



# Suggested List Price Standard Equipment and Accessories

Effective: January 1, 2020





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## FASTBAKE™ TECHNOLOGY

*FastBake Impinger Ovens* from Lincoln, feature an advanced airflow technology designed to reduce baking time as much as 15-30% over other impingement ovens!

**Increase capacity. Save Energy.**

### PERFORMANCE YOU CAN SEE

*FastBake* technology allows the ovens to provide a higher level of heat transfer to food, reducing cook times. Computational Fluid Dynamics (CFD) allows designers to see the flow and intensity of liquids, gases, and air. Using this software to view impingement airflow from one orifice, you can see that *FastBake* transfers heat more efficiently than any other air impingement oven, creating a faster and better quality bake.

### QUALITY YOU CAN TASTE

*FastBake* is revolutionizing the taste of pizza baked on a conveyor belt. Gum lines are eliminated and vegetable toppings are hot and crisp without leaving water on the cheese. In addition, *FastBake* is more tolerant of differences between products. The result is that a greater variety of products come out perfectly baked. Call today and arrange a demonstration with a Lincoln Sales Representative and see for yourself!

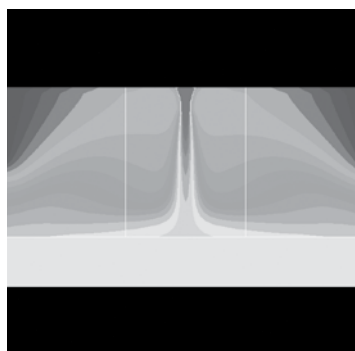
### HOW TO ORDER FASTBAKE

*FastBake* is available on all new *Impinger II Express*, *Impinger I*, *Low Profile* and *3255/3270* series ovens. When ordering a new oven, include one of these *FastBake* setup kits on your purchase order. Lincoln will build and ship your new *FastBake* oven with the setup installed and ready to bake.

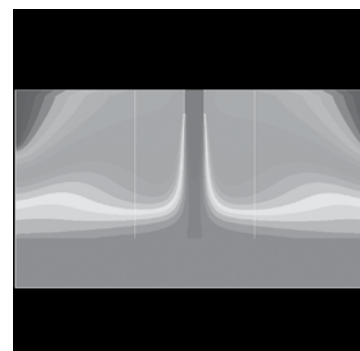
*Note: Impinger II Series ovens with existing radiant finger setup cannot be retrofit to FastBake*

*To retro-fit an existing oven with FastBake technology, see page 20.*

Oven	Application	Direction	Kit Number
Impinger® II Express - 1100 Series <i>FastBake</i> Oven	Pizza	Left to Right	KF006
Impinger® II Express - 1100 Series <i>FastBake</i> Oven	Pizza	Right to Left	KF005
Impinger® I - 1400 series <i>FastBake</i> Oven	Pizza	Left to Right	K1825
Impinger® I - 1400 series <i>FastBake</i> Oven	Pizza	Right to Left	K1826
Impinger® Low Profile - 1600 series <i>FastBake</i> Oven	Pizza	Left to Right	K1827
Impinger® Low Profile - 1600 series <i>FastBake</i> Oven	Pizza	Right to Left	K1828



**Standard Impingement Oven**



***FastBake***

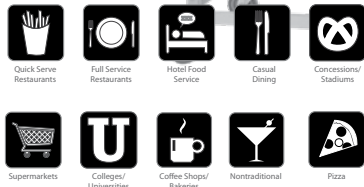
# IMPINGER® II EXPRESS CONVEYOR OVENS

(1100 SERIES)



## STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- 28" (711 mm) baking chamber
- Temperature adjustable from 250°F to 575°F (121°-302°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by a Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable conveyor for easy cleaning
- Reversible conveyor
- Electric or gas models available
- Optional FastBake™ technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality



See [Lincolnp.com/Products](http://Lincolnp.com/Products) for spec sheets or other downloadable literature

## Easy Order 1100 Series Oven Packages (FB in item number denotes FastBake finger setup)

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1180-1/1180-FB1	Single Impinger II Express Oven Package Includes One (1) oven with glass access window, radiant finger/FastBake setup, take-off shelf and high-stand with casters	374 lbs. (169 kg)	33 cu. ft. (0.9 cu. m)	<b>\$21,247</b>
1180-2/ 1180-FB2	Double Impinger II Express Oven Package Includes Two (2) ovens with glass access windows, radiant finger/FastBake setup, two (2) take-off shelves and high-stand with casters	703 lbs. (318 kg)	63 cu. ft. (1.8 cu. m)	<b>\$40,425</b>
1180-3/ 1180-FB3	Triple Impinger II Express Oven Package Includes three (3) ovens with glass access windows, radiant finger/FastBake setup, three (3) take-off shelves and low-stand with casters	1032 lbs. (468 kg)	93 cu. ft. (2.6 cu. m)	<b>\$59,249</b>

**Must specify voltage and belt direction when ordering**

## Impinger II Express Gas Conveyor Ovens

Model	Width	Depth	Height†	Gas	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
1116-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	Nat	5	120	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	NEMA 5-15P	11.7kW	40,000	<b>\$18,995</b>
1117-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	LP	15	120	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	NEMA 5-15P	11.7kW	40,000	<b>\$18,995</b>

## Impinger II Express Electric Conveyor Ovens

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
1130-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	48	208	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$18,995</b>
1131-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	42	240	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$18,995</b>
1132-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	30	208	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$18,995</b>
1133-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	25	240	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$18,995</b>

† Height shown is single oven Height Double Stack: 59.5" (1511 mm), Height Triple Stack: 62" (1575 mm). § Per Oven. Each oven requires a "dedicated neutral".

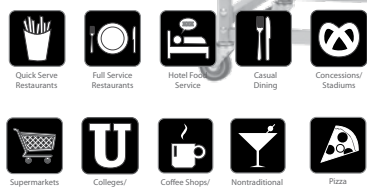
## Options/FastBake Finger Set-Ups (Specify belt direction on order)

Order Number	Description	Price
N/A	Split Belt - price per oven	<b>\$4,393</b>
KF005	FastBake Kit - Right to Left	<b>No Charge</b>
KF006	FastBake Kit - Left to Right	<b>No Charge</b>

Specifications subject to change without notice .

# VENTLESS\* IMPINGER® II EXPRESS ELECTRIC CONVEYOR OVEN

(1100 SERIES)



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature

## STANDARD FEATURES:

- Fastbake finger setup options provide menu flexibility and reduced cooking times
- Stackable up to two (2) high
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- 28" (711 mm) baking chamber
- Temperature adjustable from 250°F to 575°F (121°-302°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by a Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable conveyor for easy cleaning
- Reversible conveyor
- Meets requirements for the UL category KNLZ listing
- No need for expensive, noisy, energy consuming ventilation systems\*
- Six-finger (3 top/3 bottom) configuration for flexible bake profiles

## Easy Order 1100 Ventless Series Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1180-1V	Single Ventless <i>Impinger</i> II Express Oven Package Includes One (1) ventless oven with glass access window, six fingers (3 top/3 bottom), take-off shelf and high-stand with casters	374 lbs. (169 kg)	33 cu. ft. (0.9 cu. m)	<b>\$23,643</b>
1180-2V	Double Ventless <i>Impinger</i> II Express Oven Package Includes Two (2) ventless ovens with glass access windows, six fingers (3 top/3 bottom), two (2) take-off shelves and high-stand with casters	703 lbs. (318 kg)	63 cu. ft. (1.8 cu. m)	<b>\$44,401</b>

**Must specify voltage and belt direction when ordering**

## *Impinger* II Express Ventless Electric Conveyor Ovens

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
1130-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	48	208	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$21,348</b>
1131-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	42	240	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$21,348</b>
1132-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	30	208	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$21,348</b>
1133-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	25	240	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	<b>\$21,348</b>

‡ Height shown is single oven Height Double Stack: 59.5" (1511 mm). § Per Oven. Each oven requires a "dedicated neutral".

**Note:** Ventless 1100 ovens are available with Fastbake (FBXXX), finger setups only.

\*Local codes prevail.

# IMPINGER® II EXPRESS CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1098	6"/1829mm flexible gas connector - for gas ovens only	6 lbs. (2.7 kg)	<b>\$953</b>
1112	Wall receptacle for #1138 NEMA14-50R - for electric ovens only	1 lb. (.45 kg)	<b>\$301</b>
1113	Wall receptacle for #1139 NEMA L21-30R - for electric ovens only	1 lb. (.45 kg)	<b>\$301</b>
1120-1	Portable stainless steel stand with casters - for single or double-stack ovens 41.5" W x 27.1" H x 28.6" D	45 lbs. (20.41 kg)	<b>\$2,066</b>
1121-1	Portable stainless steel stand with legs, not casters - for single or double-stack ovens 41.5" W x 29.1" H x 28.6" D	40 lbs. (18 kg)	<b>\$2,066</b>
1122	Counter mount stand (for single oven), four each – 6"/152mm bullet feet	6 lbs. (2.7 kg)	<b>\$303</b>
1124-1	Low stand with casters - for triple-stack ovens - 41.1" W x 9.4" H x 36" D	53 lbs. (24 kg)	<b>\$1,619</b>
1126	2/3 stacking ring to mount <i>Impinger</i> II on <i>Impinger</i> I or <i>LoPro</i> . <i>Must also order #1122.</i>	6 lbs. (2.7 kg)	<b>\$819</b>
1127-1	Portable stainless steel stand w/shelf and casters For single or double-stack ovens -41.5" W x 28" H x 28.5" D	45 lbs. (20.41 kg)	<b>\$2,335</b>
1138	Cord set for #1130-000-U & #1131-000-U, Single-Phase - Nema 14-50P	2 lbs. (0.9 kg)	<b>\$763</b>
1139	Cord set for #1132-000-U & #1133-000-U, 3-Phase - Nema L21-30P	2 lbs. (0.9 kg)	<b>\$592</b>
1140	Take-off shelf – straight (fits either side) – 12"/311mm length	4 lbs. (1.81 kg)	<b>\$262</b>
1141	Take-off shelf – 7° incline (fits either side) – 12"/311mm length	4 lbs. (1.81 kg)	<b>\$262</b>
1145	Spare parts kit for models #1116, #1117, #1130, #1131, #1132, and #1133	2 lbs. (0.9 kg)	<b>\$241</b>
1182	Heat Shield for Top of Oven for <i>Impinger</i> II Series Oven	11 lbs. (5 kg)	<b>\$410</b>

Each *Impinger* II Oven includes a start-up checkout performed by factory trained authorized service agent.

**Note:** New Oven Installations require an appropriate stand to be included with the order

# DIGITAL COUNTERTOP IMPINGER® (DCTI) ELECTRIC OVENS

(2500 SERIES)

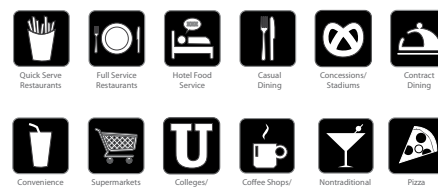
## STANDARD FEATURES:

- Digital Controls that feature reversible conveyor direction, manual override, speed, temperature, and four (4) pre-set menu buttons with menu item, cook time and temperature displayed.
- Designed for countertop use\*
- Adjustable conveyor speed from 30 seconds to 30 minutes cooking time
- Push button controls assure consistency and are easy for operator to program and adjust
- 20" (508 mm) wide baking chamber
- Stackable up to two (2) high
- Adjustable temperature from 90°F (32°C) to 600°F (315°C)
- Quieter, slow bake options
- Stainless steel exterior
- Side access panels for easy cleaning
- 31" conveyor (standard) or 50" extended conveyor (optional)
- No ventilation required in many applications (local codes prevail)

\*Must be used with appropriate four-inch (4") legs for proper cooling when placed on counter tops.



See [Lincolnp.com/Products](http://Lincolnp.com/Products)  
for spec sheets or other  
downloadable literature



## Easy Order Digital Countertop Impinger (DCTI) Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
2500-1	Single Stack DCTI Oven Package - Includes One (1) oven with extended conveyor and one (1) 4" exit shelf.	245 lbs. (111 kg)	19 (0.5 cu. m)	<b>\$12,393</b>
2500-2	Double Stack DCTI Oven Package - Includes Two (2) ovens with extended conveyor and two (2) 4" exit shelves.	490 lbs. (222 kg)	38 (1.0 cu. m)	<b>\$24,790</b>

**Must specify voltage when ordering**

## Digital Countertop Impinger (DCTI) Electric Ovens with 31" Standard Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
2501/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$11,162</b>
2502/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$11,162</b>

## Digital Countertop Impinger (DCTI) Electric Ovens with 50" Extended Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
2501/1346	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$12,221</b>
2502/1346	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$12,221</b>

## Digital Countertop Impinger (DCTI) Electric Ovens with 50" Non-Stick Extended Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
2501/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$13,855</b>
2502/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$13,855</b>

For the quieter version of the CTI, add "-4" to the appropriate catalog number. (Ex 2501-4/1346)

‡ Height shown is single stack CTI. Height Double Stack: 32" (813 mm)

Each oven requires a "dedicated neutral".

Cord and plug included.

Specifications subject to change without notice .



# VENTLESS DIGITAL COUNTERTOP IMPINGER (DCTIV) ELECTRIC OVENS

(V2500 SERIES)



## STANDARD FEATURES:

- The same outstanding features and performance of the original countertop ovens
- Meets requirements for the UL category KNLZ listing
- No need for expensive, noisy, energy consuming ventilation systems (Local codes prevail)



Quick Service Restaurants



Full Service Restaurants



Hotel Food Service



Casual Dining



Concessional Stadiums



Contract Dining



Convenience Stores



Supermarkets



Colleges/Universities



Coffee Shops/Bakeries



Nontraditional



Pizza

See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature

## Easy Order Digital Countertop Impinger (DCTIV) Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
V2500-1	Single Stack CTIV Oven Package - Includes One (1) ventless oven with extended conveyor and one (1) 4" exit shelf.	245 lbs. (111 kg)	19 (0.5 cu. m)	<b>\$13,738</b>
V2500-2	Double Stack CTIV Oven Package - Includes Two (2) ventless ovens with extended conveyors and two (2) 4" exit shelves.	490 lbs. (222 kg)	38 (1.0 cu. m)	<b>\$27,479</b>

**Must specify voltage when ordering**

## Digital Countertop Impinger (DCTIV) Electric Ovens with 31" Standard Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V2501/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$12,520</b>
V2502/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$12,520</b>

## Digital Countertop Impinger (DCTIV) Electric Ovens with 50" Extended Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V2501/1346	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	250 lbs. (113 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$13,588</b>
V2502/1346	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	250 lbs. (113 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$13,588</b>

## Digital Countertop Impinger (DCTIV) Electric Ovens with 50" Non-Stick Extended Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V2501/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$15,237</b>
V2502/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$15,237</b>

**For the quieter version of the CTIV, add "-4" to the appropriate catalog number. (EX V2500-4/1346)**

‡ Height shown is single stack CTIV. Height Double Stack: 32" (813 mm)

Each oven requires a "dedicated neutral".

\*Cord and plug included.

\*Local codes prevail.

Specifications subject to change without notice .



# DIGITAL COUNTERTOP IMPINGER® (DCTI) ELECTRIC OVENS |

## ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1341	Exit shelf – 12"/305 mm length	4 lbs. (1.8 kg)	<b>\$213</b>
1342	Exit shelf – 4"/102 mm length	2 lbs. (0.9 kg)	<b>\$156</b>
1343	Entry incline shelf – 12"/305 mm length	4 lbs. (1.8 kg)	<b>\$213</b>
1344	Entry incline shelf – 4"/102 mm length	2 lbs. (0.9 kg)	<b>\$156</b>
1345	Conveyor end stop	2 lbs. (0.9 kg)	<b>\$45</b>
1346	Extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	<b>\$2,264</b>
1352	Extended baffle, inlet and outlet	1 lb. (0.45 kg)	<b>\$48</b>
1353	Standard conveyor - 31"/787 mm length	14 lbs. (6.4 kg)	<b>\$1,157</b>
1362	Heat Shield for Top of Countertop Oven	10 lbs. (4.5 kg)	<b>\$277</b>
1366	Extended conveyor - 50"/1270 mm length w/non-stick coating	27 lbs. (12 kg)	<b>\$3,138</b>
1367	Extended conveyor - 50"/1270 mm length no frame - belt only w/non stick coating	27 lbs. (12 kg)	<b>\$1,474</b>
2571	Spare parts kit for #2501 and #2502	1 lb. (0.45 kg)	<b>\$195</b>
1375	Heavy duty extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	<b>\$2,586</b>
1376	Heavy duty standard conveyor – 31"/787 mm length	11 lbs. (5 kg)	<b>\$1,392</b>
1950	Wall receptacle – NEMA 6-50R (for 2500 series ovens)	1 lb. (0.45 kg)	<b>\$97</b>
4805	CTI Stand w/ Bottom Shelf and Casters - 41.5"L x 26" W x 28.5"H - Single Stack Only	110 lbs. (50 kg)	<b>\$2,274</b>
70002873	Baffle/Eyebrow	5 lbs (2.3kg)	<b>\$65</b>

\*Local codes prevail.

Specifications subject to change without notice .

# IMPINGER® I CONVEYOR OVENS

(1400 SERIES)



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products)  
for spec sheets or other  
downloadable literature

## STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to two (2) high
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 40" (1016 mm) baking chamber
- Temperature adjustable from 260°F to 600°F (121°-316°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by A Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor
- Electric or gas models available
- Optional FastBake™ technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality

## Easy Order 1400 Series Oven Packages (FB in item number denotes FastBake finger setup)

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1400-1/1400-FB1	Single <i>Impinger</i> I Oven Package Includes One (1) oven with glass access window, radiant finger/ <i>FastBake</i> setup, take-off shelf, oven top and high-stand with casters	920 lbs. (417 kg)	130 (3.7 cu. m)	<b>\$35,653</b>
1400-2/1400-FB2	Double <i>Impinger</i> I Oven Package Includes two (2) ovens with glass access window, radiant finger/ <i>FastBake</i> setup, two (2) take-off shelves, oven top, and low-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	<b>\$65,832</b>

**Must specify voltage and belt direction when ordering**

## *Impinger* I Gas Conveyor Ovens

Model	Width	Depth	Height‡	Gas	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
1450-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	Nat	120	1	60	725 lbs. (329 kg)	97.2 cu. ft. (2.75 cu. m)	NEMA 5-15P	32.5kW	120,000	<b>\$30,916</b>
1451-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	LP	120	1	60	725 lbs. (329 kg)	97.2 cu. ft. (2.75 cu. m)	NEMA 5-15P	32.5kW	120,000	<b>\$30,916</b>

## *Impinger* I Electric Conveyor Ovens

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
1452-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	80	120/208	3	60	750 lbs. (340 kg)	82.9 cu. ft. (2.34 cu. m)	Conduit	27kW	<b>\$30,916</b>
1453-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	70	120/240	3	60	750 lbs. (340 kg)	82.9 cu. ft. (2.34 cu. m)	Conduit	27kW	<b>\$30,916</b>

‡ Height shown is single oven. Double Stack Height: 64.63 (1641 mm). § Per oven.

Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 1450-000-U-K-XXXX)

Each oven requires a "dedicated neutral".

## Options/*FastBake* Finger Set-Ups (Specify belt direction on order)

Order Number	Description	Price
N/A	Split Belt - price per oven	<b>\$4,880</b>
K1825	<i>FastBake</i> Kit - Left to Right	<b>No Charge</b>
K1826	<i>FastBake</i> Kit - Right to Left	<b>No Charge</b>

Specifications subject to change without notice .

# IIMPINGER® I CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1009	Oven top – one required	29 lbs. (13.15 kg)	<b>\$1,138</b>
1010	Low stand with casters / 48.94" W x 10.69" H x 40" D	170 lbs. (77.1 kg)	<b>\$2,569</b>
1012	High stand with casters / 48.9" W x 25" H x 40" D	195 lbs. (88.45 kg)	<b>\$3,714</b>
1012-015	Stand with casters - required to stack an <i>Impinger II</i> on an <i>Impinger I</i> / 48.94" W x 15.82" H x 40" D	195 lbs. (88.45 kg)	<b>\$3,116</b>
1082	Take - off shelf – straight (fits either side) –16"/406mm length	11 lbs. (5 kg)	<b>\$400</b>
1083	Take - off shelf – inclining (fits either side) –16"/406mm length	12 lbs. (5.4 kg)	<b>\$400</b>
1098	6'/1829mm flexible gas connector - for gas oven only	6 lbs. (2.7 kg)	<b>\$953</b>
1468	Spare parts kit for gas ovens	2 lbs. (0.9 kg)	<b>\$285</b>
1671	Folding Conveyor*	140 lbs. (63.5 kg)	<b>\$4,024</b>

\*\$1000 up-charge for folding conveyor on new oven

Note: New oven installations require an oven top and stand be included with the order.

# IMPINGER® LOW PROFILE CONVEYOR OVENS

(1600 SERIES)



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products)  
for spec sheets or other  
downloadable literature

## STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 3 3/8" (85.7 mm) conveyor opening
- Temperature adjustable from 250°F to 575°F (121°-302°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Dual heating system for maximized cooking efficiency
- Stainless steel top, front and sides
- Oven start-up/check-out by A Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor
- Electric or gas models available
- Optional FastBake™ technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality

## Easy Order Impinger Low Profile Oven Packages (FB in item number denotes FastBake finger setup)

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1600-1/1600-FB1	Single Impinger Low Profile Oven Package Includes one (1) oven with glass access window, radiant finger/FastBake setup, take-off shelf, oven top, top cap motor cover and high-stand with casters	1049 lbs. (476 kg)	130 (3.7 cu. m)	<b>\$39,724</b>
1600-2/1600-FB2	Double Impinger Low Profile Oven Package Includes two (2) ovens with glass access window, radiant finger/FastBake setup, two (2) take-off shelves, oven top, top cap motor cover and high-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	<b>\$75,267</b>
1600-3/1600-FB3	Triple Impinger Low Profile Oven Package Includes three(3) ovens with glass access window, radiant finger/FastBake setup, three (3) take-off shelves, oven top, top cap motor cover and low-stand with casters	2784 lbs. (1263 kg)	334 (9.5 cu. m)	<b>\$109,855</b>

**Must specify voltage and belt direction when ordering**

## Impinger Low Profile Gas Conveyor Ovens

Model	Width	Depth	Height†	Gas	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
1600-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	Nat	120	1	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	NEMA 5-15P	32.5kW	110,000	<b>\$35,288</b>
1601-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	LP	120	1	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	NEMA 5-15P	32.5kW	110,000	<b>\$35,288</b>

## Impinger Low Profile Electric Conveyor Ovens

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
1622-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	60	208	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22kW	<b>\$35,288</b>
1623-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	52	240	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22kW	<b>\$35,288</b>
1624-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	58	220	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22kW	<b>\$35,288</b>

† Height shown is single oven. Double Stack Height: 63.37" (1610 mm), Triple Stack Height: 66.37" (1686 mm). § Per oven.

Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 1600-000-U-K-XXXX). Each oven requires a "dedicated neutral".

## Options/FastBake Finger Set-Ups (Specify belt direction on order)

Order Number	Description	Price
N/A	Split Belt - price per oven	<b>\$4,381</b>
K1827	FastBake Kit - Left to Right	<b>No Charge</b>
K1828	FastBake Kit - Right to Left	<b>No Charge</b>

Specifications subject to change without notice .

# IMPINGER® LOW PROFILE CONVEYOR OVENS | ACCESSORIES

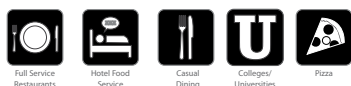
Catalog Number	Description	Shipping Weight	List Price
1082	Take-off shelf – straight (fits either side) – 16"/406mm length	11 lbs. (5 kg)	<b>\$400</b>
1083	Take-off shelf – inclining (fits either side) – 16"/406mm length	12 lbs. (5.4 kg)	<b>\$400</b>
1098	6"/152 mm flexible gas connector	6 lbs. (2.7 kg)	<b>\$953</b>
1604	Spare parts kit	4 lbs. (1.8 kg)	<b>\$209</b>
1609	Oven top – one required	29 lbs. (13.1 kg)	<b>\$1,012</b>
1610	Low stand with casters - 47.19" W x 5.8" H x 40.16" D	150 lbs. (68 kg)	<b>\$2,301</b>
1612	High stand with casters - 47.19" W x 24.95" H x 40.16" D	175 lbs. (79.4 kg)	<b>\$3,289</b>
1627	Top cap motor cover – one required	5 lbs. (2.27 kg)	<b>\$86</b>
1671*	Folding Conveyor	140 lbs. (65 kg)	<b>\$4,024</b>
1738	Block off left hand with return plate	4 lbs. (1.8 kg)	<b>\$71</b>
1739	Block off right hand with return plate	4 lbs. (1.8 kg)	<b>\$70</b>

\* \$1000 up-charge for folding conveyor on new oven

Note: New oven installations require an oven top, top cap motor cover and stand be included with order

# 3240 GAS AND ELECTRIC OVENS

(3200 SERIES)



See [Lincolnp.com/Products](http://Lincolnp.com/Products)  
for spec sheets or other  
downloadable literature

## STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 40" (1016 mm) baking chamber
- Temperature adjustable from 260°F to 600°F (121°-316°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel interior, top, front and sides
- Oven start-up/check-out by A Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor
- Electric or gas models available
- FastBake™ Advance technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality

## Easy Order 3240 Series Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
3240-1	Single <i>Impinger</i> 3240 Oven Package Includes One (1) oven with glass access window, <i>FastBake</i> Advance finger setup, take-off shelf, end stop, oven top and high stand with casters	920 lbs. (417 kg)	130 (3.7 cu. m)	<b>\$36,467</b>
3240-2	Double <i>Impinger</i> 3240 Oven Package Includes two (2) ovens with glass access windows, <i>FastBake</i> Advance finger setups, take-off shelves, end stops, oven top, and high-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	<b>\$67,335</b>
3240-3	Triple <i>Impinger</i> 3240 Oven Package Includes three (3) ovens with glass access windows, <i>FastBake</i> Advance finger setups, take-off shelves, end stops, oven top, and low-stand with casters	2,638 lbs. (1,197 kg)	330 (9.4 cu. m)	<b>\$98,199</b>

**Must specify belt direction, gas or electric, gas type (if applicable) and required electric utility when ordering.**

## Impinger I Gas Conveyor Ovens

Model	Width	Depth	Height‡	Gas	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
3240-000-N	77.6" (1971mm)	60.1 (1527mm)	46" (1168mm)	Nat	120	1	60	756 lbs.	97.2	NEMA 5-15P	32.5 kW	115,000	<b>\$31,544</b>
3240-000-L	77.6" (1971mm)	60.1 (1527mm)	46" (1168mm)	LP	120	1	60	756 lbs.	97.2	NEMA 5-15P	32.5 kW	115,000	<b>\$31,544</b>

## Impinger I Electric Conveyor Ovens

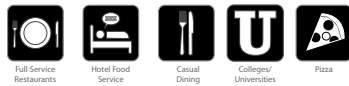
Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
3240-000-R	77.6" (1971mm)	60.1 (1527mm)	46" (1168mm)	65	208	3	60	780 lbs.	97.2	Conduit	24 kW	<b>\$31,544</b>
3240-000-V	77.6" (1971mm)	60.1 (1527mm)	46" (1168mm)	60	240	3	60	780 lbs.	97.2	Conduit	24 kW	<b>\$31,544</b>

‡ Height shown is a single oven with stand. Double Stack Height: 64.57" (1641 mm) and triple stack height: 71.82" (1824mm). § Per oven. Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 3240-000-L-K2350) each oven requires a "Dedicated Neutral."



# 3255 GAS CONVEYOR OVENS

(3200 SERIES)



See [Lincolnp.com/Products](http://Lincolnp.com/Products)  
for spec sheets or other  
downloadable literature

## STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 32" (812 mm) wide, 106.1" (2695 mm) long conveyor belt with product stop
- 55" (1397 mm) banking chamber
- Temperature is adjustable from 250°F to 600°F (121° to 315°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Front-facing digital control panel
- Removable large front panel for easy access
- Front-loading access door with cool to the touch handle
- Available in Natural or LP gas only
- Stainless steel top, front and sides
- Over start-up/check-out by A Welbilt authorized service agent included in price
- Reversible conveyor
- FastBake™ technology improves your bake time by 15% to 30% without increased noise levels or loss of product quality

## Impinger 3255 Natural Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight <sup>3</sup>	Shipping Cubic Feet	Gas Pipe Size (NPT)	Gas Supply Pressure Water Column	Input Rate BTUs/ Hour	Price*
Single	91.1" (2314 mm)	57.4" (1458 mm)	21.6" (549 mm)	5	120	1	60	838 lbs. (380 kg)	103.7 cu. ft. (2.9 cu. m)	1"	8-14"	145,000	\$32,883
Double	91.1" (2314 mm)	57.4" (1458 mm)	43.2" (1097 mm)	10	120	1	60	1676 lbs. (760 kg)	207.4 cu. ft. (5.8 cu. m)	1.25"	8-14"	290,000	\$63,806
Triple	91.1" (2314 mm)	57.4" (1458 mm)	64.8" (1646 mm)	15	120	1	60	2514 lbs. (1140 kg)	311.1 cu. ft. (8.8 cu. m)	1.5"	8-14"	435,000	\$95,713

## Impinger 3255 Propane (LP) Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight <sup>3</sup>	Shipping Cubic Feet	Gas Pipe Size (NPT)	Gas Supply Pressure Water Column	Input Rate BTUs/ Hour	Price*
Single	91.1" (2314 mm)	57.4" (1458 mm)	21.6" (549 mm)	5	120	1	60	838 lbs. (380 kg)	103.7 cu. ft. (2.9 cu. m)	1"	8-14"	145,000	\$32,883
Double	91.1" (2314 mm)	57.4" (1458 mm)	43.2" (1097 mm)	10	120	1	60	1676 lbs. (760 kg)	207.4 cu. ft. (5.8 cu. m)	1.25"	8-14"	290,000	\$63,806
Triple	91.1" (2314 mm)	57.4" (1458 mm)	64.8" (1646 mm)	15	120	1	60	2514 lbs. (1140 kg)	311.1 cu. ft. (8.8 cu. m)	1.5"	8-14"	435,000	\$95,713

## Options Specify on order

Order Number	Description	Price
N/A	Split Belt - price per oven	\$5,433

## 3240/3255 GAS CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight <sup>5</sup>	List Price
1098	6"/152 mm flexible gas connector	6 lbs. (2.72 kg)	<b>\$953</b>
4001	3240 High Stand - For Single and Double Stack - 40.217" x 24.447" H x 50.037" D	163 lbs (74 kg)	<b>\$3,531</b>
4003	3240 Low Stand - For Triple Stack - 40.217" x 10.087" H x 50.037" D	120 lbs. (54 kg)	<b>\$2,462</b>
5501	3255 High Stand - For Single and Double Stack - 54.75" x 21" H x 49.88" D	163 lbs. (74 kg)	<b>\$3,423</b>
5502	3255 Low Stand - For Triple Stack - 54.75" x 10.68" H x 49.88" D	120lbs. (54 kg)	<b>\$2,493</b>
4009	3240 Oven Top	29 lbs. (13.1 kg)	<b>\$1,091</b>
5505	3255 Oven Top	29 lbs. (13 kg)	<b>\$1,266</b>
4006	3240 Crumb Tray - Solid. For Bottom Oven Only	3 lbs. (1.36 kg)	<b>\$62</b>
4007	3240 Crumb Tray - Vented. For Middle and Top Oven(s)	2 lbs. (.90 kg)	<b>\$75</b>
5506	3255 Crumb Tray - Solid	5 lbs. (2.27 kg)	<b>\$78</b>
5507	3255 Crumb Tray - Vented Left	5 lbs. (2.27 kg)	<b>\$94</b>
5508	3255 Crumb Tray - Vented Right	6 lbs. (2.72 kg)	<b>\$94</b>
1082	3240 Take-off shelf – straight (fits either side) – 16"/406mm length	11 lbs. (5 kg)	<b>\$400</b>
1083	3240 Take-off shelf – inclining (fits either side) – 16"/406mm length	12 lbs. (5.4 kg)	<b>\$400</b>
5509	3255 Entry Shelf - 32" D x 6" L	2 lbs. (0.90kg)	<b>\$386</b>
5510	3255 Exit Shelf - 32" D x 6" L	2 lbs. (0.90kg)	<b>\$386</b>

**Note:** New oven installations require an oven top and stand be included with the order.

Crumb trays are not included with the 3255 series ovens. One set of solid crumb trays for the bottom oven and one set of vented crumb trays for each upper oven (if applicable) would need to be added to each order.

**Must specify belt direction when ordering**

## FASTBAKE™ RETROFIT KIT INFORMATION

Kit #	Oven Model
K3000	<i>Impinger I 1400 Series FastBake</i>
K4000	<i>Impinger Low Profile 1600 Series FastBake</i>

Each Kit Includes: 8 Housings, Columnating Panels, and Covers.

Description	List Price
Single Oven Package	<b>\$3,795</b>
Double Stack Oven Package	<b>\$4,994</b>
Triple Stack Oven Package	<b>\$7,210</b>

All *FastBake* retrofit kits must be purchased through an Authorized Welbilt Service Agent. List price does not include, installation, calibration, or any other repair work required.

- Only sold through FAS
- Must be installed by FAS
- Includes ground freight, delivery of kit, removal of old fingers, installation of *FastBake* fingers, gas pressure check/adjustment, burner blower air shutter check/adjustment, general check of oven operation and oven calibration
- Pricing for regular time only - over time is extra
- All work must be done while ovens are off and cool
- Pricing does not include applicable sales taxes
- Pricing does not include travel beyond 100 miles from FAS or sub-agent locations (50 miles each way/ 100 miles round-trip)
- Pricing does not include any repairs needed to bring the oven to proper operation
- All additional charges are the responsibility of the customer. Customer must pay FAS directly for all charges including additional work needed

# IMPINGER® MEANS CAPACITY

Menu Items	State	Bake Time Min.	Bake Temp F°	Bake Temp C°	Countertop Impinger (CTI)	Impinger II	Impinger I /Low Profile	3255 Impinger	3270 Impinger
14" (356mm) Deep Dish Pizza	Fresh	7	480	249	13	18	50	88	112
12" (305mm) Pizza	Parbaked	4	465	214	27	41	107	242	308
6" (152mm) Italian Sub	Parbaked Bread	3	480	249	154	280	640	915	1165
Baked Ziti 10 oz. Portions	Refrigerated	6½	450	232	79	126	348	510	648
Mexican Combo 10" Platter	Heated	2	425	218	75	139	367	496	631
Nachos 3 oz. of Chips	Fresh	2	500	260	75	139	367	496	631
Orange Roughy 6 oz. Filet	Refrigerated	6½	425	218	84	160	336	448	576
Biscuits 12 each	Refrigerated	6½	400	204	138	252	396	696	864
Chicken Breast 6 oz.	Refrigerated	6½	450	232	132	264	528	726	922
Grilled Cheese	Fresh	2	500	260	268	780	1608	2211	2808
Hamburger 6 oz. Patty	Raw	6½	425	218	--	150	320	440	559
Chicken Wings 2.5 lb. Bag	Frozen	7½	465	241	168	252	732	1007	1279
Cheese Sticks 2 oz. Bag	Frozen	3¾	500	260	448	688	1968	2706	3437
Fries 3 oz. Portion	Frozen	5½	500	260	76	116	336	460	585
Vegetable Medley 10 oz. Portion	Fresh	8	425	218	38	53	150	206	262
Sausage	Raw	5	425	218	--	312	648	888	1128
Chocolate Chip Cookie 1 oz.	Refrigerated	5½	350	177	144	276	576	792	1008
Brownies (5220 Sheet Pan)	Fresh	12	350	177	11	22	53	82	105

# LIMITED WARRANTY, TERMS AND CONDITIONS

## LINCOLN EQUIPMENT LIMITED WARRANTY

Lincoln Foodservice ("Lincoln") warrants this product to be free from defects in material and workmanship for a period of:

- DCTI, *Impinger* II, *Impinger* I, Low Profile ovens are one (1) year from the date of purchase.
- 3200 Series Ovens (3240, 3255 & 3270) two (2) years from the date of purchase.

During the warranty period, Lincoln shall, at Lincoln's option, repair, or replace parts determined by Lincoln to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Lincoln under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Lincoln's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Lincoln shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Lincoln manufactured products.

## WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

## EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, conveyor belt, motor bushes, broken glass, etc. adjustments and calibrations for temperatures, speed and air flows
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Lincoln, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Lincoln
- This Limited Warranty does not apply, and shall not cover any products to equipment manufactured or sold by Lincoln when such products or commercial equipment is installed or used in a residential or noncommercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Lincoln commercial cooking equipment in a noncommercial application or installation, where the equipment is being used for applications other than those approved for by Lincoln.

## LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Lincoln its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty

period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. LINCOLN DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

## REMEDIES

The liability of Lincoln for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Lincoln's option, the refund of the amount paid for said equipment or services.

Any breach by Lincoln with respect to any items or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

## WARRANTY CLAIM PROCEDURE

- Immediately advise the Dealer or Lincoln's Factory Authorized Servicer of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hour.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.

## GOVERNING LAW

Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

## RETURN POLICY

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is *non-returnable*.
5. Applicable freight charges and re-crating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.

## INTERNATIONAL SALES POLICY

International sales orders submitted by US dealers are subject to the following up charge:

- *Impinger* II, *Impinger* I, Low Profile, 3200 Series ovens - **20%**.
- Countertop Oven (DCTI - 2500 series) - **15%**.

All shipments FOB Covington, TN 38019

# LINCOLN EXTENDED WARRANTY PRICES

## LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (from one to two years) from the date of installation, start-up, or demonstration, or 18 months from date of shipment, which-ever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty but not parts. Extended warranties are non-transferable. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded).

- \* An additional one (1) year Labor Warranty can be purchased for each piece of Lincoln equipment as listed below.
- \* Extended Warranty must be purchased at the same time the equipment is purchased.
- \* Extended Warranty has the same exclusions as stated in our standard warranty.

Product	Discount	Part Name	Item Description	Price
1400s & 1100s	No Discount	EW LINC14 GAS	+1YR WARRANTY LINCOLN 1400 1100 GAS	\$854
	Install Discount	EWI LINC14 GAS	+1YR WARRANTY LINC1400 GAS WITH INSTALL DISCOUNT	\$768
	PM Discount	EWP LINC14 GAS	+1YR WARRANTY LINC1400 GAS WITH PM DISCOUNT	\$683
	Install + PM Discount	EWIP LINC14 GAS	+1YR WARRANTY LINC1400 GAS INSTALL PM DISCOUNT	\$598
1400s & 1100s	No Discount	EW LINC14 ELE	+1YR WARRANTY LINCOLN 1400 1100 ELECTRIC	\$975
	Install Discount	EWI LINC14 ELE	+1YR WARRANTY LINC1400 ELE WITH INSTALL DISCOUNT	\$877
	PM Discount	EWP LINC14 ELE	+1YR WARRANTY LINC1400 ELE WITH PM DISCOUNT	\$781
	Install + PM Discount	EWIP LINC14 ELE	+1YR WARRANTY LINC1400 ELE INSTALL PM DISCOUNT	\$683
3255 & 3270	No Discount	EW LINC32 GAS	+1YR WARRANTY LINCOLN 3255 3270 GAS	\$915
	Install Discount	EWI LINC32 GAS	+1YR WARRANTY LINC32 GAS WITH INSTALL DISCOUNT	\$824
	PM Discount	EWP LINC32 GAS	+1YR WARRANTY LINC32 GAS WITH PM DISCOUNT	\$732
	Install + PM Discount	EWIP LINC32 GAS	+1YR WARRANTY LINC32 GAS INSTALL PM DISCOUNT	\$641

Scan the code below to locate a dealer, distributor or sales representative in your area.



Or go to  
[www.lincolnfp.com/Sales/Sales-Locators](http://www.lincolnfp.com/Sales/Sales-Locators)



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Crem®**, **Delfield®**, **fitkitchen®**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln®**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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