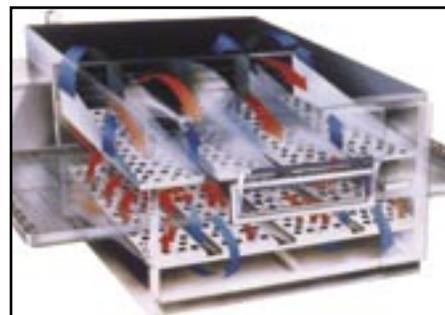


IMPINGER® | DIGITAL ADVANTAGE SERIES SINGLE BELT CONVEYORIZED GAS FIRED OVEN

MODEL 1450
MODEL 1451



Approved by The Canadian Standards Association



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.

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 2 high. Temperature is adjustable from 250°F (121°C) to 600°F (316°). Conveyor speed is adjustable from 1 minute to 30 minutes cooking time. Front door has access opening with an optional see-through window 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. Crumb pans are located below the conveyor belt outside the baking chamber.

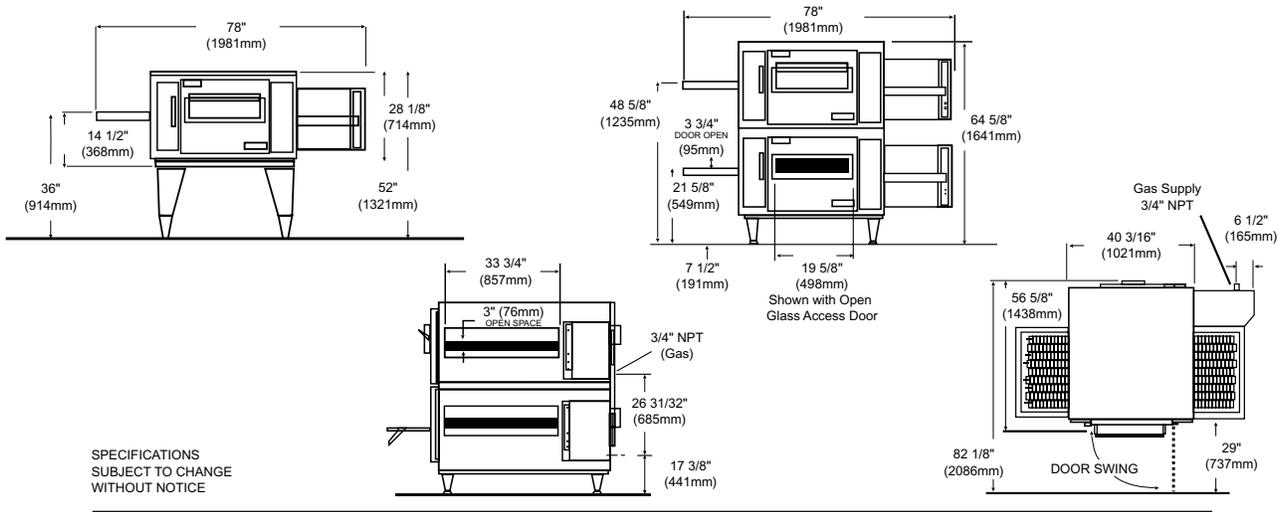
CONSTRUCTION

Exterior is fabricated from No.4 finish stainless steel. The air distribution system consists of an axial type fan powered by 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 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 32" (813mm) wide product and a travel distance of 72" (1829mm), of which 35 3/4" (908mm) is in the baking chamber. The indirect 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.

Item No. _____

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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 120,000 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 27.36 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 size 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 standard 120V service and comes with a factory installed cord with NEMA 5-15 plug. It is recommended that a separate 20 amp - 1 pole circuit breaker be provided for each oven deck.

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. Consult Model 1450, 1451 Installation and Operations Manual for ventilation recommendations.

SPACING: The oven must have 5" (127mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. A permanently installed oven requires approximately 11ft. (3553mm) of clearance overall to allow for removal of the conveyor and protective guards for cleaning. 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	Gas Type	Input Rate	Volts	Amps	Phase	Hz
NSF/CSA	1450	78"	56 5/8"	52"	64 5/8"	Natural	120,000 BTU/Hr	120	5	1	60
NSF/CSA	1451	78"	56 5/8"	52"	64 5/8"	LP	120,000 BTU/Hr	120	5	1	60

Metric Dimensions for all Models: Width: 914 mm; Depth:1438 mm; Height Single Stack: 1321 mm; Height Double Stack: 1641 mm.
NOTE: If double stacked, each oven must be wired separately to carry rated load. Each oven requires a "dedicated neutral". U.S. Patent pending.

Note: following components - minimum requirements.

Single:	Double Stack:
1 - Oven	2 - Ovens
1 - 1009 Top	1 - 1009 Top
1 - 1012 Stand	1 - 1010 Stand
8 - Columnating Panels	16 - Columnating Panels



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