

1100 Series Impinger® II Single Belt Conveyorized Oven

Models:

☐ 1116-000-U

☐ 1117-000-U

☐ 1130-000-U

☐ 1131-000-U

☐ 1132-000-U

☐ 1133-000-U

☐ 1134-000-N

☐ 1151-Q00-N

☐ 1154-000-E

☐ 1155-000-E

☐ 1157-000-N

☐ 1158-000-N

☐ 1164-000-E

Lincoln IMPINGER®

Benefits:

- Faster bake times improve time of service.
- Advanced Air Impingement Technology enhances bake quality and uniformity.
- Front removable conveyor for improved cleaning in tight spaces.
- Research and Applications support for continued operational success.
- Enodis Star service support is committed to ongoing customer satisfaction.

Standard Features:

- Stackable up to three (3) oven cavities high.
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop.
- 28" (711 mm) baking chamber.
- Temperature adjustable from 250°F (121°C) to 575°F (302°C).
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time.
- Front-loading access door with cool handle.
- Customer-specific setups give customer great results.
- Direct conveyor drive is powered by an AC motor.
- Stainless Steel top, front and sides.
- Oven start-up/check-out by Enodis STAR agent included in price.

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.

Easy to Operate:

- Digital controls with single on/off power switch.
- Microprocessor controlled bake time/conveyor speed.
- Improved view vacuum fluorescent readout displays set temperature in degrees (F° or C°), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy trouble shooting.

- All settings are automatically locked out to eliminate accidental changes.

Easy to Clean:

- Front door for easy cleaning and removal of finger assemblies.
- Conveyor is removable from the front.

Optional Features:

- Entry and exit shelves.
- Flexible gas connector.
- Cleaning kit (#1050)



Approved by The Canadian Standards Association

Gas Supply Pressure Recommendations:

Gas Type	Supply (Inlet) Pressure (mbar)	Recommended Minimum Gas Pipe Size
Natural	7-12" WC (1.7 kPa / 17.4 mbar - 2.9 kPa / 29.9 mbar)	1½" (38 mm)
LP	11-12" WC (2.7 kPa / 27.36 mbar - 2.9 kPa / 29.9 mbar)	1½" (38 mm)

*Gas supply pressures are dependent on local gas type and on all applicable local codes. Agency approved flexible connection to each oven must be minimum ¾" (19 mm) NPT and length must not exceed six (6) feet (1829 mm).

Electrical Service:

Each oven deck requires voltage, phase and hertz as indicated by model number. Neutral must be grounded at electrical service and receptacle properly polarized. Gas 120V units have a cord with NEMA 5-15 plug. All other models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

Recommended Minimum Clearances:

Rear of oven to Combustible Surface: 6" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

Warranty:

All new Impinger® ovens installed in the United States and Canada come with a one (1) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than in the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up must occur within 24 months of date of manufacture.

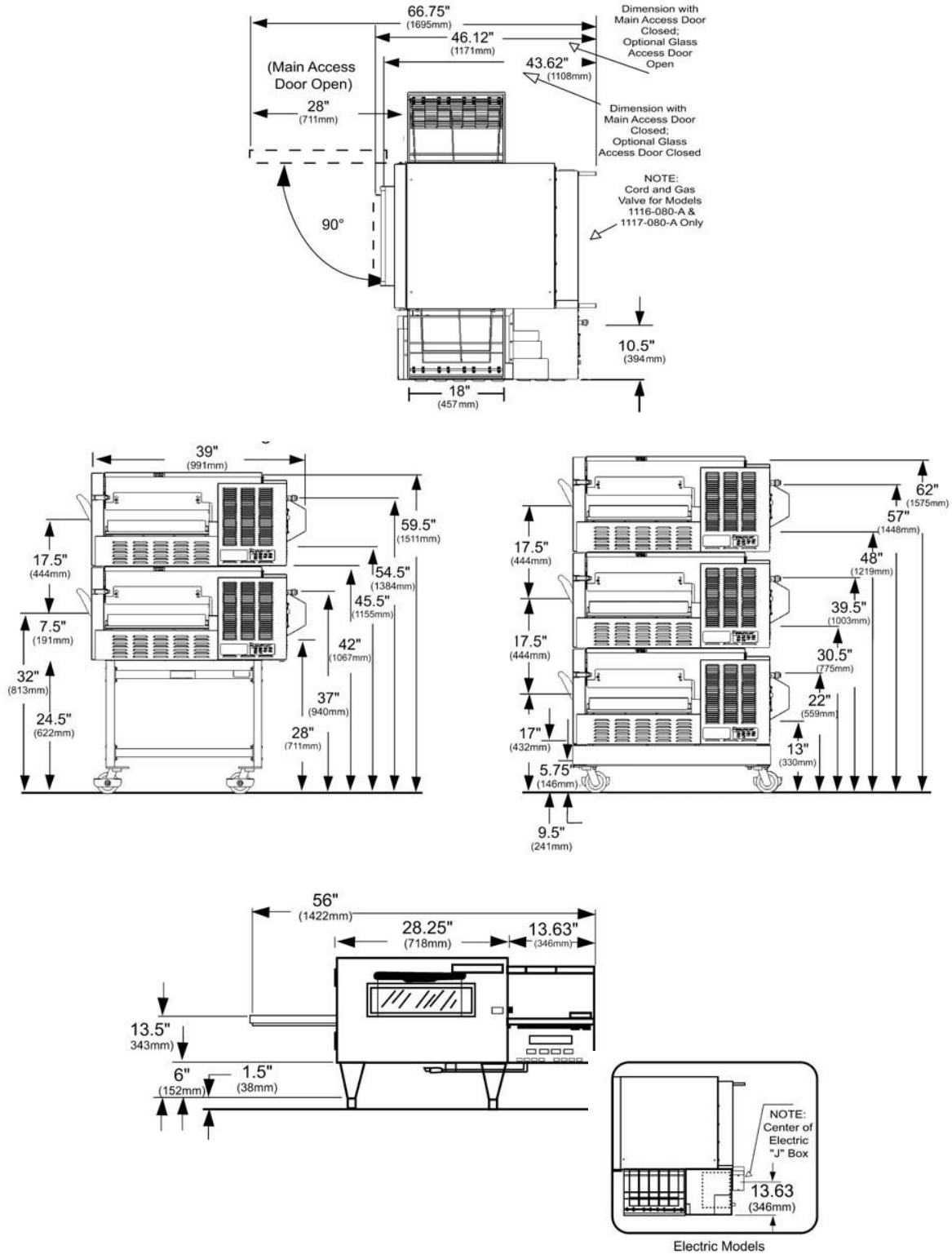
General Information:

All 1100 Models	Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked
	56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59½" (1511 mm)	62" (1575 mm)

Model Number	Agency	Utility	Input Rate	Voltage	Hertz	Phase	Supply
1116-000-U	NSF/CSA	Natural	40,000 BTU/Hr. 11.7 kW/42.2 MJ	120	60	1	3
1154-000-E	NSF/CE	Natural		230	50	1	3
1157-000-N	--	Natural		220	60	1	3
1117-000-U	NSF/CSA	LP		120	60	1	3
1155-000-E	NSF/CE	LP		230	50	1	3
1158-000-N	--	LP		220	60	1	3
1130-000-U	NSF/UL/CSA	Electric	10 kW	120/208	60	1	4
1131-000-U	NSF/UL/CSA	Electric		120/240	60	1	4
1132-000-U	NSF/UL/CSA	Electric		120/208	60	3	5
1133-000-U	NSF/UL/CSA	Electric		120/240	60	3	5
1134-000-N	--	Electric		380Y/208	50	3	5
1151-Q00-N	--	Electric		200	60	3	5
1164-000-E	CE/NSF	Electric		400/230	50	3	5

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order (ex. 1116-000-U-K1837 is a 1116-000-U with Standard setup, Left to Right)

Technical Drawings:



NOTE: Specifications subject to change without notification.