

Ventless 1100 Series Impinger® II Conveyorized Oven

Models

- | | | |
|-------------------------------------|-------------------------------------|-------------------------------------|
| ☐ 1130-xxx-V | ☐ 1132-xxx-V | ☐ 1134-xxx-V |
| ☐ 1131-xxx-V | ☐ 1133-xxx-V | ☐ 1164-xxx-V |



**New
For Ventless
Applications**

Standard Features

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
- 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 Welbilt 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

- 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 model 1100. The product is UL Listed or Declared CE and UL Category KNLZ Listed for ventless operation. Of course, local codes prevail as stated in the NFPA 96 - (current edition) for installations in USA.

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

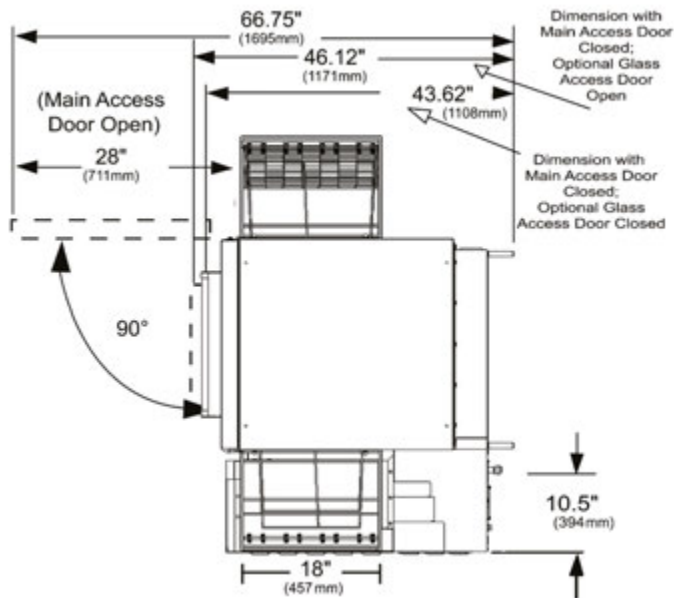
All new *Impinger* ovens installed in the United States and Canada come with a one (1) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than in the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting 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	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		208	28	60	3	4, 3 Pole+G
1133-xxx-V	UL EPH/UL/cUL	Electric		240	25	60	3	4, 3 Pole+G
1134-xxx-V	UL EPH	Electric		380/220	16	50	3	5, 3 Pole+N+G
1164-xxx-V	CE/UL EPH	Electric		400/230	15	50	3	5, 3 Pole+N+G

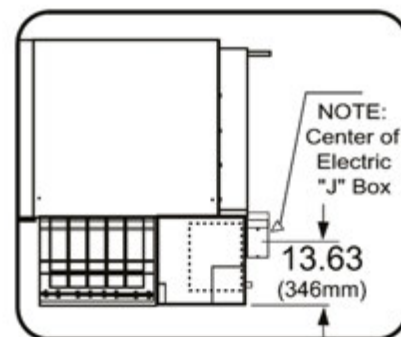
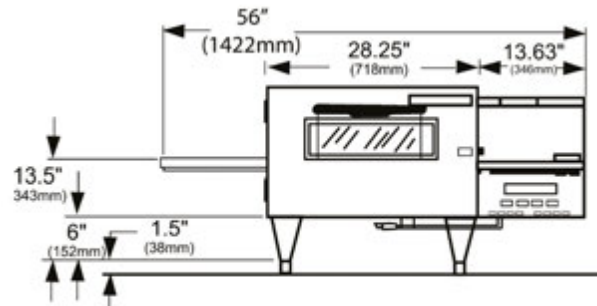
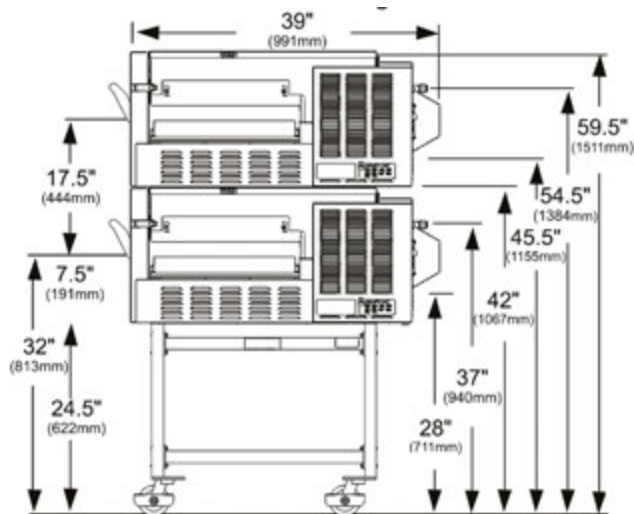
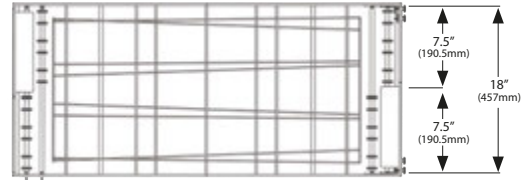
NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order
(Ex: 1130-000-V-K1837 is a 1130-000-V with a standard setup, left to right)

Welbilt reserves the right to make changes to the design or specifications without prior notice.



Conveyor Opening: 3" (76.2 mm)

Optional Split Belt (50/50):



NOTE: Specifications subject to change without notification.

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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 and Installation Requirements

Ventilation is not required when application meets following conditions:

1. Oven is not used to cook proteins
2. When installed in the United States and the area is provided with adequate airflow as specified in local codes.

The product is UL Listed or Declared CE and UL Category KNLZ listed for ventless operation. When installed in North America, local codes prevail. These conditions are determined by the "authority having jurisdiction" as stated in the National Fire Protection Association, Inc. in NFPA 96 - (current edition.) In all cases the ambient temperature around the oven must not exceed 95 F (35C) when the oven is operating

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