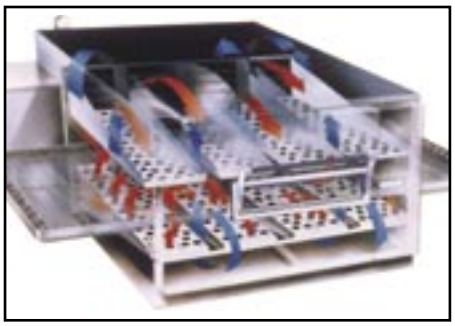
IMPINGER® II DIGITAL ADVANTAGE SERIES
SINGLE BELT CONVEYORIZED ELECTRIC OVEN

MODEL 1130-000-A
MODEL 1131-000-A
MODEL 1132-000-A
MODEL 1133-000-A
MODEL 1164-000-EA

Lincoln® IMPINGER®



FEATURES

- AIR IMPINGEMENT uses hot air under pressure which surrounds food with small jets of hot air. This 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 Continuous Cook Platform moves products through the oven one after another, improving product flow during cooking and virtually eliminating labor.
- Safety of conveyorized product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.
- Oven has one self-contained heating system.
- Customer specific air fingers on top and bottom allow for the heat to be adjusted and controlled by zoning.

GENERAL

Electric Baking/Finishing Oven is self-contained, conveyorized and stackable up to 3 high. Temperature is adjustable from 250°F (121°C) to 575°F (302°). Conveyor speed is adjustable from 1 minute to 30 minutes cooking time. Front door is solid with an optional access opening to allow product to be placed on the moving conveyor inside the baking chamber when a shorter cook cycle is desired. Conveyor is removable through the right end, and the air distribution fingers are removable through the front door for easy cleaning. Crumb pans are located below the conveyor belt outside the baking chamber.

DIGITAL CONTROLS

The 4-button digital microprocessor control panel is located at the back right of the oven and has power on-off switch, temperature controls, and conveyor speed control. The LED readout displays actual cavity temperature in degrees (F° or C°), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy troubleshooting. All settings are automatically locked out to eliminate accidental changes to desired settings. All ovens are digitally calibrated at the factory, reducing the need for periodic calibration.

CONSTRUCTION

Exterior is fabricated from No. 4 finish stainless steel. The air distribution system consists of an axial type fan powered by 1/12 hp to 1/15hp, AC motor. The heated air is forced through two (2) distribution fingers located in the baking chamber with one (1) above the conveyor belt and one (1) below. Each finger has required number of holes to create the air impingement effect on the food product passing through the baking chamber on the conveyor belt. The conveyor belt is a flexible stainless steel design with capacity for 18" (147mm) wide product and a travel distance of 56" (1422mm), of which 24" (610mm) is in the baking chamber. An AC motor powers the direct drive conveyor with an external reversing switch on the rear of the motor control box for installations requiring opposite belt travel. The fuses for the controls and blower motor are located on the back of the control box.

Item No. _____

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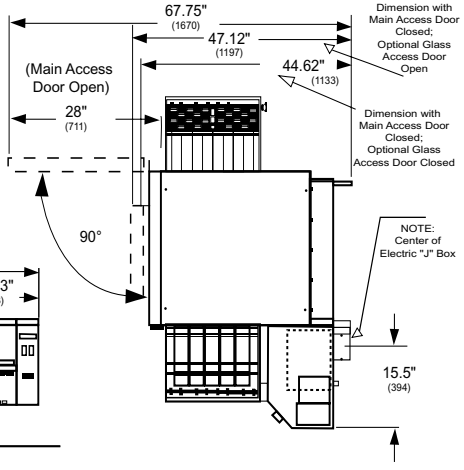
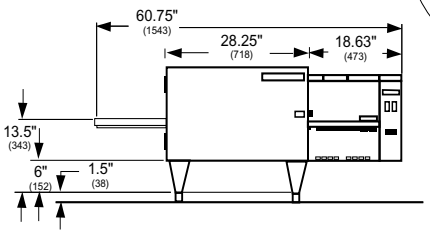
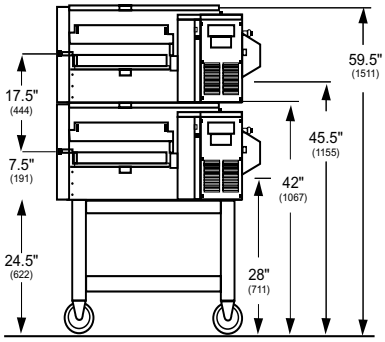
Impinger® II Advantage Top View



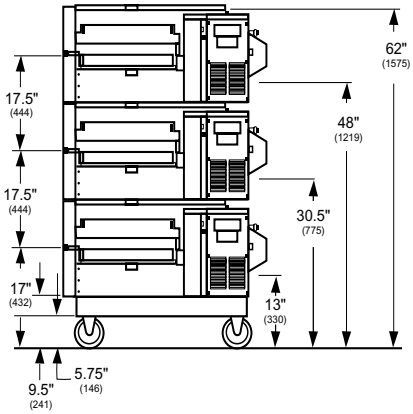
Impinger® II Advantage Counter Mount
Front View
Shown with #1122 Adjustable Bullet Feet



1120 Stand/Double or Single Stacked Side View



1124 Stand/Triple Stacked Side View



NOTE: Specifications subject to change without notice.
Dimensions in ( ) are in mm.

ELECTRICAL SERVICE: Heat is supplied by six (6) elements at 1600 watts each. Each oven is rated at 10 kW. The ovens are available in 208V or 240V and single or triple phase. A separate circuit breaker is required for each oven deck with the proper voltage, amperage, phase and hertz as indicated by model number.

VENTILATION: Ventilation is required see chart for a triple stack. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. Consult Model 1130-000-A, 1131-000-A, 1132-000-A, 1133-000-A Installation and Operations Manual for ventilation recommendations.

SPACING: The oven must have 6' (1525mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. A permanently installed oven requires approximately 4ft. (1219mm) of clearance on the right-hand side to allow for removal of conveyor, cleaning and servicing. The conveyor is removed from the control side of the oven.

WARRANTY: All new Impinger® ovens come with a one year parts/labor warranty. Defective parts of the original equipment on all installed ovens are warranted for one year from the date of "START-UP/CHECK-OUT."

Testing Agency Listing	Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Height Triple Stack	Input Rate	Volts	Amps	Phase	Hz
NSF/UL/CSA	1130-000-A	1543mm	1133mm	1155mm	1511mm	1574mm	10 kW	208	48	1	60
NSF/UL/CSA	1131-000-A	1543mm	1133mm	1155mm	1511mm	1574mm	10 kW	240	42	1	60
NSF/UL/CSA	1132-000-A	1543mm	1133mm	1155mm	1511mm	1574mm	10 kW	208	28	3	60
NSF/UL/CSA	1133-000-A	1543mm	1133mm	1155mm	1511mm	1574mm	10 kW	240	25	3	60
CE/NSF	1164-000-EA	1543mm	1133mm	1155mm	1511mm	1574mm	10 kW	400	15	3	50

NOTE: If double or triple-stacked, each oven must be wired separately to carry rated load. (U.S. Patent pending.)

Note: following components - minimum requirements.

Single:	Double:	Triple:
1- Oven	2- Ovens	3- Ovens
1 - 1120 or 1121 Stand	1 - 1120 or 1121 Stand	1 - 1124 stand w/casters
2 - Columnating Panels	4 - Columnating Panels	6 - Columnating Panels

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