

Cooking Performance Group Countertop Ventless
Impinger Electric Conveyor Oven with 32" Belt -
240V, 1 Phase, 6700W



Intertek



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

Hertz	60 Hz
Phase	1 Phase
Voltage	240 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 240V, 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.