

HEAT AND CONTROL

®

AirForce IMP Jr. impingement oven

Economical, compact oven uniformly cooks a wide range of foods.

IMP Jr. is a compact oven that quickly and uniformly cooks many different meat, poultry, seafood, vegetable, snack, and baked foods.

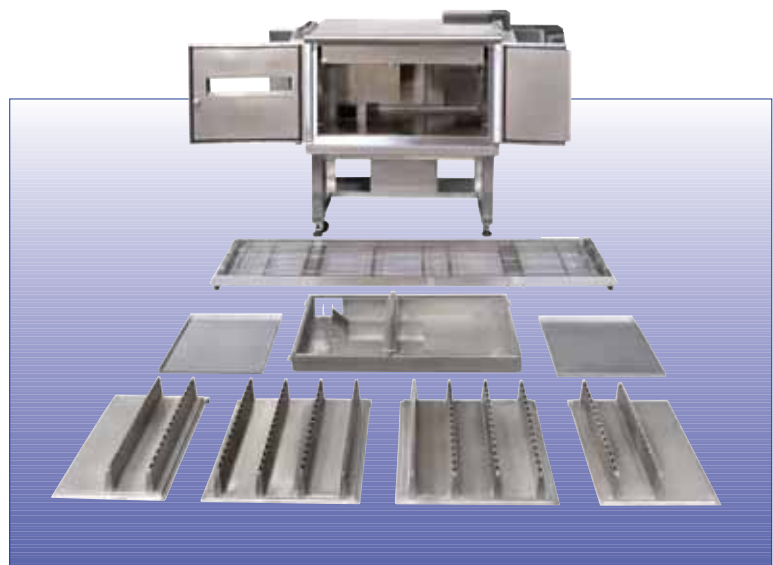
Ideal for the versatile continuous cooking needs of food service kitchens, restaurants, pilot plants, and low-capacity processors, IMP Jr. is easy to use and clean.

Its patented impingement cooking process directs high-speed hot air onto both sides of food products. This process rapidly cooks foods uniformly across the conveyor width. It can also brown surfaces and create appetizing product characteristics.

Precisely adjust air temperature, air velocity, and conveyor speed from an easy-to-use touch screen control. Obtain maximum product yield with optional air moisture control.

Disassemble the oven in minutes without using tools for easy cleaning. IMP Jr. can easily be moved for cleaning away from the production area.

For an IMP Jr. cooking demonstration, please contact Heat and Control today!



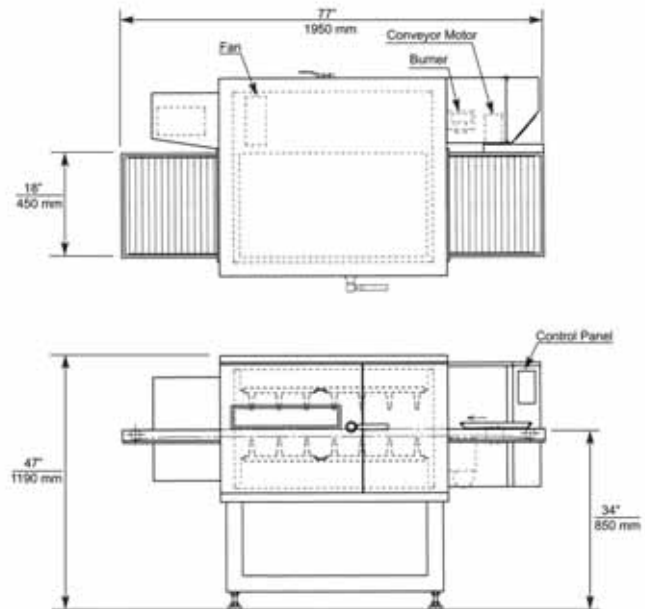
Remove all parts for cleaning without using tools.

AirForce IMP Jr. impingement oven

Model IMP Jr.

Compact size, easy cleaning, and versatile cooking make IMP Jr. the continuous cooking choice for food service and low-capacity production.

Model IMP-JR-45AS	
Exterior dimensions	77" L x 38"W x 47"H 1950mm x 950mm x 1190mm
Cooking area	17.7" W x 36" L / 450mm x 950mm
Cooking times	Variable 2 to 25 minutes
Temperatures	Variable 300° - 550°F / 150°-350°C
Natural gas	80,000 BTU / hr
Electricity	3 phase, 200v



Reference dimensions are rounded to the nearest inch/foot/millimeter/meter.

Constant improvement and engineering innovations mean these specifications may change without notice.

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