

**Cooking Performance Group Countertop  
Ventless Impinger Electric Conveyor Oven  
with 50" Belt - 240V, 1 Phase, 6,700W**



 ETL Listed

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
- ETL certification applies to the oven only

|                        |                       |
|------------------------|-----------------------|
| Width                  | 31 3/4 Inches         |
| Depth                  | 32 1/2 Inches         |
| Height                 | 18 7/16 Inches        |
| Belt Length            | 50 Inches             |
| Cooking Chamber Length | 20 Inches<br>Compact  |
| Belt Width             | 17 Inches<br>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<br>Programmable<br>Ventless |
| Heating Style       | Impingement                                 |
| Installation Type   | Countertop                                  |
| Maximum Temperature | 570 Degrees F                               |
| Number of Chambers  | 1 Chambers                                  |
| Plug Type           | Hardwire                                    |
| 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 50" 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 50" stainless steel conveyor belt with a 20" baking chamber. Thanks to the extended belt, you can prep more sandwiches, appetizers, or pizzas while saving time up front. 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 conveyor 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](http://www.p65warnings.ca.gov).