

# Lincoln®



Pizzaovens.com

1.877.FOR.OVEN  
367.6836

Since 1999

## Impinger® Low Profile Series Single Belt Conveyorized Electric Oven

Buy this Oven at <http://Pizzaovens.com>

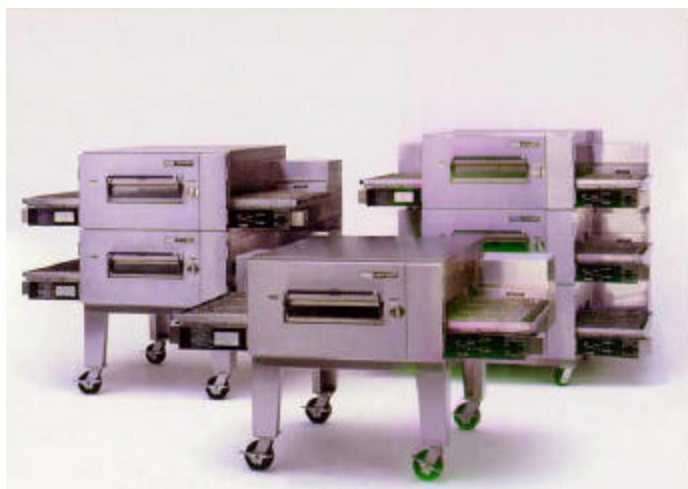
Model No. 1621-000-E

Model No. 1622

Model No. 1623

Model No. 1628

Model No. 1629



Approved by The Canadian 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.

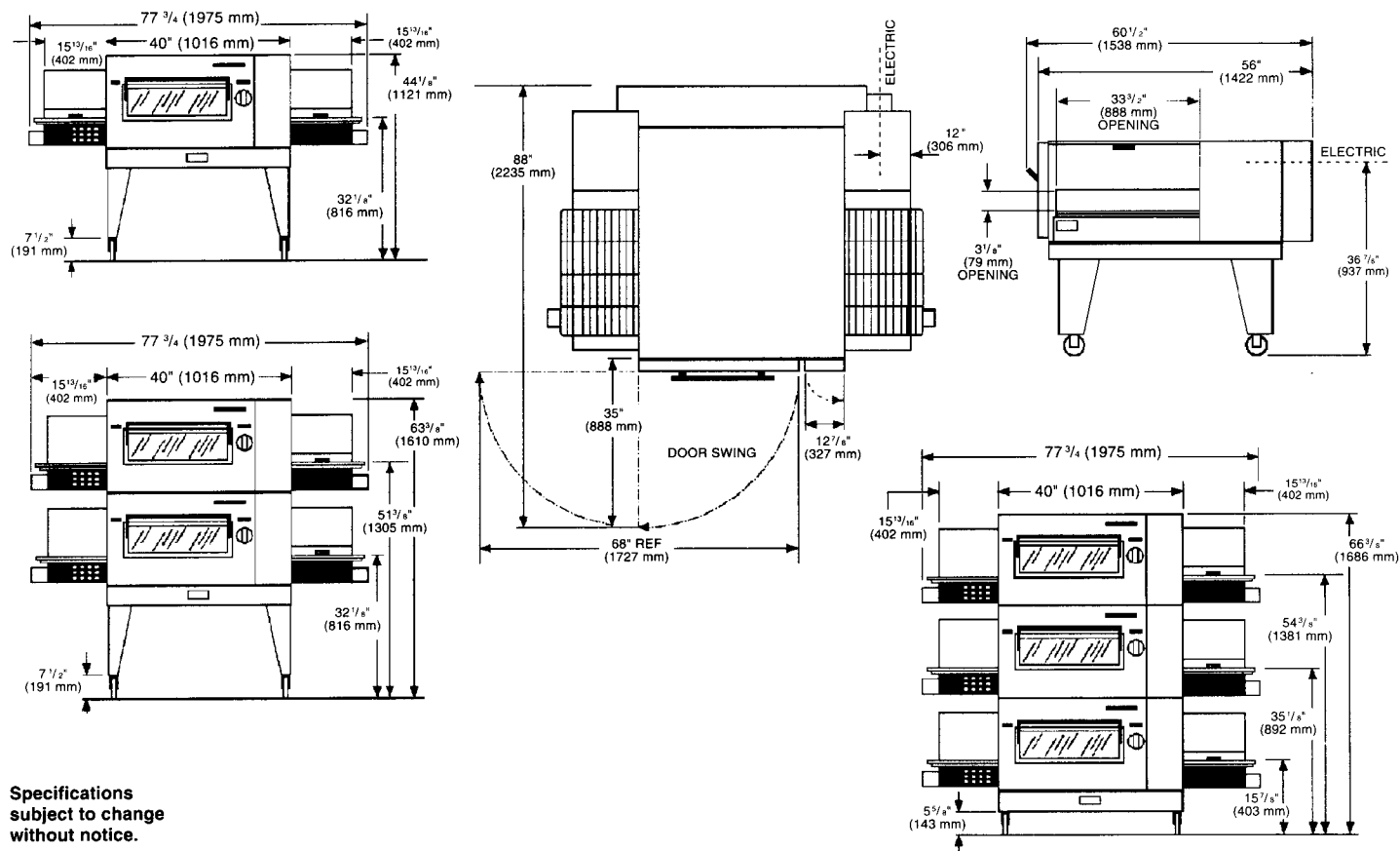
Lincoln Impinger Low Profile Series Conveyorized Electric Oven Model No. **1622, 1623, 1628, 1629** is shown with accessories as specified. **One stand is used as insulation for bottom of oven, and one top must be specified.**

**GENERAL:** Electric 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 1/6 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  $\times$  1/16" (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 that travels a distance of 72" (1829 mm), of which 35 3/4" (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 (18) elements at 1600 watts each. The control panel is located at the right of oven and has power on-off switch, temperature controls and 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 oven temperature for right side and left side and conveyor belt speed in minutes and seconds of time. Crumb pans are located below the conveyor belt outside the baking chamber.

# Impinger® Low Profile Single Belt Conveyorized Electric Oven

## Model Nos. 1621-000-E, 1622, 1623,1628,1629



**Specifications  
subject to change  
without notice.**

TESTING AGENCY LISTING	CAT. NO.	H		H		H		kW	VOLTS	AMPS	PHASE	Hz	SUPPLY
		W (in.)	D (in.)	SINGLE STACK (in.)	DOUBLE STACK (in.)	TRIPLE STACK (in.)	DIMENSIONS						
CE	1621-000-E	77 3/4	60 1/2	44 1/8	63 3/8	66 3/8		27	400/230	42	3	50	5 WIRE
UL/CGA	1622	77 3/4	60 1/2	44 1/8	63 3/8	66 3/8		29	120/208	80	3	60	5 WIRE
UL/CGA	1623	77 3/4	60 1/2	44 1/8	63 3/8	66 3/8		29	120/240	70	3	60	5 WIRE
-	1628	77 3/4	60 1/2	44 1/8	63 3/8	66 3/8		29	380Y/220	44	3	50	5 WIRE
-	1629	77 3/4	60 1/2	44 1/8	63 3/8	66 3/8		29	415Y/240	41	3	50	5 WIRE

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

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

**ELECTRICAL SERVICES:** Each oven deck requires voltage, phase and hertz as indicated by model no., 5-wire supply [3 poles+neutral + ground ], (independent earth ground whenever possible).

**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.