

NEW Impinger® Express Ovens!

MODEL 1116-080-A
 MODEL 1117-080-A
 MODEL 1130-080-A
 MODEL 1131-080-A
 MODEL 1132-080-A
 MODEL 1133-080-A



NEW Digital Control



NEW Front Loading Conveyor

Lincoln IMPINGER®

FEATURES

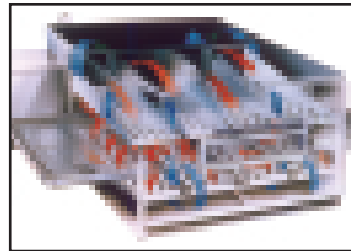
- AIR IMPINGEMENT uses hot air under pressure which surrounds food with small jets of hot air. This allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens, depending on food product cooked.
- Front-loading easy to remove conveyor.
- Uniform heating/cooking of food products offers a wide tolerance for rapid baking at a variety of temperatures.
- Variable speed Continuous Cook Platform moves products through the oven one after another, improving product flow during cooking and virtually eliminating labor.
- Safety of conveyorized product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.
- Oven has one self-contained heating system.
- Customer specific air fingers on top and bottom allow for the heat to be adjusted and controlled by zoning.

DIGITAL CONTROLS

The 4-button digital microprocessor control panel is located in the front right under the conveyor and has power on-off switch, temperature control, and conveyor speed control. The LED readout displays actual cavity temperature in degrees (F° or C°), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy troubleshooting. All settings are automatically locked out to eliminate accidental changes to desired settings. All ovens are digitally calibrated at the factory, reducing the need for periodic calibration.

GENERAL

Electric Baking/Finishing Oven is self-contained, conveyorized and stackable up to 3 high. Temperature is adjustable from 250°F (121°C) to 575°F (302°). Conveyor speed is adjustable from 1 minute to 30 minutes cooking time. Front door is solid with an access opening to allow product to be placed on the moving conveyor inside the baking chamber when a shorter cook cycle is desired. Air distribution fingers are removable through the front door for easy cleaning. Crumb pans are located below the conveyor belt outside the baking chamber.



CONSTRUCTION

Exterior is fabricated from No.4 finish stainless steel. The air distribution system consists of an axial type fan powered by 1/12 hp to 1/15 hp, AC Motor. The heated air is forced through two (2) distribution fingers located in the baking chamber with one (1) above the conveyor belt and one (1) below. Each finger has required number of holes to create the air impingement effect on the food product passing through the baking chamber on the conveyor belt. The conveyor belt is a flexible stainless steel design with capacity for 18" (457mm) wide product and a travel distance of 56" (1422mm), of which 24" (610mm) is in the baking chamber. The direct drive conveyor system is powered by an AC motor with an external reversing switch on the rear of the motor control box for installations requiring opposite belt travel. The fuses for the controls and blower motor are located on the back of the control box.

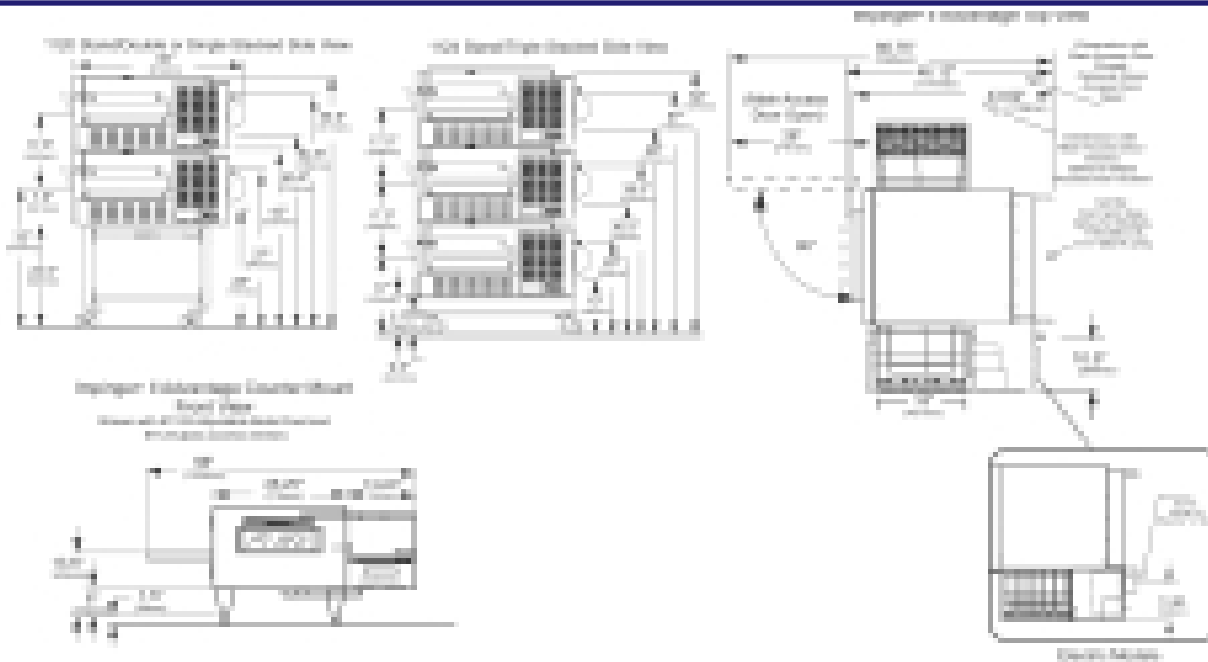


**IMPINGER® EXPRESS OVEN SERIES
 SINGLE BELT CONVEYORIZED OVENS**

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	Testing Agency Listing	Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Height Triple Stack	Gas Type	Input Rate	Volts	Amps	Phase	HZ
GAS	NSF/CSA	1116-080-A	56"	39"	42"	59.5"	62"	Natural	40,000 BTU/Hr	120	7	1	60
	NSF/CSA	117-0808-A	56"	39"	42"	59.5"	62"	LP	40,000 BTU/Hr	120	7	1	60
ELECTRIC	NSF/UL/CSA	1130-080-A	56"	39"	42"	59.5"	62"	N/A	10 kW	208	48	1	60
	NSF/UL/CSA	1131-080-A	56"	39"	42"	59.5"	62"	N/A	10 kW	240	42	1	60
	NSF/UL/CSA	1132-080-A	56"	39"	42"	59.5"	62"	N/A	10kW	208	28	3	60
	NSF/UL/CSA	1133-080-A	56"	39"	42"	59.5"	62"	N/A	10kW	240	25	3	60

GAS SERVICE: Gas Control system has a manual shut-off valve, internal pressure regulator (factory preset at 3 " water column for Natural Gas, 10" water column for LP gas), and an electric solenoid operated main gas valve. Heat is supplied by one (1) power burner rated at 40,000 BTU/Hr. with electronic ignition. **Natural gas** requires 7" inlet with maximum allowable of 14.5". LP gas requires 11" inlet with maximum allowable of 14.5". Gas line from meter to ovens should be sufficient to insure full volume flow of gas to ovens. AGA/CGA design approved flexible connection to each oven must be " NPT and length must not exceed 6 ft. (1829mm).

ELECTRICAL SERVICE: Heat is supplied by six (6) elements at 1600 watts each. Each oven is rated at 10 kW. The ovens are available in 120/208 or 120/240 with neutral single or triple phase. 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 required for all gas ovens. Ventilation is not required on electric models except when triple stacked. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. Consult appropriate Installation and Operations Manual for ventilation recommendations.

SPACING: The oven must have 6" (152 mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. The conveyor is removed from the front of the oven.

WARRANTY: All new Impinger[®] ovens come with a one year parts/labor warranty. Defective parts of the original equipment on all installed ovens are warranted for one year from the date of "START-UP/CHECK-OUT."



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