

# 3255/3270 Impinger® Conveyorized Oven

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## Models

- 3255 Natural Gas
- 3255 LP Gas
- 3270 Natural Gas
- 3270 LP Gas



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.

## 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

## Specifications

### 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



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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

	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"	1¼"
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"	¾"
Double Stack	290,000	120	60	1	10	11.5"-14"	1"
Triple Stack	435,000	120	60	1	15	11.5"-14"	1¼"

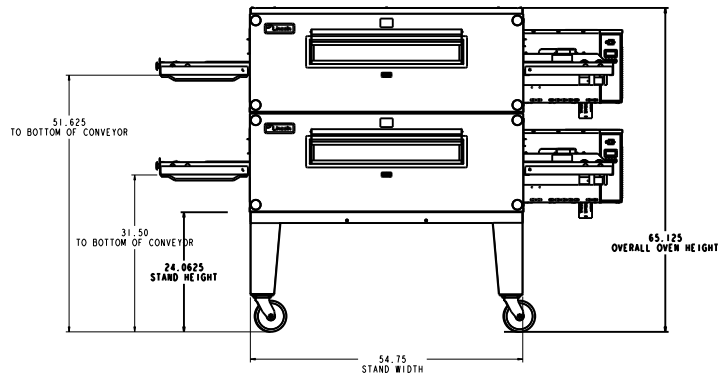
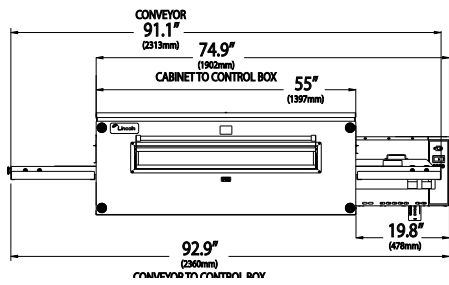
## General Information | 3270 Natural Gas Ovens

	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"	1¼"
Triple Stack	450,000	120	60	1	42	8"-14"	1½"

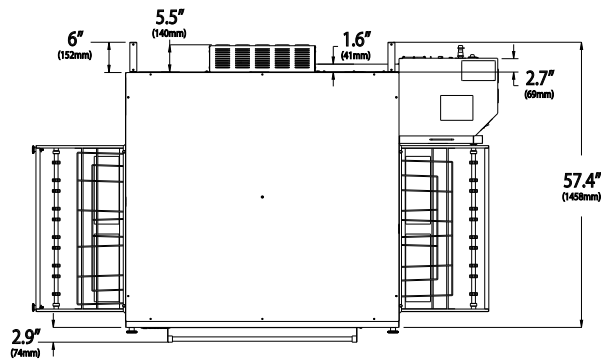
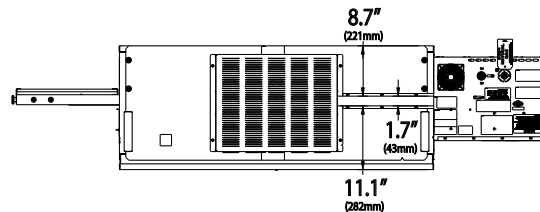
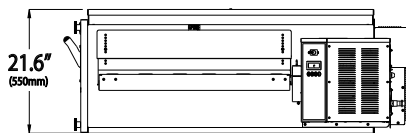
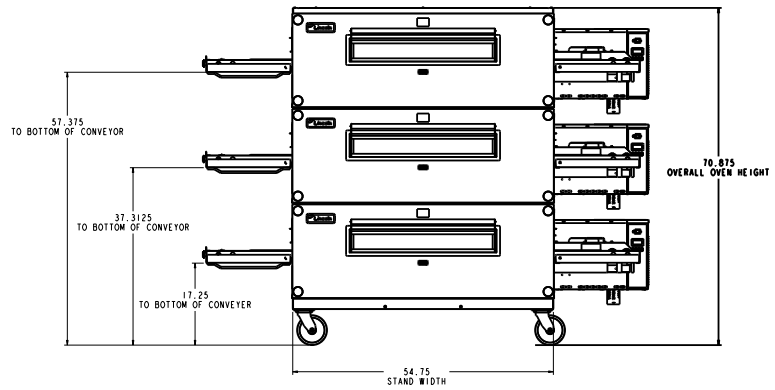
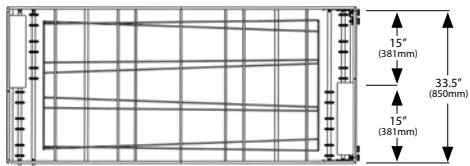
## General Information | 3270 Propane (LP) Gas Ovens

	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"	¾"
Double Stack	300,000	120	60	1	28	11.5"-14"	1"
Triple Stack	450,000	120	60	1	42	11.5"-14"	1¼"

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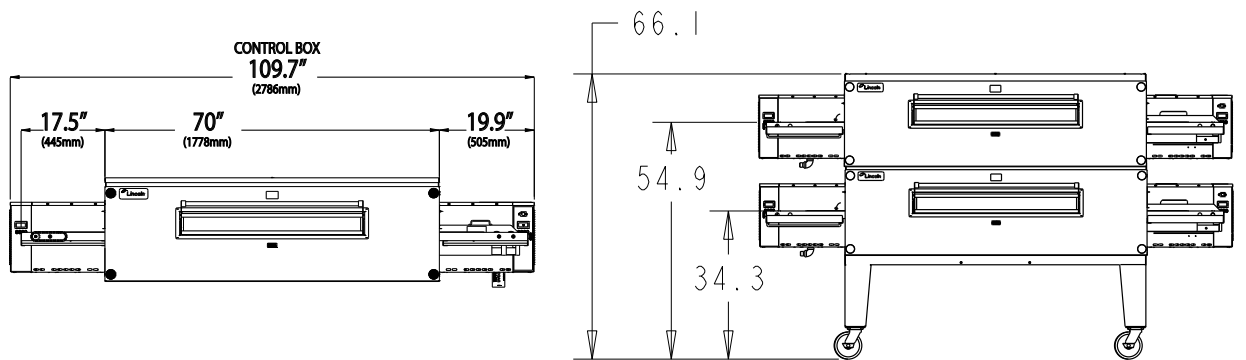
Optional Split Belt (50/50):



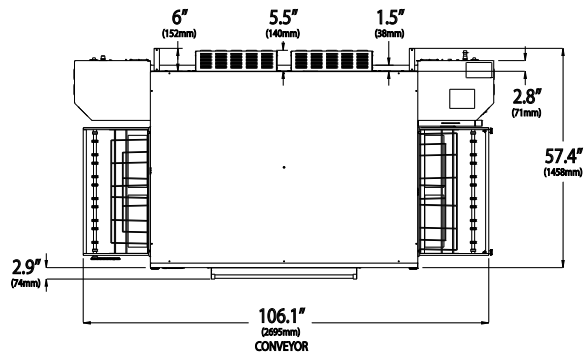
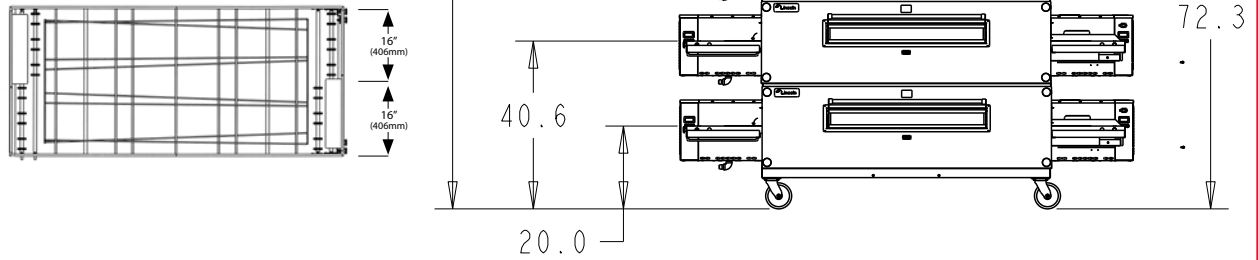
Welbilt reserves the right to make changes to the design or specifications without prior notice.

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