



# Ventless Digital Countertop Impinger® (DCTIV) Conveyorized Electric Oven

## Model

V2501

V2501-001\*

V2502

V2502-001\*

\*Denotes slower/quieter version

**New  
For Ventless  
Applications**



Shown with 50" (1270 mm) extended conveyor.

## 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

## DCTIV 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

Includes Catalytic Converter  
 UL710B (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

Models  
V2501

V2501-001\*

V2502

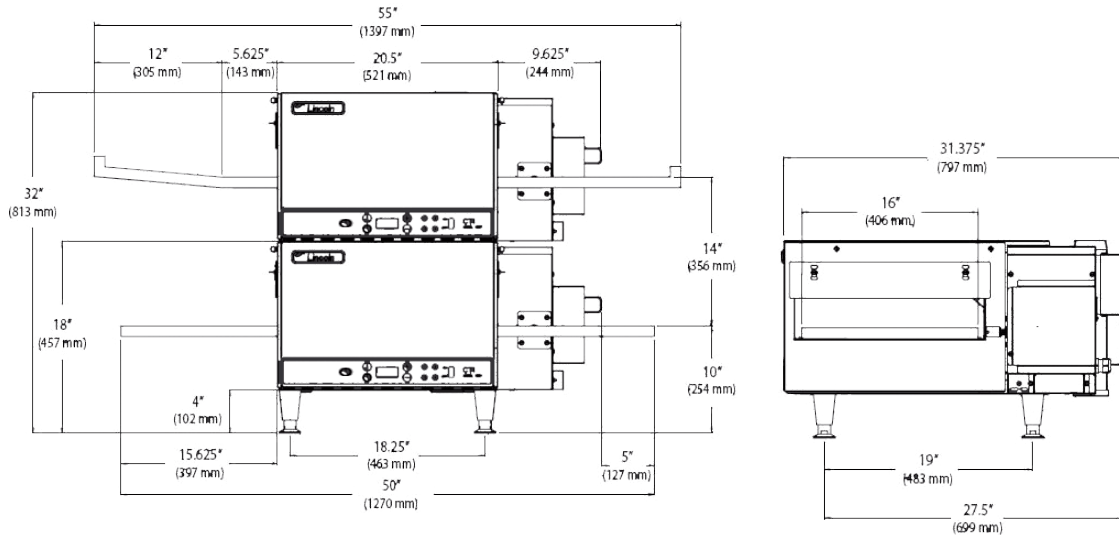
V2502-001\*

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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 not required with the "V" version of the CTI. the product is UL certified and listed under UL710B (KNLZ) for ventless operation. 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
NSF/UL/CUL	V2501	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	V2501-001*	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	V2502	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	V2502-001*	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

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.