

Lincoln®



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Since 1999

Impinger® Low Profile Advantage™ Series Single Belt Conveyorized Gas Fired Oven

Model No. 1600-000-A
Model No. 1601-000-A

Buy this Oven at <http://Pizzaovens.com>



Approved by The Canadian Gas Association



FEATURE:

AIR IMPINGEMENT 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 system moves products through the oven one after the other, improving product flow during cooking and virtually eliminating labor. Safety of conveyorized product movement is a definite advantage over batch type ovens as it allows self-tending of the product. Oven has self-contained heating system. Heating on top and bottom can be controlled by zoning.

Lincoln Impinger® Low Profile Advantage Series Conveyorized Gas Fired Oven Model No. **1600-000-A** and **1601-000-A** is shown with accessories as specified. **One stand is used as insulation for bottom of oven, and one top must be specified.**

GENERAL: Gas Fired Baking/Finishing Oven is self-contained, conveyorized and stackable (Max. (3) high). Temperature is adjustable from 300°F (149°C.) to 600°F (316°C.), and conveyor speed is adjustable from 2 minutes to 20 minutes cooking cycle. Doors have access opening with see-through window to allow product to be placed on the moving conveyor inside the baking chamber when a shorter cook cycle is desired. Conveyor and air distribution fingers are easily removable for cleaning.

CONSTRUCTION: Exterior is fabricated from No. 4 finish stainless steel. The air distribution system consists of two fans powered by 1/8 HP, AC Motors. 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 90 - 7/16" (11 mm) diameter holes to create the air impingement effect on the food product passing through the baking chamber on the conveyor belt. The conveyor is a flexible stainless steel belt with capacity for 32" (813 mm) wide product and a travel distance of 72" (1829 mm), of which 35 3/4" (908 mm) is in the baking chamber. The conveyor is powered by two motors with reversing possible on motor control board for installations requiring opposite belt travel. Heat is supplied by two (2) power burners rated at 55,000 BTU/Hr., each with electronic ignition. Gas control system has a manual shut-off valve, internal pressure regulator (factory preset at 3 1/2 inches water column/ .87 kPa or 8.70 mbar for Natural Gas, 10 inches water column/2.48 kPa or 24.87 mbar for LP gas), and an electric solenoid operated main gas valve. The control panel is located at the back right of the oven and has power on-off switch, temperature controls, conveyor on-off switch, conveyor control, thermostat indicator light and the blower motor located at the rear of the oven. LED readouts display degrees (F) for right side and left side. Conveyor belt speed is identified with a dial. Drip pans are located below the conveyor belt outside the baking chamber.



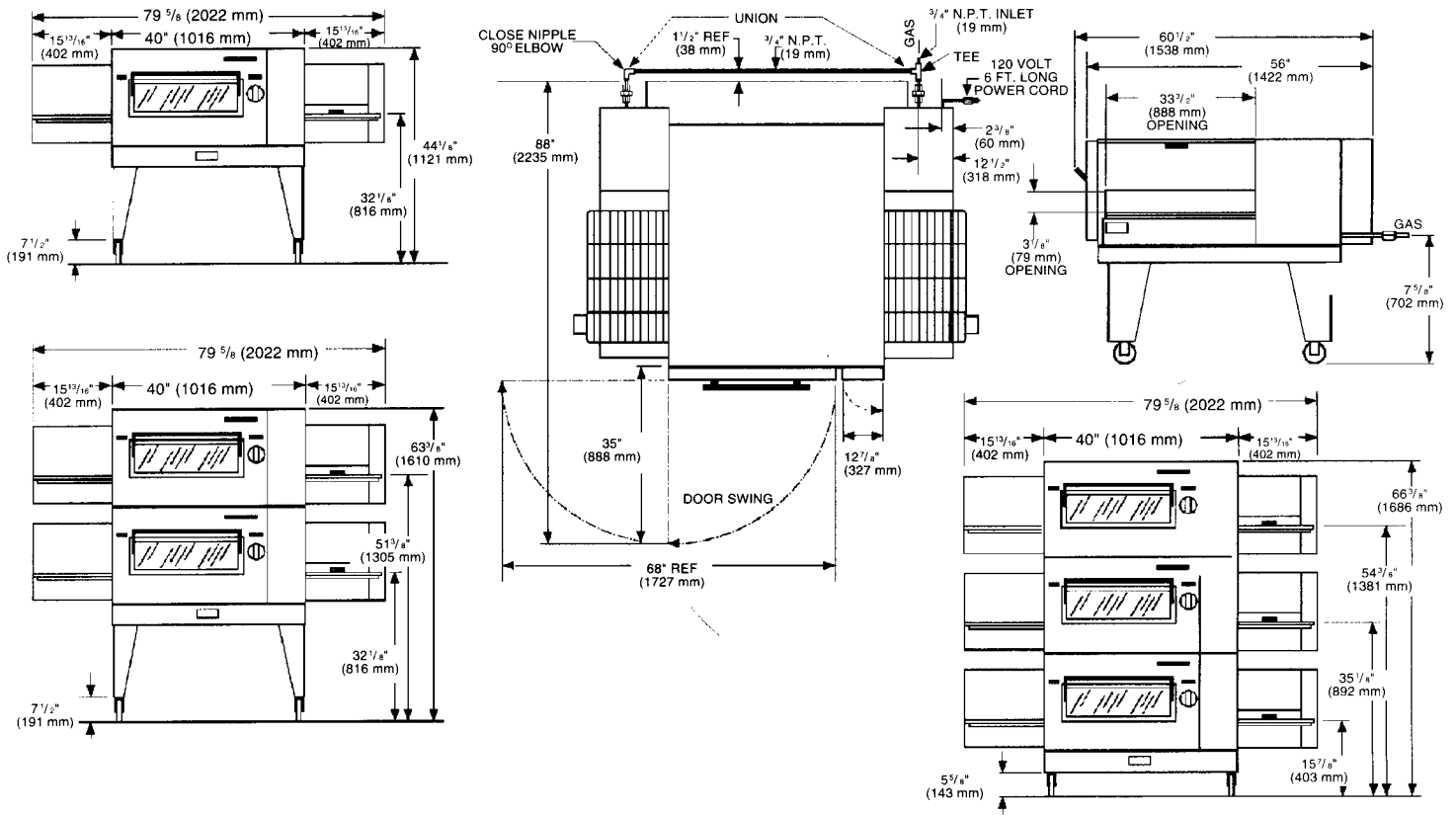
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Impinger® Low Profile Single Belt Conveyorized Gas Oven

Model Nos. 1600-000-A and 1601-000-A



Specifications subject to change without notice.

TESTING AGENCY	W (in.)	D (in.)	H SINGLE STACK (in.)	H DOUBLE STACK (in.)	H TRIPLE STACK (in.)	GAS	INPUT	TYPE	RATE	VOLTS	
AGA/CGA 1600-OOOA	795/8	601/2	441/8	633/8	663/8	NATURAL	110,000BTU/H	120	14	1	60
AGA/CGA 1601-OOOA	795/8	601/2	441/8	633/8	663/8	L. P.	110,000BTU/H	120	14	1	60

Metric Dimensions for all models: Width: 2022 mm; Depth: 1538 mm; Height Single Stack: 1121 mm; Height Double Stack: 1610 mm; Height Triple Stack: 1686 mm NOTE: If double or triple-stacked, each oven must be wired separately to carry rated load. Each oven requires a "dedicated neutral". U.S. Patent pending.

UTILITY SPECIFICATIONS REQUIRED GAS SERVICE: 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 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. (1524 mm). **ELECTRICAL SERVICES:** Each oven deck requires voltage, phase and hertz as indicated by model no., 2-wire with ground. Neutral must be grounded at Electrical Service and receptacle properly polarized. Models 1600-OOOA and 1601-OOOA have cord with NEMA 5-15 Plug. **Note: It is recommended that a separate 20 amp - 1 pole circuit breaker must be provided for each oven deck.** **VENTILATION HOOD:** Consult Model 1600 Installation and Operations Manual. **SPACING:** The oven must have 6" (152 mm) of clearance from combustible surfaces and 24" clearance on both sides from other cooking equipment. A permanently installed oven requires approximately 11 ft. (3553 mm) 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.



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Form #881-3M 5/98-1

Single	Double Stack	Triple Stack
1 - Oven	2 - Ovens	3 - Ovens
1 - 1607 Top Cap	1 - 1607 Top Cap	1 - 1607 Top Cap
Motor Cover	Motor Cover	Motor Cover
1 - 1609 Top	1 - 1609 Top	1 - 1609 Top
1 - 1612 Stand	1 - 1612 Stand	1 - 1610 Stand
8 - Columnating Panels	16 - Columnating Panels	24 - Columnating Panels