

# Ventless 1100 Series Impinger® II Conveyorized Oven

Ventless 1100 Series Impinger® II Conveyorized Oven

## Models

- 1130-xxx-V    
  1131-xxx-V    
  1132-xxx-V    
  1133-xxx-V



## Benefits

### Ventless Installation\*

- Increased installation flexibility
- Lower installation costs

### Faster Bake Times - with FastBake Technology

- Improved Response to Customer
- FastBake Reduces Cook Time by Up to An Additional 35% With No Food Quality Loss or Noise Increase

### Easier Operation

- Digital Controls with Single On/Off Switch
- Microprocessor Controlled Bake Time/Conveyor Speed
- Locked Setting to Prevent Unintended Changes
- Fluorescent Display Indicating Temperature, Belt Speed, Thermostat, and Diagnostic Messages

### Easier Cleaning

- Front Load Conveyor
- Removable Door

### Unparalleled Support

- Customer-specific Finger Setup for Menu Flexibility
- Research and Applications Team Help Achieve Ideal Cooking Results
- Manitowoc Star Service Committed to Owner Satisfaction

## Specifications

### General

Stainless Steel Top, Front and Sides  
 28" (711mm) Long Baking Chamber  
 Front Removable Fingers  
 Stackable Up To Two High  
 Includes Oven Start-Up/Check-Out  
 by Manitowoc STAR Authorized  
 Service Agent

### Conveyor

18" (457mm) Wide  
 Front Removable  
 Product Stop  
 One to Thirty Minute Cook Time  
 Reversible

### Cooking

FastBake Technology Reduces Cook Time  
 by Up to An Additional 35% With No  
 Food Quality Loss or Noise Increase  
 Customer Specific Finger Setup  
 Temperature Range 250°F to 575°F  
 (121°C to 302°C)  
 Front Loading Glass Access Door  
 with Cool to the Touch Handle  
 Digital Controls

### Optional

Entry and Exit Shelves  
 Split Belt

### Ventless Operation\*

UL Category KNLZ Listed"



\* Local Code Prevails

## 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. All ventless models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

## Ventilation

Ventilation is not required with the "V" version of the 1100. The product is UL Certified and UL Category KNLZ Listed for ventless operation. Of course, local codes prevail as stated in the NFPA 963-1994 regulations.

## Recommended Minimum Clearances

Rear of oven to Combustible Surface: 6" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

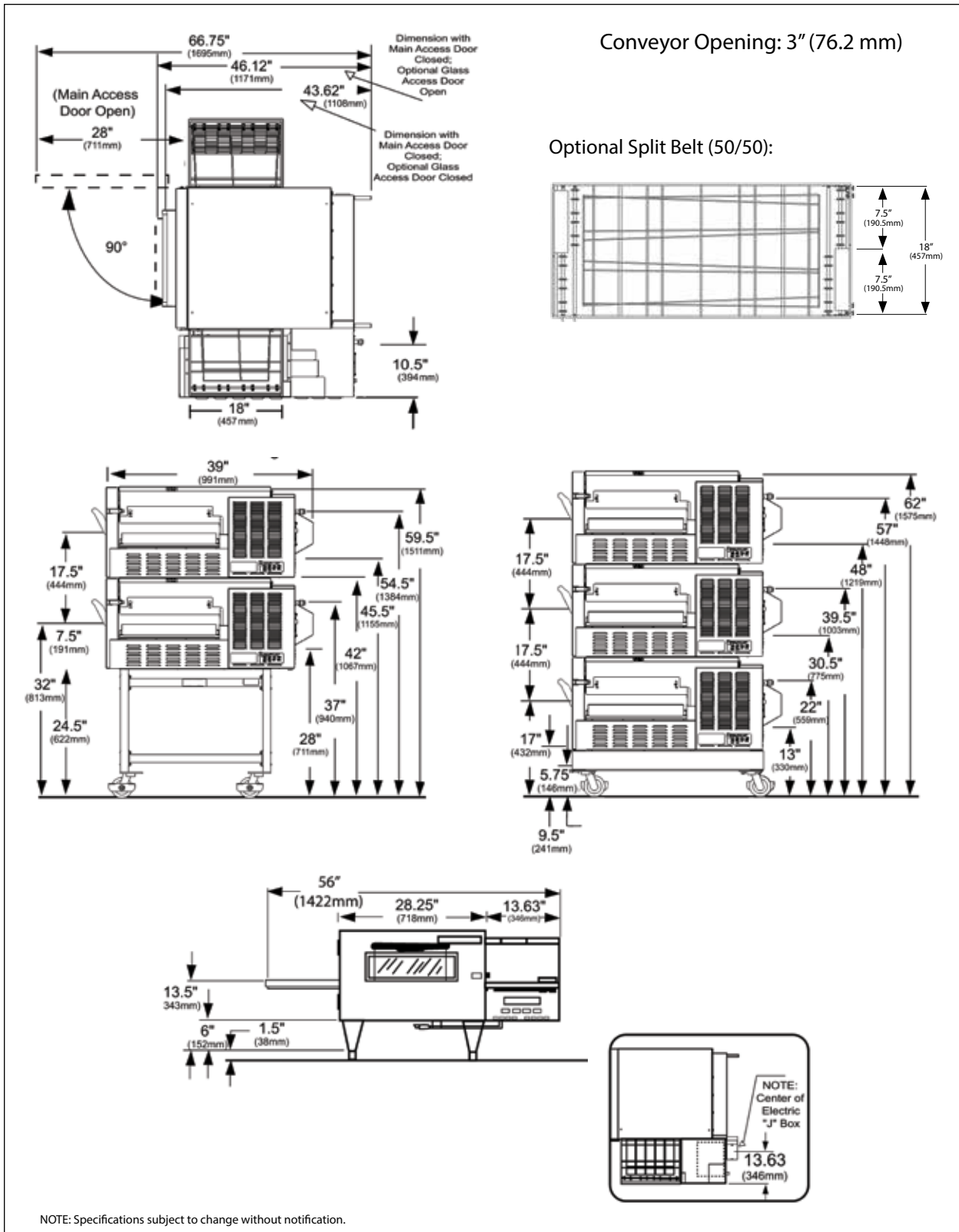
## Warranty

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 must occur within 24 months of date of manufacture.

## General Information

All 1100 Models		Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked		
		56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59½" (1511 mm)	62" (1575 mm)		
Model Number	Agency	Utility	Input Rate	Voltage	Amps	Hertz	Phase	Supply Wires
1130-xxx-V	UL EPH/UL/cUL	Electric	10 kW	120/208	48	60	1	3, 2 Pole+G
1131-xxx-V	UL EPH/UL/cUL	Electric		240	42	60	1	3, 2 Pole+G
1132-xxx-V	UL EPH/UL/cUL	Electric		120/208	28	60	3	4, 3 Pole+G
1133-xxx-V	UL EPH/UL/cUL	Electric		240	25	60	3	4, 3 Pole+G

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order (Ex: 1130-000-V-K1837 is a 1130-000-V with a standard setup, left to right)



### Capacity Estimates | Pies Per Hour

Pie Size	BAKETIME								
	3 min.	3½ min.	4 min.	4½ min.	5 min.	5½ min.	6 min.	6½ min.	7 min.
12" (30 cm)	53	46	40	35	32	29	26	25	23
14" (36 cm)	41	35	31	27	25	23	21	19	18
16" (41 cm)	35	30	26	24	21	19	18	16	15

### Ventilation Requirements

Ventilation is not required except when triple stacked. The product is UL Certified and UL Category KNLZ Listed for ventless operation. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. In all cases, the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating.