

LINCOLN 1600 SERIES IMPINGER I

3240

LOW PROFILE CONVEYORISED OVEN

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" (1270mm) 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 two 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
- Exclusive lift off door - improved cleaning in tight spaces

OPTIONAL FEATURES

- Split belt

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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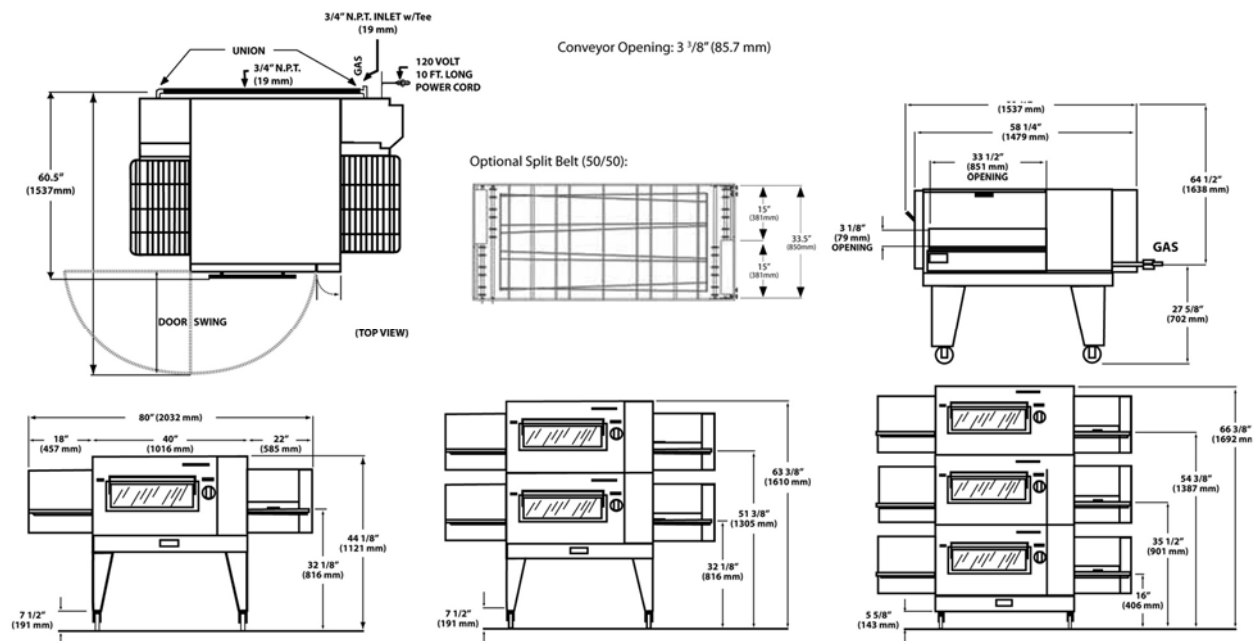
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- foodservice equipment

1600 SERIES IMPINGER I



DIMENSIONS

2032W x 1537D x 1692H mm (triple deck)

PRODUCTION

Triple deck 270 x 12" pizzas/hr at 6 mins

TECHNICAL DATA

Model 1633	Natural Gas
Power Supply	240V 1 Phase 50Hz 5amp
Power Output	126mj per deck

Model 1634	LP Gas
Power Supply	240V 1 Phase 50Hz 25amp
Power Output	126mj per deck

CLEARANCE ALL MODELS

Rear: 152mm Right side: 610mm

ORDERING GUIDE

1600 Single Oven

Model Numbers	Qty	Description
1633-S00-B-K1827	1	Natural Gas
1634-S00-B-K1827	1	LP Gas
1609	1	Oven Top
1627	1	Top Cap Motor Cover
1612	1	High Stand With Casters
1082	1	Take Off Shelf

1600 Double Stack

Model Numbers	Qty	Description
1633-S00-B-K1827	2	Natural Gas
1634-S00-B-K1827	2	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 Stack

Model Numbers	Qty	Description
1633-S00-B-K1827	3	Natural Gas
1634-S00-B-K1827	3	LP Gas
1609	1	Oven Top
1627	1	Top Cap Motor Cover
1610	1	Low Stand With Casters
1082	3	Take Off Shelf

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