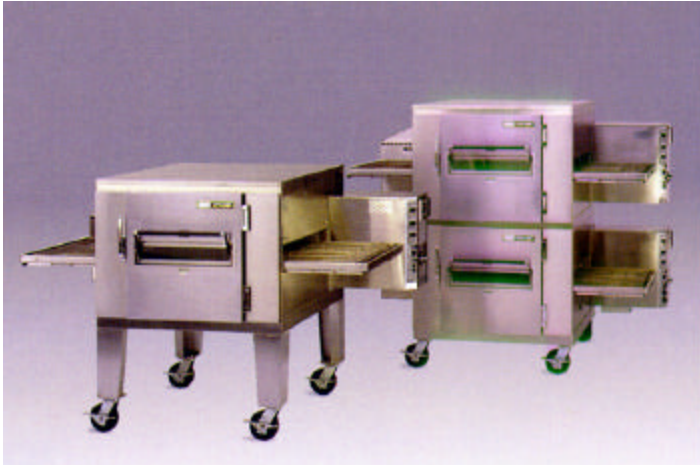


Lincoln®

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Impinger® Advantage™ Series Conveyorized Ovens Gas and Electric Domestic and International

Model No. 1421-000-E Model No. 1453
Model No. 1421-020-E Model No. 1454
Model No. 1433-000-E Model No. 1455
Model No. 1434-000-E Model No. 1456
Model No. 1450 Model No. 1457
Model No. 1451 Model No. 1480
Model No. 1452



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.

Ovens shown with accessories as specified. **One stand is used as insulation for bottom of oven, and one top must be specified.**



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GENERAL: Oven is self-contained, conveyorized and stackable (Max. (2) high). Temperature is adjustable from 300OF (1500C) to 600OF (3150C), and conveyor speed is adjustable from 2 minutes to 20 minutes cooking cycle. Doors have access opening to allow product to be placed on moving conveyor inside the baking chamber when a shorter cook cycle is desired. Conveyor and air distribution fingers can be easily removed for cleaning.

CONSTRUCTION: Exterior fabricated from stainless steel has a No. 4 finish. The air distribution system consists of an axial type fan powered by a 1/3 HP, AC motor. 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 - 7/16" (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 belt is flexible stainless steel 30" (762 mm) wide with a travel distance of 72" (1829 mm), of which 35-3/4" (908 mm) is in the baking chamber. The conveyor is powered by a fractional HP gear motor with reversing possible on motor control board for installations requiring opposite belt travel. The control panel is located at the right rear of oven and has power on-off switch, temperature control, conveyor control, thermostat indicator light and fuses for the controls and the blower motor. Drip pans are located below the conveyor belt outside the baking chamber.

ELECTRIC UNITS: Heat is supplied by six (6) elements at 4500 watts each. **GAS UNITS:** Heat is supplied by a power burner rated at 120,000 BTU/Hr (126 MJ) with electronic ignition. Gas control system has a manual shut-off valve on models 1450 and 1451 only, internal pressure regulator (factory preset at 3-1/2" water column/.87 kPa or 8.7 mbar for Natural Gas, 10" water column/2.48 kPa or 24.87 mbar for LP Gas), and an electric solenoid operated main gas valve. The power cord for Models 1450 and 1451 is six (6) feet long, three (3) wire, oil resistant jacket with a 15 AMP plug (NEMA 5-15). All models other than 1450 and 1451 are hard-wired to a terminal block connection.

WARRANTY: Defective parts of the original equipment on all installed ovens are warranted for one year from the date of "START-UP CHECK-OUT". The cost of repair or replacement labor shall be at the expense of Lincoln Foodservice Products, Inc. as follows: All ovens installed in the United States or Canada are warranted for one year from date of "START-UP CHECK-OUT". For installations in locations other than the United States or Canada, ovens are warranted for 90 days from date of "START-UP CHECK-OUT". (START-UP CHECK-OUT must occur within 24 months of manufacture date for warranty to be in effect.)

Note: Following components -minimum equipment:

1 - Oven (or two for double-stack ovens)

8 - Columnating Panels (16 for double-stack ovens)

1 - 1009 Top (for either single oven or double-stack ovens)

1 - Stand (high for single oven; low for double-stack ovens)

For additional components, See Form #889, "Impinger® I and III Components and Accessories".

Impinger®AdvantageT" Single Belt Conveyorized Gas & Electric Ovens

Gas Model Nos. 1433-000-E, 1434-000-E, 1450, 1451, 1456, 1457, 1480 Electric

Model Nos. 1421-000-E, 1421-020-E, 1452, 1453, 1454, 1455

GAS AGENCY LISTING	CAT. NO.	GAS TYPE	BTU kW-MJ POWER	VOLTS	AMPS	PHASE	Hz	RECOMMENDED ELECTRICAL SPECIFICATION	RECOMMENDED CIRCUIT BREAKER	SUPPLY WIRE SIZE 90°C
CE	1433-000-E	NAT.	35kW	230	3	1	50	3 Wires, 1 Pole+N+G	"	3 X 1.5 MM2
CE	1434-000-E	L.P.	35kW	230	3	1	50	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	3 X 1.5 MM2
AGA/CGA*	1450	NAT.	120,000	120	5	1	60	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	3 X 1.5 mm'
AGA/CGA	1451	L.P.	120,000	120	5	1	60	3 Wires, 1 Pole+N+G	"	3 X 1.5 MM2
AGAAustralia	1456	NAT.	126MJ	240	3	1	50	3 Wires, 1 Pole+N+G	"	3 X 1.5 MM2
AGAAustralia	1457	L.P.	126MJ	240	3	1	50	3 Wires, 1 Pole+N+G	"	3 X 1.5 MM2
-	1480	TOWN"	126MJ	120	5	1	60	3 Wires, 1 Pole+N+G	"	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
CE	1421-000-E		27	400/230	40	3	50	5 Wires, 3 Pole+N+G	***	5 X 10 MM2
CE	1421-000-E		27	230	70	3	50	4 Wires, 3 Pole+G	***	4 X 16 MM2
UL/CGA'	1452		27	120/208	80	3	60	5 Wires, 3 Pole+N+G	3 POLE 100 AMP	3 AWG
UL/CGA	1453		27	120/240	70	3	60	5 Wires, 3 Pole+N+G	3 POLE 100 AMP	3 AWG
-	1454		27	380Y/220	41	3	50	5 Wires, 3 Pole+N+G	****	5 X 10 MM2
-	1455		27	415Y/240	38	3	50	5 Wires, 3 Pole+N+G	***	5 X 10 MM2



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"Brazilian Gas

** = Local Codes Prevail

CE = European Communities AGA = American Gas Association

CGA = Canadian Gas Association

UL = Underwriters Laboratory

= Pipe size per ANSI b-36 10-1975 Sch. No. 40

NOTE: If double stacked, each oven must be wired separately to carry rated load. Each oven requires a "dedicated neutral" EXCEPT Model #1421-020-E. U.S. Patent

Nos.: 3,844,213 - 4,154,861 - 4,462,383 and other patents pending.

UTILITY SPECIFICATIONS:

ELECTRICAL SERVICES (Gas & Electric Ovens): Each oven deck requires voltage, phase and hertz as indicated by model no. (see chart).

Independent earth ground whenever possible. NEMA 5-15 Receptacle must be available for Gas Models 1450 and 1451. Terminal block connections are provided for all other models.

NOTE: It is recommended that a separate 20 AMP, 1 Pole circuit breaker be used for each gas oven deck.

GAS SERVICES (Gas Ovens only): Models 1450 and 1451 require 120,000 BTU/Hr (126 MJ). **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 Model 1450 and 1451 ovens should be 3/4" NPT # and length not to exceed 6 ft. (1524 mm).

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 96-1994. For further ventilation information see below.

VENTILATION GUIDELINES: A ventilation hood is required to remove heat and cooking odors. For gas ovens, a ventilation hood is also required to remove products of combustion. The hood and HVAC installation must meet local codes to gain approval by the authority having jurisdiction.

Requirements may vary throughout the country depending on the location by city, county and state. Obtain information from the authority having jurisdiction to determine the requirements for your installation. Obtain information and review copies of codes or documents that will be used to inspect and approve your installation. Your ventilation hood supplier and HVAC contractor should be contacted to provide guidance. A properly engineered and installed ventilation hood and HVAC system will expedite approval and reduce oven maintenance cost. Proper ventilation is the oven owner's responsibility.

The ventilation hood must operate in harmony with the building HVAC system. It typically requires between 1200 and 3500 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. This will vary with hoods from various manufacturers.

CAUTION: Prevent airflow through the cooking tunnel. Air must NOT be directed onto the oven front or at side of cooking area or rear of oven. Performance will be evaluated during start-up/check-out by conducting a smoke-candle test. The hood must capture all smoke from the oven. This is required to assure proper performance of the oven and to eliminate additional service calls that occur when ambient temperatures are too high. In all cases, the ambient temperature around the oven must be less than 95OF (350C) when the oven is operating. In certain localities, other chemical or

gaseous methods of detecting adequate capture will be the requirement to meet the local code authority.

SPACING: The oven must have 5 inches (127 mm) 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 (609 mm) clearance at the rear of the oven must be obtainable for service access. A permanently installed (unmovable) oven requires a minimum of 11 feet clearance on the right-hand side to allow for conveyor removal, cleaning and servicing.

Impinger® Advantage™ Single Belt Conveyorized Ovens

Gas Model Nos. 1433-000-E, 1434-000-E, 1450, 1451, 1456, 1457, 1480

USA and Canada



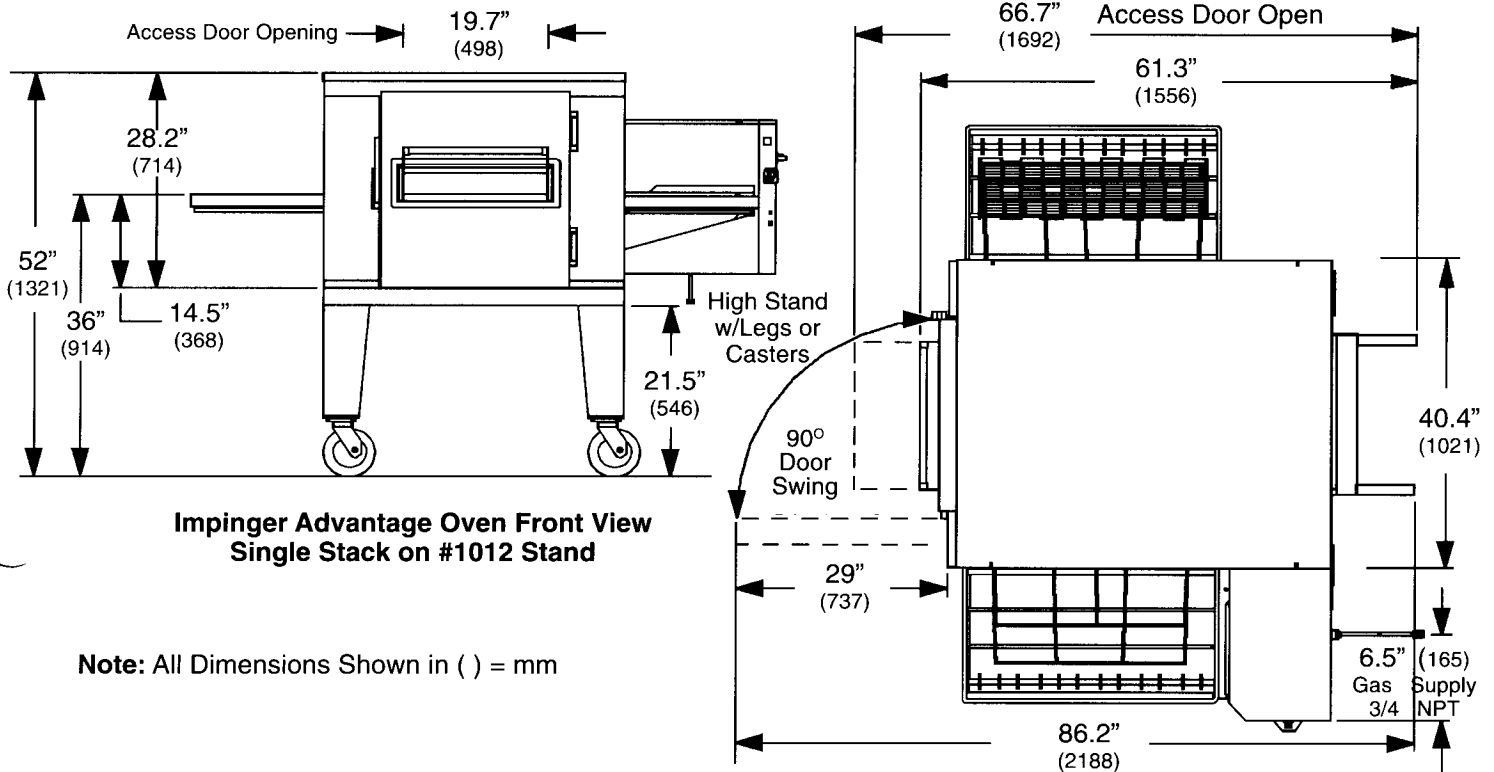
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International

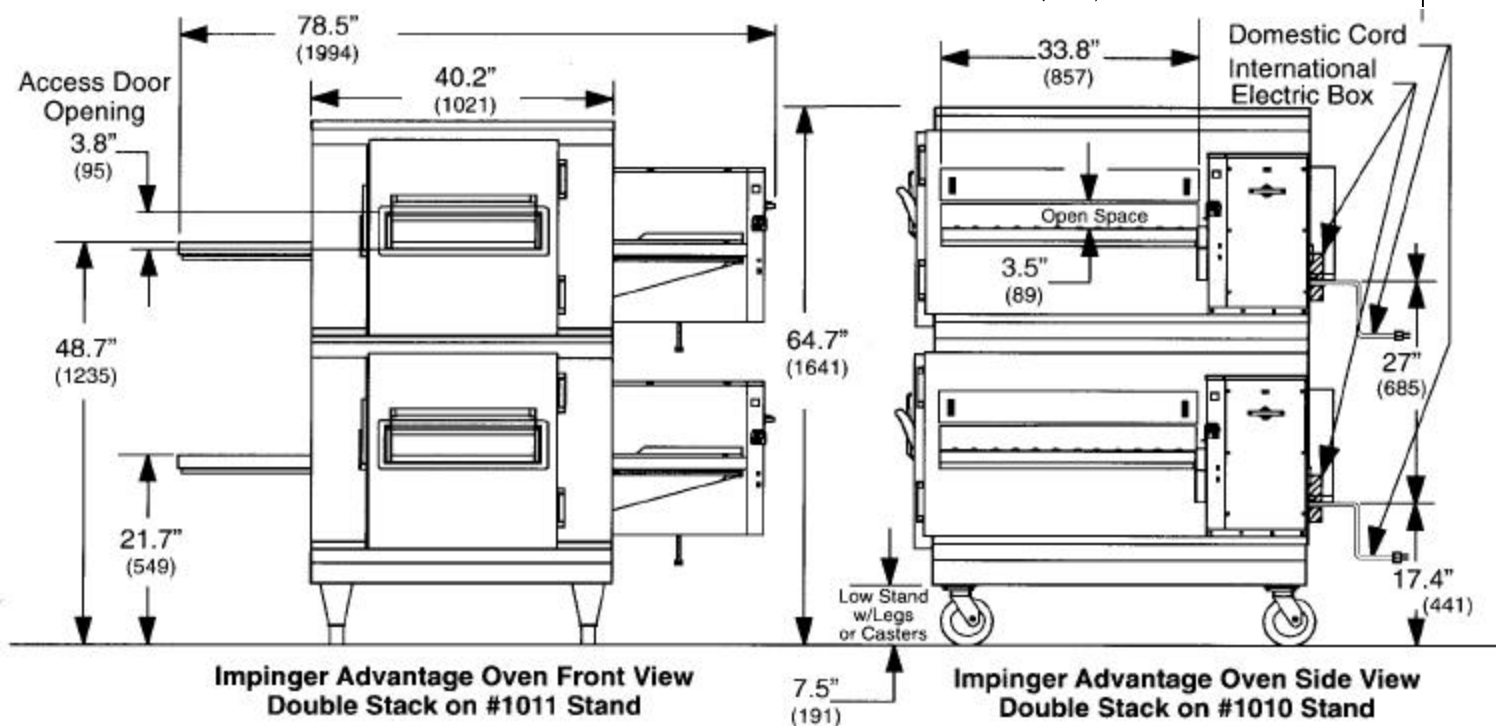
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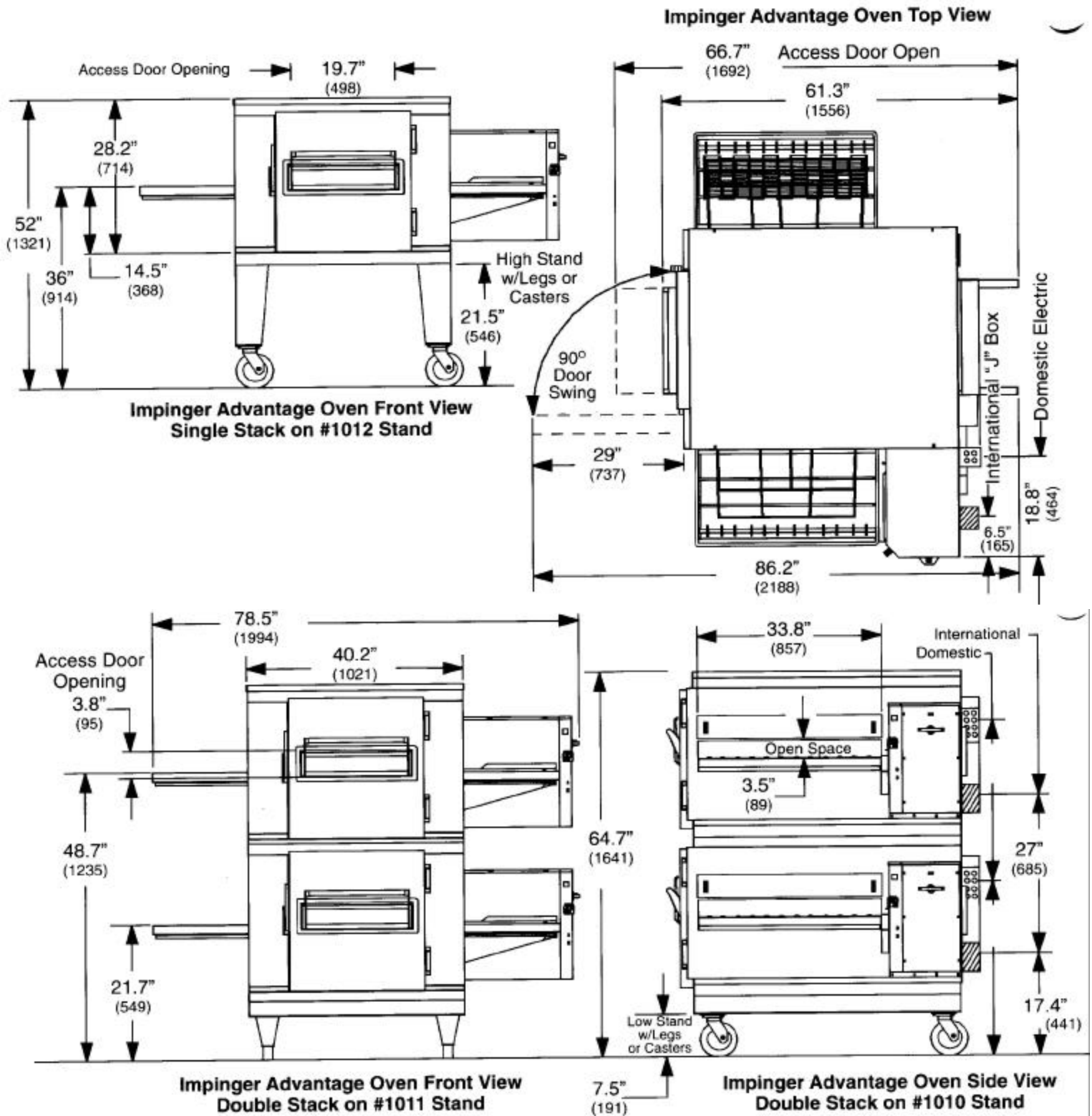
Impinger Advantage Oven Top View



Note: All Dimensions Shown in () = mm



Impinger® Advantage™ Single Belt Conveyorized Ovens
Electric Model Nos. 1421-000-E, 1421-020-E, 1452, 1453, 1454, 1455



USA and Canada

International

Approved
by The
Canadian
Gas
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Lincoln®
Foodservice Products, Inc.

A WELBILT Company
1111 N. Hadley Rd., P.O. Box 1229
Fort Wayne, IN 46801
(219) 432-9511
(800)374-3004
FAX: (219)436-0735

