



## Impinged II Series Conveyorized Ovens Gas and Electric Domestic and International

Model No. 1116  
Model No. 1117  
Model No. 1130  
Model No. 1131  
Model No. 1132  
Model No. 1133  
Model No. 1134  
Model No. 1135  
Model No. 1158

Model No. 1150  
Model No. 1151  
Model No. 1152  
Model No. 1153  
Model No. 1154  
Model No. 1155  
Model No. 1156  
Model No. 1157



**FEATURES:** Patented AIR IMPINGEMENT allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens depending on the food product cooked.

Uniform heating/cooking of food products offers a wide tolerance for rapid baking at low temperatures.

Variable speed system moves products through the oven one after the other, improving product flow during cooking and virtually eliminating labor.

Conveyorized product movement is a definite advantage over batch type ovens in that it allows self-tending of the product and consistent bake.

Oven has self-contained heating system.

Heating on top and bottom can be controlled by zoning.

Ovens shown are single, double and triple oven systems with stands and accessories.

**GENERAL:** The oven is self-contained, conveyorized, stackable (Max. (3) high) baking/finishing oven. Temperature is adjustable from 200°F. /93°C. to 550°F. /288°C. in electric oven, or 300°F. /149°C. to 550°F. /288°C. in gas oven. Conveyor speed is adjustable from 50 seconds to 30 minutes. Door allows access to baking chamber for cleaning and easy removal of air distribution fingers. Conveyor is easily removable for cleaning.

**CONSTRUCTION:** Exterior is fabricated from No. 4 finish stainless steel. The air distribution system for cooking consists of axial flow type fan powered by a 1/12 to 1/15 HP, AC motor. The heated air **IS** forced out distribution fingers located in the baking chamber. Each finger has required holes to create the air impingement effect on the food passing through the baking chamber on the conveyor belt. The conveyor belt is a flexible stainless steel belt 18" (457mm) wide that travels a distance of 56" (1422mm), of which 24" (610 mm) is in the baking chamber. The conveyor is powered by a stepper motor and gear reduction assembly. For installations requiring belt travel in the opposite direction, a switch, on the conveyor control, is repositioned. Control panel is located at the right side of the oven and has a digital indicator read-out of conveyor speed in minutes and seconds of bake time and oven temperature. Each oven contains control cooling fan(s), conveyor, heat, on/off switch, heat-on indicator light, internal drain trough(s), fuses for conveyor, blower motor and temperature control. Drip pans are located below the conveyor belt outside the baking chamber. **GAS UNITS:** Heat is supplied by a gas burner rated at 40,000 B.T.U.H. per hour. Burner safety control is an electrically operated solenoid gas valve and pressure regulator, and/or electronic, electro mechanical control (*factory tested, U. S.A. at 3 1/2 inches water column for natural gas, 10 inches for L.P. gas. International: Gas pressure must be at .88kPa or 8.8 mbar for natural gas, 2.48 kPa or 24.8 for L.P. gas. Town gas pressure setting varies by location and is field set*). The power cord for Models 1114, 1116 and 1117 is 6 feet long, 3 wire, oil resistant jacket with a 15 Amp plug (NEMA 5-15).

**ELECTRIC UNITS:** Heat is supplied by six elements at 1600 watts each.

Note: following components - minimum requirement:

- 1 - Oven (two for double-stack ovens or three for triple-stack ovens)
  - 1 - Stand or countermount legs
  - 1 - Top Columnating Panel (two for double-stack ovens or three for triple-stack ovens)
  - 1 - Bottom Columnating Panel (two for double-stack ovens or three for triple-stack ovens)
- For additional components, See Form #882, "Impinger" 11 Components and Accessories."

# Impinger® II Conveyorized Gas and Electric Ovens

Gas Model Nos. 1114, 1116, 1117, 1152, 1153, 1154, 1155, 1156, 1157 and 1158

Electric Model Nos. 1130, 1131, 1132, 1133, 1134, 1135, 1136, 1150 and 1151

GAS AGENCY LISTING	CAT. NO.	GAS TYPE	BTU kW-MJ POWER	VOLTS	AMPS	PHASE	Hz	RECOMMENDED ELECTRICAL SPECIFICATION	RECOMMENDED CIRCUIT BREAKER	SUPPLY WIRE SIZE 90°C
+	1114	TOWN	45MJ	120	2	1	60	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	Cord & Plug
AGA/CGA	1116	NAT.	40,000	120	7	1	60	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	Cord & Plug
AGA/CGA	1117	L.P.	40,000	120	7	1	60	3 Wires, 1 Pole+N+G	1 POLE 15 AMP	Cord & Plug
DIN-DVGW	1152	NAT.	12kW	220	2	1	50	3 Wires, 1 Pole+N+G	**	3 X 0.75 mm <sup>2</sup>
DIN-DVGW	1153	L.P.	12kW	220	2	1	50	3 Wires, 1 Pole+N+G	***	3 X 0.75 mm'
AGA	1154	NAT.	45MJ	240	2	1	50	3 Wires, 1 Pole+N+G	***	3 X 0.75 mm'
AGA	1155	L.P.	45MJ	240	2	1	50	3 Wires, 1 Pole+N+G	***	3 X 0.75 mm'
AGA	1156	TOWN	45MJ	240	2	1	50	3 Wires, 1 Pole+N+G	***	3 X 0.75 mm'
-	1157	NAT.	45MJ	220/240	2	1	50	3 Wires, 1 Pole+N+G	***	3 X 0.75 mm'
-	1158	L.P.	45MJ	220/240	2	1	50	3 Wires, 1 Pole+N+G	**	3 X 0.75 mm'
ELECTRIC AGENCY LISTING	CAT. NO.		kW	VOLTS	AMPS	PHASE	Hz	RECOMMENDED ELECTRICAL SPECIFICATION	RECOMMENDED CIRCUIT BREAKER	SUPPLY WIRE SIZE 90°C
UL/CGA	1130		10	120/208	48	1	60	4 Wires, 2 Pole+N+G	2 POLE 50 AMP	6 AWG
UL/CGA	1131		10	120/240	42	1	60	4 Wires, 2 Pole+N+G	2 POLE 50 AMP	8 AWG
UL/CGA	1132		10	120/208	28	3	60	5 Wires, 3 Pole+N+G	3 POLE 30 AMP	10 AWG
UL/CGA	1133		10	120/240	25	3	60	5 Wires, 3 Pole+N+G	3 POLE 30 AMP	10 AWG
-	1134		10	380Y/220	16	3	50	5 Wires, 3 Pole+N+G	***	5 X 2.5 mm'
-	1135		10	415Y/240	13	3	50	5 Wires, 3 Pole+N+G	****	5 X 2.5 mm <sup>2</sup>
-	1136		10	240	42	1	50	3 Wires, 1 Pole+N+G	***	3 X 10.0 mm'
DIN	1150		9.6	380Y/220	16	3	50	5 Wires, 3 Pole+N+G	***	5 X 2.5 mm'
-	1151		10.1	200	29	3	60	4 Wires, 3 Pole+N+G	****	3 X 4.0 mm'

- Brazilian Manufactured Gas

iA = American Gas Association CGA = Canadian Gas Association UL = Underwriters Laboratory DIN = German Standard AGA = Australian Gas Association

Local Codes Prevail

undertop mounted units require a 38" minimum counter depth.

- Pipe size per ANSI B36. 10-1975 Sch. No. 40

## UTILITY SPECIFICATIONS:

**GAS SERVICE:** Each oven deck requires 40,000 B.T.U.H./hr. **NATURAL:** 7 inches/1.7 kPa or 17.4 mbar inlet minimum 14.5 inches /3.6 kPa or 36.05 mbar inlet maximum. LP: 11 inches /2.7 kPa or 27.3 mbar inlet minimum, 14.5 inches / 3.6 kPa or 36.05 mbar maximum. (*Contact factory for min. gas inlet if less than shown*). **TOWN GAS:** Pressure setting varies by location, inlet 14.5 inches /3.6 kPa or 36.05 mbar maximum.

**GAS LINE SIZE:** From meter to oven should be sufficient size to insure full volume flow of gas to oven(s). Connections to each oven should be 3/4 American pipe #. Flexible gas line is A.G.A. design approved commercial quality with disconnect device. Flexible gas line length is not to exceed 6 ft. (1828mm).

**ELECTRICAL SERVICES:** Each oven deck requires kW, voltage, amperage, phase and hertz as indicated by model number in chart. NOTE: A separate circuit breaker is required for each oven deck (see chart). **VENTILATION:**

A VENT IS REQUIRED: Local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96-1984. The ventilation hood must operate in harmony with the building HVAC system. It typically requires between 750 and 2500 CFM exhaust. (The "efficiency" of various hood designs makes it necessary to specify such a wide range of ventilator CFM.) Make-up air must be supplied by either a hood design or the HVAC system.

**CAUTION: Prevent airflow through the cooking tunnel. Air must not be directed onto oven front or at side of cooking area or rear of oven.**

In all cases, the ambient temperature around the oven must be less than 95° F./35° C. when the oven is operating. In certain localities, other chemical or gaseous methods of detecting adequate capture will be the requirements to meet the local code authority. NOTE: Refer to Installation and Operation Manual for additional requirements.

**SPACING:** The oven must have 5" (127mm) of clearance from combustible surfaces. A permanently installed oven requires approximately 11ft. (3353 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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Since 1999

# Impinger® II Conveyorized Gas Fired Ovens

Domestic Model Nos. 1116 and 1117

Australian Model Nos. 1154, 1155 and 1156

International Model Nos. 1114, 1152, 1153, 1157 and 1158

U.S.A.  
CANADA

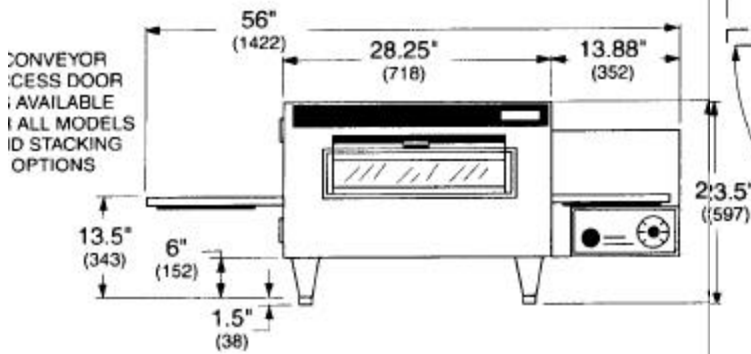


INTERNATIONAL



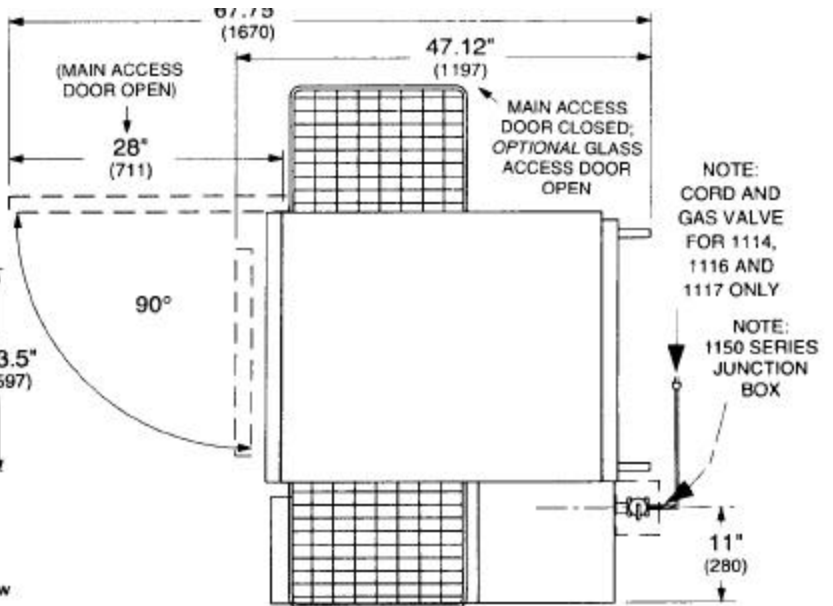
DIN-DVGW  
Models 1152 & 1153 ONLY

AUSTRALIA

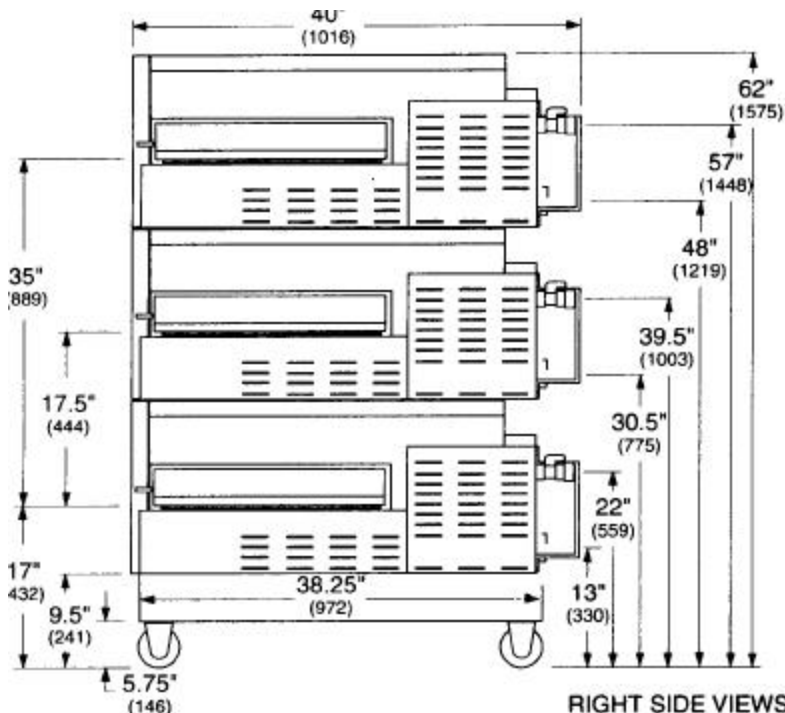


CONVEYOR ACCESS DOOR AVAILABLE IN ALL MODELS AND STACKING OPTIONS

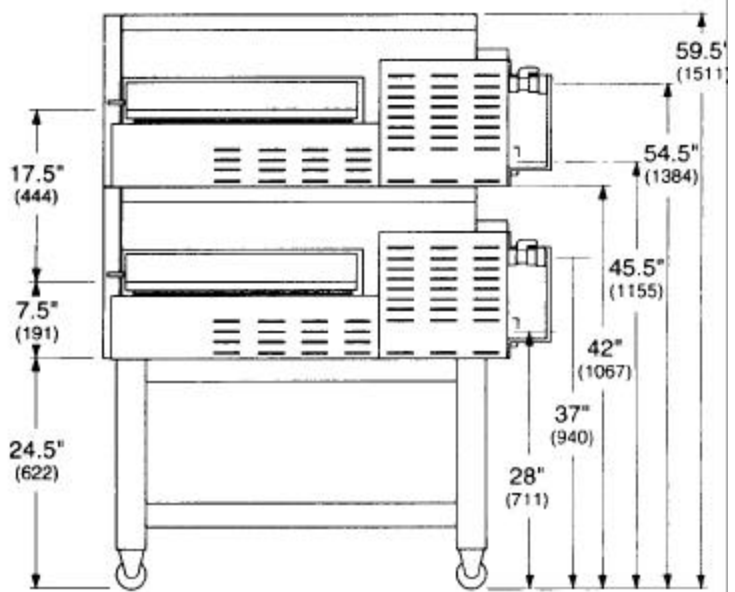
**IMPINGER II COUNTER MOUNT FRONT VIEW**  
Shown with #1122 Adjustable Bullet Feet and #1123 Glass Access Window



**IMPINGER II TOP VIEW**



**1124 STAND/TRIPLE-STACKED VIEW**



**1120 STAND/SINGLE OR DOUBLE-STACKED VIEW**

**RIGHT SIDE VIEWS OF STACKED OVENS**

NOTE: ALL DIMENSIONS SHOWN IN ( ) = mm (Within U.S. Only)

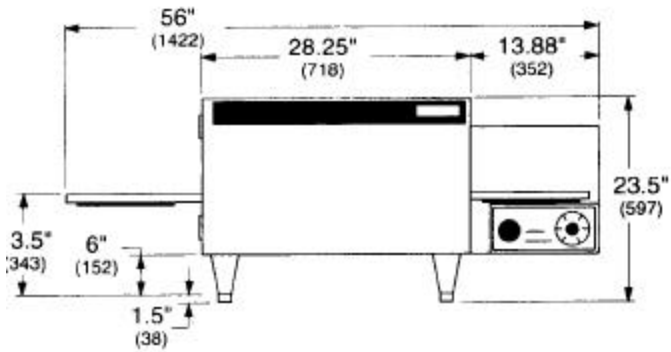


# Impinger II Conveyorized Electric Ovens

Domestic Model Nos. 1130, 1131, 1132 and 1133

International Model Nos. 1134, 1135, 1136, 1150 and 1151

U.S.A.  
CANADA

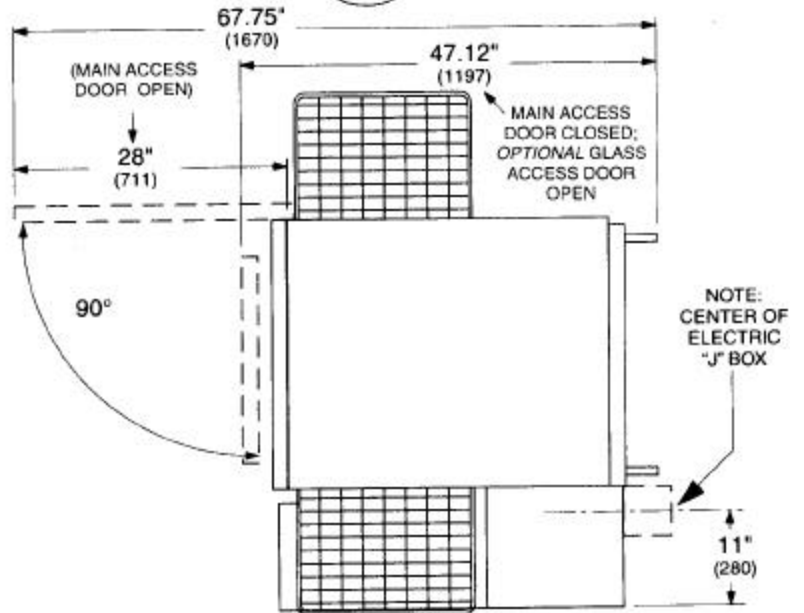


**IMPINGER II COUNTER MOUNT FRONT VIEW**  
Shown with #1122 Adjustable Bullet Feet

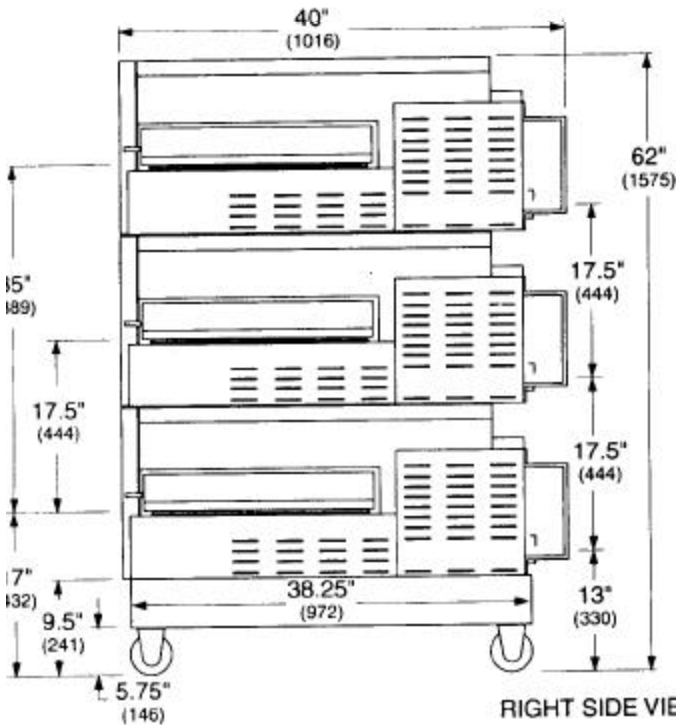
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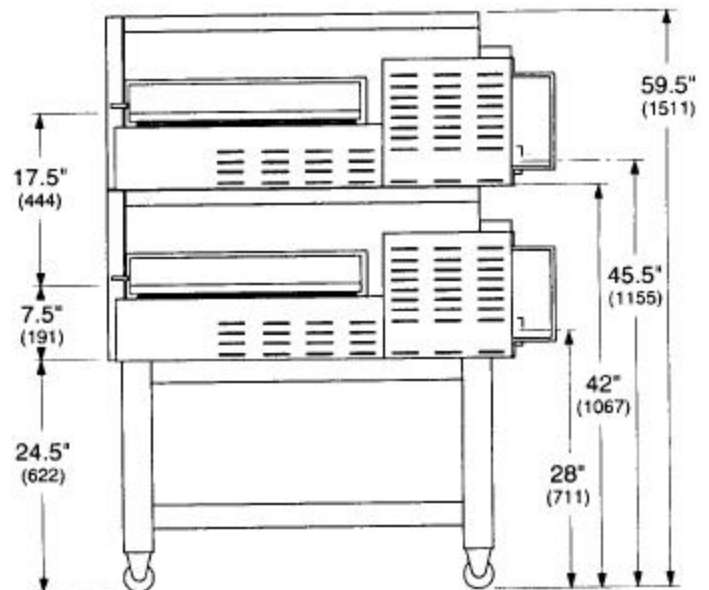
DIN  
Model 1150 ONLY



**IMPINGER II TOP VIEW**



**1124 STAND/TRIPLE-STACKED VIEW**



**1120 STAND/SINGLE OR DOUBLE-STACKED VIEW**

NOTE: ALL DIMENSIONS SHOWN IN ( ) = mm(Within U.S. Only)



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Foodservice Products, Inc.

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1111 N. Hadley Rd., P.O. Box 1229  
Fort Wayne, IN 46801-1229

(219) 432-9511 or  
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FAX: (219) 436-0735