



Lincoln

Impinger® II Advantage™ Series Conveyorized Gas and Electric Ovens

- Model No.1116-000-A
- Model No. 1117-000-A
- Model No. 1130-000-A
- Model No. 1131-000-A
- Model No.1132-000-A
- Model No.1133-000-A
- Model No. 1154-000-EA
- Model No. 1155-000-EA
- Model No.1164-000-.E A



FEATURES: Patented AIR IMPINGEMENT allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens, depending on the food product cooked. Uniform heating/cooking of food products offers a wide tolerance for rapid baking at a variety of temperatures. Variable speed system moves products through the oven one after the other, improving product flow during cooking and virtually eliminating labor. Safety of conveyorized product movement is a definite advantage over batch type ovens as it allows self-tending of the product and consistent bake. Oven has self-contained heating system Heating on top and bottom can be controlled by zoning.

GENERAL: The oven is self-contained, conveyorized, stackable (Max. (3) high) baking finishing oven. Temperature is adjustable from 200°F (93°C.) to 550°F (288°C.) in electric, or 300°F (149°C.) to 550°F (288°C.) in gas oven. Conveyor speed is adjustable from 1 minute to 30 minutes cooking cycle. Door allows access to baking chamber for cleaning and easy removal of air distribution fingers. Conveyor is easily removable for cleaning.

CONSTRUCTION: Exterior is fabricated from No. 4 finish stainless steel. The air distribution system for cooking consists of axial flow type fan powered by a 1/12 to 1/15 HP, AC motor. The heated air is forced out patented distribution fingers located in the baking chamber. Each finger has required holes to create the air impingement effect on the food passing through the baking chamber on the conveyor belt. The conveyor belt is a flexible stainless steel belt 18" (457mm) wide that travels a distance of 56" (1422mm), of which 24" (610 mm) is in the baking chamber. The conveyor is powered by a fractional HP gear motor with reverse possible on motor control board for installations requiring opposite belt travel. The control panel is located at the right rear of the oven and has power on/off switch, temperature control, conveyor control, thermostat indicator light, and a digital temperature display. The fuses for the controls and blower motor are located on the back of the control box. Drip pans are located below the conveyor belt outside the baking chamber. **GAS**

UNITS: Heat is supplied by a gas burner rated at 40,000 B.T.U.H. per hour. Burner safety control is an electrically operated solenoid gas valve and pressure regulator (factory tested, U.S.A. at 3 1/2 inches water column for natural gas, 10 inches for L.P. gas. International: Gas pressure must be at .88kPa or 8.8 mbar for natural gas, 2.48 kPa or 24.8 for L.P. gas. Town gas pressure setting varies by location and is field set). The power cord for Models 1116-000-A and 1117-000-A is 10 feet long, 3 wire, oil resistant jacket with a 15 Amp plug (NEMA 5-15).

ELECTRIC UNITS: Heat is supplied by six elements at 1600 watts each.

Note: following components - minimum requirement:

Single	Double Stack	Triple Stack
1 - Oven	2 - Ovens	3 -Ovens
t- Top Columnating Panel	2-Top Columnating Panel	3- Top Columnating Panel
t- Bottom Columnating Panel	2-Bottom Columnating Panel	3- Bottom Columnating Panel



GAS AGENCY LISTING	CAT. NO.	GAS TYPE	BTU kW-MJ POWER	VOLTS	AMPS	PHASE	Hz	RECOMMENDED ELECTRICAL SPECIFICATION	RECOMMENDED CIRCUIT BREAKER	ELECTRICAL CONNECTION
AGA/CGA	1116-000-A	NAT.	40,000	120	7	1	60	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	Cord & Plug
AGA/CGA	1117-000-A	L.P.	40,000	120	7	1	60	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	Cord & Plug
CE,NSF	1154-000-EA	NAT.	12kW	230	2	1	50	3 Wires, 1 Pole+N+G	1 POLE 16 AMP	3 X 1.5 mm2
CE,NSF	1155-000-EA	L.P.	12kW	230	2	1	50	3 Wires, t Pole+N+G	1 POLE 16 AMP	3 X 1.5 MM2
ELECTRIC AGENCY LISTING	CAT. NO.		kW	VOLTS	AMPS	PHASE	Hz	RECOMMENDED ELECTRICAL SPECIFICATION	RECOMMENDED CIRCUIT BREAKER	SUPPLY WIRE SIZE 90°C
UL/CSA	1130-000-A		10	208	48	1	60	3 Wires, 2 Pole+G	2 POLE 60 AMP	6 AWG
UUCSA	1131-000-A		10	240	42	1	60	3 Wires, 2 Pole+G	2 POLE 50 AMP	8 AWG
UL/CSA	1132-000-A		10	208	28	3	60	4 Wires, 3 Pole+G	3 POLE 30 AMP	10 AWG
UL/CSA	1133-000-A		110	240	25	3	60	4 Wires, 3 Pole+G	3 POLE 30 AMP	10 AWG
CE,NSF	1164-000-EA		10	400	15	3	50	5 Wires, 3 Pole+N+G	3 POLE 32 AMP	5 x 2.5 mm2

AGA = American Gas Association CGA = Canadian Gas Association UL = Underwriters Laboratory CSA = Canadian Standards Association
Countertop mounted units require a 38" minimum counter depth.

UTILITY SPECIFICATIONS: GAS SERVICE: Each oven deck requires 40,000 B.T.U.H./hr. **NATURAL:** 7 inches/1.7 kPa or 17.4 mbar inlet minimum 14.5 inches /3.6 kPa or 36.05 mbar inlet maximum. LP: 11 inches /2.7 kPa or 27.3 mbar inlet minimum, 14.5 inches / 3.6 kPa or 36.05 mbar maximum. (Contact factory for min. gas inlet if less than shown). **TOWN GAS:** Pressure setting varies by location, inlet _14.5 inches /3.6 kPa or 36.05 mbar maximum.

GAS LINE SIZE: From meter to oven should be sufficient size to insure full volume flow of gas to oven(s). Individual connections to each oven should be 3/4 American pipe # (# = Pipe size per ANSI 836.10-1975 Sch. No. 40). 3/4" flexible gas line is A.G.A./C.G.A. design approved commercial quality with disconnect device. Flexible gas line length is not to exceed 6 ft. (1828mm).

ELECTRICAL SERVICES: Each oven deck requires voltage, amperage, phase and hertz as indicated by model number in chart. NOTE: A separate circuit breaker is required for each oven deck (see chart).

VENTILATION:

A VENT IS REQUIRED: Local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96-1984. The ventilation hood must operate in harmony with the building HVAC system. It typically requires between 750 and 2500 CFM exhaust. (The "efficiency" of various hood designs makes it necessary to specify such a wide range of ventilator CFM.) Make-up air must be supplied by either a hood design or the HVAC system. CAUTION: Prevent airflow through the cooking tunnel. **Air must not be directed onto oven front or at side of cooking** area or rear of oven. In all cases, the ambient temperature around the oven must be less than 95° F./35° C. when the oven is operating. In certain localities, other chemical or gaseous methods of detecting adequate capture will be the requirements to meet the local code authority. NOTE: Refer to Installation and Operation Manual for additional requirements. **SPACING:** The oven must have 6" (152mm) of clearance from combustible surfaces. In case other equipment is located on the right side of oven, a minimum clearance of 24 inches (609 mm) is required from that equipment. FOR ALL OVENS: A 24-inch clearance at the rear of the oven must be obtainable for service access. FOR Impinger® II 11 OVENS: A permanently installed (Unmovable) oven requires a minimum of 4 feet (1219 mm) clearance on the right hand side to allow for conveyor removal, cleaning, and servicing.

Impinger® 11 Advantage TM Conveyorized Gas Fired Ovens

Model Numbers: 1116-000-A, 1117-000-A, 1154-000-EA, 1155-000-EA



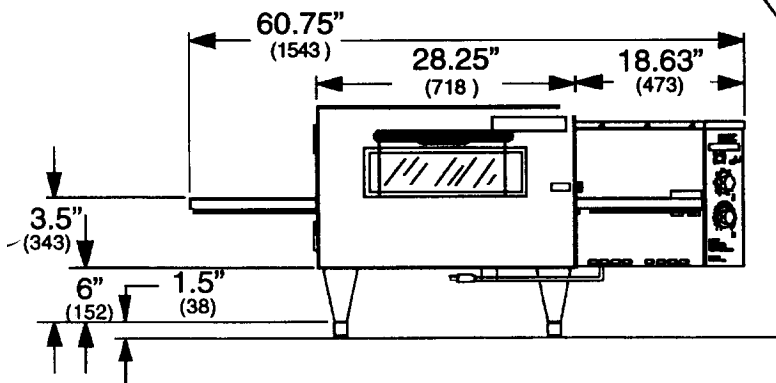
Approved by The Canadian Gas Association

Models # 1116-000-A & 1117-000-A Have NSF, CGA & UL Agency Approvals.

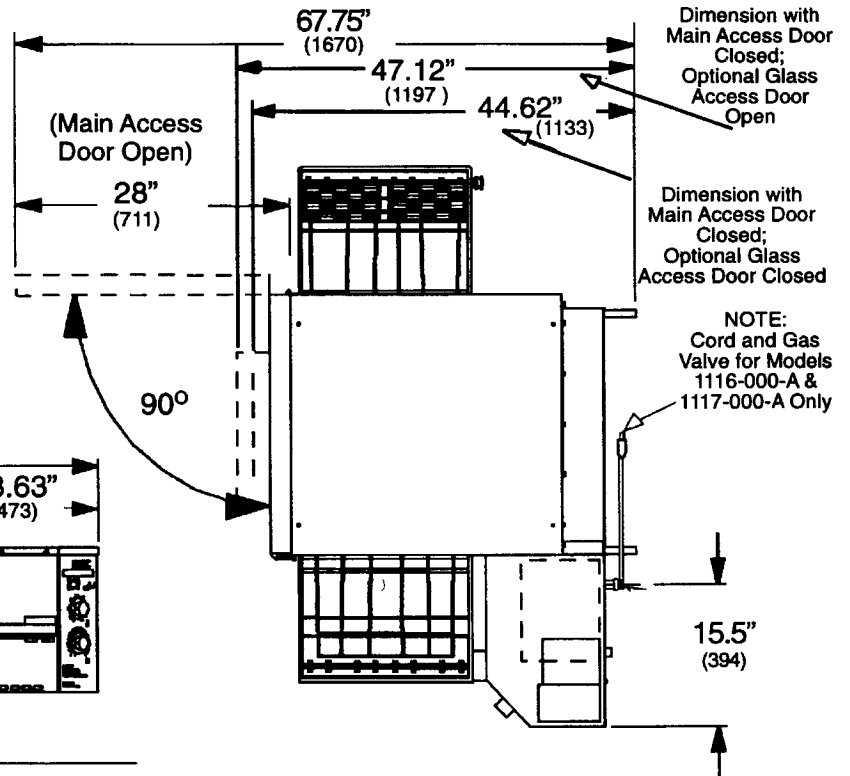
Models # 1154-000-EA & 1155-000-EA Only Have CE & NSF Agency Approvals.

Impinger® II Advantage Counter Mount Front View

Shown with #1122 Adjustable Bullet Feet and optional #1123 glass access window



Impinger® II Advantage Top View

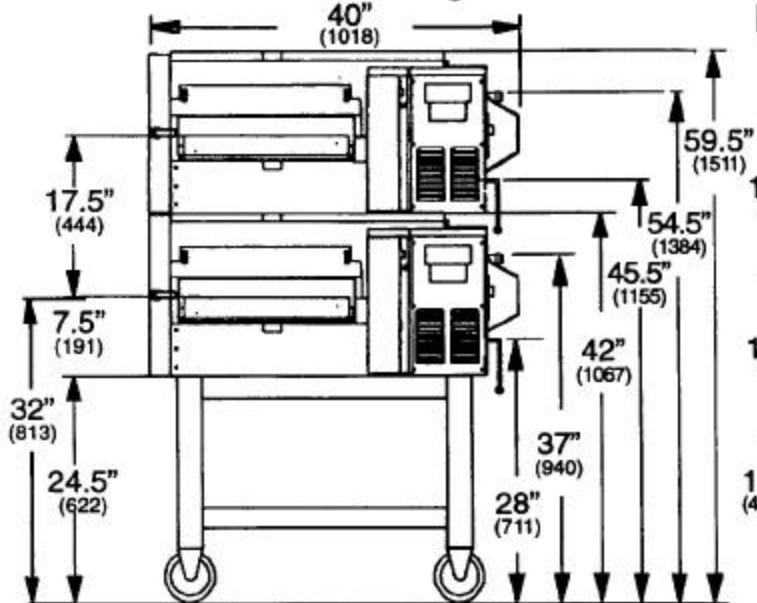


Dimension with Main Access Door Closed; Optional Glass Access Door Open

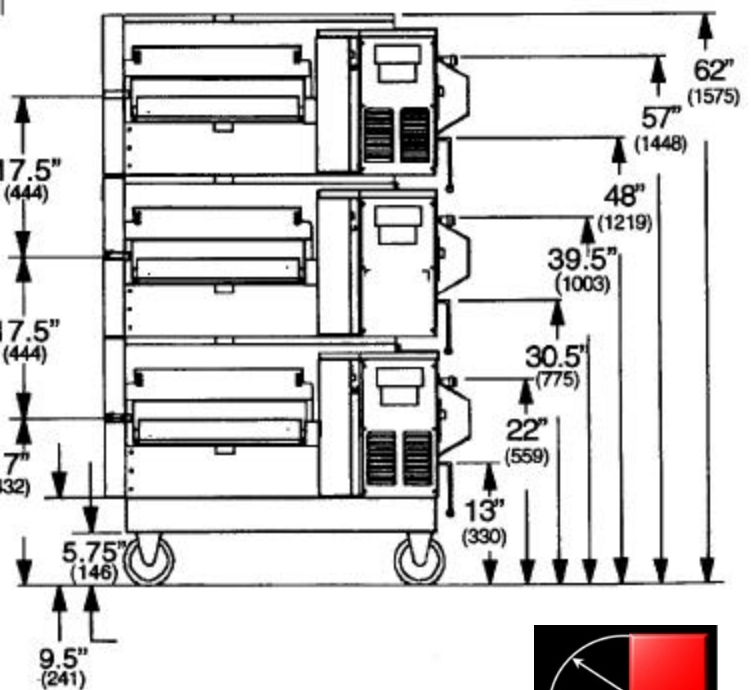
Dimension with Main Access Door Closed; Optional Glass Access Door Closed

NOTE: Cord and Gas Valve for Models 1116-000-A & 1117-000-A Only

1120 Stand/Double or Single Stacked Side View



1124 Stand/Triple Stacked Side View



Note: All dimensions shown in () = mm

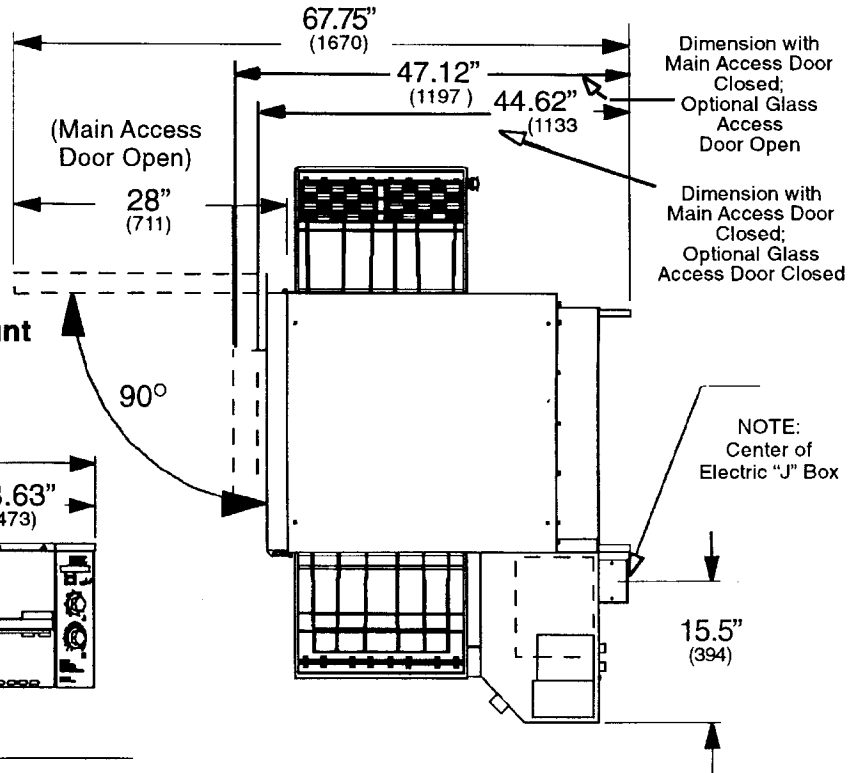


I Impinger® Advantage™ II Conveyorized Electric Ovens

Model Numbers: 1130-000-A, 1131-000-A, 1132-000-A, 1133-000-A, 1164-000-EA

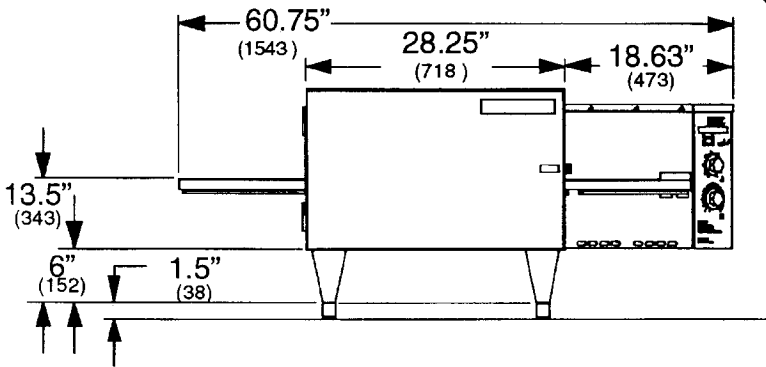


Impinger® II Advantage Top View

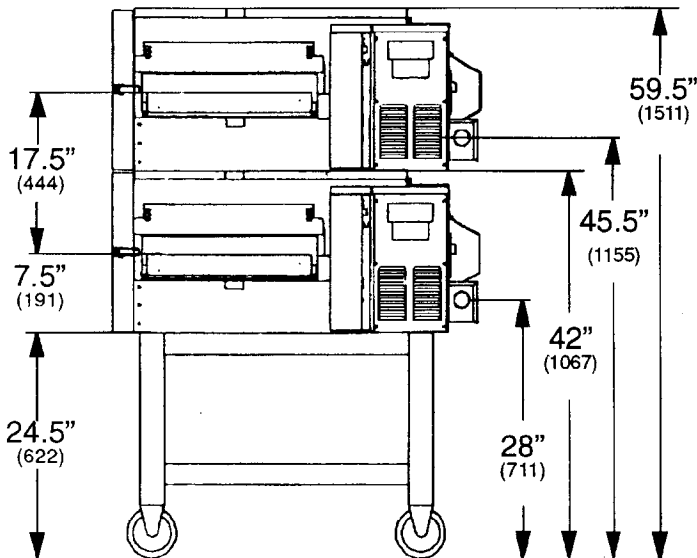


Impinger® II Advantage Counter Mount Front View

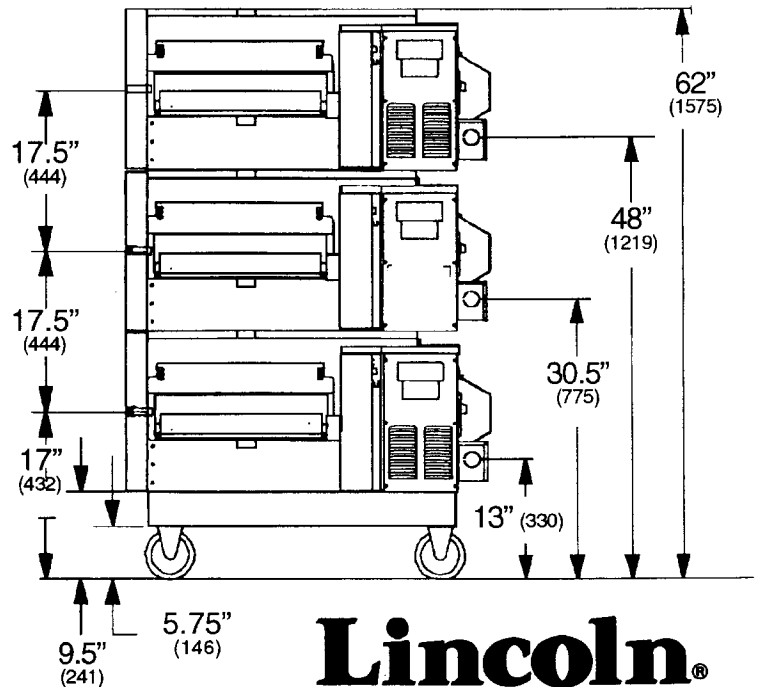
Shown with #1122 Adjustable Bullet Feet and optional #1123 glass access window



1120 Stand/Double or Single Stacked Side View



1124 Stand/Triple Stacked Side View



Note: All dimensions shown in () = mm

Lincoln®
Foodservice Products, Inc.

A WELBILT Company

1111 N. Hadley Rd., PO. Box 1229
Fort Wayne, IN 46801
(219) 459-8200 • (800) 374-3004
Fax: (219) 436-0735



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