

The Lincoln Impinger I 1600 Series is a self-contained conveyorised Impinger gas or electric oven that is stackable up to three high and designed for medium to large cooking outputs.

The Impinger I has a 32" (812mm) wide x 40" (1016mm) deep baking chamber and a front access door with cool handle. The digital control panel makes it simple to adjust speed and temperature.

The low profile design allows for triple stacking within a manageable footprint (1387mm height to top conveyor).

Conveyor and air distribution fingers are removable through the front door for easy cleaning.

Comes with 73" (1854mm) conveyor and includes crumb trays below the belt outside the baking chamber.

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
- 32" (813mm) wide, 73" (1854mm) long conveyor belt with product stop
- 40" (1016mm) baking chamber
- Temperature is adjustable from 121°C to 316°C
- Conveyor speed is adjustable from 1 minute to 30 minutes cooking time
- Front-loading access door with cool handle
- Customer-specific setups give customers very specific results
- Direct conveyor drive is powered by an AC motor
- Stainless Steel top, front and sides
- Oven Start-Up/Check-Out by service agent included in price

OPTIONAL FEATURES

- Split belt
- Flexible gas hose with quick disconnect

DIMENSIONS

2032W x 1537D x 1121H mm (single deck) 2032W x 1537D x 1610H mm (double deck) 2032W x 1537D x 1692H mm (triple deck)

Clearance: Rear:152mm Right side:610mm

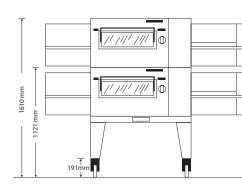
PRODUCTION EXAMPLE PER DECK

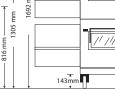
Single deck: 90 x 12" pizzas/hr at 6mins

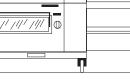
ModelPower SupplyOutputImage: 1633240V 1 Phase 50Hz 25amp126MJ p	TECHNICAL DATA			
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Natural Gas 🛛 🐱 LP Gas

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

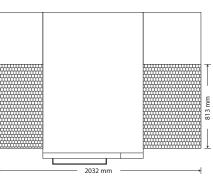






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1600 SERIES IMPINGER

LOW PROFILE CONVEYORISED OVEN



ORDERING GUIDE			
Model Numbers	Qty	Description	
1600 Single Deck			
1633-S00-B-K1827		Natural Gas	
1634-S00-B-K1827		LP Gas	
1609	1	Oven Top	
1627	1	Top Cap Motor Cover	
1612		High Stand With Casters	
1082		Take Off Shelf	
1600 Double Deck			
1633-S00-B-K1827	2	Natural Gas	
1634-S00-B-K1827		LP Gas	
1609	1	Oven Top	
1627	1	Top Cap Motor Cover	
1612	1	High Stand With Casters	
1082	2	Take Off Shelf	
1600 Triple Deck			
1633-S00-B-K1827	3	Natural Gas	
1634-S00-B-K1827		LP Gas	
1609	1	Oven Top	
1627	1	Top Cap Motor Cover	
1610	1	Low Stand With Casters	
1082	3	Take Off Shelf	