



Impinger® Tandem Conveyorized Oven

Impinger® Tandem Conveyorized Oven

Models:

- 1461/62 with 1481 Solid Conveyor 1461/1462 with 1487 Split Conveyor



Standard Features:

- Air Impingement uses hot air under pressure which surrounds food with jets of hot air.
- FastBake™ Panel Configuration - Designed specifically to produce a bake faster than any other model.
- Tandem-joined Impinger® I ovens to optimized capacity and baking performance.
- Each deck contains two independent heating systems.
- Front doors allow access to chamber for easier cleaning.



Specifications:

General: Gas Fired Baking/Finishing Oven is self-contained, conveyorized and stackable up to 2 high. Temperature is adjustable from 250 F (121C) to 600 F (316C). Conveyor speed is adjustable from 1 minute to 30 minutes cooking time. Front door has access opening with see-through window to allow product to be placed on the moving conveyor inside the baking chamber when a shorter cook cycle is desired. Air distribution fingers are removable through the front door for easy cleaning. Crumb pans are located below the conveyor belt outside the baking chamber.

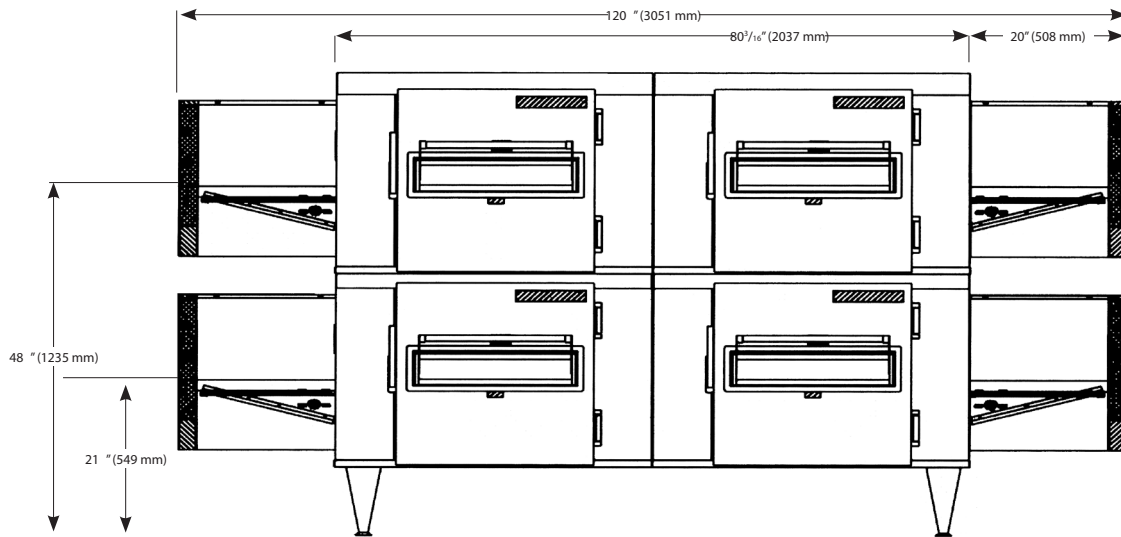
Digital Controls: Two 4-button digital microprocessor control panels are located at the back of each side of the deck and have a power on-off switch, temperature controls, and the conveyor

speed control. The vacuum fluorescent readouts display actual cavity temperature in degrees (F or C), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy troubleshooting. All settings are automatically locked out to eliminate accidental changes to desired settings. All ovens are digitally calibrated at the factory, reducing the need for periodic calibration.

Construction: Exterior is fabricated from No. 4 finish stainless steel. Each deck contains two air distribution systems that consist of an axial type fan powered by 1/3, AC motor. The heated air is forced through sixteen (16) distribution fingers located in the baking chamber with eight (8) above the conveyor belt and eight (8) below. Each finger has required number of holes to create the air impingement effect on the food product passing

through the baking chamber on the conveyor belt. The conveyor belt is a flexible stainless steel single piece design with capacity for 32" (813mm) wide product and a travel distance of 115", of which 80 3/16" is in the baking chamber. The chain driven conveyor system is powered by an AC motor with an external reversing switch on the rear of the motor control box for installations requiring opposite belt travel.





Gas Service per deck: Currently available in Natural Gas Only. Each oven deck contains two separate gas control systems with the following requirements: Gas control system has a manual shut-off valve, internal pressure regulator (factory preset at 3 ½" water column/. 87 kPa or 8.70 mbar for Natural Gas), and an electric solenoid operated main gas valve. Heat is supplied by one (1) burner rated at 120,000 BTU/H. (126MJ) with electronic ignition. Natural Gas requires 7" WC/1.7 kPa or 17.4 mbar inlet with maximum allowable of 14.5" WC/3.6kPa or 36.05 mbar. Gas line from meter to ovens should be sufficient to insure full volume flow of gas to ovens. AGA/CGA design approved flexible connection to each oven must be ¾" NPT and length must not exceed 6 ft. (1829mm).

Electrical Service per deck: Each deck requires two electric hookups with the following requirements: standard 120V service and comes with a factory installed cord with NEMA 5-15 plug. It is recommended that a separate 20 amp – 1 pole circuit breaker be provided with each oven deck.

Ventilation: 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. Consult Model 1450, 1451 Installation and Operations Manual for ventilation recommendations.

Spacing: The oven must have 5" (127mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. A permanently installed oven deck requires approximately 11 ft of clearance overall to allow for removal of conveyor and protective guards for cleaning. The conveyor is removed from the control side of the oven.

Warranty: All new Impinger® ovens come with a one year parts/ labor warranty. Defective parts of the original equipment on all installed ovens are warranted for one year from the date of "START-UP/CHECK-OUT."

Tandem Components

Description	Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Input Rate	Volts	Amps	Phase	Hz
Left Hand*	1461	60"	56 5/8"	52"	64 3/8"	120,000 BTU/Hr	120	7	1	60
Right Hand*	1462	60"	56 5/8"	52"	64 3/8"	120,000 BTU/Hr	120	7	1	60
Solid Conveyor	1481	115 1/2"	32"	--	--	--	--	--	--	--
Split Conveyor	1487	115 1/2"	32"	--	--	--	--	--	--	--

Single Deck (Tandem containing 1461 and 1462 with a 1481 tandem conveyor belt)

Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Input Rate	Volts	Amps	Phase	Hz
Tandem	120 1/8"	56 5/8"	52"	64 3/8"	240,000 BTU/Hr	120	14	1	60

NOTE: Specifications subject to change without notice. * Testing Agency Listing: NSF/CSA

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