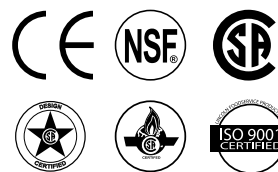


# IMPINGER® II DIGITAL ADVANTAGE SERIES SINGLE BELT CONVEYORIZED GAS FIRED OVENS

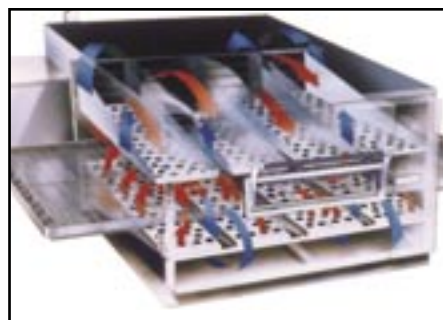
MODEL 1116-000-A  
MODEL 1117-000-A  
MODEL 1154-000-EA  
MODEL 1155-000-EA



**Lincoln® IMPINGER®**



Approved by The Canadian Standards Association

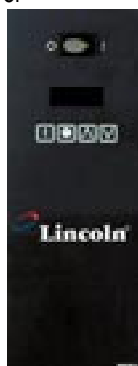


## FEATURES

- 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.

## 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.



## GENERAL

Gas Fired 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. Air distribution fingers are removable through the front door for easy cleaning. Conveyor is removable out right hand side. Crumb pans are located below the conveyor belt outside the baking chamber.



**Pizzaovens.com**

1.877.FOR.OVEN  
367.6836

Since 1999

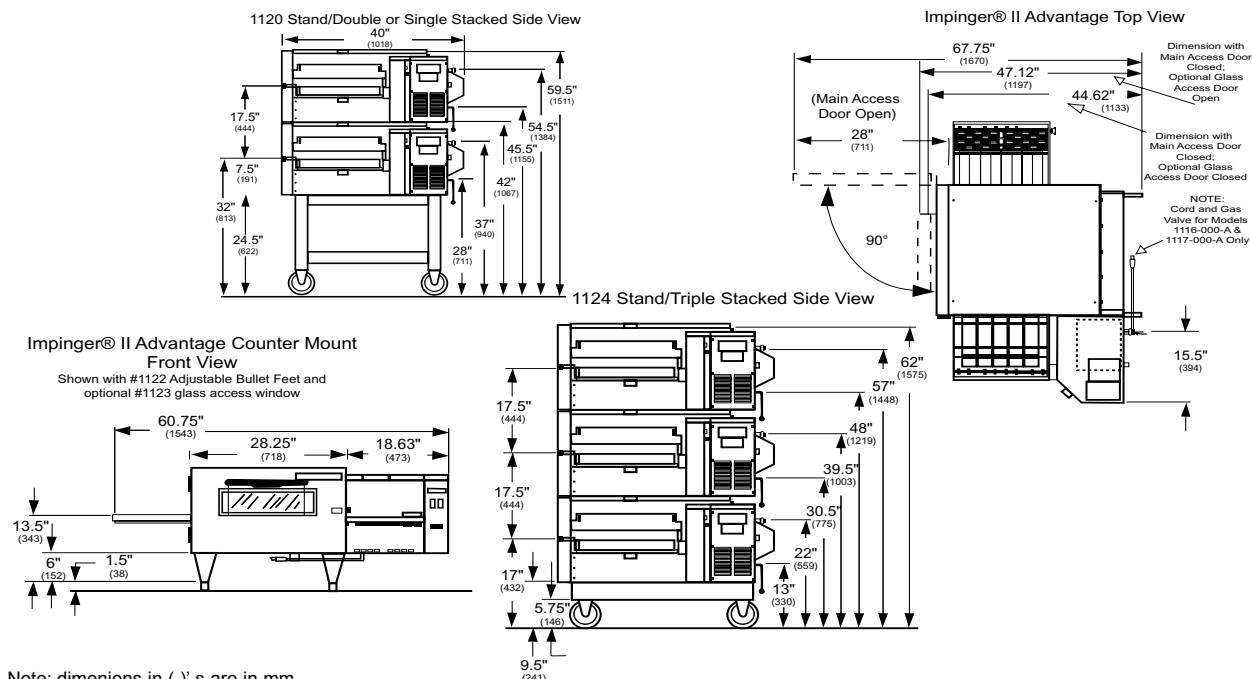
## CONSTRUCTION

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 1/15 hp, 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" (457mm) wide product and a travel distance of 56" (1422mm), of which 24" (610mm) is in the baking chamber. The direct drive conveyor system is powered by an AC motor 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. \_\_\_\_\_

# IMPINGER® II DIGITAL ADVANTAGE SERIES SINGLE BELT CONVEYORIZED GAS FIRED OVENS

MODEL 1116-000-A  
MODEL 1117-000-A  
MODEL 1154-000-EA  
MODEL 1155-000-EA



Note: dimensions in ( )'s are in mm.

Testing Agency Listing	Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Height Triple Stack	Gas Type	Input Rate	Volts	Amps	Phase	Hz
NSF/CSA	1116-000-A	1543mm	1133mm	1155mm	1511mm	1574mm	Natural	40,000 BTU/Hr	120	7	1	60
NSF/CSA	1117-000-A	1543mm	1133mm	1155mm	1511mm	1574mm	LP	40,000 BTU/Hr	120	7	1	60
NSF/CE	1154-000-EA	1543mm	1133mm	1155mm	1511mm	1574mm	Natural	12 kW	230	2	1	50
NSF/CE	1155-000-EA	1543mm	1133mm	1155mm	1511mm	1574mm	LP	12 kW	230	2	1	50

**GAS SERVICE:** Gas Control system has a manual shut-off valve, internal pressure regulator (factory preset at 3 1/2" water column/. 87 kPa or 8.70 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. Heat is supplied by one (1) power burner rated at 40,000 BTU/Hr. (126MJ) with electronic ignition. **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 27.3 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. (1829mm).

**ELECTRICAL SERVICE:** Each oven requires voltage, amperage, phase and hertz as indicated by model number in chart. Note: a separate circuit breaker is required for each oven deck (see chart).

**VENTILATION:** Ventilation is required. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. Installation and Operations Manual for ventilation recommendations. The ventilation hood must operate in harmony with the building HVAC system. It typically requires between 750 and 2500 CFM exhaust. Make-up air must be supplied by either a hood design or the HVAC system. In all cases, the ambient temperature around the oven must be less than 95°F (35°C) when the oven is operating.

**SPACING:** The oven must have 6" (152 mm) 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."

Note: following components - minimum requirements.

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

Lincoln®  
Enedis



Pizzaovens.com

1.877.FOR.OVEN  
367.6836

Since 1999