



Global

Digital Countertop Impinger® (CTI) Conveyorized Electric Oven

Model

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|-------------------------------|------------------------------------|-------------------------------|------------------------------------|-------------------------------------|
| ☐ 2501 | ☐ 2501-001* | ☐ 2502 | ☐ 2502-001* | ☐ 2504 |
| ☐ 2505 | ☐ 2508 | ☐ 2509 | ☐ 2510 | ☐ 2512-000-E |

*Denotes slower/quieter version



Shown with 31" (787 mm) standard conveyor.

Standard Features

- Air Impingement uses hot air under pressure which surrounds food with small jets of hot air. This allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than standard impingement ovens, depending on food product cooked.
- Uniform heating/cooking of food products offer a wide tolerance for rapid baking at a variety of temperatures.
- Safety of conveyorized product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.
- Oven has one self-contained heating system
- Reversible conveyor direction.
- Push button controls assure consistency and are easy for operators to program and adjust.

Specifications

General: Electric Baking/Finishing Oven is self-contained, conveyorized and stackable up to two (2) high. It is designed for countertop use and must be used with appropriate four-inch (4") legs for proper cooling. Temperature is adjustable from 90°F (32°C) to 600°F (315°C). Conveyor speed is adjustable from 30 seconds to 15 minutes cooking time. Conveyor and air distribution fingers are removable through the side-access panels for easy cleaning. The conveyor is offered in either the thirty-one inch (31") standard length or fifty inch (50") extended model. Crumb pans are located below the conveyor belt outside the baking chamber on the extended conveyor only.

New Digital Controls: The oven controls are located on the front of the oven. It includes a power on/off switch, temperature control, conveyor speed control, and four preset menu buttons. Digital time and temperature display.

Construction: Exterior is fabricated from No. 4 finish stainless steel. The air distribution system consists of an axial type fan powered by 1/10 hp AC motor. The heated air is forced through four (4) distribution fingers located in the baking chamber with two (2) above the conveyor belt and two (2) below. Each finger has required number of holes to create the air impingement effect on the food product passing through the baking chamber on the conveyor

belt. The conveyor belt is a flexible stainless steel design with capacity for 16" (406mm) wide product and a travel distance of 31" (787mm) on the standard conveyor or 50" (1269mm) on the extended conveyor, of which 20" (508mm) is in the baking chamber. The direct drive conveyor is powered by a DC stepping motor. The fuses for the controls and blower motor are located on the side of the control box.



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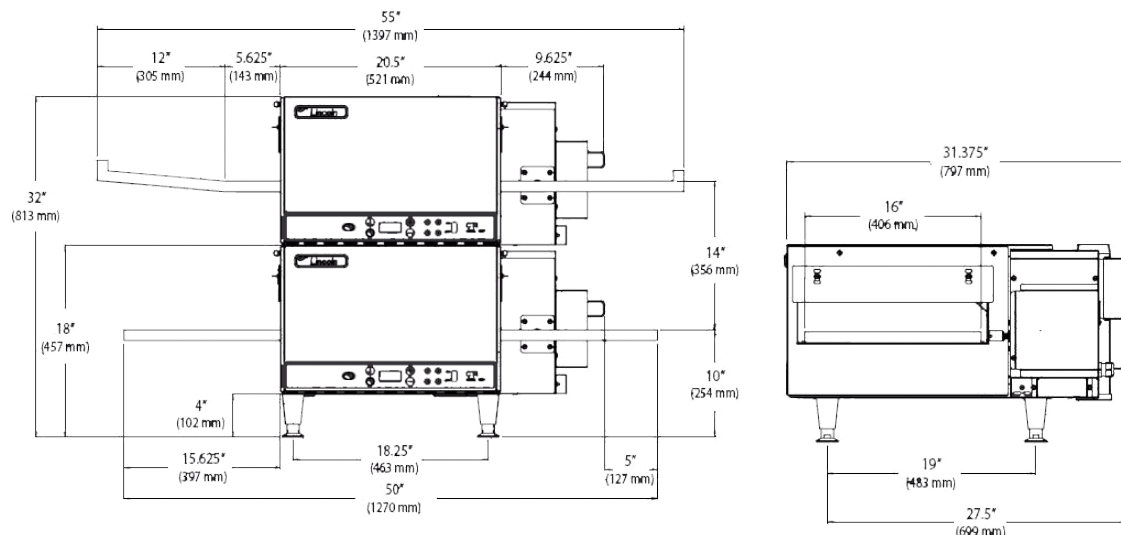
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Electrical Service: Heat is supplied by one (1) element at 5600 watts. Each oven is rated at 6kW. The ovens are available in 208V and 240V and are single phase. The oven comes with a factory installed cord with NEMA 6-50 plug. A separate circuit breaker 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
NSF/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
NSF/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
NSF/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
NSF/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
NSF	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
NSF	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
NSF	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
NSF	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
NSF	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
NSF/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.