

Impinger® Dual Technology Finisher (DTF-16) Single Belt Conveyorized Electric Platform

Models:



1962



1961


Lincoln IMPINGER®

Standard Features:

- Impinger® Dual-Tech Finisher (DTF-16) combines our patented Air Impingement with high-intensity infrared heating elements to achieve superior toasting times and crispness.
- High velocity air impinges the food for rapid heat transfer, uniformity and doneness, while the IR elements provide superior browning, toasting and crisping.
- The DTF-16 offers rapid heating, cooking, baking and crisping of foods, and is up to two times faster than conventional air impingement and up to four times faster than convection ovens.
- Cool-Skin exterior stays cool to the touch during operation.
- Variable speed conveyor moves products through the finisher, improving product flow during toasting and virtually eliminating labor.
- Consistency of conveyorized product movement is a definite advantage over batch type toasters, as it eliminates the need for constant tending.

Specifications:

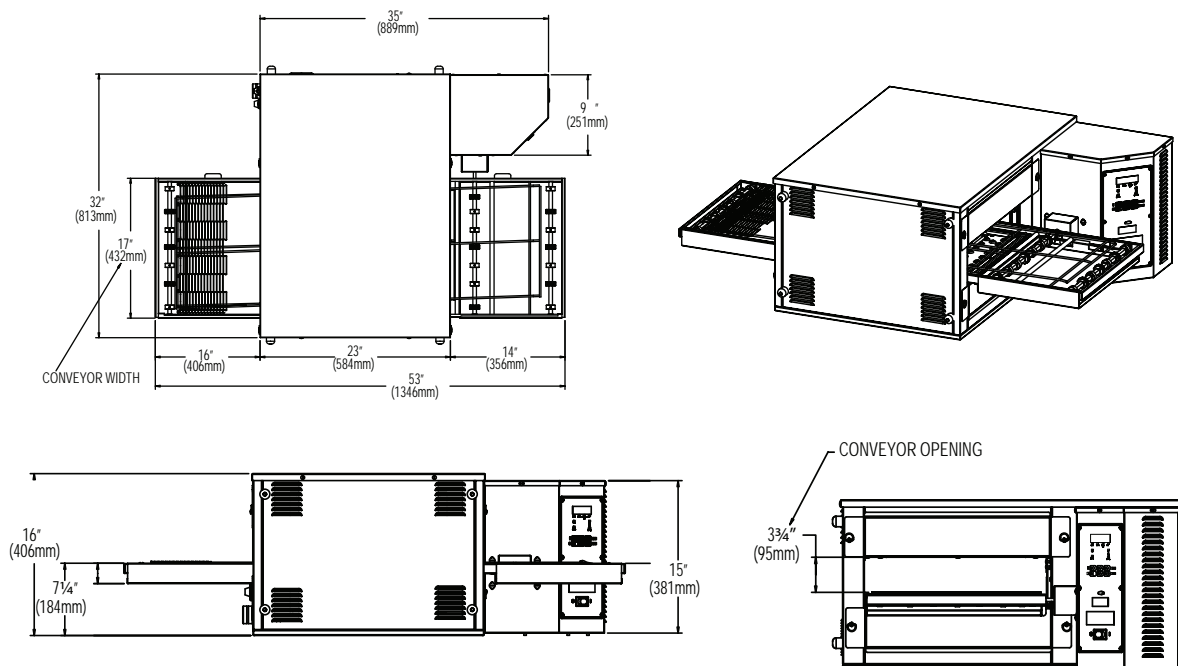
General: The electric finisher is self-contained, conveyorized and stackable up to two high. It is designed for countertop use and must be used with the appropriate 4" legs for proper cooling. Temperature is adjustable from 250°F (93°C) to 650°F (343°C). Conveyor speed is adjustable from 15 seconds to 15 minutes cooking time. Conveyor and air distribution fingers are removable through the side-access panels for easy cleaning. Removable crumb pans are located below the conveyor belt outside the baking chamber.

Controls: The controls are located on the rear right hand side of the finisher. It includes a power on-off switch, temperature control, conveyor speed control, and four one-touch preset buttons.

Construction: Exterior is fabricated from No. 4 finish stainless steel. The air distribution system consists of a mixed-flow type fan powered by a fractional hp AC motor. The heated air is forced through air distribution fingers located in the baking chamber above and below the conveyor. Each finger has the required number of holes to maximize the air impingement effect on the food product passing through the chamber on the conveyor belt. The conveyor belt is a flexible stainless steel design with capacity for 16" (406mm) wide product and a travel distance of 53" (1346mm), of which 23" (584mm) is in the baking chamber. An AC, brushless motor powers the direct drive conveyor.

The fuses for the controls and blower motor are located on the back of the control box.





ELECTRICAL SERVICE: Heat is supplied by six (6) infrared elements at 1200W each, (user may select any three (3) elements to be activated at one time,) one (1) main fan element at 8000W. Each finisher is rated at 12 kW. The DTF-16 is available in 208V or 240V, 3-phase power. A separate circuit breaker is required for each finisher with the proper voltage, amperage, phase and hertz as indicated by model number. UNIT REQUIRES 50 AMP SERVICE. Plug type NEMA-15-50P.

VENTILATION: Ventilation is not required but local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994.

SPACING: The finisher must have 6" (152mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. The conveyor can be removed from either side of the DTF.

WARRANTY: All new Impinger® DTF's come with a one year parts/labor warranty. Defective parts of the original equipment on all installed DTF's are warranted for one year from the date of purchase.

Testing Agency Listing	Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Input Rate	Volts	Amps	Phase	Hz
UL/CUL	1961	32"	53"	16"	32"	12 kW	208V	36	3	60
UL/CUL	1962	32"	53"	16"	32"	12 kW	240V	32	3	60

NOTE: Specifications subject to change without notice.

*Without legs. Legs are 4" tall.