

Suggested List Price Standard Equipment and Accessories

Effective: January 1, 2015



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!

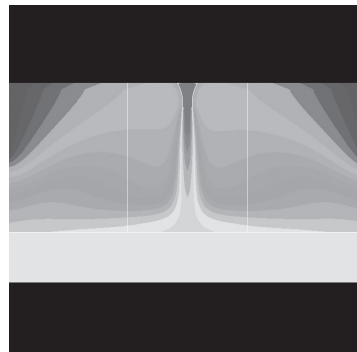
Increase capacity. Save Energy.

PERFORMANCE YOU CAN SEE

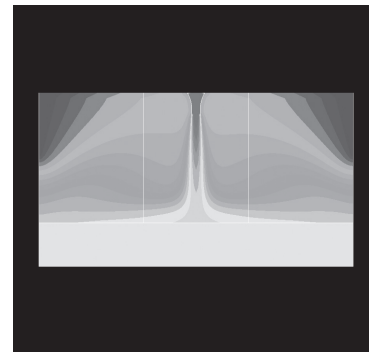
FastBake technology allows the ovens to provide a higher level of heat transfer to food, reducing cook times. Computational Fluid Dynamics (CFD) allows designers to see the flow and intensity of liquids, gases, and air. Using this software to view impingement airflow from one orifice, you can see that *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!



Standard Impingement Oven



FastBake

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.

To retro-fit an existing oven with FastBake technology, see page 19.

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



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Ventless Countertop Impinger Solutions

With Optional Catalytic Converter for Ventless Operation*

- Limits smoke, grease, and odor emissions meeting requirements for the UL category KNLZ listing.
- Eliminates the need for costly ventilation systems.*
- Allows operators to expand into new, non-traditional outlets.*
- Available on the Countertop Impingers (1300 and 2500 series), and the 1100 Series conveyor ovens.

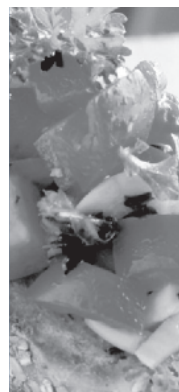
*Local Code prevails.



Digital Countertop Impinger®
Electric Conveyor
Oven



Small. Versatile. Powerful.
Large-oven capacity almost anywhere
you need it.



1100 Series
Impinger® II
Conveyorized
Oven

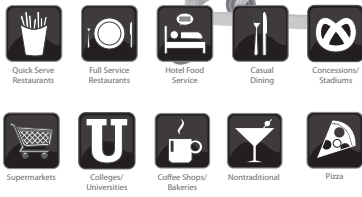


Faster. Bigger. Easier to clean.
Enhanced bake quality and uniformity.

IMPINGER® II EXPRESS CONVEYOR OVENS

(1100 SERIES)

**NOW AVAILABLE
AS A VENTLESS OVEN -
SEE PAGE 6**



Download Spec Sheet

STANDARD FEATURES:

- Customer specific finger setups provide menu flexibility
- Capacity of one to two full-size deck ovens
- 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 Manitowoc STAR 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

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)	\$19,518.00
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)	\$37,225.00
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)	\$54,560.00

You must specify the required voltage 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	\$17,483.00
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	\$17,483.00

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)	NEMA 5-50P	10kW	\$17,483.00
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)	NEMA 5-50P	10kW	\$17,483.00
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)	NEMA 5-50P	10kW	\$17,483.00
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)	NEMA 5-50P	10kW	\$17,483.00

*Price of oven includes two (2) columnnating panels. ‡ 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 on order)

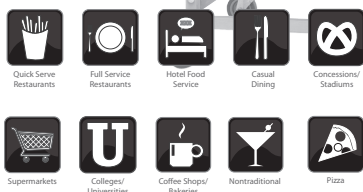
Order Number	Description	Price
N/A	Split Belt - price per oven	\$3,886.00
KF005	FastBake Kit - Right to Left	No Charge
*KF006	FastBake Kit - Left to Right	No Charge

Radiant finger setup standard with oven unless FastBake finger setup kit number is specified.
*Left to Right (KF006) will be sent as standard if not specified.

Specifications subject to change without notice.

NEW! VENTLESS* IMPINGER® II EXPRESS ELECTRIC CONVEYOR OVEN

(1100 SERIES)



Download Spec Sheet

STANDARD FEATURES:

- Customer specific finger setups provide menu flexibility
- Capacity of one to two full-size deck ovens
- 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 Manitowoc STAR 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*

Easy Order 1100 Ventless Series Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1180-1V	Single Ventless Impinger II Express Oven Package Includes One (1) ventless 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)	\$21,349.00
1180-2V	Double Ventless Impinger II Express Oven Package Includes Two (2) ventless 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)	\$40,887.00

You must specify the required voltage 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)	NEMA 5-50P	10kW	\$19,314.00
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)	NEMA 5-50P	10kW	\$19,314.00
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)	NEMA 5-50P	10kW	\$19,314.00
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)	NEMA 5-50P	10kW	\$19,314.00

*Price of oven includes two (2) columnating panels. ‡ 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".

*Local codes prevail.

Specifications subject to change without notice.

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)	\$ 847.00
1112	Wall receptacle for #1138 NEMA14-50R - for electric ovens only	1 lb. (.45 kg)	\$ 267.00
1113	Wall receptacle for #1139 NEMA L21-30R - for electric ovens only	1 lb. (.45 kg)	\$ 267.00
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)	\$ 1,804.00
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)	\$ 1,804.00
1122	Counter mount stand (for single oven), four each – 6"/152mm bullet feet	6 lbs. (2.7 kg)	\$ 267.00
1124-1	Low stand with casters - for triple-stack ovens - 41.1"W x 9.4"H x 36"D	53 lbs. (24 kg)	\$ 1,421.00
1126	2/3 stacking ring to mount <i>Impinger II</i> on <i>Impinger I</i> - <i>Must also order #1122</i>	6 lbs. (2.7 kg)	\$ 724.00
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)	\$ 2,057.00
1128	Full close-off plate	1 lb. (.45 kg)	\$ 92.00
1129	1/2 close-off plate	1 lb. (.45 kg)	\$ 69.00
1138	Cord set for #1130-000-U & #1131-000-U, Single-Phase	2 lbs. (0.9 kg)	\$ 678.00
1139	Cord set for #1132-000-U & #1133-000-U, 3-Phase	2 lbs. (0.9 kg)	\$ 525.00
1140	Take-off shelf – straight (fits either side) – 12"/311mm length	4 lbs. (1.81 kg)	\$ 232.00
1141	Take-off shelf – 7° incline (fits either side) – 12"/311mm length	4 lbs. (1.81 kg)	\$ 232.00
1145	Spare parts kit for models #1116, #1117, #1130, #1131, #1132, and #1133	2 lbs. (0.9 kg)	\$ 214.00
1182	Heat Shield for Top of Oven for <i>Impinger II</i> Series Oven	11 lbs. (5 kg)	\$ 362.00
1199	Portable aluminum high stand with casters - for single or double-stack ovens 41.5"W x 28"H x 29.5"D	45 lbs. (20.41 kg)	\$ 1803.00
1251	Heavy-duty solid conveyor belt	38 lbs. (17.23 kg)	\$ 2,122.00
1524	Columnating panel – full open, moderate velocity, bottom	5 lbs. (2.27 kg)	\$ 209.00
1525	Columnating panel – full open, moderate velocity, top	5 lbs. (2.27 kg)	\$ 209.00
1526	Columnating panel – full open, high velocity, bottom	5 lbs. (2.27 kg)	\$ 209.00
1527	Columnating panel – full open, high velocity, top	5 lbs. (2.27 kg)	\$ 209.00
1528	Columnating panel – full open, standard velocity, top	5 lbs. (2.27 kg)	\$ 209.00
1529	Columnating panel – full open, standard velocity, bottom	5 lbs. (2.27 kg)	\$ 209.00
1542	Columnating panel – full open, low velocity, top - to be used with #1544 special low velocity cover plate	5 lbs. (2.27 kg)	\$ 209.00
1543	Columnating panel – full open, with additional orifices to back of panel, standard velocity, top	5 lbs. (2.27 kg)	\$ 209.00
1544	Special low velocity cover plate - to be used with #1542 columnating panel top	5 lbs. (2.27 kg)	\$ 209.00
1545	Columnating panel – covered with perforated metal low velocity, bottom	5 lbs. (2.27 kg)	\$ 209.00

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

Note: The following components make up a minimum order requirement:

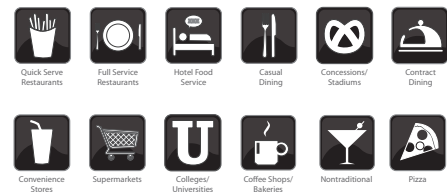
- 1 - Oven - (2 for double-stack ovens, 3 for triple-stack ovens)
- 1 - Stand
- 1 - Top columnating panel (1 per oven)
- 1 - Bottom columnating panel (1 per oven)

DIGITAL COUNTERTOP IMPINGER® (CTI) 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.



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)	\$11,388.00
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)	\$22,777.00

You must specify the required 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	\$ 10,277.00
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	\$ 10,277.00

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	\$11,251.00
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	\$11,251.00

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	\$12,755.00
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	\$12,755.00

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.

ANALOG COUNTERTOP IMPINGER® (CTI) ELECTRIC OVENS (1300 SERIES)



STANDARD FEATURES:

- Analog controls
- Designed for countertop use*
- Adjustable conveyor speed from 30 seconds to 30 minutes cooking time
- 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.

Easy Order Analog Countertop Impinger (CTI) Electric Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1300-1	Single Stack CTI Oven Package - Includes One (1) oven with extended conveyor and one (1) 4" exit shelf.	250 lbs. (113 kg)	19 cu. ft. (0.5 cu. m)	\$12,148.00
1300-2	Double Stack CTI Oven Package - Includes Two (2) ovens with extended conveyor and two (2) 4" exit shelves.	500 lbs. (227 kg)	38 cu. ft. (1.0 cu. m)	\$24,296.00

You must specify the required voltage when ordering.

Analog Countertop Impinger (CTI) Electric Ovens with 31" Standard Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
1301/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	203 lbs. (92 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$ 11,036.00
1302/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	203 lbs. (92 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$ 11,036.00

Analog Countertop Impinger (CTI) Electric Ovens with 50" Extended Conveyor

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
1301/1346	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	245 lbs. (111 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$12,011.00
1302/1346	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	245 lbs. (111 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$12,011.00

Analog Countertop Impinger (CTI) 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
1301/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	245 lbs. (111 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$12,755.00
1302/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	245 lbs. (111 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$12,755.00

For the quieter version of the CTI, add "-4" to the appropriate catalog number. (Ex 1301-4/1346)

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

Each oven requires a *dedicated neutral.

*Cord and plug included.

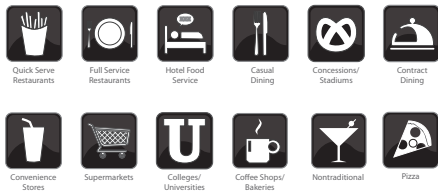
NEW! VENTLESS* COUNTERTOP IMPINGER ELECTRIC OVENS

(V2500/V1300 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



Easy Order Analog Countertop Impinger (CTIV) Electric Ventless Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
V1300-1	Single Stack CTIV Oven Package - Includes One (1) ventless oven with extended conveyor and one (1) 4" exit shelf.	250 lbs. (113 kg)	19 cu. ft. (0.5 cu. m)	\$13,286.00
V1300-2	Double Stack CTIV Oven Package - Includes Two (2) ventless ovens with extended conveyors and two (2) 4" exit shelves.	500 lbs. (227 kg)	38 cu. ft. (1.0 cu. m)	\$26,571.00

You must specify the required voltage when ordering.

Easy Order Digital Countertop Impinger (DCTIV) Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
V2500-1	Single Stack DCTIV 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)	\$12,526.00
V2500-2	Double Stack DCTIV 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)	\$25,051.00

You must specify the required voltage when ordering.

Analog Countertop Impinger (CTIV) Electric Ovens with 50" Extended Conveyor

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V1301/1346	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27	208	1	60	245 lbs. (111 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$ 13,148.00
V1302/1346	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	24	240	1	60	245 lbs. (111 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$ 13,148.00

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	\$ 12,388.00
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	\$ 12,388.00

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.

COUNTERTOP IMPINGER® (CTI) ELECTRIC OVENS | ACCESSORIES (VALID FOR ALL COUNTERTOP OVENS)

Catalog Number	Description	Shipping Weight	List Price
1341	Exit shelf – 12"/305 mm length	4 lbs. (1.8 kg)	\$ 189.00
1342	Exit shelf – 4"/102 mm length	2 lbs. (0.9 kg)	\$ 138.00
1343	Entry incline shelf – 12"/305 mm length	4 lbs. (1.8 kg)	\$ 189.00
1344	Entry incline shelf – 4"/102 mm length	2 lbs. (0.9 kg)	\$ 138.00
1345	Conveyor end stop	2 lbs. (0.9 kg)	\$ 40.00
1346	Extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	\$ 1,989.00
1349	Columnating Panel - Top	1 lb. (0.45 kg)	\$ 49.00
1352	Extended baffle, inlet and outlet	1 lb. (0.45 kg)	\$ 37.00
1353	Standard conveyor - 31"/787 mm length	14 lbs. (6.4 kg)	\$ 1,015.00
1356	Columnating Panel - Perforated Stainless Steel Insert	1 lb. (0.45 kg)	\$ 46.00
1361	Columnating Panel - Full Closed	1 lb. (0.45 kg)	\$ 46.00
1362	Heat Shield for Top of Countertop Oven	10 lbs. (4.5 kg)	\$ 245.00
1366	Extended conveyor - 50"/1270 mm length w/non-stick coating	27 lbs. (12 kg)	\$ 2,734.00
1367	Extended conveyor - 50"/1270 mm length no frame - belt only w/non stick coating	27 lbs. (12 kg)	\$1,295.00
1368	Columnating Panel - Bottom	1 lb. (0.45 kg)	\$ 49.00
1371	Spare parts kit for #1301 and #1302	1 lb. (0.45 kg)	\$ 173.00
2571	Spare parts kit for #2501 and #2502	1 lb. (0.45 kg)	\$ 173.00
1375	Heavy duty extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	\$ 2,254.00
1376	Heavy duty standard conveyor – 31"/787 mm length	11 lbs. (5 kg)	\$ 1,214.00
1950	Wall receptacle – NEMA 6-50R (for 1300 & 2500 series ovens)	1 lb. (0.45 kg)	\$ 91.00
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)	\$ 2,091.00

*Local codes prevail.

Specifications subject to change without notice .

IMPINGER® I CONVEYOR OVENS

(1400 SERIES)



Download Spec Sheet

STANDARD FEATURES:

- Customer specific finger setups provide menu flexibility
- Capacity of three (3) full-size deck ovens
- 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 Manitowoc STAR 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 Impinger I Oven Package Includes One (1) oven with glass access window, radiant finger/FastBake setup, take-off shelf, oven top and high-stand with casters	920 lbs. (417 kg)	130 (3.7 cu. m)	\$34,198.00
1400-2/1400-FB2	Double Impinger I Oven Package Includes two (2) ovens with glass access window, radiant finger/FastBake setup, two (2) take-off shelves, oven top, and low-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	\$63,142.00

You must specify the required voltage 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	\$29,580.00
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	\$29,580.00

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	\$29,580.00
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	\$29,580.00

*Price of oven includes eight (8) columnnating panels. ‡ 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 on order)

Order Number	Description	Price
N/A	Split Belt - price per oven	\$ 4,009.00
*K1825	FastBake Kit - Left to Right	No Charge
K1826	FastBake Kit - Right to Left	No Charge

Radiant finger setup standard with oven unless FastBake finger setup kit number is specified.
*Left to Right (K1825) will be sent as standard if not specified.

IIMPINGER® | CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1009	Oven top – one required	29 lbs. (13.15 kg)	\$1,010.00
1010	Low stand with casters / 48.94"W x 10.69"H x 40"D	170 lbs. (77.1 kg)	\$2,264.00
1011	Low stand with legs / 48.9"W x 10.63"H x 40"D	170 lbs. (77.1 kg)	\$ 1,948.00
1012	High stand with casters / 48.9"W x 25"H x 40"D	195 lbs. (88.45 kg)	\$ 3,254.00
1012-015	Stand with casters - required to stack an <i>Impinger</i> II on an <i>Impinger</i> I / 48.94"W x 15.82"H x 40"D	195 lbs. (88.45 kg)	\$ 2,749.00
1013	High stand with legs / 48.94"W x 25"H x 40"D	195 lbs. (88.45 kg)	\$ 2,933.00
1082	Take - off shelf – straight (fits either side) –16"/406mm length	11 lbs. (5 kg)	\$ 354.00
1083	Take - off shelf – inclining (fits either side) –16"/406mm length	12 lbs. (5.4 kg)	\$ 354.00
1098	6"/1829mm flexible gas connector - for gas oven only	6 lbs. (2.7 kg)	\$ 847.00
1467	Internal crumb pans (two)	5 lbs. (2.27 kg)	\$ 252.00
1468	Spare parts kit for gas ovens	2 lbs. (0.9 kg)	\$ 265.00
1472	Spare parts kit for electric ovens	2 lbs. (0.9 kg)	\$ 254.00
1500	Columnating panel – Full open standard velocity	4 lbs. (1.8 kg)	\$ 122.00
1501	Columnating panel – Full closed	4 lbs. (1.8 kg)	\$ 122.00
1502	Columnating panel – 1/2 open right hand, standard velocity	4 lbs. (1.8 kg)	\$ 122.00
1503	Columnating panel – 1/2 open left hand, standard velocity	4 lbs. (1.8 kg)	\$ 122.00
1508	Columnating panel – Full open, high velocity	3 lbs. (1.4 kg)	\$ 168.00
1510	Columnating panel – 1/4 open left hand, standard velocity	4 lbs. (1.8 kg)	\$ 122.00
1511	Columnating panel – Full open, moderate velocity	3 lbs. (1.4 kg)	\$ 168.00
1512	Columnating panel – 1/2 open right hand, high velocity	3 lbs. (1.4 kg)	\$ 168.00
1513	Columnating panel – 1/2 open left hand, high velocity	3 lbs. (1.4 kg)	\$ 168.00
1530	Radiant cover -use only with #1501 or 1531	3 lbs. (1.4 kg)	\$ 184.00
1531	Columnating panel – radiant - use only with #1530	4 lbs. (1.8 kg)	\$ 162.00
1532	Columnating panel – Four (4) holes open rear, standard velocity	4 lbs. (1.8 kg)	\$ 162.00
1533	Columnating panel – finishing	5 lbs. (2.27 kg)	\$ 168.00
1626	Stacking spacer kit - for use in stacking an <i>Impinger</i> I on a Low Profile, or a Low Profile on an existing <i>Impinger</i> I stand	15 lbs. (6.8 kg)	\$ 1,381.00
1671	Folding Conveyor*	140 lbs. (63.5 kg)	\$ 3,560.00

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

Note: The following components make up a minimum order requirement:

- 1 - Oven - (2 for double-stack ovens)
- 1 - 1009 Top - for either single or double-stack ovens
- 1 - Stand - High Stand for single-stack or Low Stand for double-stack ovens
- 8 - Columnating Panels - 16 for double-stack*

IMPINGER® LOW PROFILE CONVEYOR OVENS

(1600 SERIES)



Download Spec Sheet

STANDARD FEATURES:

- Customer specific finger setups provide menu flexibility
- Capacity of three (3) full-size deck ovens
- 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 Manitowoc STAR 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)	\$38,418.00
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)	\$72,792.00
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)	\$106,243.00

You must specify the required voltage 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	\$34,026.00
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	\$34,026.00

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	\$34,026.00
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	\$34,026.00
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	\$34,026.00

*Price of oven includes eight (8) columnating panels. † 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 on order

Order Number	Description	Price
N/A	Split Belt - price per oven	\$ 3,882.00
*K1827	FastBake Kit - Left to Right	No Charge
K1828	FastBake Kit - Right to Left	No Charge

Radiant finger setup standard with oven unless FastBake finger setup kit number is specified.

*Left to Right (K1827) will be sent as standard if not specified.

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)	\$ 354.00
1083	Take-off shelf – inclining (fits either side) – 16”/406mm length	12 lbs. (5.4 kg)	\$ 354.00
1098	6”/152 mm flexible gas connector	6 lbs. (2.7 kg)	\$ 847.00
1604	Spare parts kit	4 lbs. (1.8 kg)	\$ 194.00
1609	Oven top – one required	29 lbs. (13.1 kg)	\$ 938.00
1610	Low stand with casters - 47.19”W x 5.8” H x 40.16” D	150 lbs. (68 kg)	\$ 2,108.00
1612	High stand with casters - 47.19”W x 24.95” H x 40.16” D	175 lbs. (79.4 kg)	\$ 3,025.00
1626	Stacking spacer kit – for use in stacking either an <i>Impinger I</i> on a Low Profile, or a Low Profile on an existing <i>Impinger I</i> stand	5 lbs. (2.27 kg)	\$ 1,381.00
1627	Top cap motor cover – one required	5 lbs. (2.27 kg)	\$ 79.00
1671*	Folding Conveyor	140 lbs. (65 kg)	\$ 3,560.00
1700	Columnating panel – full open, standard velocity	5 lbs.(2.27 kg)	\$ 156.00
1701	Columnating panel – full closed	5 lbs. (2.27 kg)	\$ 156.00
1702	Columnating panel – 1/2 open right hand, standard velocity	5 lbs. (2.27 kg)	\$ 156.00
1703	Columnating panel – 1/2 open left hand, standard velocity	5 lbs. (2.27 kg)	\$ 156.00
1708	Columnating panel – Full open high velocity	5 lbs. (2.27 kg)	\$ 156.00
1712	Columnating panel – 1/2 open right hand, high velocity	5 lbs. (2.27 kg)	\$ 156.00
1713	Columnating panel – 1/2 open left hand, high velocity	5 lbs. (2.27 kg)	\$ 156.00
1715	Columnating panel – Partial pattern of holes perf metal covering holes. Provides additional velocity to the front of oven	5 lbs. (2.27 kg)	\$ 156.00
1730	Radiant cover -use only with #1731	5 lbs. (2.27 kg)	\$ 184.00
1731	Columnating panel – radiant - use only with #1730/1701	5 lbs. (2.27 kg)	\$ 156.00
1733	Columnating Panel-Finishing	5 lbs. (2.27 kg)	\$ 156.00
1738	Block off left hand with return plate	4 lbs. (1.8 kg)	\$ 65.00
1739	Block off right hand with return plate	4 lbs. (1.8 kg)	\$ 65.00

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

Note: The following components make up a minimum order requirement:
 1- Low Profile Oven (2 for double-stack or 3 for triple-stack ovens)
 1- 1627 Top Cap Motor Cover
 1- 1609 Low Profile Oven Top - for single, double or triple-stack ovens
 1- Low Profile Stand - High Stand for single-stack or double-stack ovens,
 Low Stand for triple-stack ovens
 8- Columnating Panels -16 for double-stack, 24 for triple-stack ovens

3255 GAS CONVEYOR OVENS

(3200 SERIES)



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
- 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 Manitowoc STAR 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

35 cu. ft.
(.99 cu. m)

Impinger 3255 Natural Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight ⁹	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	\$29,855.00
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	\$58,217.00
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	\$87,327.00

Impinger 3255 Propane (LP) Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight ⁹	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	\$29,855.00
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	\$58,217.00
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	\$87,327.00

* Price per oven. * Price of oven includes ten (10) columnating panels.

Options *Specify on order*

Order Number	Description	Price
N/A	Split Belt - price per oven	\$4,804.00

3270 GAS CONVEYOR OVENS

(3200 SERIES)



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 Manitowoc STAR 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 ⁵	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	\$37,409.00
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	\$72,945.00
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	\$109,426.00

Impinger 3270 Propane (LP) Gas Conveyor Ovens

	Width	Depth	Height w/o Stand	Amps	Volts	Phase	Hz	Shipping Weight ⁵	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	\$37,409.00
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	\$72,945.00
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	\$109,426.00

* Price per oven. * Price of oven includes ten (10) columnnating panels.

Options *Specify on order*

Order Number	Description	Price
N/A	Split Belt - price per oven	\$4,804.00

3255/3270 GAS CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight [§]	List Price
1098	6"/152 mm flexible gas connector	6 lbs. (2.72 kg)	\$ 847.00
5501	3255 High Stand - For Single and Double Stack - 54.75" x 21" H x 49.88" D	163 lbs. (74 kg)	\$ 3,142.00
5502	3255 Low Stand - For Triple Stack - 54.75" x 10.68" H x 49.88" D	120lbs. (54 kg)	\$ 2,295.00
7001	3270 High Stand - For Single and Double Stack - 69.78" x 25" H x 49.88" D	38 lbs. (17.24 kg)	\$ 3,529.00
7002	3270 Low Stand - For Triple Stack - 69.78" x 10.68" H x 49.88" D	48 lbs. (21.77 kg)	\$ 2,428.00
5505	3255 Oven Top	29 lbs. (13 kg)	\$ 1,173.00
7005	3270 Oven Top	28 lbs. (12.70 kg)	\$ 1,306.00
5506	Crumb Tray - Solid	5 lbs. (2.27 kg)	\$ 71.00
5507	Crumb Tray - Vented Left	5 lbs. (2.27 kg)	\$ 87.00
5508	Crumb Tray - Vented Right	6 lbs. (2.72 kg)	\$ 87.00
5509	Entry Shelf - 32" D x 6" L	2 lbs. (0.90kg)	\$ 357.00
5510	Exit Shelf - 32" D x 6" L	2 lbs. (0.90kg)	\$ 357.00
5512	Extended Exit Shelf (Straight) - 16"/406mm length	11 lbs. (5kg)	\$ 367.00
5513	Extended Entry Shelf - 16"/406mm length	12 lbs. (5kg)	\$ 367.00

Note: The following components make up a minimum order requirement:

- 1- 3255 Series Oven (2 for double-stack or 3 for triple-stack ovens)
- 1- 5505 Oven Top
- 1- 3255 Series Stand - High Stand for single-stack or double-stack ovens,
Low Stand for triple-stack ovens
- 10 - Columnating Panels -20 for double-stack, 30 for triple-stack ovens
- 2 - Crumb Trays (2 solid or 2 vented) per oven

Note: The following components make up a minimum order requirement:

- 1- 3270 Series Oven (2 for double-stack or 3 for triple-stack ovens)
- 1- 7005 Oven Top
- 1- 3270 Series Stand - High Stand for single-stack or double-stack ovens,
Low Stand for triple-stack ovens
- 14 - Columnating Panels -28 for double-stack, 42 for triple-stack ovens
- 2 - Crumb Trays (2 solid or 2 vented) per oven



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	\$ 3,548.00
Double Stack Oven Package	\$ 4,667.00
Triple Stack Oven Package	\$ 6,739.00

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

- Only sold through ASAs
- Must be installed by ASAs
- 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 ASA 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 ASA directly for all charges including additional work needed

Notes

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

The Lincoln Culinary Center is equipped to develop ideal cooking programs for individual restaurants, commercial or institutional food service menu. If you need assistance incorporating *FastBake* technology with your existing menu, please contact the Culinary Center at

1-800-374-3004

LINCOLN EQUIPMENT LIMITED WARRANTY

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

- CTI (analog & digital), *Impinger II*, *Impinger I*, Low Profile ovens are one (1) year from the date of purchase.
- 3200 Series Ovens (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 Authorized Service Agent 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 millage 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.

RMA Request Policy

Equipment may not be returned for credit without written consent from Lincoln. Damaged equipment, custom built equipment and equipment older than 120 days old are not returnable. Credit will not be issued without proper paperwork.

- Requested returns will be approved by Customer Service Manager
- Approved returns will be processed by appropriate Customer Service Representative as designated by territory.
- Returns requested due to warranty issues will be approved and processed by Technical Service Representative.
- Returns due to shipping or manufacturing errors will be issued at full credit.
- All other returns are subject to a restock fee.
 - 20% Lincoln

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 (CTI), 1300 & 2500 Series ovens - **15%**.

All shipments FOB Fort Wayne, IN 46804

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



www.mtwfsusa.com/minisite/sales/buylocally

Manitowoc
Finance

FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

Manitowoc
KitchenCare.

SERVICE

Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

**OUR BEST-IN-CLASS
BRANDS INCLUDE:**

Cleveland, Convotherm, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Kysor Panel Systems, Lincoln, Manitowoc Beverage Systems, Manitowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range and Welbilt

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

