Lincoln

Lincoln's 1100 Impinger II series is a self-contained conveyorised mid-sized oven stackable up to three ovens high. Designed for medium to large outputs requiring volume and consistent cooking results with minimal labour, has a smaller depth footprint, in gas or electric models.

Unit is easy to clean as a result of it's removable lift off door which allows removal of the conveyor and air distribution fingers from the front. The digital control panel makes it simple to adjust speed and temperature.

Standard with FastBake[™] technology which can reduce bake time by as much as 30% without increased noise levels or loss of product quality.

STANDARD FEATURES

- FastBake[™] technology
- Stackable up to three oven cavities high
- 18" (457mm) wide, 56" (1422mm) long conveyor belt with take off shelf
- 28" (711mm) baking chamber
- Temperature adjustable from 121°C to 302°C
- Conveyor speed is adjustable from 1:00 to 30:00 minutes cooking time
- Front-loading access door with cool handle
- Direct conveyor drive is powered by an AC motor
- Stainless Steel top, front and sides
- Oven start-up/check-out by service agent included
- Cooking direction is reversible via a switch at the rear of the oven
- Easy Touch Screen Controls to adjust time, temperature, programs and change belt direction

OPTIONAL FEATURES

 3/4 x 1200mm Flexible gas hose with quick disconnect - 432018-1200HK (other lengths available)

DIMENSIONS

1422W x 1171D x 1067H mm (single deck) 1422W x 1171D x 1511H mm (double deck) 1422W x 1171D x 1575H mm (triple deck)

Clearance: Rear:152mm Right side:610mm

PRODUCTION EXAMPLE PER DECK

Single deck: 63 x 9" pizzas/hour at 6:00

TECHNICAL DATA

Gas Connection: 3/4"

Gas Approval No: AGA 4348 G

Model 1154 1155 Power Supply INAC 230V 1 Phase 50Hz 2amp 2.5m Lead & Plug Included Output 45mj per deck

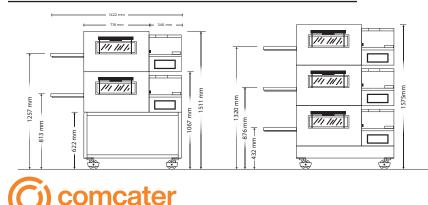
🚺 Natural Gas 🚺 Propane Gas

SHIPPING DATA

Shipping dimensions: 1500W x 1100D x 600H mm

Shipping weight: 166kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



1100 SERIES IMPINGER II

SINGLE BELT CONVEYORISED OVEN WITH EASY TOUCH CONTROLLER



ORDERING GUIDE

Model Numbers

1100 Single Deck

0		
1154-NG-1-KIT		Natural Gas Single Deck Kit
1155-LP-1-KIT		Propane Gas Single Deck Kit
1154-NG	1	Natural Gas Oven Cavity Only
1155-LP		Propane Gas Oven Cavity Only
1120-1	1	High Stand With Castors
1140	1	Take Off Shelf

Description

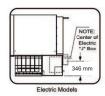
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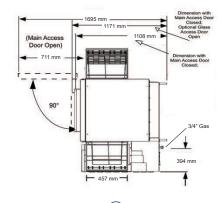
1100 Double Deck

1154-NG-2-KIT		Natural Gas Double Deck Kit
1155-LP-2-KIT		Propane Gas Double Deck Kit
1154-NG	2	Natural Gas Oven Cavity Only
1155-LP		Propane Gas Oven Cavity Only
1120-1	1	High Stand With Castors
1140	2	Take Off Shelf

1100 Triple Deck

1154-NG-3-KIT		Natural Gas Triple Deck Kit
1155-LP-3-KIT		Propane Gas Triple Deck Kit
1154-NG	0	Natural Gas Oven Cavity Only
1155-LP	3	Propane Gas Oven Cavity Only
1124-1	1	Low Stand With Castors
1140	3	Take Off Shelf





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