



Global

1600 Series Impinger® Low Profile Conveyorized Oven

1600 Series | Impinger® Low Profile Conveyorized Oven

Models:

- | | | | | |
|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 1600-000-U | <input type="checkbox"/> 1622-000-U | <input type="checkbox"/> 1628-000-N | <input type="checkbox"/> 1634-000-E | <input type="checkbox"/> 1637-000-E |
| <input type="checkbox"/> 1601-000-U | <input type="checkbox"/> 1623-000-U | <input type="checkbox"/> 1629-000-N | <input type="checkbox"/> 1635-V00-E | |
| <input type="checkbox"/> 1621-000-E | <input type="checkbox"/> 1624-000-U | <input type="checkbox"/> 1633-000-E | <input type="checkbox"/> 1636-V00-E | |



Benefits:

- Faster bake times improve time of service.
- Advanced air impingement technology enhances bake quality and uniformity.
- Improved product flow during cooking reduces operation costs.
- Research and applications support for continued operational success.
- Manitowoc STAR Service Support is committed to ongoing customer satisfaction.
- New FastBake™ Technology designed to bake up to 35% faster than other conveyor ovens without increased noise levels or loss of product quality! (Optional)

Standard Features:

- Stackable up to three (3) oven cavities high.
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop.
- 40" (1016 mm) baking chamber.
- Temperature is adjustable from 250°F (121°C) to 600°F (316°C).
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time.
- Dual heating systems for maximized cooking efficiency.
- Front-loading access door with cool handle.
- Customer-specific setups give customers very specific results.
- Indirect conveyor drive is powered by an AC motor.
- Stainless steel top, front and sides.
- Oven Start-Up/Check-Out by Manitowoc STAR service agent included in price.

Lincoln *Impinger* Conveyor Ovens are the premier continuous cook platform for the food service industry. Using the latest advancements in air impingement technology, *Impinger* ovens allow 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 temperatures 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 through the right side opening.

Optional Features:

- *FastBake*: Improve your bake time by up to 35% without increased noise levels or loss of product quality!
- Entry and exit shelves.
- Flexible gas connector.
- Cleaning kit (#1050)
- Split belt



Approved by The Canadian Standards Association



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Gas Supply Pressure Recommendations:

| Gas Type | Supply (Inlet) Pressure (mbar) | Recommended Minimum Gas Pipe Size |
|----------|--|-----------------------------------|
| Natural | 7-14" WC (2.2 kPa / 22.4 mbar - 3.5kPa / 34.9 mbar) | 2" (51 mm) |
| LP | 11-14" WC (2.7 kPa / 27.36 mbar - 3.5 kPa / 34.9 mbar) | 2" (51 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 3/4" (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" (152 mm). Clearance on each side from other cooking equipment: 24" (610 mm). Clearance required to remove conveyor for cleaning: 11' (3553 mm).

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 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/check-out must occur within 24 months of date of manufacture.

General Information:

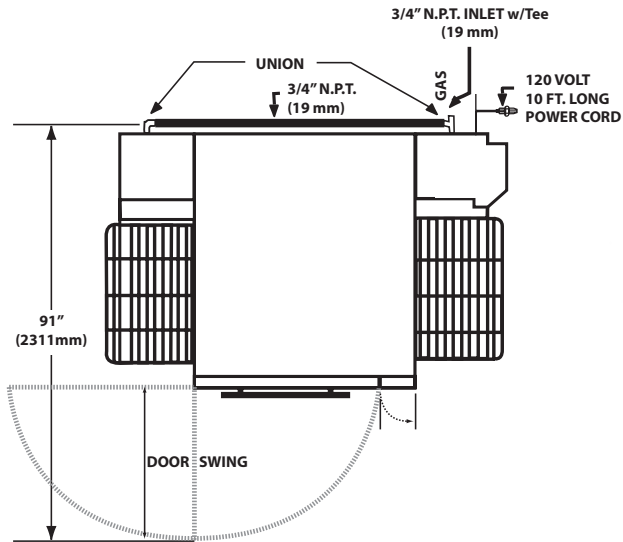
| All 1600 Models | Length | Depth | Height Single | Height Double Stacked | Height Triple Stacked |
|-----------------|---------------|-------------------|-------------------|-----------------------|-----------------------|
| | 80" (2032 mm) | 60 1/2" (1537 mm) | 44 1/8" (1121 mm) | 63 3/8" (1610 mm) | 66 3/8" (1686 mm) |

| Model Number | Agency | Utility | Input Rate | Voltage | Hertz | Phase | Supply |
|--------------|------------|----------|------------------------------------|---------|-------|-------|--------|
| 1600-000-U | NSF/CSA | Natural | 110,000 BTU 32.2 kW (116 MJ) | 120 | 60 | 1 | 3 |
| 1633-000-E | NSF/AGA/CE | Natural | | 230 | 50 | 1 | 3 |
| 1635-V00-E | -- | Natural | | 220 | 60 | 1 | 5 |
| 1601-000-U | NSF/CSA | LP | | 120 | 60 | 1 | 3 |
| 1634-000-E | NSF/AGA/CE | LP | | 230 | 50 | 1 | 3 |
| 1636-V00-E | -- | LP | | 220 | 60 | 1 | 5 |
| 1621-000-E | CE | Electric | 22 kW | 400/230 | 50 | 3 | 5 |
| 1622-000-U | UL/NSF | Electric | | 120/208 | 60 | 3 | 5 |
| 1623-000-U | UL/NSF | Electric | | 120/240 | 60 | 3 | 5 |
| 1624-000-U | UL/NSF | Electric | | 120/220 | 60 | 3 | 5 |
| 1628-000-N | -- | Electric | | 380/220 | 50 | 3 | 5 |
| 1629-000-N | -- | Electric | | 415/240 | 50 | 3 | 5 |
| 1637-000-E | CE | Electric | | 215/240 | 50 | 3 | 5 |

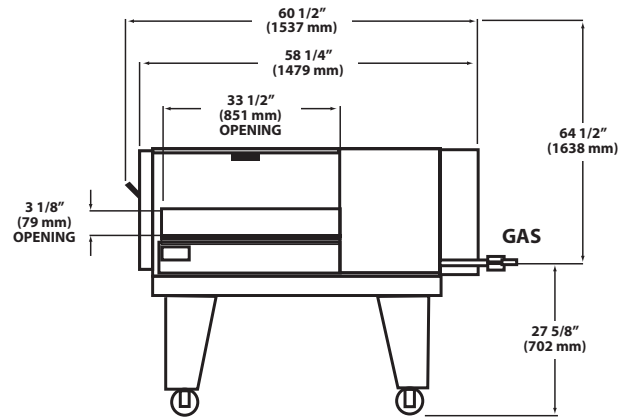
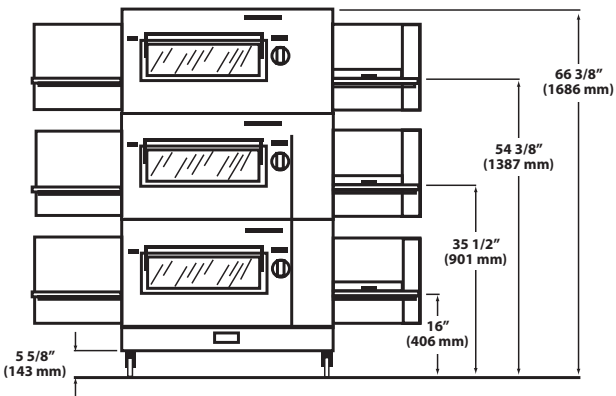
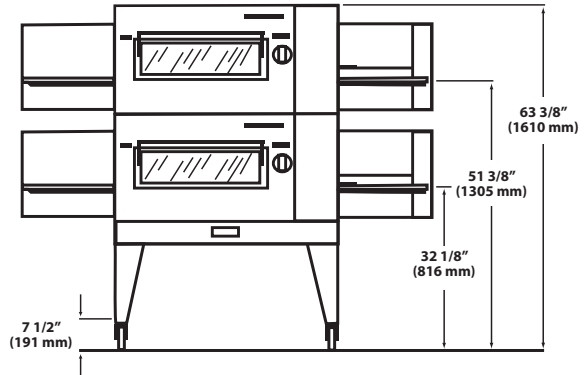
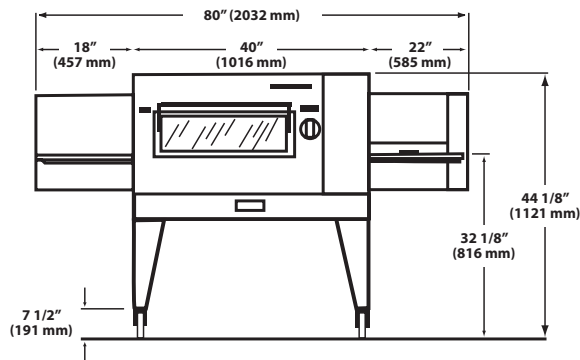
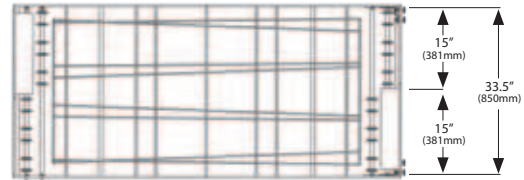
NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 1600-000-U-K1819 is a 1600-000-U with standard setup, left to right.)

Technical Drawings:

Conveyor Opening: 3 3/8" (85.7 mm)



Optional Split Belt (50/50):



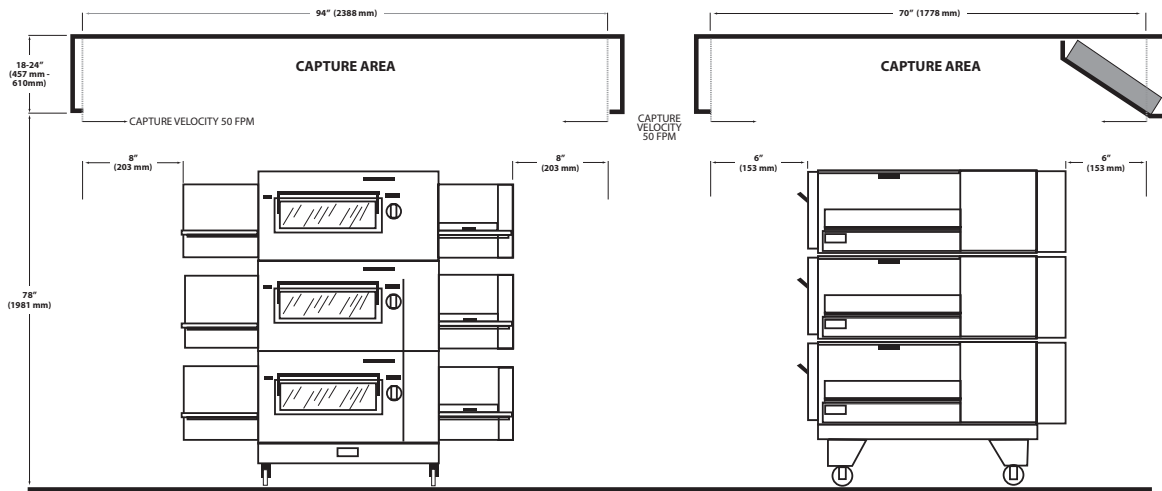
NOTE: Specifications subject to change without notification.

Capacity Estimates | Pies Per Hour:

| Pie Size | BAKE TIME | | | | | | | | |
|-------------|-----------|---------|--------|---------|--------|---------|--------|---------|--------|
| | 3 min. | 3½ min. | 4 min. | 4½ min. | 5 min. | 5½ min. | 6 min. | 6½ min. | 7 min. |
| 12" (30 cm) | 182 | 155 | 135 | 120 | 108 | 99 | 90 | 84 | 78 |
| 14" (36 cm) | 115 | 99 | 87 | 88 | 69 | 63 | 58 | 53 | 50 |
| 16" (41 cm) | 101 | 87 | 76 | 67 | 61 | 55 | 51 | 47 | 44 |

Ventilation Requirements:

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. Estimates of CFM requirements can vary from 2400 to as high as 6000 CFM exhaust. In all cases the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. **This information is shown as a guideline for ventilating the Impinger® 1600 Ovens.**



1. Dimensions shown are for ovens without long extension shelves. **The outside end of the conveyor frame must be a minimum of eight (8) inches (203 mm) inside the canopy as shown.**
2. **The capture velocity across the lower edge of the canopy is to be 50 FPM at sides and front.**
3. Use filters at rear exhaust area of the hood, as shown. Do **not** just put an opening into a 4 sided canopy.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. A six (6) inch space at rear of oven is recommended for utilities.
6. Use of a Type I or Type II application and overall final installation is determined per local codes.
7. **Recommended 2400-3000 CFM exhaust**, typical, or higher per local codes; as a guideline to obtain adequate capture velocity.
8. **Recommended 80% of make-up air provided outside of the canopy** through perforated metal diffusers directed straight down... **not at the oven**; located at front , side or both.
9. **Room air diffusers must not be directed onto the oven and should be positioned a minimum of three (3) feet from the perimeter of the hood to keep airflow from affecting the oven.**

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