

LINCOLN 1300 SERIES IMPINGER COUNTERTOP

SINGLE BELT CONVEYORISED ELECTRIC OVEN

Electric Baking/Finishing Oven is self-contained, conveyorised and stackable up to two high. It is designed for countertop use and must be used with appropriate 100mm legs for proper cooling.

Temperature is adjustable from 93°C to 288°C. Conveyor speed is adjustable from 1 minute to 24 minutes cooking time.

Conveyor and air distribution fingers are removable through the side-access panels for easy cleaning. The conveyor is offered in 1270mm extended model. Crumb pans are located below the conveyor belt outside the baking chamber.



STANDARD FEATURES

- AIR IMPINGEMENT uses hot air under pressure which surrounds food with small jets of hot air
- Uniform heating/cooking of food products over a wide tolerance for rapid baking at a variety of temperatures
- Safety of conveyorised product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending
- Oven has one self-contained heating system

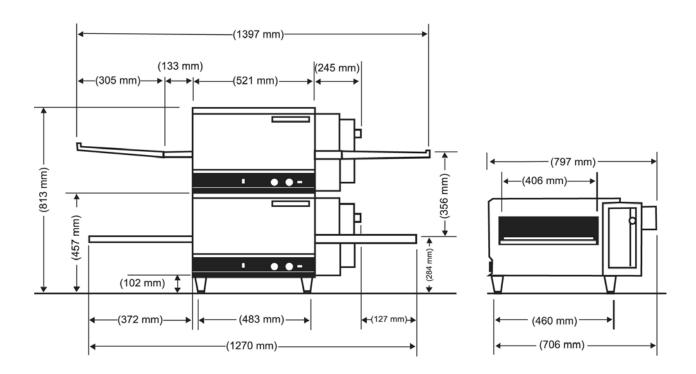
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From the world of Concater!



1300 SERIES IMPINGER II





DIMENSIONS

899W x 797D x 457H mm (single deck)

899W x 797D x 813H mm (double deck)

TECHNICAL DATA

Model 1304-1	Electric
Power Supply	240V 1 Phase 50Hz 25amp
Power Output	6kW
Model 1304-2	Electric
Power Supply	2 x 240V 1 Phase 50Hz 25amp
Power Output	12kW
CLEARANCE ALL MODELS	

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Rear: 152mm Right/Left side: 610mm

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