

3255/3270 Impinger® Conveyorized Oven

Models:

3255 Natural Gas

3255 LP Gas

3270 Natural Gas

3270 LP Gas



Standard Features

- FastBake Technology
- 55" or 70" Baking Chamber
- Stainless Steel Exterior & Interior Construction
- Front-Facing Digital Control Panel
- Removable Large Front Panel for Easy Access
- · Sandwich Door Standard
- Stackable Up To Three (3) High
- Available in Natural or LP Gas

Benefits

- FastBake Technology designed to bake up to 35% faster than other conveyor ovens without increased noise levels or loss of product quality!
- Faster bake times improve time of service
- Advanced air impingement technology enhances bake quality and uniformity
- Improved product flow during cooking reduces operation costs
- Research and applications support for continued operational success
- Manitowoc STAR Service Support is committed to ongoing customer satisfaction

Lincoln *Impinger* Conveyor Ovens are the premier continuous cook platforms for the food service industry. Using the latest advancements in air impingement technology, *Impinger* ovens allow for rapid heating, cooking, baking, and crisping of foods, typically done two to four times faster than conventional ovens.

Easy to Operate

- Digital controls with single on/off power
 switch
- Microprocessor controlled bake time/ conveyor speed
- Improved view vacuum fluorescent readout displays set temperatures in degrees (F° or C°), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy trouble shooting.

 All settings are automatically locked out to eliminate accidental changes

Easy to Clean

- Front door for easy cleaning and removal of finger assemblies
- Conveyor is removable through the right side opening

Optional Features

- · Flexible gas connector
- Split Belt
- Standard or Vented Crumb Trays
- · High or Low Stand







PENDING



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Ventilation Requirements

Ventilation is required. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. Consult the Impinger® 3255/3270 Installation and Operations Manual for ventilation recommendations.

Warranty

All 3200 series *Impinger* ovens installed in the United States and Canada come with a two (2) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up/check-out must occur within eighteen (18) months of date of manufacture.

General Information | 3255 Natural Gas Ovens

		Burner Capacity BTU/hr (MAX)	Voltage	Hertz	Phase	Amps	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)	
	Single Oven	145,000	120	60	1	5	8"-14"	1"	
	Double Stack	290,000	120	60	1	10	8"-14"	11⁄4″	
Ī	Triple Stack	435,000	120	60	1	15	8"-14"	1½″	

General Information | 3255 Propane (LP) Gas Ovens

	Burner Capacity BTU/hr (MAX)	Voltage	Hertz	Phase	Amps	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	145,000	120	60	1	5	11.5"-14"	3/4"
Double Stack	290,000	120	60	1	10	11.5″-14″	1"
Triple Stack	435,000	120	60	1	15	11.5″-14″	11⁄4″

General Information | 3270 Natural Gas Ovens

	Burner Capacity BTU/hr (MAX)	Voltage	Hertz	Phase	Amps	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)	
Single Oven	150,000	120	60	1	14	8"-14"	1″	
Double Stack	300,000	120	60	1	28	8"-14"	11⁄4″	
Triple Stack	450,000	120	60	1	42	8"-14"	1½"	

General Information | 3270 Propane (LP) Gas Ovens

	Burner Capacity BTU/hr (MAX)	Voltage	Hertz	Phase	Amps	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	150,000	120	60	1	14	11.5"-14"	3/4"
Double Stack	300,000	120	60	1	28	11.5″-14″	1″
Triple Stack	450,000	120	60	1	42	11.5″-14″	11/4"









