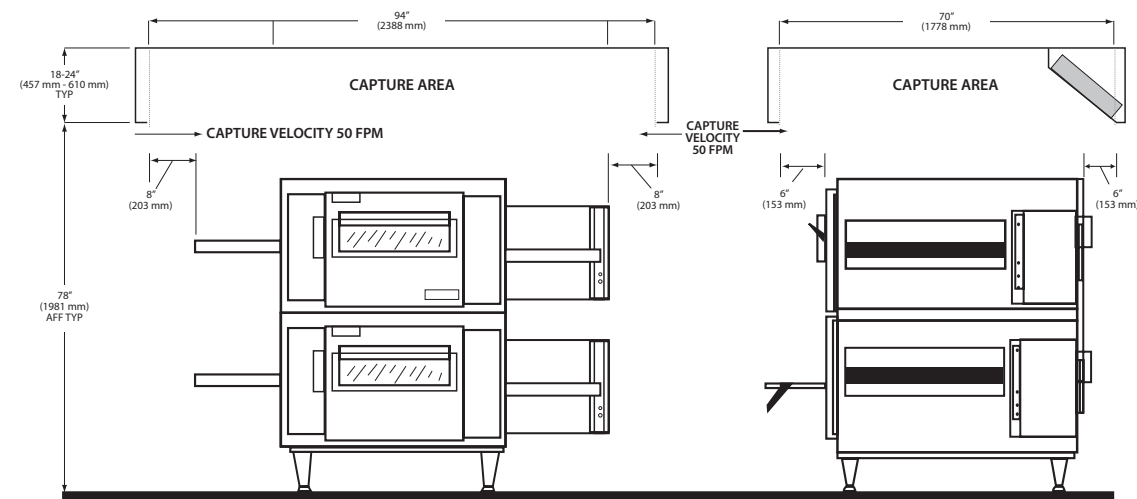


Capacity Estimates | Pies Per Hour:

| 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® 1400 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.**

NOTE: Specifications subject to change without notification.

1400 Series | Impinger® | Single Belt Conveyorized Oven

1400 Series Impinger® | Single Belt Conveyorized Oven

Models:

- |                                     |                                     |                                     |                                     |
|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 1421-000-E | <input type="checkbox"/> 1450-000-U | <input type="checkbox"/> 1454-000-N | <input type="checkbox"/> 1458-P00-E |
| <input type="checkbox"/> 1433-000-E | <input type="checkbox"/> 1451-000-U | <input type="checkbox"/> 1455-000-N |                                     |
| <input type="checkbox"/> 1434-000-E | <input type="checkbox"/> 1452-000-U | <input type="checkbox"/> 1456-V00-V |                                     |
| <input type="checkbox"/> 1447-000-N | <input type="checkbox"/> 1453-000-U | <input type="checkbox"/> 1457-V00-B |                                     |



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.
- Enodis 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 two (2) 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.
- Front-loading access door with cool handle.
- Customer-specific setups give customer very specific results.
- Indirect conveyor drive is powered by an AC motor.
- Stainless Steel top, front and sides.
- Oven Start-Up/Check-Out by Enodis 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.

- 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.

Easy to Operate:

- Digital controls with single on/off power switch.
- Microprocessor controlled bake time/conveyor speed.
- Improved view vacuum florescent readout displays set temperature in degrees (F° or C°), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy trouble shooting.

Optional Features:

- FastBake™ Upgrade: 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)



Approved by The Canadian Standards Association



1400 Series | Impinger® | Single Belt Conveyorized Oven

Gas Supply Pressure Recommendations:

| Gas Type | Supply (Inlet) Pressure (mbar)                         | Recommended Minimum Gas Pipe Size |
|----------|--|-----------------------------------|
| Natural  | 9-14" WC (2.2 kPa / 22.4 mbar - 3.5 kPa / 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 right 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 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/check-out must occur within 24 months of date of manufacture.

General Information:

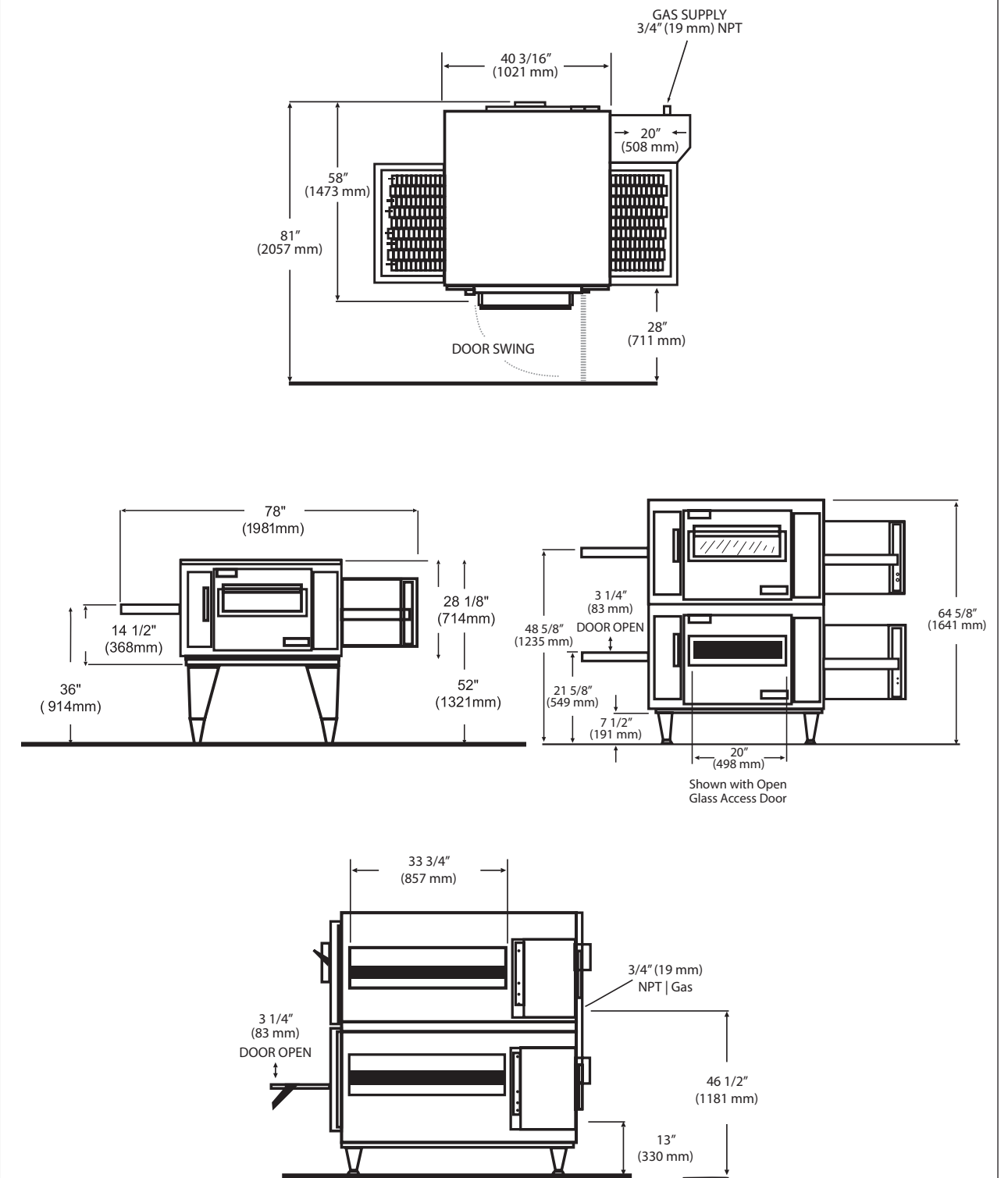
| All 1600 Models | Length        | Depth         | Height Single | Height Double Stacked |  |  |  |  |
|-----------------|---------------|---------------|---------------|-----------------------|--|--|--|--|
|                 | 78" (1981 mm) | 58" (1473 mm) | 52" (1321 mm) | 64 5/8" (1641 mm)     |  |  |  |  |

| Model Number | Agency     | Utility  | Input Rate                             | Voltage  | Hertz | Phase | Supply |
|--------------|------------|----------|--|----------|-------|-------|--------|
| 1433-000-E   | NSF/CE     | Natural  | 120,000 BTU/Hr.<br>32.5 kW<br>126.6 MJ | 230      | 50    | 1     | 3      |
| 1450-000-U   | NSF/CSA    | Natural  |  | 120      | 60    | 1     | 3      |
| 1456-V00-B   | AGA/NSF    | Natural  |  | 240      | 50    | 1     | 3      |
| 1434-000-E   | NSF/CE     | LP       |  | 230      | 50    | 1     | 3      |
| 1447-000-N   | --         | LP       |  | 220      | 60    | 1     | 3      |
| 1451-000-U   | NSF/CSA    | LP       |  | 120      | 60    | 1     | 3      |
| 1457-V00-B   | AGA/NSF    | LP       | 240                                    | 50       | 1     | 3     |        |
| 1421-000-E   | NSF/CE     | Electric | 27 kW                                  | 400/230  | 50    | 3     | 5      |
| 1452-000-U   | NSF/UL/CSA | Electric |  | 120/208  | 60    | 3     | 5      |
| 1453-000-U   | NSF/UL/CSA | Electric |  | 120/240  | 60    | 3     | 5      |
| 1454-000-N   | NSF/UL/CE  | Electric |  | 380Y/220 | 50    | 3     | 5      |
| 1455-000-N   | NSF/UL/CE  | Electric |  | 415Y/240 | 50    | 3     | 5      |
| 1458-000-E   | NSF/UL/CE  | Electric |  | 400      | 50    | 3     | 4      |

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 1450-000-U-K1801 is a 1450-000-U with standard setup, left to right.)

Technical Drawings:



NOTE: Specifications subject to change without notification.