

Cooking Performance Group Countertop Ventless
Impinger Electric Conveyor Oven with 32" Belt -
208V, 1 Phase, 6700W



ETL, US & Canada

ETL Sanitation

Hardwired

Approval: _____ Date: _____

- Integrated air impingement technology allows for rapid heating, cooking, baking, and crisping
- Certified ventless for operation without a commercial hood
- User-friendly programmable touchscreen controls ensure consistent results
- Maximized throughput to expedite the cooking process without sacrificing quality
- Durable, easy-to-clean stainless steel exterior

| | |
|------------------------|-----------------------|
| Width | 31 3/4 Inches |
| Depth | 32 1/2 Inches |
| Height | 18 7/16 Inches |
| Belt Length | 32 Inches |
| Cooking Chamber Length | 20 Inches Compact |
| Belt Width | 17 Inches Standard |
| Opening Height | 3 Inches |
| Amps | 30 Amps |

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Technical Data


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|---------------------|---|
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 208 Volts |
| Wattage | 6700 Watts |
| Control Type | Touchscreen |
| Exterior Material | Stainless Steel |
| Features | Adjustable Legs Programmable Ventless |
| Heating Style | Impingement |
| Installation Type | Countertop |
| Maximum Temperature | 570 Degrees F |
| Number of Chambers | 1 Chambers |
| Power Type | Electric |
| Stackable Models | Single Stacked |
| Type | Conveyor Ovens |

Notes & Details

Boost your kitchen efficiency with this Cooking Performance Group countertop ventless impinger electric conveyor oven with 32" long belt. Built with efficient air impingement technology, this unit offers extremely fast cook times. It can be used to rapidly heat, cook, bake, and crisp a large variety of food. Not only will this oven maximize your output and increase productivity, but it will also save you money on the bottom line by reducing labor and ensuring cooking consistency. Plus, this unit has a catalytic convertor for ventless operation, allowing the end user to operate without having to sacrifice valuable hood space.

This oven boasts a removable 32" stainless steel conveyer belt with a 20" baking chamber. This belt offers plenty of space to prep sandwiches, appetizers, or pizzas. This model includes a 5" enhanced programmable touchscreen to easily adjust the cooking times and settings. Since it is programmable, this ensures you get consistent results every time regardless of who is operating the oven. This feature also reduces labor costs. For added versatility, the conveyer belt features a reverse function to adapt to any kitchen's operating structure. The temperature can be adjusted to up to 570 degrees Fahrenheit to meet your specific needs. The ample 3" opening size accommodates a variety of products such as pizzas, sandwiches, and vegetables.

This unit has a durable, easy-to-clean stainless steel exterior. It has a high temperature safety feature to shut off the unit if it reaches unsafe temperatures. This unit is complete with (4) 4" adjustable, heavy-duty legs to comply with safety standards for countertop equipment. It requires a 208V, 1 phase electrical connection for operation and comes ready to be hardwired.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.