



FEATURES

- Impinger® Dual-Tech Finisher (DTF) combines our patented AIR IMPINGEMENT with high-intensity Infrared heating elements to achieve superior bake times and crispness.
- High velocity air surrounds the food for rapid heat transfer, uniformity and doneness, while the IR elements provide superior browning, toasting and crisping.
- The DTF offers rapid heating, cooking, baking and crisping of foods, and is up to two times faster than conventional air impingement and up to 4 times faster than convection ovens.
- Cool-Skin exterior stays cool to the touch during operation.
- Variable speed conveyor moves products through the oven, improving product flow during cooking and virtually eliminating labor.
- Consistency of conveyORIZED product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.

CONTROLS

The oven controls are located on the rear right hand side of the oven. It includes a power on-off switch, stand-by switch to turn the elements on/off, temperature control, conveyor speed control, and 2 one-touch preset buttons.

GENERAL

Electric Finishing Oven is self-contained, conveyORIZED and stackable up to 2 high with the use of our approved heat shield. It is designed for countertop use and must be used with the appropriate 4" legs for proper cooling. Temperature is adjustable from 250F (93C) to 650F (343C). Conveyor speed is adjustable from 15 seconds to 7 minutes cooking time. Conveyor and air distribution fingers are removable through the side-access panels for easy cleaning. Removable crumb pans are located below the conveyor belt outside the baking chamber.

CONSTRUCTION

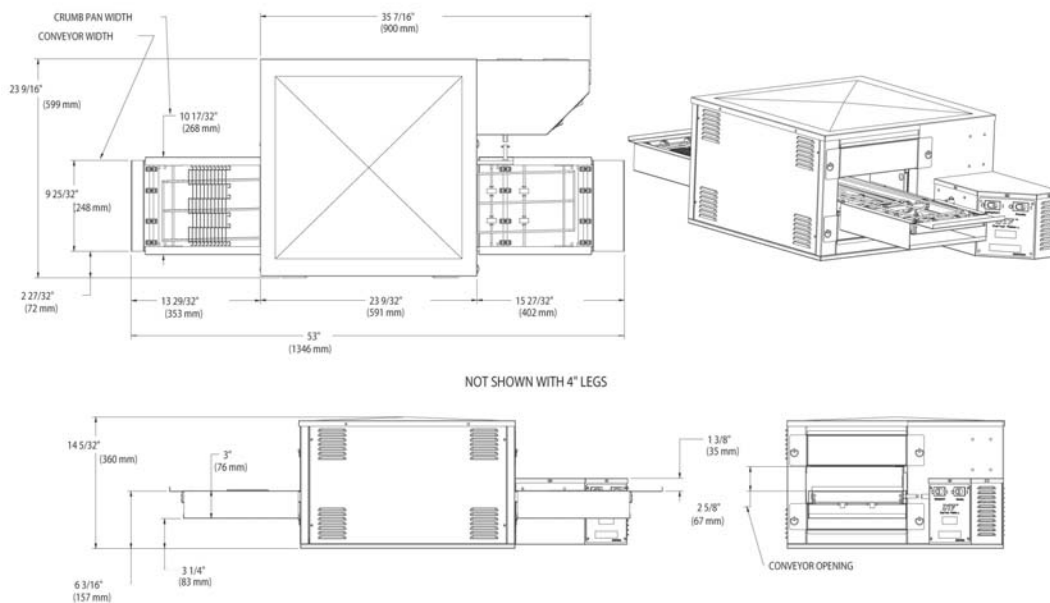
Exterior is fabricated from No.4 finish stainless steel. The air distribution system consists of a mixed-flow type fan powered by a fractional hp AC Motor. The heated air is forced through air distribution fingers located in the baking chamber above and below the conveyor. Each finger has the required number of holes to maximize 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 design with capacity for 9" (228mm) wide product and a travel distance of 53" (1346mm), of which 24" (609mm) is in the baking chamber. An AC, brushless motor powers the direct drive conveyor.

The fuses for the controls and blower motor are located on the back of the control box.

Item No. _____

LINCOLN® IMPINGER® DUAL TECH FINISHER (DTF) SINGLE BELT CONVEYORIZED ELECTRIC OVEN

MODEL NO. 1921
MODEL NO. 1922



ELECTRICAL SERVICE: Heat is supplied by nine (9) elements at 1000 watts each. Each finisher is rated at 9 kW. The DTF is available in 208V or 240V, 3-phase power. Each finisher comes with a 6" factory installed cord with NEMA 15-30P plug. A separate circuit breaker is required for each finisher with the proper voltage, amperage, phase and hertz as indicated by model number.

VENTILATION: Ventilation is not required, but local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994.

SPACING: The finisher must have 6" (152mm) of clearance from combustible surfaces and 24" (610mm) clearance on both sides from other cooking equipment. The conveyor is removed from the control side of the DTF.

WARRANTY: All new Impinger DTF 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 purchase.

Testing Agency Listing	Cat. #	Width	Depth	Height Single Stack	Height Double Stack	Input Rate	Volts	Amps	Phase	Hz
NSF/UL	1921	53"	23 9/16"	18 5/32"	36 5/16"	9 kW	208	26	3	60
NSF/UL	1922	53"	23 9/16"	18 5/32"	33 5/16"	9 kW	240	22	3	60

Note: Specifications subject to change without notice.



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Lincoln®
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