



Suggested List Price Standard Equipment and Accessories

Effective: March 1, 2019





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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!

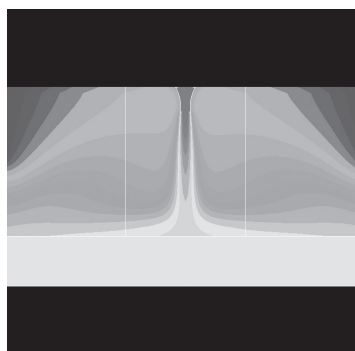
HOW TO ORDER FASTBAKE

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.

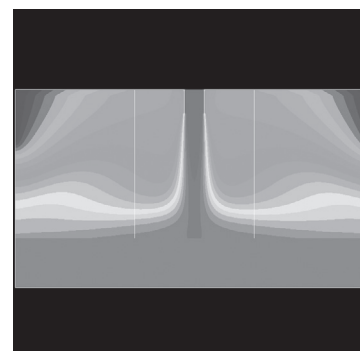
Note: Impinger II Series ovens with existing radiant finger setup cannot be retrofit to FastBake

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 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)	\$20,235
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)	\$38,500
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)	\$56,428

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	\$18,125
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	\$18,125

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	\$18,125
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	\$18,125
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	\$18,125
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	\$18,125

† 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	\$4,106
KF005	FastBake Kit - Right to Left	No Charge
KF006	FastBake Kit - Left to Right	No Charge

Specifications subject to change without notice .

VENTLESS* IMPINGER® II EXPRESS ELECTRIC CONVEYOR OVEN

(1100 SERIES)



See 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)	\$22,517
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)	\$42,287

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	\$20,370
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	\$20,370
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	\$20,370
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	\$20,370

‡ 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)	\$891
1112	Wall receptacle for #1138 NEMA14-50R - for electric ovens only	1 lb. (.45 kg)	\$281
1113	Wall receptacle for #1139 NEMA L21-30R - for electric ovens only	1 lb. (.45 kg)	\$281
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)	\$1,931
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)	\$1,931
1122	Counter mount stand (for single oven), four each – 6"/152mm bullet feet	6 lbs. (2.7 kg)	\$283
1124-1	Low stand with casters - for triple-stack ovens - 41.1" W x 9.4" H x 36" D	53 lbs. (24 kg)	\$1,513
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)	\$765
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)	\$2,182
1138	Cord set for #1130-000-U & #1131-000-U, Single-Phase - Nema 14-50P	2 lbs. (0.9 kg)	\$713
1139	Cord set for #1132-000-U & #1133-000-U, 3-Phase - Nema L21-30P	2 lbs. (0.9 kg)	\$553
1140	Take-off shelf – straight (fits either side) – 12"/311mm length	4 lbs. (1.81 kg)	\$245
1141	Take-off shelf – 7° incline (fits either side) – 12"/311mm length	4 lbs. (1.81 kg)	\$245
1145	Spare parts kit for models #1116, #1117, #1130, #1131, #1132, and #1133	2 lbs. (0.9 kg)	\$225
1182	Heat Shield for Top of Oven for <i>Impinger</i> II Series Oven	11 lbs. (5 kg)	\$383

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
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)	\$11,893
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)	\$23,790

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	\$10,733
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	\$10,733

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	\$11,751
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	\$11,751

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	\$13,322
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	\$13,322

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 Serve 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 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)	\$13,210
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)	\$26,422

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	\$12,038
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	\$12,038

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	\$13,065
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	\$13,065

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	\$14,651
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	\$14,651

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)	\$199
1342	Exit shelf – 4"/102 mm length	2 lbs. (0.9 kg)	\$146
1343	Entry incline shelf – 12"/305 mm length	4 lbs. (1.8 kg)	\$199
1344	Entry incline shelf – 4"/102 mm length	2 lbs. (0.9 kg)	\$146
1345	Conveyor end stop	2 lbs. (0.9 kg)	\$42
1346	Extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	\$2,116
1352	Extended baffle, inlet and outlet	1 lb. (0.45 kg)	\$45
1353	Standard conveyor - 31"/787 mm length	14 lbs. (6.4 kg)	\$1,081
1362	Heat Shield for Top of Countertop Oven	10 lbs. (4.5 kg)	\$259
1366	Extended conveyor - 50"/1270 mm length w/non-stick coating	27 lbs. (12 kg)	\$2,933
1367	Extended conveyor - 50"/1270 mm length no frame - belt only w/non stick coating	27 lbs. (12 kg)	\$1,378
2571	Spare parts kit for #2501 and #2502	1 lb. (0.45 kg)	\$182
1375	Heavy duty extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	\$2,417
1376	Heavy duty standard conveyor – 31"/787 mm length	11 lbs. (5 kg)	\$1,301
1950	Wall receptacle – NEMA 6-50R (for 2500 series ovens)	1 lb. (0.45 kg)	\$90
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)	\$2,125
70002873	Baffle/Eyebrow	5 lbs (2.3kg)	\$61

*Local codes prevail.

Specifications subject to change without notice .

IMPINGER® I CONVEYOR OVENS

(1400 SERIES)



See Lincolnp.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)	\$34,036
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)	\$62,847

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	\$29,585
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	\$29,585

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	\$29,585
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	\$29,585

‡ 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	\$4,561
K1825	<i>FastBake</i> Kit - Left to Right	No Charge
K1826	<i>FastBake</i> Kit - Right to Left	No Charge

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)	\$1,064
1010	Low stand with casters / 48.94" W x 10.69" H x 40" D	170 lbs. (77.1 kg)	\$2,401
1012	High stand with casters / 48.9" W x 25" H x 40" D	195 lbs. (88.45 kg)	\$3,472
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)	\$2,912
1082	Take - off shelf – straight (fits either side) –16"/406mm length	11 lbs. (5 kg)	\$374
1083	Take - off shelf – inclining (fits either side) –16"/406mm length	12 lbs. (5.4 kg)	\$374
1098	6'/1829mm flexible gas connector - for gas oven only	6 lbs. (2.7 kg)	\$891
1468	Spare parts kit for gas ovens	2 lbs. (0.9 kg)	\$266
1671	Folding Conveyor*	140 lbs. (63.5 kg)	\$3,761

*\$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)



Quick Serve Restaurants

Full Service Restaurants

Hotel Food Service

Casual Dining

Colleges/Universities

Pizzeria

See 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
- 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)	\$38,050
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)	\$72,095
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)	\$105,225

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	\$33,866
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	\$33,866

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	\$33,866
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	\$33,866
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	\$33,866

‡ 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	\$4,094
K1827	FastBake Kit - Left to Right	No Charge
K1828	FastBake Kit - Right to Left	No Charge

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)	\$374
1083	Take-off shelf – inclining (fits either side) – 16"/406mm length	12 lbs. (5.4 kg)	\$374
1098	6"/152 mm flexible gas connector	6 lbs. (2.7 kg)	\$891
1604	Spare parts kit	4 lbs. (1.8 kg)	\$194
1609	Oven top – one required	29 lbs. (13.1 kg)	\$946
1610	Low stand with casters - 47.19" W x 5.8" H x 40.16" D	150 lbs. (68 kg)	\$2,150
1612	High stand with casters - 47.19" W x 24.95" H x 40.16" D	175 lbs. (79.4 kg)	\$3,074
1627	Top cap motor cover – one required	5 lbs. (2.27 kg)	\$80
1671*	Folding Conveyor	140 lbs. (65 kg)	\$3,761
1738	Block off left hand with return plate	4 lbs. (1.8 kg)	\$66
1739	Block off right hand with return plate	4 lbs. (1.8 kg)	\$66

* \$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)



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



See Lincolnp.com/Products
for spec sheets or other
downloadable literature

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)	\$34,797
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)	\$64,251
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)	\$93,701

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	\$30,157
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	\$30,157

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	\$30,157
3240-000-V	77.6" (1971mm)	60.1 (1527mm)	46" (1168mm)	60	240	3	60	780 lbs.	97.2	Conduit	24 kW	\$30,157

† 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
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 ³	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	\$30,589
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	\$59,354
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	\$89,035

Impinger 3255 Propane (LP) Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight ³	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	\$30,589
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	\$59,354
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	\$89,035

Options Specify on order

Order Number	Description	Price
N/A	Split Belt - price per oven	\$5,078

3270 GAS CONVEYOR OVENS

(3200 SERIES)



See Lincolnp.com/Products
for spec sheets or other
downloadable literature

STANDARD FEATURES:

- Customer specific finger setups provide menu flexibility
- Stackable up to three (3) high
- 32" (812 mm) wide, 91" (2311 mm) long conveyor belt with product stop
- 70" (1778 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 3270 Natural Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight ¹	Shipping Cubic Feet	Gas Pipe Size (NPT)	Gas Supply Pressure Water Column	Input Rate BTUs/Hour	Price*
Single	109.7" (2786 mm)	57.4" (1458 mm)	21.7" (551 mm)	14	120	1	60	1175 lbs. (533 kg)	141.1 cu. ft. (3.9 cu. m)	.75"	11.5-14"	150,000	\$38,140
Double	109.7" (2786 mm)	57.4" (1458 mm)	43.4" (1102 mm)	28	120	1	60	2350 lbs. (1066 kg)	282.2 cu. ft. (7.9 cu. m)	1"	11.5-14"	300,000	\$74,372
Triple	109.7" (2786 mm)	57.4" (1458 mm)	65.1" (1654 mm)	42	120	1	60	3525 lbs. (1599 kg)	423.3 cu. ft. (11.9 cu. m)	1.25"	11.5-14"	450,000	\$111,567

Impinger 3270 Propane (LP) Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight ¹	Shipping Cubic Feet	Gas Pipe Size (NPT)	Gas Supply Pressure Water Column	Input Rate BTUs/Hour	Price
Single	109.7" (2786 mm)	57.4" (1458 mm)	21.7" (551 mm)	14	120	1	60	1175 lbs. (533 kg)	141.1 cu. ft. (3.9 cu. m)	.75"	11.5-14"	150,000	\$38,140
Double	109.7" (2786 mm)	57.4" (1458 mm)	43.4" (1102 mm)	28	120	1	60	2350 lbs. (1066 kg)	282.2 cu. ft. (7.9 cu. m)	1"	11.5-14"	300,000	\$74,372
Triple	109.7" (2786 mm)	57.4" (1458 mm)	65.1" (1654 mm)	42	120	1	60	3525 lbs. (1599 kg)	423.3 cu. ft. (11.9 cu. m)	1.25"	11.5-14"	450,000	\$111,567

Options Specify on order

Order Number	Description	Price
N/A	Split Belt - price per oven	\$5,078

3240/3255/3270 GAS CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight ⁵	List Price
1098	6"/152 mm flexible gas connector	6 lbs. (2.72 kg)	\$891
4001	3240 High Stand - For Single and Double Stack - 40.217" x 24.447" H x 50.037" D	163 lbs (74 kg)	\$3,300
4003	3240 Low Stand - For Triple Stack - 40.217" x 10.087" H x 50.037" D	120 lbs. (54 kg)	\$2,300
5501	3255 High Stand - For Single and Double Stack - 54.75" x 21" H x 49.88" D	163 lbs. (74 kg)	\$3,199
5502	3255 Low Stand - For Triple Stack - 54.75" x 10.68" H x 49.88" D	120lbs. (54 kg)	\$2,330
7001	3270 High Stand - For Single and Double Stack - 69.78" x 25" H x 49.88" D	38 lbs. (17.24 kg)	\$3,580
7002	3270 Low Stand - For Triple Stack - 69.78" x 10.68" H x 49.88" D	48 lbs. (21.77 kg)	\$2,474
4009	3240 Oven Top	29 lbs. (13.1 kg)	\$1,020
5505	3255 Oven Top	29 lbs. (13 kg)	\$1,184
7005	3270 Oven Top	28 lbs. (12.70 kg)	\$1,319
4006	3240 Crumb Tray - Solid. For Bottom Oven Only	3 lbs. (1.36 kg)	\$58
4007	3240 Crumb Tray - Vented. For Middle and Top Oven(s)	2 lbs. (.90 kg)	\$70
5506	3255 and 3270 Crumb Tray - Solid	5 lbs. (2.27 kg)	\$73
5507	3255 and 3270 Crumb Tray - Vented Left	5 lbs. (2.27 kg)	\$88
5508	3255 and 3270 Crumb Tray - Vented Right	6 lbs. (2.72 kg)	\$88
1082	3240 Take-off shelf – straight (fits either side) – 16"/406mm length	11 lbs. (5 kg)	\$374
1083	3240 Take-off shelf – inclining (fits either side) – 16"/406mm length	12 lbs. (5.4 kg)	\$374
5509	3255 and 3270 Entry Shelf - 32" D x 6" L	2 lbs. (0.90kg)	\$361
5510	3255 and 3270 Exit Shelf - 32" D x 6" L	2 lbs. (0.90kg)	\$361

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

Crumb trays are not included with the 3255 & 3270 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	\$3,547
Double Stack Oven Package	\$4,666
Triple Stack Oven Package	\$6,738

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	\$798
	Install Discount	EWI LINC14 GAS	+1YR WARRANTY LINC1400 GAS WITH INSTALL DISCOUNT	\$718
	PM Discount	EWP LINC14 GAS	+1YR WARRANTY LINC1400 GAS WITH PM DISCOUNT	\$638
	Install + PM Discount	EWIP LINC14 GAS	+1YR WARRANTY LINC1400 GAS INSTALL PM DISCOUNT	\$559
1400s & 1100s	No Discount	EW LINC14 ELE	+1YR WARRANTY LINCOLN 1400 1100 ELECTRIC	\$911
	Install Discount	EWI LINC14 ELE	+1YR WARRANTY LINC1400 ELE WITH INSTALL DISCOUNT	\$820
	PM Discount	EWP LINC14 ELE	+1YR WARRANTY LINC1400 ELE WITH PM DISCOUNT	\$730
	Install + PM Discount	EWIP LINC14 ELE	+1YR WARRANTY LINC1400 ELE INSTALL PM DISCOUNT	\$638
3255 & 3270	No Discount	EW LINC32 GAS	+1YR WARRANTY LINCOLN 3255 3270 GAS	\$855
	Install Discount	EWI LINC32 GAS	+1YR WARRANTY LINC32 GAS WITH INSTALL DISCOUNT	\$770
	PM Discount	EWP LINC32 GAS	+1YR WARRANTY LINC32 GAS WITH PM DISCOUNT	\$684
	Install + PM Discount	EWIP LINC32 GAS	+1YR WARRANTY LINC32 GAS INSTALL PM DISCOUNT	\$599

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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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