

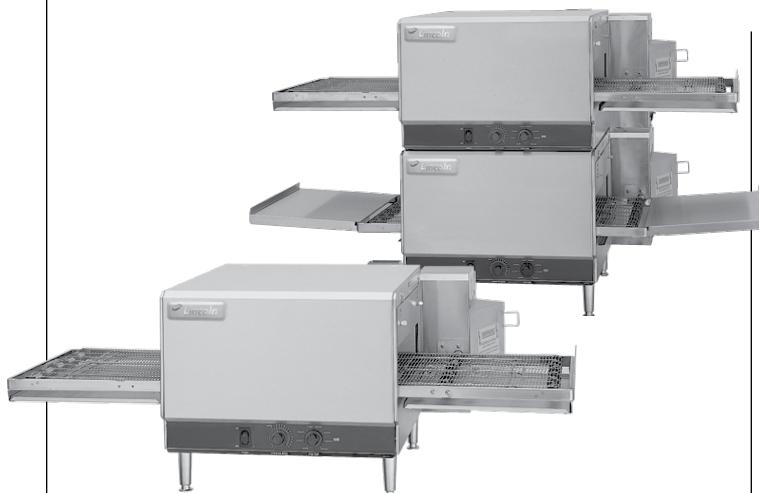


Global

Countertop Impinger® (CTI) Conveyorized Electric Oven

Models:

- | | | | | |
|-------------------------------|-------------------------------|-------------------------------|-------------------------------------|-------------------------------------|
| ☐ 1301 | ☐ 1302 | ☐ 1303 | ☐ 1304 | ☐ 1305 |
| ☐ 1308 | ☐ 1309 | ☐ 1310 | ☐ 1312-000-E | ☐ 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

Conveyorized Oven

- 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

CTI 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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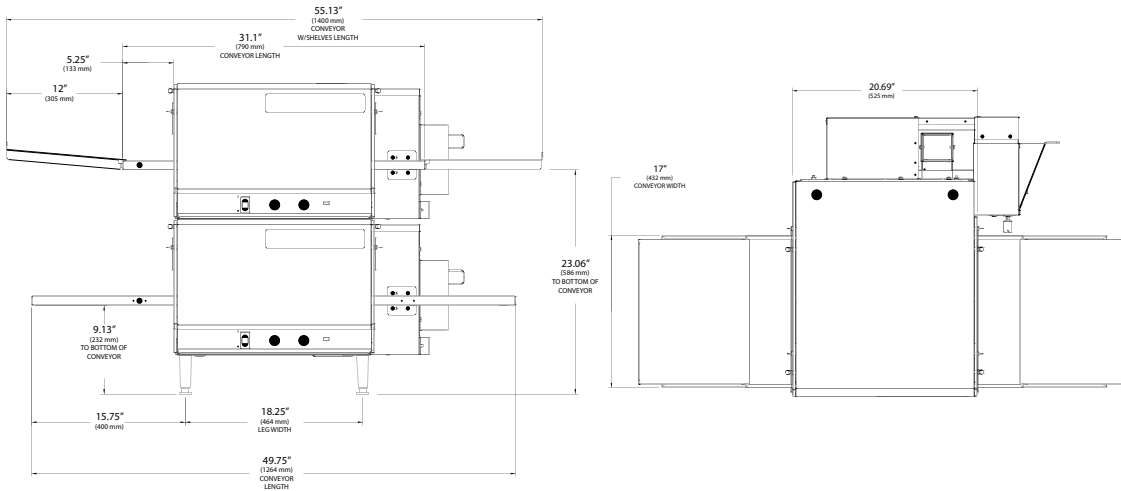
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Electrical Service: Heat is supplied by one (1) element at 5600 watts. Each oven is rated at 6kW. The ovens are available in a variety of voltages in both single and three phase, (refer to table,) with a factory installed cord with NEMA 6-50 plug. 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
UL EPH/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
UL EPH/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
UL EPH	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
UL EPH	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
UL EPH	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
UL EPH	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
UL EPH	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
UL EPH	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
UL EPH/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
UL EPH/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.