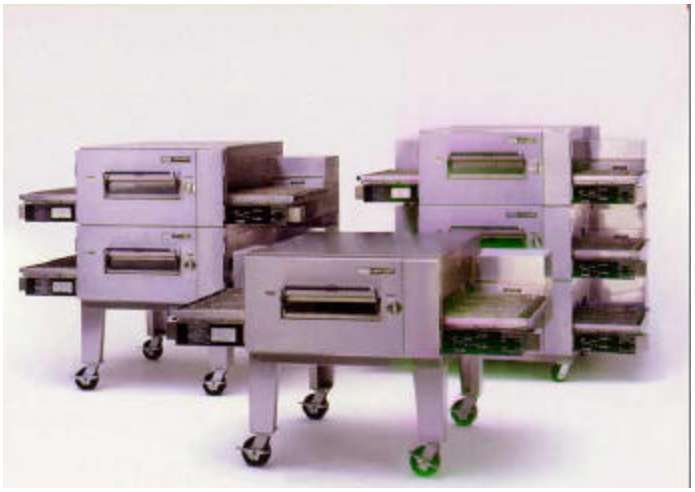
Lincoln

Impinger® Low Profile Series
Single Belt
Conveyorized
Gas Fired Oven

Model No. 1601
Model No. 1633-000-E
Model No. 1634-000-E
Model No. 1646
Model No. 1647
Model No. 1650
Model No. 1651
Model No. 1652



Approved by The Canadian Gas Association
Approved by The Australian Gas Association

FEATURES:
AIR IMPINGEMENT allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens, depending on 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.
Oven has self-contained heating system.

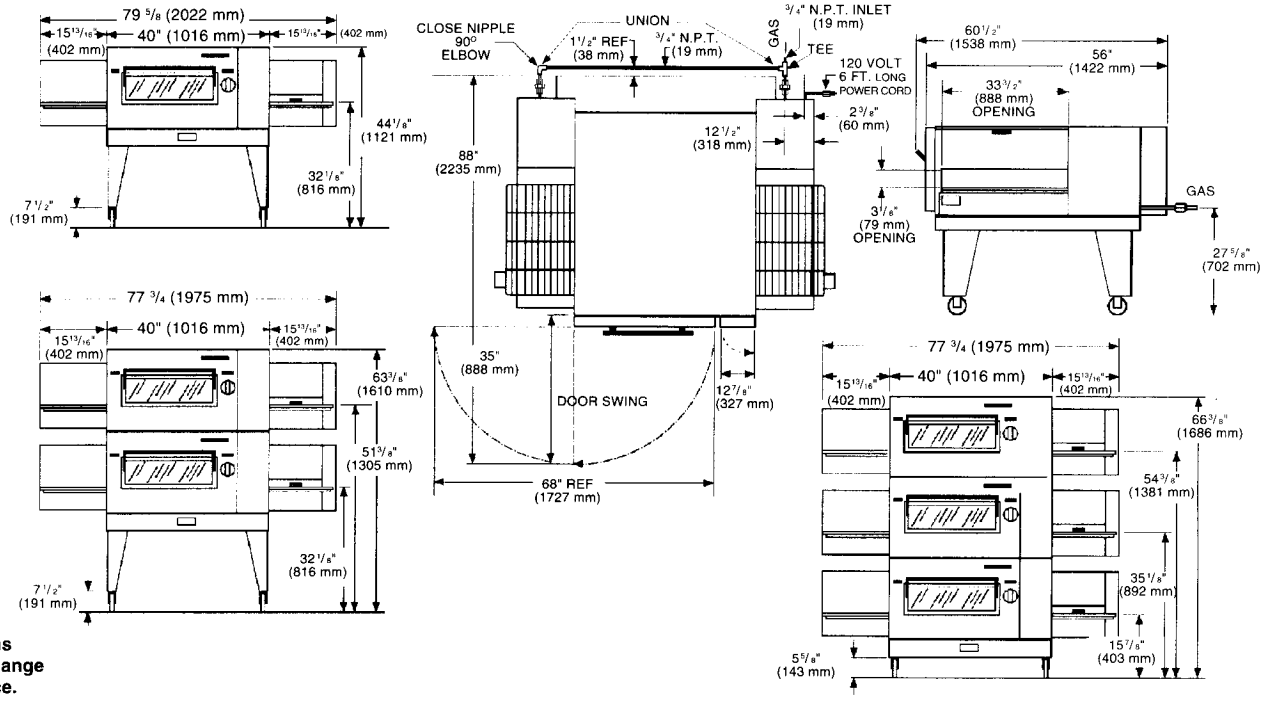
Heating on top and bottom can be controlled by zoning.
Lincoln Impinger® Low Profile Series Conveyorized Gas Fired Oven Model No. **1600,1601,1646,1633-000-E, 1634-000-E,1647,1650,1651,1652** is shown with accessories as specified. **One stand is used as insulation for bottom of oven, and one top must be specified.**

GENERAL: Gas Fired Baking/Finishing Oven is self-contained, conveyorized and stackable (Max. (3) high). Temperature is adjustable from 300°F (149°C.) to 600°F (316°C.), and conveyor speed is adjustable from 50 seconds to 30 minutes cooking cycle. Doors have access opening with see-through window to allow product to be placed on the moving conveyor inside the baking chamber when a shorter cook cycle is desired. Conveyor and air distribution fingers are easily removable for cleaning.

CONSTRUCTION: Exterior is fabricated from No. 4 finish stainless steel. The air distribution system consists of two fans powered by 1/5 HP, AC Motors. The heated air is forced through eight (8) distribution fingers located in the baking chamber with four (4) above the conveyor belt and four (4) below. Each finger has 90 - 7/15" (11 mm) diameter holes to create the air impingement effect on the food product passing through the baking chamber on the conveyor belt. The conveyor is a flexible stainless steel belt 32" (813 mm) wide with a travel distance of 72" (1829 mm), of which 353/4" (908 mm) is in the baking chamber. The conveyor is powered by stepper gear motors with reversing possible on motor control board for installations requiring opposite belt travel. Heat is supplied by two (2) power burners rated at 55,000 BTU/Hr., each with electronic ignition. Gas control system has a manual shut-off value, internal pressure regulator(factory preset at 31/2 inches water column/ .87 kPa or 8.70 mbar for Natural Gas, 10 inches water column/2.48 kPa or 24.87 mbar for LP gas), and an electric solenoid operated main gas valve. The control panel is located at the right of oven and has power on-off switch, temperature control, conveyor on-off switch, conveyor control, thermostat indicator light and fuses for the conveyor motor and the blower motor located at the rear of the oven. LED readouts display degrees (F) for right side and left side and conveyor belt speed in minutes and seconds of time. Drip pans are located below the conveyor belt outside the baking chamber.

Impinger® Low Profile Single Belt Conveyorized Gas Oven

Model Nos. 1600, 1601,1633-000-E, 1634-000-E, 1646,1647, 1650, 1651, 1652



Specifications subject to change without notice.

TESTING AGENCY LISTING	CAT. NO.	H H SINGLE DOUBLE W (in.) D (in.) STACK (in.) STACK (in.) (SEE BELOW FOR METRIC DIMENSIONS)				H TRIPLE STACK (in.)	GAS TYPE	INPUT RATE	VOLTS	AMPS	PHASE Hz
AGA/CGA	1600	773/4	601/2	441/8	633/8	663/8	NATURAL	110,000 BTU/H	120	14	1 60
AGA/CGA	1601	773/4	60'/2	441/8	633/8	663/8	L. P.	110,000 BTU/H	120	14	1 60
CE	1633-000-E	773/4	60'/2	441/8	633/8	663/8	NATURAL	32 kW	240	4	1 50
CE	1634-000-E	773/4	60'/2	441/8	633/8	663/8	L. P.	27 kW	230	4	1 50
AGA/AUSTRALIA	1646	773/4	601/2	441/8	633/8	663/8	NATURAL	116MJ	240	4	1 50
AGA/AUSTRALIA	1647	773/4	60'/2	44'/8	633/8	663/8	L. P.	116MJ	240	4	1 50
*	1650	773/4	60'/2	44'/8	633/8	663/8	TOWN	116MJ	240	4	1 50
*	1651	773/4	601/2	441/8	633/8	663/8	TOWN	116MJ	240	4	1 50
**	1652	773/4	60'/2	441/8	633/8	663/8	TOWN	116MJ	120	14	1 60

Metric Dimensions for all models: Width: 1975 mm; Depth: 1538 mm; Height Single Stack: 1121 mm; Height Double Stack: 1610 **mm, Height Triple Stack: 1686 mm**

* Hong Kong Manufactured Gas **Shanghai Manufactured Gas ***Brazilian Manufactured Gas

NOTE: If double or triple-stacked, each oven must be wired separately to carry rated load. Each oven requires a "dedicated neutral".

U.S. Patent pending.

UTILITY SPECIFICATIONS REQUIRED

GAS SERVICE: Natural gas requires 7" WC/1.7 kPa or 17.4 mbar inlet with maximum allowable of 14.5" WC/3.6 kPa or 36.05 mbar. LP gas requires 11" WC/2.7 kPa or 27.36 mbar inlet with maximum allowable of 14.5" WC/3.6 kPa or 36.05 mbar. 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 3/4" NPT and length must not exceed 6 ft. (1524 mm).

ELECTRICAL SERVICES: Each oven deck requires voltage, phase and hertz as indicated by model no., 2-wire with ground. Neutral must be grounded at Electrical Service and receptacle properly polarized. Models 1600 and 1601 have cord with NEMA 5-15 Plug. Other models have terminal block connection.

Note: It is recommended that a separate 20 amp - 1 pole circuit breaker be provided for each oven deck.

VENTILATION HOOD: Consult Model 1600 Installation and Operations Manual.

SPACING: The oven must have-6." (152 mm) of clearance from combustible surfaces and 24" clearance on both sides from other cooking equipment. A permanently installed oven requires approximately 11 ft. (3553 mm) of clearance overall to allow for removal of the conveyor and protective guards for cleaning. The conveyor is removed from the control side of the oven.