

# Dual Voltage Digital Countertop Impinger® (DCTI) Electric Oven - Standard and Ventless models

Dual Voltage Digital Countertop Impinger® (DCTI) Electric Oven

## Models

- 2500 - Standard Dual Voltage (208V/240V) Model
- 2500 001 Quiet Dual Voltage (208V/240V) Model
- 2500-V – Ventless Dual Voltage (208V/240V) Model
- 2500 001-V – Ventless Quiet Dual Voltage (208V/240V) Model

**Now with 18 month warranty!**



Shown with 50" (1270 mm) extended 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 conventional ovens, depending on food product cooked.
- Uniform heating/cooking of food products offers a wide tolerance for rapid baking at a variety of temperatures.
- Variable speed Continuous Cook Platform moves product through the oven one after another, improving product flow during cooking and virtually eliminating labor.
- Safety of conveyorized product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.
- New Dual Voltage oven will automatically convert 208V or 240V to the correct voltage.
- Customer specific air fingers on top and bottom allow for the heat to be adjusted and controlled by zoning.
- Digital/Programmable controls.
- 3" conveyor opening
- Ventless ovens equipped with catalyts are available for ventless installations.

## 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 200°F (96°C) to 550°F (288°C). Conveyor speed is adjustable from thirty (30) seconds to ten (10) minutes cooking time. Conveyor and air distribution fingers are removable through the side-access panels for easy cleaning. The conveyor is a fifty-inch (50") extended model. Crumb pans are located below the conveyor belt outside the baking chamber on the extended conveyor only.

**Controls:** The oven programmable digital controls are located on the front of the oven. It includes a power on/off switch, temperature and conveyor speed control buttons, conveyor direction button, and digital display.

**Electrical Service:** Heat is supplied by one (1) element at 5600 watts. Each oven is rated at 6 kW. Voltage sensing and power management automatically adjusts power to electrical system voltage. 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.

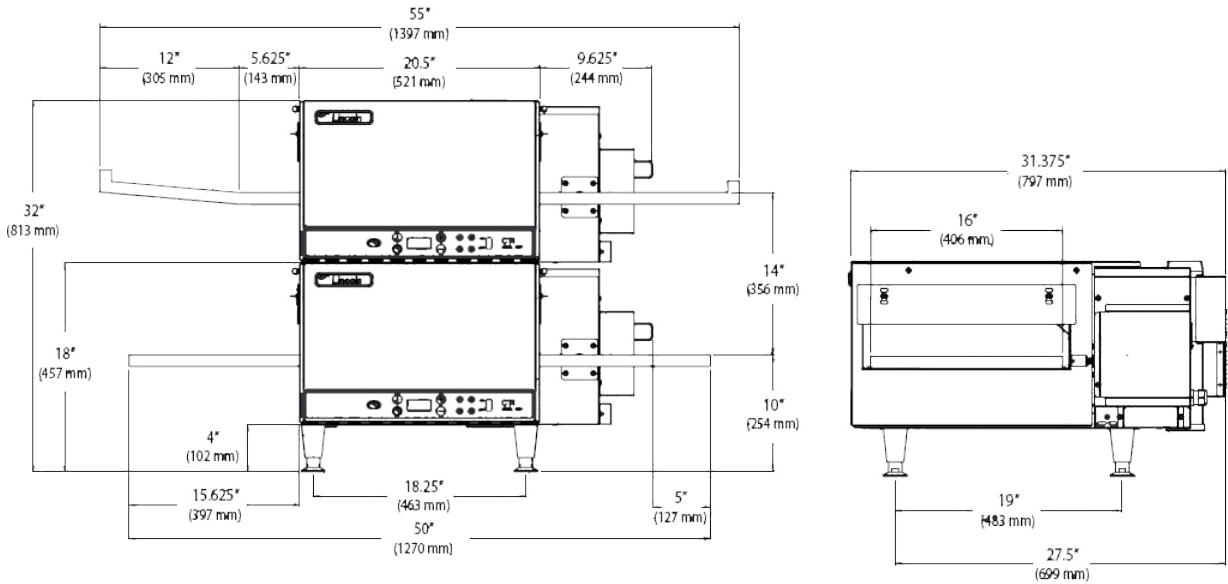
**Ventilation:** is recommended, but not required. Local codes prevail. These are the 'authority having jurisdiction' as stated by the National Fire Protection Association, Inc. in NFPA-96-1994.

**Spacing:** The oven must have 6" (152mm) of clearance from combustible surfaces and 24" (610 mm) clearance on both sides from other cooking equipment. The conveyor is removed from the control side of the oven.



Ventless model has been tested to UL710B standards and is KNLZ listed.

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Model	Width (50" Conveyor)	Depth	Height Single Stack	Height Double Stack	Weight	Input Rate	Volts	Amps	Phase	Hertz
2500	50" (1270 mm)	31 <sup>3</sup> / <sub>8</sub> " (899 mm)	18" (457 mm)	32" (813 mm)	250 lb. (113 kg)	6 kW	208 or 240V	27 or 24	1	60
2500 Ventless	50" (1270 mm)	31 <sup>3</sup> / <sub>8</sub> " (899 mm)	18" (457 mm)	32" (813 mm)	250 lb. (113 kg)	6 kW	208 or 240V	27 or 24	1	60

NOTE: If double-stacked, each oven must be wired separately to carry rated load. Each oven requires a dedicated neutral.

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