

Countertop Impinger® (CTI) Conveyorized Electric Oven

Models:

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|-------------------------------|-------------------------------|-------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 1301 | <input type="checkbox"/> 1302 | <input type="checkbox"/> 1303 | <input type="checkbox"/> 1304 | <input type="checkbox"/> 1305 |
| <input type="checkbox"/> 1308 | <input type="checkbox"/> 1309 | <input type="checkbox"/> 1310 | <input type="checkbox"/> 1312-000-E | <input type="checkbox"/> 1312-020-E |



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 offer a wide tolerance for rapid baking at a variety of temperatures.
- Safety of conveyorized product movement is a definite advantage over bath type ovens, as it eliminates the need for constant tending.
- Oven has one self-contained heating system.
- Customer specific air fingers on top and bottom allow for heat to be adjusted and controlled by zoning.

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 (93°C) to 550°F (288°C). Conveyor speed is adjustable from one (1) minute to twenty-four (24) 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 31" (787 mm) standard length or 50" (1270 mm) extended model. Crumb pans are located below the conveyor belt outside the baking chamber on the extended conveyor only.

Controls: The oven controls are located on the front of the oven. It includes a power on/off switch, temperature control and conveyor speed control. A heating indicator light illuminates when heating to let you know when the oven is calling for heat.

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

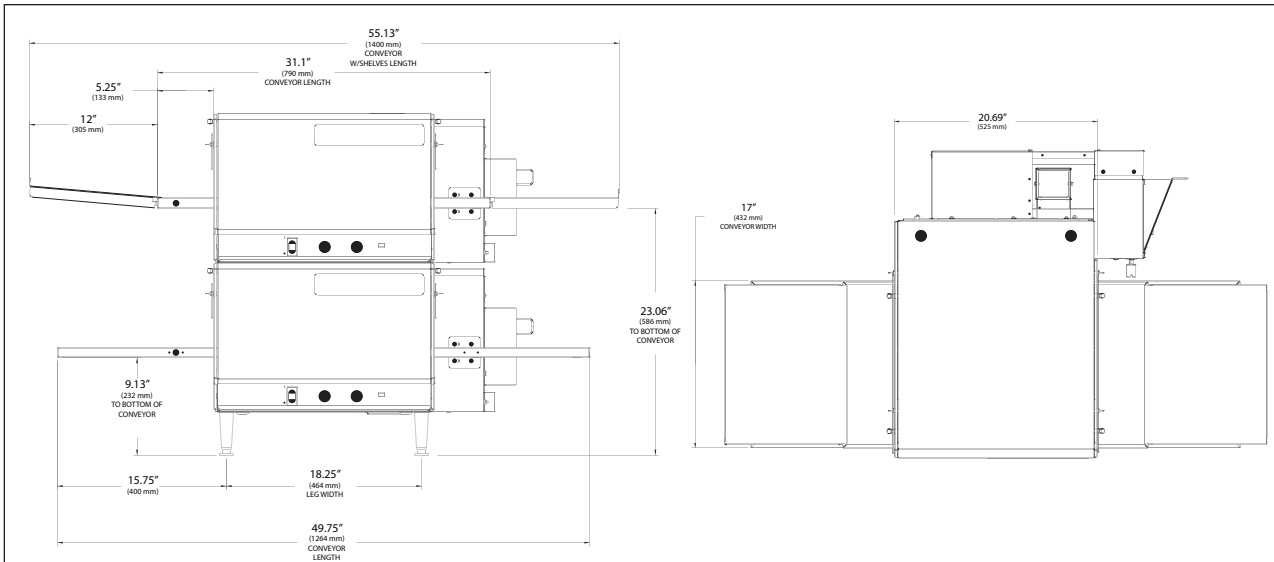
belt. The conveyor belt is a flexible stainless steel design with capacity for 16" (406 mm) wide product and a travel distance of 31" (787 mm) on the standard conveyor or 50" (1270 mm) on the extended conveyor, of which 20" (508 mm) is in the baking chamber. The direct drive conveyor is powered by a DC motor. The fuses for the controls and blower motor are located on the side of the control box.



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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 a variety of voltages in both single and three phase, (refer to table,) 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" (152 mm) 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.

Warranty:

All new Countertop Impinger (CTI) 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	1301*	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	1302*	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	1303*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	220	28	1	50
NSF	1304*	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	1305*	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	1308*	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	1309*	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	1310*	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	1312-000-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
NSF/CE	1314-000-E*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	400/230	15	2	50

NOTES: Specifications subject to change without notification. * For the quieter version of the CTI add a "-4" to the appropriate catalog number (ex. 1301-4 or 1302-4). *For the Turbo CTI add a "-9" to the appropriate catalog number, (ex. 1301-9 or 1302-9). If double stacked, each oven must be wired separately to carry rated load. Each oven requires a "dedicated neutral". U.S. Patent pending.