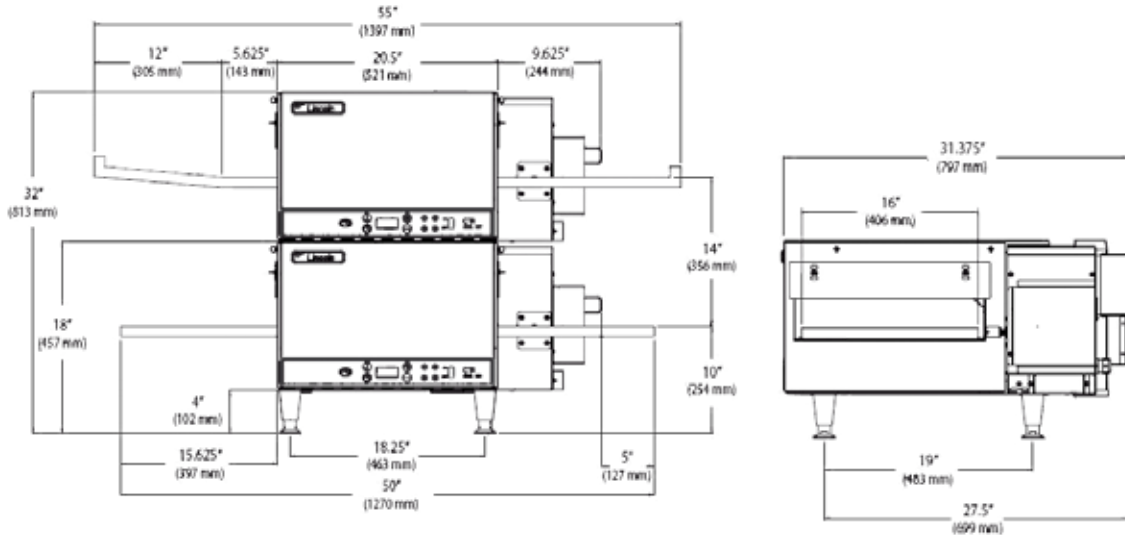
Ventilation is not required with the "V" version of the CTI. the product is UL Category KNLZ Listed. Of course, local codes prevail as stated in the NFPA 963-1994 regulations.

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.



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-V	353/8" (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-V-001*	353/8" (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-V	353/8" (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-V-001*	353/8" (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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.