

FOR GENERAL REFERENCE ONLY  
 Models shown may not match the  
 model features or manuf year of the  
 item offered by AERE.

# Digital Countertop Impinger® (DCTI) Conveyorized Electric Oven

Digital Countertop Impinger® Conveyorized Electric Oven

## Models

- 2501                      • 2502                      • 2504                      • 2508                      • 2510
- 2501-001\*              • 2502-001\*              • 2505                      • 2509                      • 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

- 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

## 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" (1270mm) Extended Model Available
- 50" (1270mm) Model Includes Crumb Pans

### Controls

- Located on Lower Front
- Power On/Off
- Temperature Control
- Conveyor Speed Control
- Heating Indicator
- Four Preset Menu Buttons
- Time/Temperature Display

### Air Distribution Fingers

- Four Separate
- Removable for Easy Cleaning



## 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

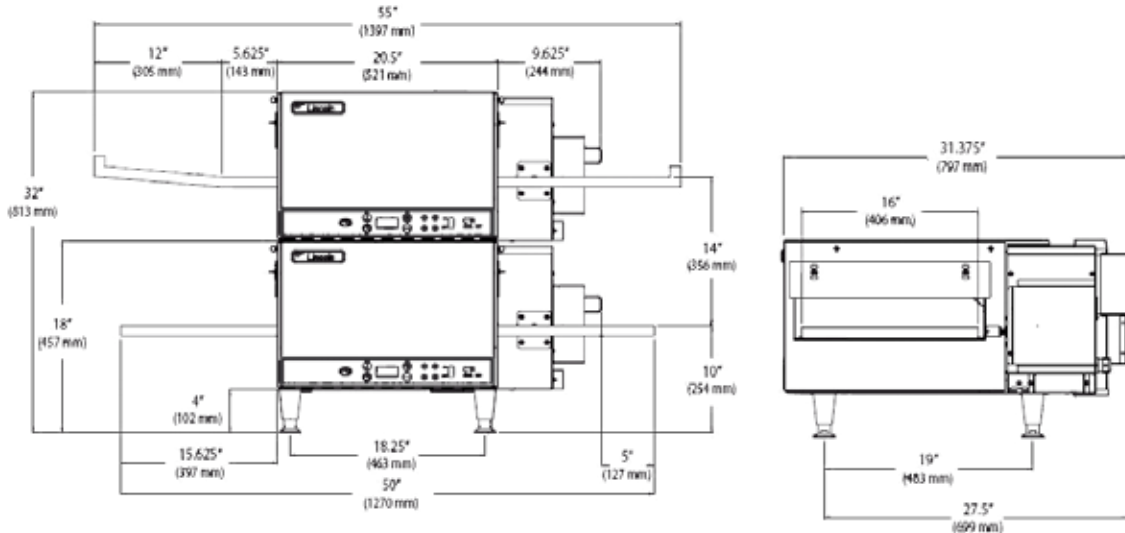
Ventilation is recommended, but not required. Local codes prevail. These are the “authority having jurisdiction” as stated by the National FIRE Protection Association, Inc., in NFPA 96-1994.

## 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	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
UL EPH/UL/CUL	2501-001*	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
UL EPH/UL/CUL	2502	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	24	1	60
UL EPH/UL/CUL	2502-001*	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	24	1	60
UL EPH	2504	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	25	1	50
UL EPH	2505	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	380/220	16	1	50
UL EPH	2508	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	380/220	9	3	50
UL EPH	2509	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	415/240	8	3	50
UL EPH	2510	353/8" (899 mm)	50" (1270 mm)	31¼" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	220	28	1	60
UL EPH/CE	2512-000-E	353/8" (899 mm)	50" (1270 mm)	31¼" (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.

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