

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Countertop Impinger® (CTI) Conveyorized Electric Oven

Models

- 1301 • 1303 • 1305 • 1309 • 1312-000-E
- 1302 • 1304 • 1308 • 1310 • 1312-020-E



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

Customer-Specific Air Fingers For Precise, Dedicated Cooking Results

- 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" (102 mm) 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

Air Distribution Fingers

- Four Separate
- Removable for Easy Cleaning



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Electrical Service

Heat is supplied by one (1) element at 5600 watts. Each ovens 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

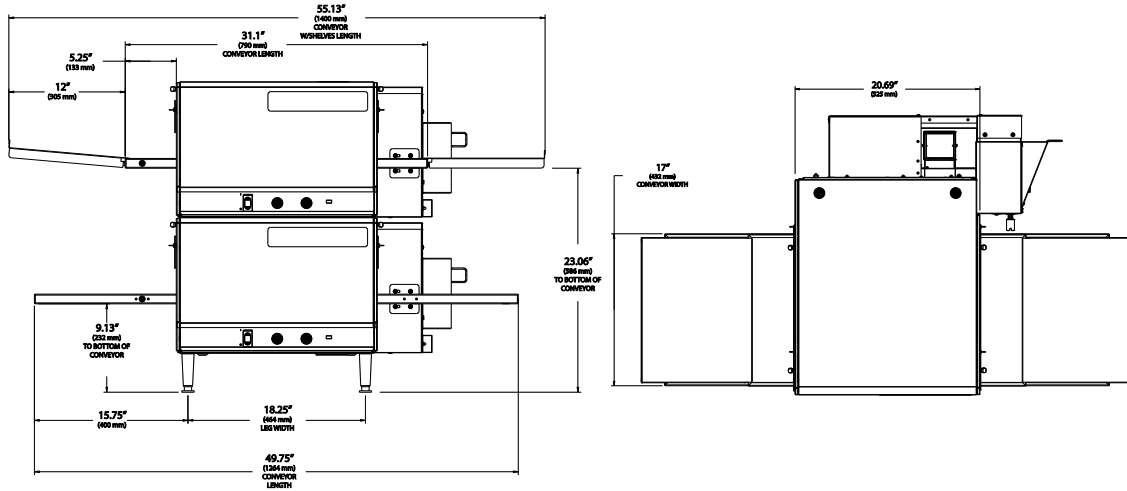
Ventilation is recommended, but not required. Local codes prevail. These are the "authority having jurisdiction" as stated by the National FIRE Protection Association, Inc., in NFPA 96-1994.

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\"/>
UL EPH/UL/CUL	1301*	353/8\"/>
UL EPH/UL/CUL	1302*	353/8\"/>
UL EPH	1303*	353/8\"/>
UL EPH	1304*	353/8\"/>
UL EPH	1305*	353/8\"/>
UL EPH	1308*	353/8\"/>
UL EPH	1309*	353/8\"/>
UL EPH	1310*	353/8\"/>
UL EPH/CE	1312-000-E*	353/8\"/>
UL EPH/CE	1314-000-E*	353/8\"/>

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.

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