

ITEM NO.
IMPINGER CONVEYOR OVEN
1180-3
ONE (1) REQUIRED

- A. Furnish one (1) each electric, triple stacked, Impinger® II conveyor oven model number 1180-3 as specified as manufactured by Lincoln. Unit consists of three (3) each 1100 series conveyor ovens. Total exterior perimeter dimensions to be sized properly in order that unit fits in available space.
- B. Oven exteriors are 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.
- C. Conveyor belt is to be 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.
- D. 4-button digital microprocessor control panel is located in the front right under the conveyor and has power on-off switch, temperature control, 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.
- E. 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 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. Crumb pans are located below the conveyor belt outside the baking chamber.
- F. Heat for each oven is supplied by six (6) elements at 1600 watts each. Each oven is rated at 10 KW. The ovens are available in 120/208 or 120/240 with neutral single or triple phase. A separate circuit breaker is required for each oven deck with the proper voltage, amperage, phase and hertz as indicated by model number.
- G. Ventilation is required on electric models when triple stacked. Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc. in NFPA 96-1994.
- H. Ovens must have 6” (152 mm) of clearance from combustible surfaces and 24” (610mm) clearance on both sides from other cooking equipment. The conveyor is to be removed from the front of the oven.
- I. Voltage to be _____, 60 Hz, three phase.

J. Provide the units with the following accessories:

1123 Glass Access Windows

1140 Take Off Shelves

1526 Columnating Panels

1542 Columnating Panels

1544 Low Velocity Cover Plates

1124 Portable Stand with Casters

K. Unit shall be UL, NSF, and CSA approved.

L. Provide manufacturer's (1) year parts and labor warranty.

M. Unit to be delivered, uncrated, and set in place. All packing materials to be removed from job site.