Lincoln

1100 Series Impinger II Oven
Standard and Ventless Models

Models

- 1116-xxx-U
- 1117-xxx-U
- 1130-xxx-U/V
- 1131-xxx-U/V
- 1132-xxx-U/V
- 1133-xxx-U/V
- 1134-xxx-N/V
- 1151-xxx-N
- 1154-xxx-E
- 1155-xxx-E
- 1157-xxx-N
- 1158-xxx-N
- 1164-xxx-E

Lincoln IMPINGER® FASTBAKE

Benefits

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

Variable Speed Continuous Cook Platform
Variable speed continuous cook platform moves product through the oven one after another improving product flow during cooking eliminating the need for constant tending resulting in reduced labor.

Ventless
Ventless ovens equipped with catalysts are available for ventless installations.

Specifications

General:
- Stainless steel top, front and sides
- 28" (711 mm) wide baking chamber
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- Front removable fingers and conveyor belt
- Double stackable in ventless operation
- Triple stackable in non-ventless operation
- Front loading glass access door with cool touch handle
- 3" (76.2mm) conveyor opening
- Includes oven start-up/check-out by Welbilt authorized service agent

Controls:
- Adjustable temperature from 250°F (121°C) to 600°F (316°C) to accommodate a wide range of products
- Adjustable conveyor speed from 20 seconds to 30 minutes
- Front mounted easyTouch® controls include 8 preset menu items, reversible belt direction, adjustable temperature and cook time

Cooking:
- Optional FastBake technology - reduces cook time by up to an additional 30% with no food quality loss or noise increase
- Customer specific finger set-up for menu flexibility
- Ventless models available with FastBake only

Options:
- KNLZ certified models available for ventless operation
- FastBake technology
- Single and three phase cord sets
- 12" entry and exit shelves
- Counter mount stand (single stack only)
- Stand with casters (single and double stack)
- Low stand with casters (triple stack)

LISTED c UL us 884B

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Gas Supply Pressure Recommendations

Gas Type	Supply (Inlet) Pressure (mbar)	Recommended Minimum Gas Pipe Size
Natural	7-14" WC (1.7 kPA / 17.4 mbar - 2.9 kPa / 29.9 mbar)	1½" (38 mm)
LP	11-14" WC (2.7 kPa / 27.36 mbar - 2.9kPa / 29.9 mbar)	1½" (38 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 ¾" (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" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

Warranty

All new Impinger II 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 in 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 must occur within 18 months of date of manufacture.

General Information

								APPROXIMATE SHIPPING DIMENSIONS				
	WIDTH	**DEPTH**	**HEIGHT SGL STACK**	**HEIGHT DBL STACK**	**HEIGHT TPL STACK**	**WEIGHT**	**SHIPPING WEIGHT**	**CU. FT.**	**W**	**D**	**H**	**CLASS**
ALL 1100 MODELS	56" (1422 mm)	39" (991 mm)	44.4" (1118 mm)	62" (1575 mm)	62" (1575 mm)	325 lbs (147 kg)	365 lbs (166 kg)	39	63" (1600 mm)	44" (1118 mm)	25" (635 mm)	85

Model Number	Agency	Utility	Imput Rate	Voltage	Amps	Hertz	Phase	Supply Wires
1116-xxx-U	UL EPH/CSA	Natural	40,000 BTU/Hr. 11.7 kW/42.2 MJ	120	7	60	1	3, 1 Pole+N+G
1154-xxx-E	AGA/UL EPH/CE	Natural		230	2	50	1	3, 2 Pole+G
1157-xxx-N	UL EPH	Natural		220	2	60	1	3, 2 Pole+G
1117-xxx-U	UL EPH/CSA	LP		120	7	60	1	3, 1 Pole+N+G
1155-xxx-E	AGA/UL EPH/CE	LP		230	2	50	1	3, 2 Pole+G
1158-xxx-N	UL EPH	LP		220	2	60	1	3, 2 Pole+G
1130-xxx-U/V	UL EPH/UL/cUL	Electric	10 kW	208	48	60	1	3, 2 Pole+G
1131-xxx-U/V	UL EPH/UL/cUL	Electric		240	42	60	1	3, 2 Pole+G
1132-xxx-U/V	UL EPH/UL/cUL	Electric		208	28	60	3	4, 3 Pole+G
1133-xxx-U/V	UL EPH/UL/cUL	Electric		240	25	60	3	4, 3 Pole+G
1134-xxx-N/V	UL EPH	Electric		380/220	16	50	3	5, 3 Pole+N+G
1151-xxx-N	UL EPH	Electric		200	29	50/60	3	4, 3 Pole+G
1164-xxx-E/V	CE/UL EPH	Electric		400/230	15	50	3	5, 3 Pole+N+G

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order (Ex. 1116-000-U-K1837 is a 1116-000-U with Standard setup, Left to Right)
*V denotes ventless model

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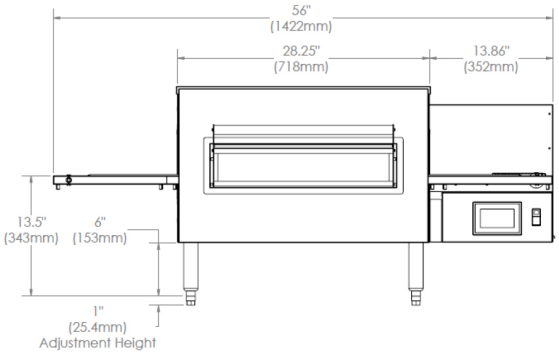

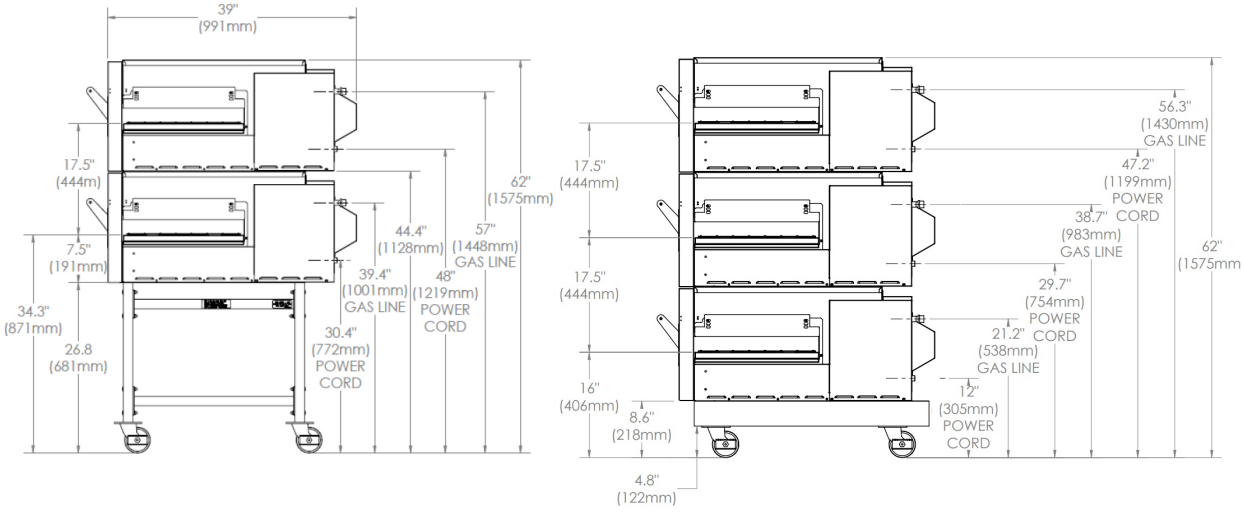

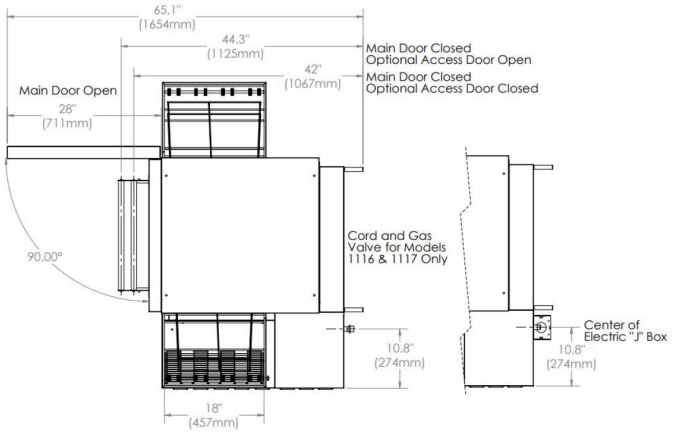

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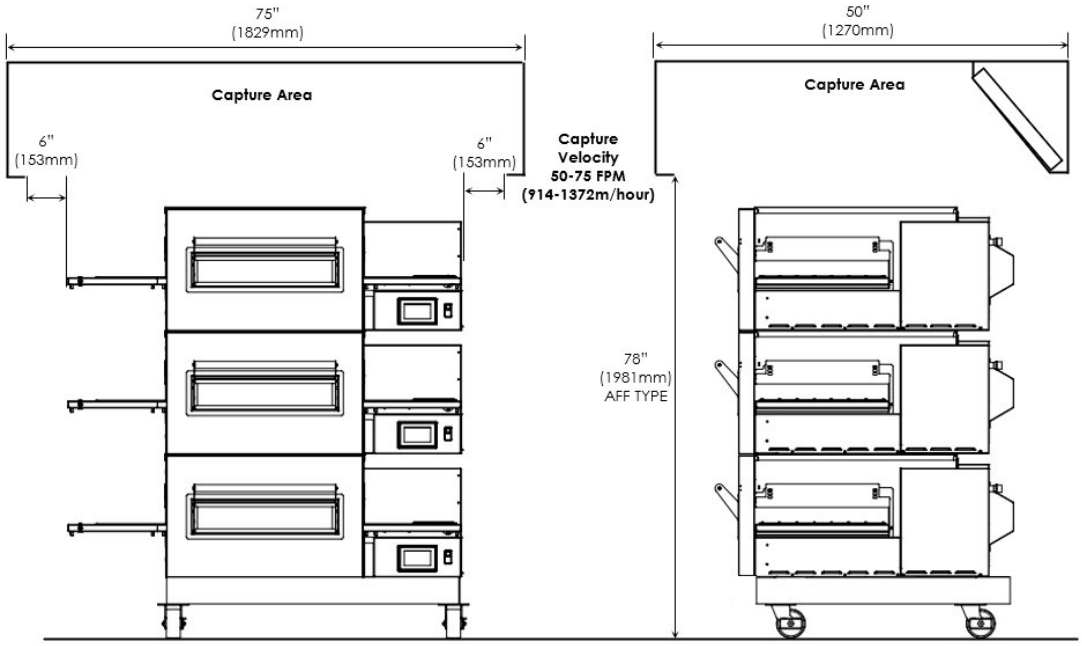
Capacity Estimates | Pies Per Hour

	BAKE TIME								
Pie Size	3 min	3 1/2 min	4 min	4 1/2 min	5 min	5 1/2 min	6 min	6 1/2 min	7 min
12” (30 cm)	54	47	41	36	33	30	27	25	23
14” (36 cm)	42	36	32	28	25	23	21	19	18
16” (41 cm)	36	31	27	24	21	19	18	16	15

Ventilation

Ventilation is not required with the “V” version of the model 1100, stackable up to two high. The product is UL Listed or Declared CE and UL Category KNLZ listed for ventless operation. Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc. in NFPA 96-1994.

Ventilation is required on all gas ovens. Ventilation is not required on electric ventless models except when triple stacked. Estimates of CFM requirements can vary from 400 to as high as 2800 CFM exhaust. In all cases, the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. In the case where a gas single, double or triple stack oven is installed, the following information can be used as a guideline for ventilation.



1. Single stack: range of 450-800 CFM, double stack: range of 800-1200 CFM, triple stack: range of 1200-1600 CFM for Impinger II 1100 Series ovens.
2. The capture velocity across the apron of canopy is to be 50-75 FPM at sides and front.
3. Single stack: width should be 72” (1828 mm) - inside dimension. Depth should be 50” (1270 mm) - inside front to filters. Double stack: width should be 72” (1828 mm) - inside dimensions. Depth should be 50” (1270 mm) - inside front to filters. Triple stack: width should be 84” (2134 mm) - inside dimensions. Depth should be 50” (1270 mm) - inside front to filters.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. Room air diffusers must not be directed onto the oven and should be positioned a minimum of 3 feet from the perimeter of the hood to keep them from affecting the oven.
6. Bottom of canopy should be 78” (1981 mm) above finished floor (AFF).
7. Recommend 70% make-up air provided outside of the canopy through perforated metal diffusers directed straight down, not at the oven; located at front, sides or both.
8. Use of a Type I or Type II application and overall final installation is determined per local codes.

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