

Ventless 1100 Series Impinger® II Conveyorized Oven

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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 CTI. 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.

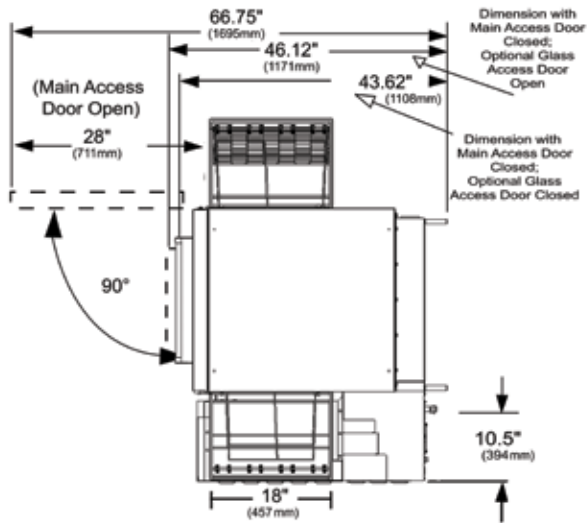
Warranty

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

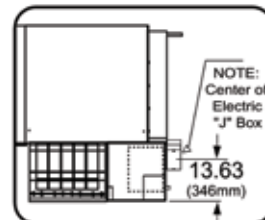
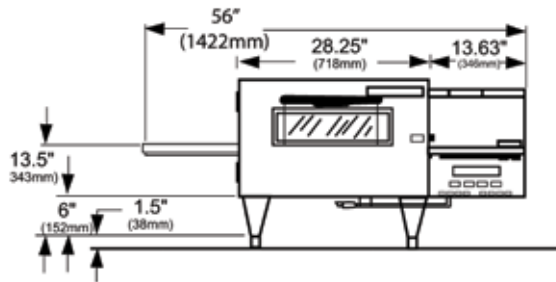
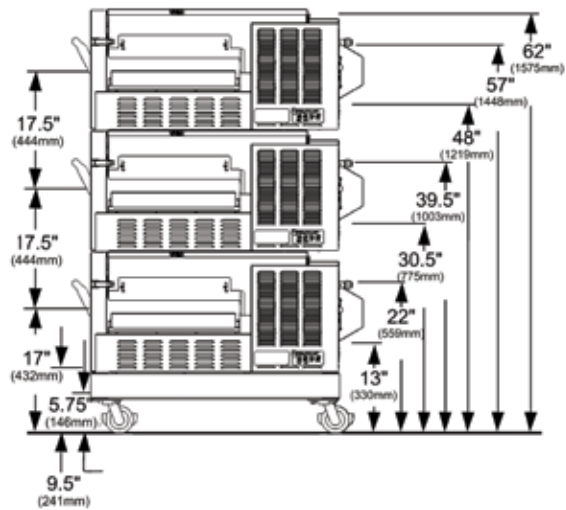
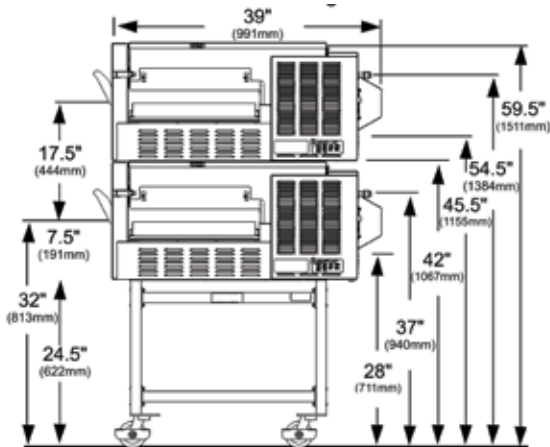
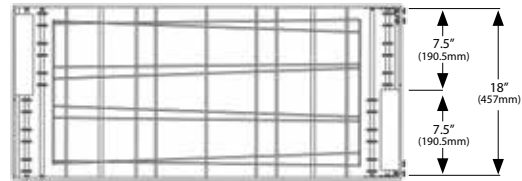
All 1100 Models			Length	Depth	Height Single	Height Double Stacked		Height Triple Stacked
			56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59½" (1511 mm)		62" (1575 mm)
Model Number	Agency	Utility	Input Rate	Voltage	Amps	Hertz	Phase	Supply Wires
1130-xxx-V	UL EPH/UL/cUL	Electric	10 kW	120/208	48	60	1	3, 2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



Conveyor Opening: 3" (76.2 mm)

Optional Split Belt (50/50):



NOTE: Specifications subject to change without notification.

Capacity Estimates | Pies Per Hour

Pie Size	BAKE TIME								
	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.