

LINCOLN 1100 SERIES IMPINGER II

SINGLE BELT CONVEYORISED OVEN

Lincoln Impinger® Conveyor Oven is the premier continuous cook platform for the food service industry. Using the latest advancements in air impingement technology, the Impinger® Oven allows for rapid heating, cooking, baking, and crisping of foods, typically done two to four times faster than conventional ovens.

FastBake Technology designed to bake up to 35% faster than other conveyor ovens without increased noise levels or loss of product quality! Faster bake times improve time of service. Advanced air impingement technology enhances bake quality and uniformity. Improved product flow during cooking reduces operation costs.

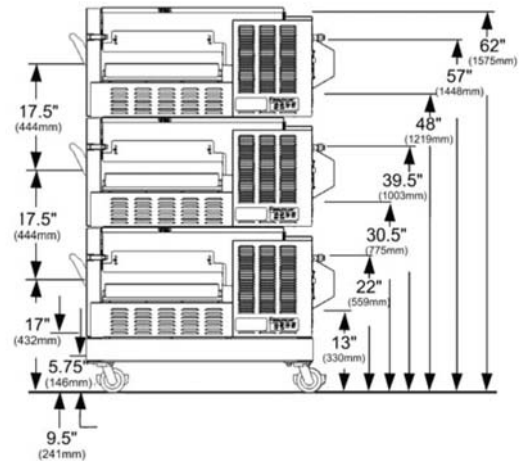
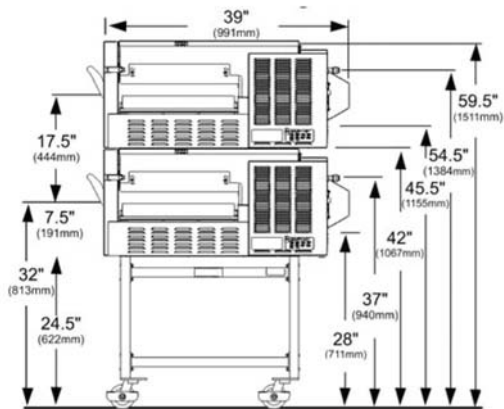
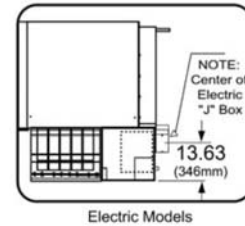
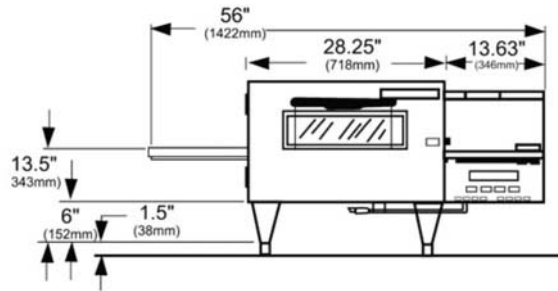
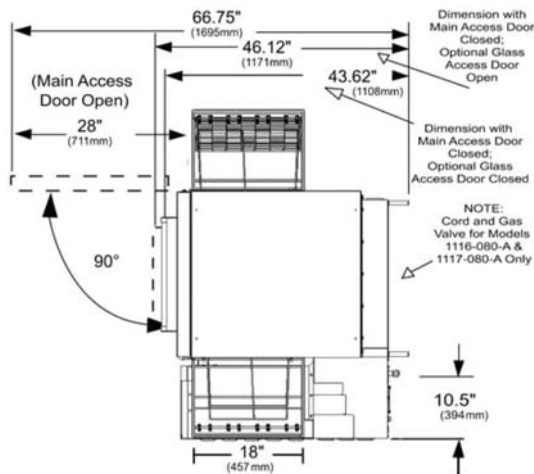


STANDARD FEATURES

- Stackable up to three oven cavities high
- 457 mm wide, 1422mm long conveyor belt with product stop
- 711 mm baking chamber
- Temperature adjustable from 121°C to 302°C
- Conveyor speed is adjustable from one minute to thirty minutes cooking time
- Front-loading access door with cool handle
- Customer-specific setups give customers great results
- Direct conveyor drive is powered by an AC motor
- Stainless Steel top, front and sides
- Oven start-up/check-out by service agent included in price



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DIMENSIONS

1422L x 991D x 1067H mm

1422L x 991D x 1511H mm (Double deck)

1422L x 991D x 1575H mm (Triple deck)

PRODUCTION

Single deck 25 x 12" pizzas/hr at 6.5 mins

Double deck 50 x 12" pizzas/hr at 6.5 mins

Triple deck 75 x 12" pizzas/hr at 6.5 mins

ACCESSORIES

Stand with castors

TECHNICAL DATA

Model 1154 Natural Gas

Power Supply 230V 1 Phase 50Hz 2amp

Power Output 42.2mj per deck

Model 1155 LP Gas

Power Supply 230V 1 Phase 50Hz 2amp

Power Output 42.2mj per deck

Model 1164 Electric

Power Supply 400Y/230V 3 Phase 50Hz 15amp

Power Output 10kW per deck

CLEARANCE ALL MODELS

Rear: 152mm

Right side: 610mm