LINCOLN

Impinger® II Conveyor Oven with easyTouch Controls

Series 1100

Installation, Operation and Maintenance Manual

FOR 50 HZ AND 60 HZ SUPPLY

Original Instructions

Part Number 4607056 Rev 0 6/21

WELBILT

Safety Notices

DEFINITIONS

⚠ DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury. This applies to the most extreme situations.

⚠Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

⚠Caution

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

Notice

Indicates information considered important, but not hazard-related (e.g. messages relating to property damage).

NOTE: Indicates useful, extra information about the procedure you are performing.

Read These Before Proceeding:

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/ modified from that of original manufactured specifications.

Important

Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instrucions for future reference.

⚠Warning

Improper installation adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

FOR YOUR SAFETY

Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance.

⚠Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

⚠Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by authorized service personnel.

⚠Caution

Improper cleaning of oven could damage catalyst(s) in ventless models and will void unit warranty.

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.wbtkitchencare.com for manual updates, translations, or contact information for service agents in your area.

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Section 1
General Information

Purchaser's Responsibility

It is the responsibility of the purchaser:

1. To see that the gas and electric services for the oven are installed on site in accordance with the manufacturer's specification.
2. To unload, uncrate, and install the oven in its proper location; in accordance with this installation/operation manual.
3. To see that the gas and electric services are connected properly by a qualified installer of your choice. For installation in the State of Massachusetts: Installation of this oven must be performed by a licensed plumber or gas fitter. All such connections must be in accordance with applicable code requirements. Refer to "Installation Requirements" section for specific information.
4. To arrange for inspection and operation check-out by an Authorized Service Technician as described below:

Do not attempt to operate the oven until connection of utility service has been fully inspected by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative. This service is required by Lincoln Foodservice Products, LLC in order to assist the purchaser in proper start-up of the oven on site. Please note the specific details on the Warranty and make certain connections are made to proper utility services.

The warranty shall not apply if the oven(s) are started up and operated prior to the utilities and oven being inspected and check-out made by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative.

ADDITIONAL REQUIREMENTS

- Obtain from your local gas provider and post in a prominent location instructions to be followed in the event gas odors are detected.
- It is required that the oven be placed under a ventilation hood to provide for adequate air supply and ventilation.
- Minimum clearances must be maintained from all walls and combustible materials. See "Spacing Requirements" section for more information.
- Keep the oven free and clear of combustible material.
- Adequate clearance for air openings to the combustion control chamber on the right side of the oven is required.
- Do not obstruct the ventilation holes in the control panels, as these provide the combustion air for the burner and cooling air for the controls.
- The oven is to be operated only on the type of gas and/or electricity as shown on the specification plate.
- The power burner will not operate and gas will not flow through the burner without electrical power.
- This manual should be retained for future reference.
- The electrical wiring diagram is located under the control box covers.

IN AUSTRALIA: Refer to Standard AS 5601. This standard specifies the requirements for piping, flues, ventilation and appliance installation associated with use of or intended use of fuel gases. The requirements of AS 5601 are to be used in conjunction with, but do not take precedence over, any statutory regulations that may apply in any area.

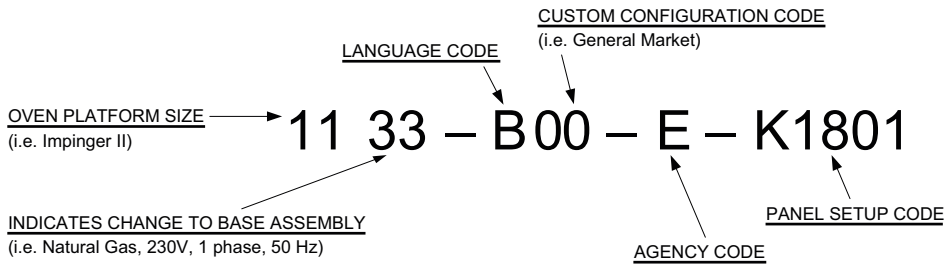
All ovens require separate service and dedicated neutral.

Gas Pressure Conversion

Inches of Water Column	kPa	m-Bar	Millimeters of Water Column
3.5	0.87	8.70	88.9
4.5	1.12	11.2	114.3
7	1.74	17.40	177.8
8	1.99	19.90	203.2
9.2	2.29	22.90	233.7
10	2.48	24.87	254.0
10.5	2.61	26.11	266.7
11	2.73	27.36	279.4
14	3.48	34.81	355.6
14.5	3.61	36.05	368.3

Model Number Key

Example: 1130-000-U-K1801



Language Code

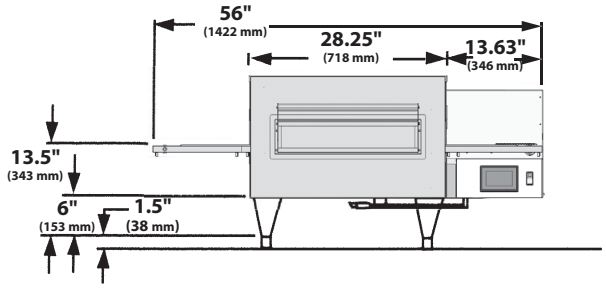
Code	Language	Country
0	English	Dom. & Int. Default
B	French	CE – France/Luxembourg
C	German	CE – Germany
D	Italian	CE – Italy
E	Spanish	CE – Spain
F	English	CE – UK/India/Africa/Hungary
G	Spanish	Mexico/Latin America
H	Portuguese	CE – Portugal
I	Not Used	---
J	Danish	CE – Denmark
K	Dutch & French	CE – Belgium
L	Dutch	CE – Netherlands
M	Greek	CE – Greece
N	Finnish	CE – Finland
O	Restricted	---
P	Norwegian	CE – Norway
Q	English	Japan
R	Swedish	CE – Sweden
S	English	Australia
T	Mandarin	China
U	Restricted	---
V	English	Pacific Rim/Korea
W	English	Middle East/Africa
X	Not Used	---
Y	Not Used	---
Z	Not Used	---

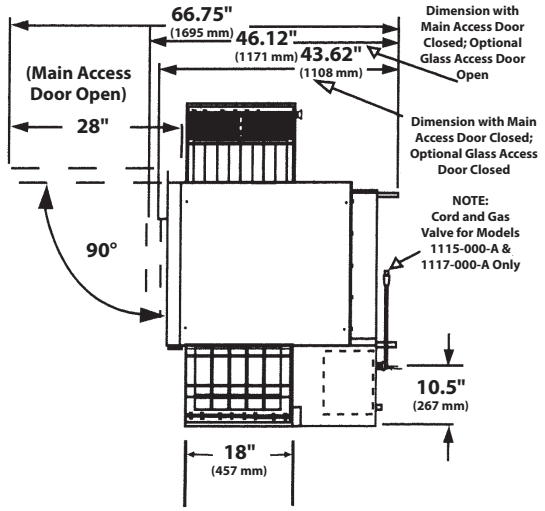
Agency Code

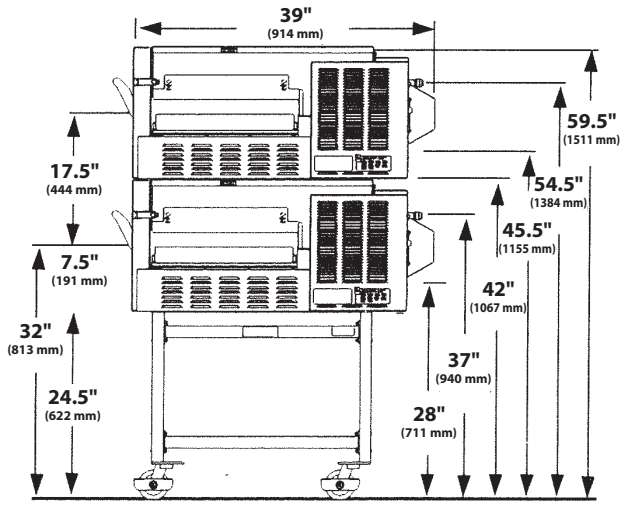
Code	Agency
N	No agency
E	CE & RoHS compliance combined
U	US & Canada compliance only
A	Advantage style oven
B	Australia AGA

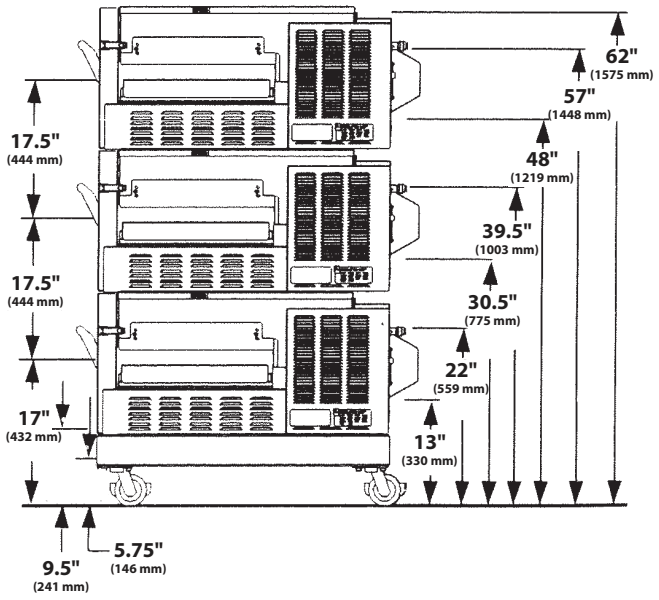
Section 2
Installation

Exterior Dimensions









BODY:	Stainless steel. Easy open front for simple cleaning.	
POWER:	Electric, or Gas and Electric	
CONVEYOR:	Stainless steel construction with flexible stainless steel belt, travel distances of 52 inches (1320 mm) with 24 inches (610 mm) in the baking area. Conveyor belt width is 18 inches (460 mm). Speed range 50 seconds – 30 minutes.	
DB LEVEL:	≤ 70dba	
OPERATING TEMPERATURE RANGE:	Gas 300° - 550° F (149° - 288° C)	Electric 200° - 550° F (93° - 288° C)

NOTE: Specifications are subject to change. Above data should be used for estimating purposes only.
U.S. Patent Nos.: 3,844,213 and 4,154,862; Other Patents Pending.

Utility Specifications

Electric Ovens

*Model	Energy	Power	Voltage	Current	Phase	Hz	Recommended Electrical Specification
1130-xxx-U-Kxxx	Electric	10 kW	120/208V	48 Amps	1	60 Hz	4 Wires, 2 Pole + N + G
1131-xxx-U-Kxxx	Electric	10 kW	120/240V	42 Amps	1	60 Hz	4 Wires, 2 Pole + N + G
1132-xxx-U-Kxxx	Electric	10 kW	208V	28 Amps	3	60 Hz	4 Wires, 3 Pole + G
1133-xxx-U-Kxxx	Electric	10 kW	240V	25 Amps	3	60 Hz	4 Wires, 3 Pole + G
1134-xxx-N-Kxxx	Electric	10 kW	380/220V	15 Amps	3	50 Hz	5 Wires, 3 Pole + N + G
1134-xxx-N-Kxxx	Electric	10 kW	380/220V	15 Amps	3	60 Hz	5 Wires, 3 Pole + N + G
1135-xxx-U-Kxxx	Electric	10 kW	480V	25 Amps	3	60 Hz	4 Wires, 3 Pole + G
1151-xxx-U-Kxxx	Electric	10 kW	200V	29 Amps	3	50/60 Hz	4 Wires, 3 Pole + G
1161-xxx-U-Kxxx	Electric	10 kW	240V	42 Amps	1	60 Hz	3 Wires, 2 Pole + G
1162-xxx-U-Kxxx	Electric	10 kW	208V	28 Amps	3	60 Hz	4 Wires, 3 Pole + G
1164-xxx-E-Kxxx	Electric	10 kW	400V/230V	42 Amps	3	50 Hz	5 Wires, 3 Pole + N + G
1165-xxx-E-Kxxx	Electric	10 kW	230V	25 Amps	3	50 Hz	4 Wires, 3 Pole + G

* Reference Model Number Key, Section 1.
** Ventless models are shown as 1164-xxx-**V**-Kxxx.

Gas Ovens

Model	Energy	Power	Voltage	Current	Phase	Hz	Recommended Electrical Specification	Gas
1116-xxx-U-Kxxx	Nat. Gas	40,000 BTU	120 VAC	7 Amps	1	60 Hz	3 Wires, 1 Pole + N + G	40,000 BTU at 7 inches H_2O column**
1117-xxx-U-Kxxx	L.P. Gas	40,000 BTU	120 VAC	7 Amps	1	60 Hz	3 Wires, 1 Pole + N + G	40,000 BTU at 11 inches H_2O column**
1154-xxx-E-Kxxx	Nat. Gas	H_S 13 kW	230 VAC	2 Amps	1	50 Hz	3 Wires, 1 Pole + N + G	H_S 13 kW/HR at 1.7 kPa, 1.25 m^3/hr
1155-xxx-E-Kxxx	L.P. Gas	H_S 13 kW	230 VAC	2 Amps	1	50 Hz	3 Wires, 1 Pole + N + G	H_S 13 kW/HR at 2.73 kPa, .39 m^3/hr
1157-xxx-N-Kxxx	Nat. Gas	40,000 BTU	230 VAC	2 Amps	1	50 Hz	3 Wires, 1 Pole + N + G	40,000 BTU @ 1.7 kPa
1158-xxx-N-Kxxx	L.P. Gas	40,000 BTU	230 VAC	2 Amps	1	50 Hz	3 Wires, 1 Pole + N + G	40,000 BTU @ 2.3 kPa
1178-xxx-U-Kxxx	Nat. Gas	40,000 BTU	120 VAC	7 Amps	1	60 Hz	3 Wires, 1 Pole + N + G	40,000 BTU at 7 inches H_2O column**

** NOTE: For proper operation, the gas valve requires a nominal inlet pressure of 7 inches of H_2O for natural gas and 11 inches of H_2O column for L.P. gas. A minimum inlet pressure of 1.0 inch of H_2O column above the manifold setting (NAT. manifold 3.5" H_2O, L.P. manifold 10" H_2O) must be maintained with no pressure drop from the no load to full load condition. The maximum inlet pressure must be maintained at or below 1/2 PSIG (14.5 inches H_2O column). Refer to the chart in Section 1 for pressure conversions.

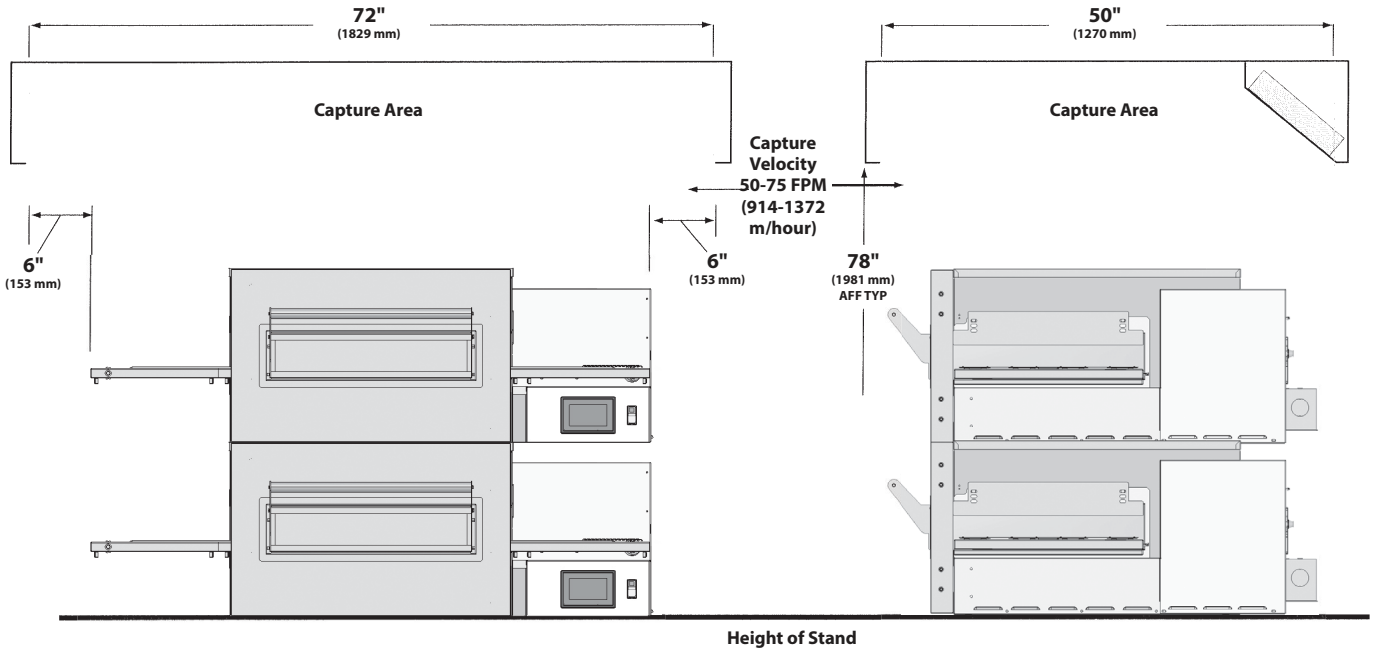
Electrical Supply for Australia:
Single Phase: 240 VAC, 50 Hz / 20 Amp; one neutral & one earth/ground.
Three Phase: 240/415 VAC / 20 Amp; three active, one neutral & one earth/ground.

All ovens require separate service and dedicated neutral.

Notice

Do not install the (these) oven(s) in any area with an ambient temperature in excess of 95°F / 35° C. Doing so will cause damage to the unit.

Canopy Ventilation Recommendations



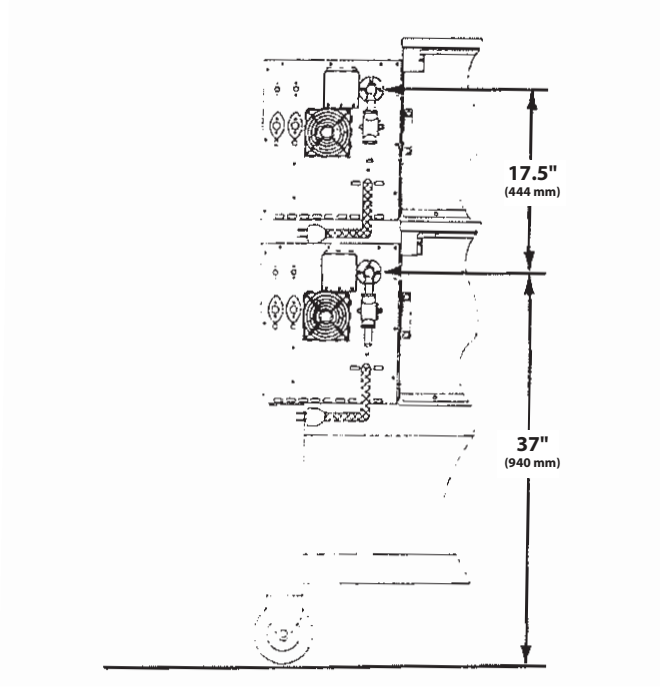
AFF = Above Finished Floor

NOTE: The drawing shown is a typical installation and is intended to be a guideline. It is not a rigid specification. Hood dimensions and the positioning of the hood over the oven will vary with hood manufacturers.

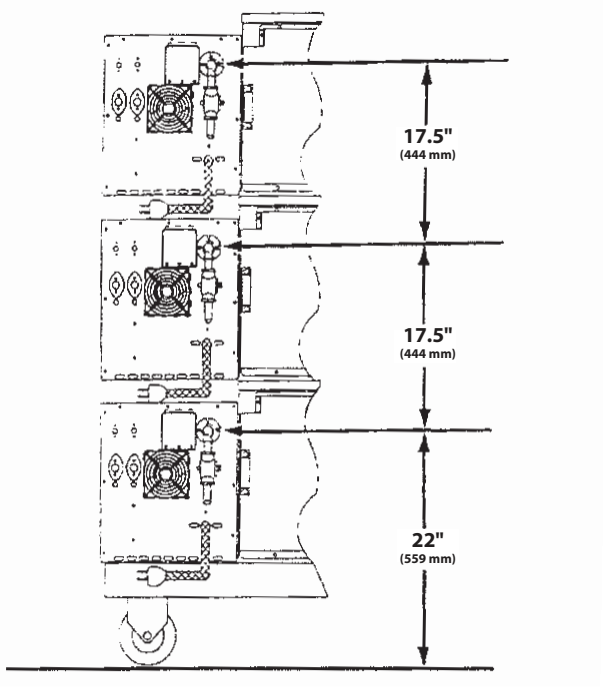
NOTE: Lincoln can provide oven spec sheets that show the dimensions of the oven, kW or BTU ratings and other information that will be useful to both the ventilation hood supplier and the HVAC contractor.

Utility Service Layout – Models 1116 & 1117

Gas and electrical services for the Models 1116 and 1117 should be located as shown below. If flexible services are provided, they must meet code requirements for such installation.



Back view of two Impinger® II Gas Ovens showing Gas Valve Installation and piping spacing.



Back view of three Impinger® II Gas Ovens showing Gas Valve Installation and piping spacing.

Installation Requirements

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

GAS CODE REQUIREMENTS

⚠ Warning

A manual shut-off valve must be installed in the gas supply (service) line upstream of this appliance so that the test plug is on the oven side of the valve.

Safe and satisfactory operation of this oven depends to a great extent upon its proper installation, and it should be installed, as applicable in accordance with the National Fuel Gas Codes, ANSI Z223.1/NFPA 54, latest version, manufacturers' installation instructions, local municipal building codes, and ISO 203-1.

1. The oven and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 kPa).
2. The oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig (3.45 kPa).

IN MASSACHUSETTS: The minimum length of a flexible gas supply hose is thirty-six (36") inches.

IN CANADA: The installation of these appliances is to be in accordance with CSA B.149.1 latest version – Natural Gas and Propane Installation Code – and/or local codes.

IN AUSTRALIA: To be installed in accordance with AS 5601-2004 and 4563-2004 Gas Installation Code.

ELECTRICAL CODE REQUIREMENTS

⚠ Warning

This appliance must be properly grounded at time of installation. Failure to ensure that this equipment is properly grounded can result in electrocution, dismemberment or fatal injury.

When installed, this appliance must be electrically grounded and its installation must comply with the National Electric Code, ANSI-NFPA 70, latest edition, the manufacturers' installation instructions, and applicable local municipal building codes.

IN CANADA: All electrical connections are to be made in accordance with CSA C22.2 latest version – Canadian Electrical Code and/or local codes.

ALL OTHER COUNTRIES: Local gas and/or electrical codes will prevail.

1. Strain Relief is provided with each oven. International Dealer/Distributors provide applicable power cord/plug for each customer.
2. All pole disconnection switch must have 3 mm open contact distance.
3. To prevent electrical shock, an equal potential bonding ground lug is provided in the back. This allows the oven to be connected to an external bonding system.
4. If used as double or triple stack and each oven has its own disconnection switch, all switches should be close together.

SPACING REQUIREMENTS

⚠ Caution

Oven must be operated on an approved base only.

The oven must have 6 inches (152 mm) of clearance from combustible surfaces. In case other equipment is located on the right side of oven, a minimum clearance of 24 inches (609 mm) is required from that equipment.

FOR ALL OVENS: A 24-inch (609 mm) clearance at the rear of the oven must be obtainable for service access.

FOR PERMANENTLY INSTALLED OVENS: A permanently installed (unmovable) oven requires a minimum of 4' (1219 mm) clearance on the right hand side to allow for conveyor removal, cleaning, and servicing.

NOTE: Do not install this (these) oven(s) in any area with an ambient temperature in excess of 95°F/35°C. Doing so will cause damage to the unit.

VENTILATION REQUIREMENTS

A VENT IS REQUIRED: Local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96 latest edition. In addition, to be in compliance with the NFPA 54 Section 10.3.5.2, this unit must be installed with a ventilation hood interlock that prevents the unit from operating when the ventilation hood is off. For further ventilation information, see below.

Ventilation Guidelines

For standard ovens, a ventilation hood is required to remove heat and cooking odors. Alternatively, optional electric "ventless" models are available which incorporate a catalyst to limit the emission of grease laden air to below 5mg/m^3. Ventless ovens have been tested in accordance with UL710B & EPA-202 and are listed by UL to the KNLZ category. Ventless ovens should only be used for reheating purposes and should not be used to cook raw animal proteins, doing so may cause the appliance to exceed allowable grease laden air limits and/or cause damage to the catalyst. Ventless oven models can be identified by the "-V-" suffix as part of their model number, refer to the spec sheet for more details. When permitted by local code(s) and used with appropriate food products, Lincoln "ventless" ovens are not required to be installed under a ventilation hood. For gas ovens, a ventilation hood is also required to remove the products of combustion. The hood and HVAC installation must meet local codes to gain approval by the authority having jurisdiction. Requirements may vary throughout the country depending on the location by city, county, and state. Obtain information from the authority having jurisdiction to determine the requirements for your installation. Obtain information and review copies of codes or documents that will be used to inspect and approve your installation. Your ventilation hood supplier and HVAC contractor should be contacted to provide guidance. A properly engineered and installed ventilation hood and HVAC system will expedite approval and reduce oven maintenance costs. Proper ventilation is the oven owner's responsibility.

Lincoln 1100 ventless ovens equipped with a catalyst(s) are approved for ventless operation while single or double-stacked only.

The ventilation hood must operate in harmony with the building HVAC system. It typically requires between 750 and 2500 CFM (1274 and 4248 m^3/hour) exhaust. (The "Efficiency" of various hood designs makes it necessary to specify such a wide range of ventilator flow.) Make up air must be supplied by either a hood design or the HVAC system. This will vary with hoods from various manufacturers.

Notice

Prevent airflow through the cooking tunnel. Air must NOT be directed onto the oven front or at side of cooking area or rear of oven.

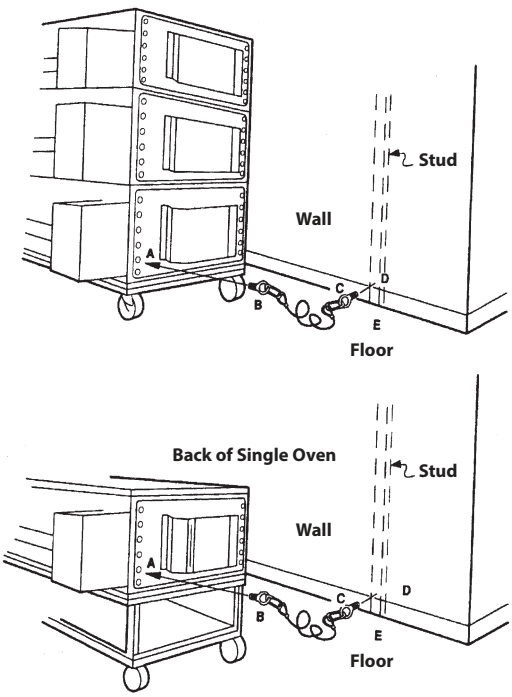
RESTRAINT REQUIREMENT – GAS OVEN(S) ON CASTERS

- The installation shall be made with a gas connector that complies with the local codes for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 latest version, and a quick disconnect device that complies with the local codes for Quick Disconnect Devices for Use with Gas Fuel, ANSI Z21.41 • CSA 6.9 latest version.
- The installation of the restraint must limit the movement of the oven(s) without depending on the connector, the quick disconnect device or its associated piping to limit the oven movement.
- If the restraint must be disconnected during maintenance or cleaning, it must be reconnected after the oven has been returned to its originally installed position.

Procedure

1. Screw lifting eye end "B" of cable assembly to hole "A". Use 1/4" eye.
2. Screw eye bolt end "C" of cable assembly to stud in wall "D" or floor anchor "E".

NOTE: Installation point is the same for single, double, or triple-stacked ovens.



Installation

The instructions that follow are intended as a guide for preparing for the installation of the Impinger® Conveyor Ovens. First and foremost, each crate should be examined before signing the Bill of Lading to report any visible damage by the trucker in transit, and to account for the proper number of crates.

IF THERE IS APPARENT DAMAGE:

UNITED STATES AND CANADA: Arrangements should be made to file a claim against the carrier, as Interstate Commerce Regulations require that the consignee initiate a claim.

ALL SHIPMENTS TO OTHER COUNTRIES: Freight terms will be developed and extended on an individual basis.

Proper and secure storage facilities should be arranged for the oven(s). If necessary, protect it from outdoor or damp conditions at all times before installation.

PACKING AND WEIGHTS

All uncrated components of the Impinger® Conveyor Oven will pass through a 30" (762 mm) wide door. The Impinger® Conveyor Oven consists of:

Cartons or Crates	Weight of Each	Dimensions of Each
1 – oven (export)	486 lbs. (220.5 Kilo)	43-1/2" x 63" x 24" (1104.9 x 1600.2 x 609.6 mm)
1 – oven (domestic)	396 lbs. (180.0 Kilo)	42" x 59" x 23" (1066.8 x 1498.6 x 584.2 mm)
1 – stand (export & domestic)	45 lbs. (20.4 Kilo)	42" x 26" x 5" (1066.8 x 660.4 x 127 mm)

UNCRATING

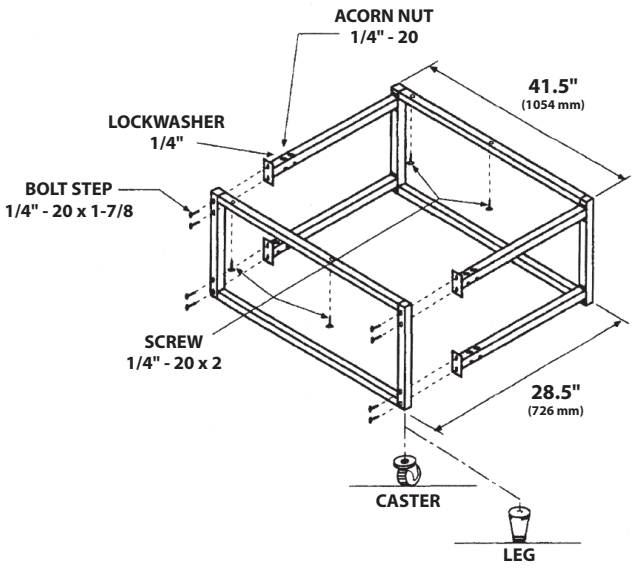
When you have all the crates unloaded, open the crates and remove the plastic covers. Inspect at once for concealed damage. If anything appears to be damaged, contact the appropriate persons immediately to file a damage claim. After completing this inspection, finish unpacking the oven and all other components. Be sure to remove the packing cardboard from the plenum shroud. Move all components inside near the area where they will be assembled in the order in which they will be assembled.

Assembly Instruction

Notice

DO NOT OVERTIGHTEN NUTS AND CRUSH TUBING!

Position the two side pieces so that the holes for the oven mounting are as shown.

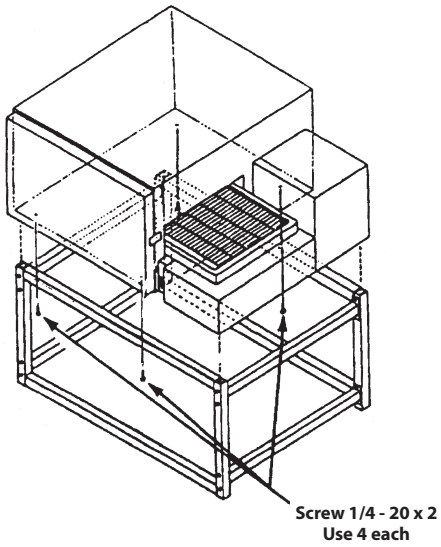


Stacking Instructions

FOR SINGLE OVEN

⚠Caution

Do not use standoffs as a lifting means.

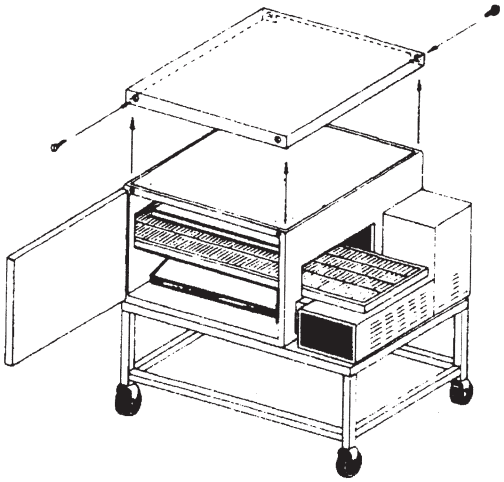


⚠Caution

Use extreme care so oven does not slip off stand before screws have secured oven.

FOR DOUBLE OVEN

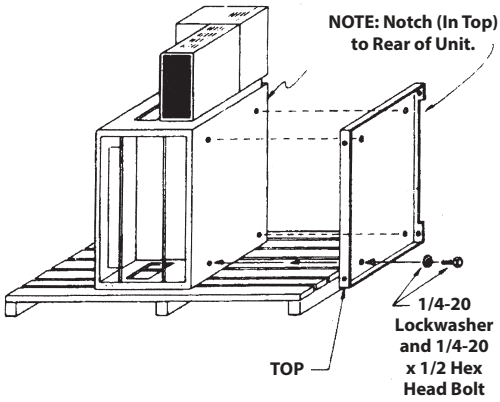
Step 1



Bottom Unit

1. Remove 4 screws holding top in place and save (2 in front, 2 in rear).

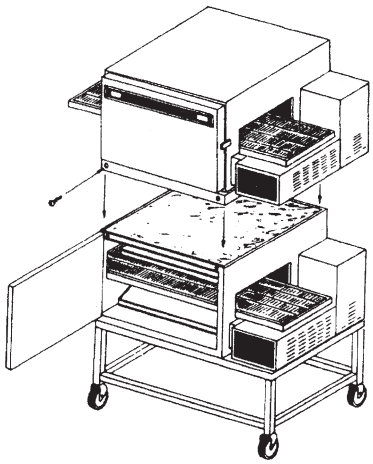
Step 2



Top Unit

1. Remove door, conveyor and finger assemblies.
2. Turn unit on left side, as shown.
3. Drill holes in cover, as shown. Refer to Step 3 in "For Triple Oven".
4. Assemble top of bottom unit to bottom of top unit with 4 bolts, as shown.

Step 3

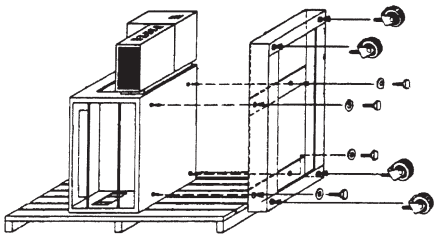


Stacking Units

1. Position top unit over top of bottom unit and align top flanges with bottom unit.
2. Replace 4 screws, as shown (2 in front, 2 in rear).
3. Replace door, conveyor and finger assemblies.
4. Stacking is complete.

FOR TRIPLE OVEN

Step 1

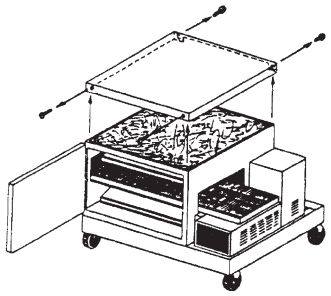


1. Remove door, conveyor and finger assemblies.
2. Turn unit on side, as shown.
3. Remove three screws from Front Cover.
4. Fasten base to oven with four 1/2 - 13 x 1/2" long Hex Head Bolts. Be sure to align the holes at the front of the oven and stand first.

NOTE: The front edge of the stand should line up with the front edge of the oven.

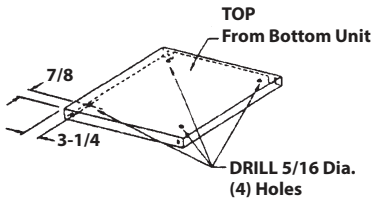
5. Screw casters into base.

Step 2



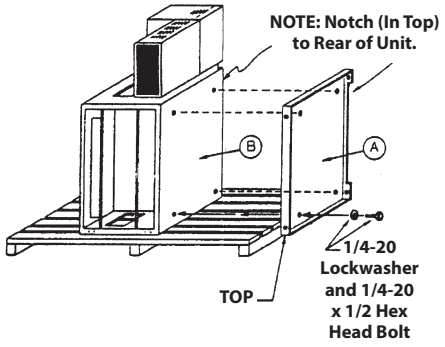
1. Set oven upright.
2. Remove oven top by removing 2 screws in front and 2 screws in back.
   (Save the screws.)
3. Replace door, conveyor and fingers.

Step 3



1. Prepare top for mounting as shown above.

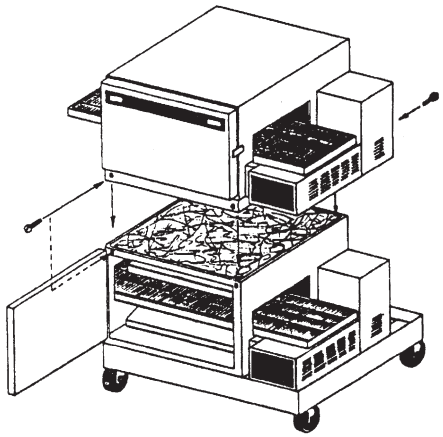
Step 4



Oven to be Stacked

1. Remove door, conveyor and finger assemblies.
2. Turn unit on left side, as shown.
3. Assemble top of bottom unit to bottom of top unit with 4 bolts, as shown.

Step 5



1. Position top oven over bottom and align the top oven flanges over the outside of the bottom oven, as shown.
2. Lower oven in place.
3. Fasten ovens together using the four screws from Step 2 (2-front, 2-back).
4. Replace door, conveyor and fingers.
5. Repeat Steps 2 – 5 to stack third oven.

Start-Up Checkout

You are now ready for the services to be connected. This should be done by a qualified plumber, electrician, or installer of your choice. For installation in the state of Massachusetts: installation of this oven must be performed by a licensed plumber or gas fitter. Refer to Utility Specifications and Installation Requirements sections for additional information.

Important

The manual shut-off valve must be installed so that the test plug is on the oven side of the valve.

Start-Up Procedures

SMOKE CANDLE TEST – VENTILATION SYSTEM VERIFICATION

Performance will be evaluated during Start-up Checkout by conducting a smoke candle test. The hood must capture all smoke from the oven. This is required to assure proper performance of the oven and to eliminate additional service calls that occur when ambient temperatures are too high. In all cases, the ambient temperature around the oven must be less than 95°F/35°C when the oven is operating. In certain localities, other chemical or gaseous methods of detecting adequate capture will be the requirement to meet the local code authority.

Oven Setup for this Test:

- This test is to be done on the bottom oven of a multiple oven system, or a single oven.
- The conveyor must be off.
- The oven temperature must be set and operating at 550°F/288°C.

Test Procedure:

NOTE: Use Lincoln Smoke Candle #369361 (in Australia, an alternate method of coloring the air may be used).

1. Wear heat resistant gloves to prevent burns to your hands.
2. Put the smoke candle in a cake pan approximately 8 inches (200 mm) x 8 inches (200 mm) x 2 inches (50 mm) deep or equivalent.
3. Open the optional access window in the oven door, or insert candle through conveyor opening.
4. Light the fuse of the smoke candle and immediately put the pan and candle into the center of the oven cavity, on the conveyor belt. (Close the access window or door.)
5. Observe the smoke pattern coming out of the oven openings and the collection of this smoke by the ventilation system.
6. The ventilation system must capture all the smoke from the oven.

Installation Checklist

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

On completion of any installation or service work, test for gas leaks before returning the equipment into service. Never use matches, candles, or any other ignition source to check for leaks. If gas odors are detected, shut off the gas supply to the appliance at the main shut-off valve and immediately contact the local gas company or an authorized service agency for service.

DO NOT ATTEMPT TO OPERATE THE OVEN until connection of utility service and installation has been fully inspected (START-UP CHECKOUT) by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative. This service is required by Lincoln Foodservice Products, LLC in order to insure the oven(s) is properly installed and in working order. The warranty becomes effective upon verification of proper installation.

The warranty shall not apply if the oven is started up and operated prior to the "START-UP CHECKOUT" being performed by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative.

CHECKLIST

- ☐ Are the correct clearances maintained?
- ☐ Does the ventilation system meet the requirements?
- ☐ Are the legs and caster securely fastened?
- ☐ Is the unit level?
- ☐ Has the restraint been installed to prevent uncontrolled movement?
- ☐ Have all electrical connections been made and the unit is grounded?
- ☐ Does each oven have a separate disconnect switch?
- ☐ Have all wiring connections including the factory connections been checked?
- ☐ Has the supply voltage been tested and verified it matches the name plate voltage?
- ☐ Has a shutoff valve been installed in the gas line ahead of the unit?
- ☐ Has the manifold gas pressure been set to match the rating on the nameplate?
- ☐ Have all gas connections been tested for leaks?
- ☐ Are the retaining brackets and finger assemblies correctly installed and positioned?
- ☐ Is the belt tension correct?
- ☐ Have access panels been installed and secured?
- ☐ Has a smoke candle test been performed?
- ☐ Has the unit been tested for correct operation?
- ☐ Has the owner been instructed in the correct operation of the unit?
- ☐ Has this manual been given to the store owner?

Section 3
Operation and Programming

Introduction

This section will help guide you on the operation of the new easyTouch controls.

Startup

1. Ensure that your oven is connected to an electrical supply. Move the On/Off switch to the ON position
   - The display screen will energize and show the Lincoln oven model number and current software version. This screen will transition after a few seconds to the Home Screen. (Figure 1)

Figure 1

NOTE: The oven will not start pre-heating until you have selected a recipe.

2. The **Home screen** displays 4 buttons: **Press & Go**, which takes you to the Recipes screen; **Manual mode**; the **Settings** screen; and the **Diagnostics** button, which provides basic information about your oven. (Figure 2)

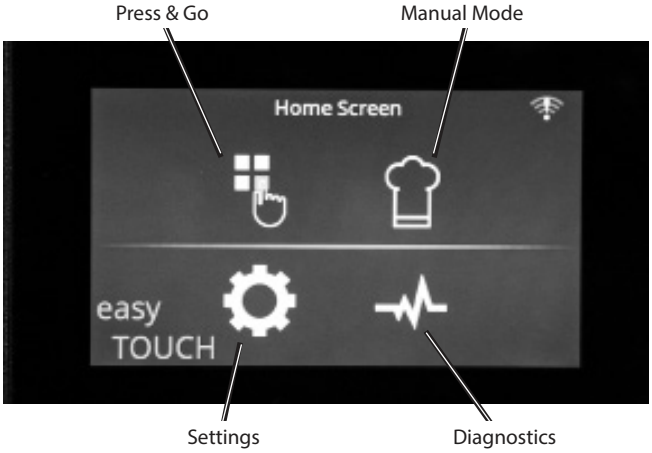


Figure 2

RECIPE SELECTION [PRESS & GO BUTTON]

1. Touch the Press & Go button to display the 8 pre-set recipes. Press any of the 8 color recipe buttons to select the recipe. (Figure 3)

   A. The display screen will change to show the settings for the recipe selected.

Figure 3

2. The oven is now in pre-heat mode and the oven heaters will start-up. The temperature settings appear on the screen. You will see the temperature of the oven and the temperature increasing up to the set-point. **The conveyor does not move in pre-heat mode.**

Figure 4

   A. **When the oven reaches the set-point temperature, the conveyor belt will start to move.** The display will show the selected set-point temperature and belt speed [cook time].

3. Oven Soak – allow the oven cavity to soak for an additional 5-10 minutes before loading food
4. Load Food – The oven is now ready for cooking. Please use the proper equipment to load and unload food from the conveyor. The conveyor will be hot to the touch. Pans or trays exiting the oven will be VERY HOT and are a burn hazard. Please use an oven mitt, pan gripper or other utensil to remove.

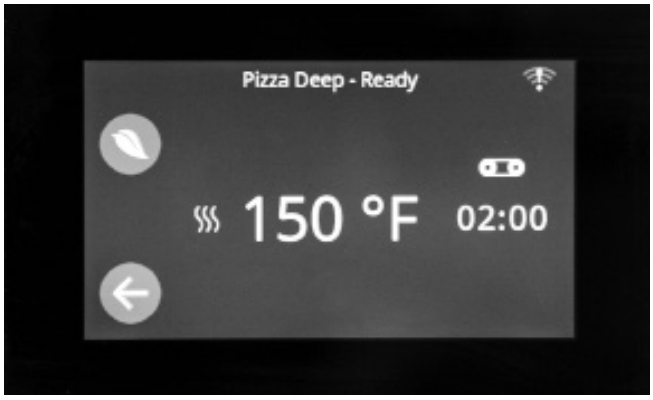


Figure 5

MANUAL MODE

Manual mode allows the operator to change the temperature and cook time to revise or create a new recipe.

CHANGING TEMPERATURE AND COOK TIME [BELT SPEED]

1. Press the Chef's Hat or Manual mode button on the Home screen. (Figure 6 and Figure 7)

Figure 6

Figure 7

2. Press the temperature button to change temperature. Touch the numbers to correspond to the temperature required. Press 4-5-0 for 450 degrees and then touch the check mark to save the new temperature or X to return to the original setting. (Figure 8 and Figure 9)

Figure 8

Figure 9

3. Press the belt speed button to change cook time. Touch the numbers to correspond to the cook time required. Press 0-4-0-0 for 4 minutes and then touch the check mark to save the new cook time or X to return to the original setting.
4. You can return to the Home screen at any time by pressing the Back button or arrow on the lower left of the screen.

Figure 10

Figure 11

SETTINGS MODE

Settings mode allows the operator to change the oven settings such as Temperature unit of measure or Belt direction. The factory temperature unit of measure is Fahrenheit.

1. Press the Cog or Settings mode button on the Home screen. (Figure 13 and Figure 12)

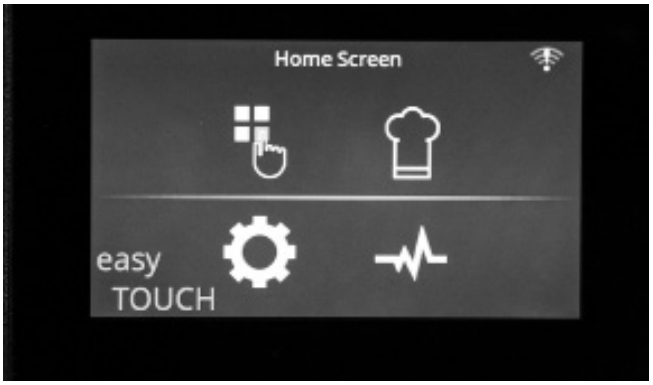


Figure 12

Figure 13

2. Enter the password by touching the numbers on the password screen. The password is: 6-7-8-5-3-5. This password is pre-set at the factory and is not changeable. (Figure 14)

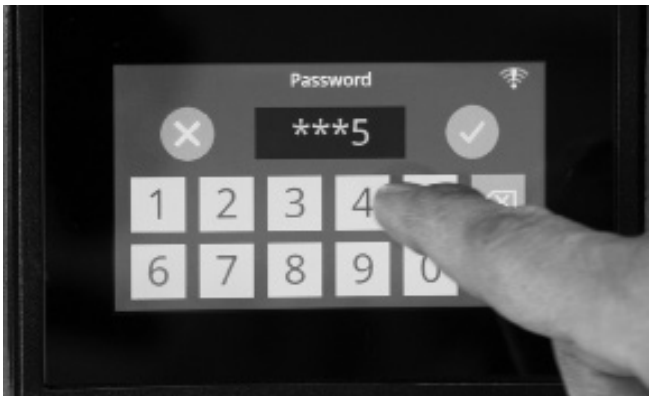


Figure 14

3. Temperature Measure - Touch the white circle in the oval button on the Settings display that shows the temperature measure. The Fahrenheit or Celsius symbol will change to correspond to the desired temperature unit of measure. (Figure 15)

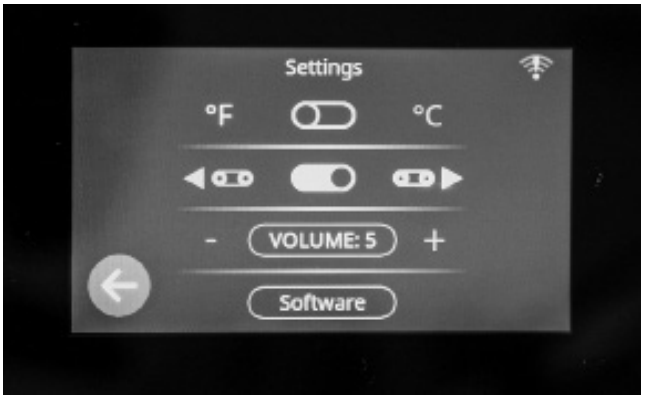


Figure 15

4. Belt Direction - Touch the white circle in the oval button on the Settings display that looks like a mini conveyor. The mini conveyor will change to correspond to the desired belt direction. The new belt direction is now set.

DIAGNOSTICS MODE

Diagnostics mode allows the operator to view basic information about your oven including software revisions and temperature offsets.

1. Press the Diagnostics button on the Home screen to access this mode. (Figure 16)

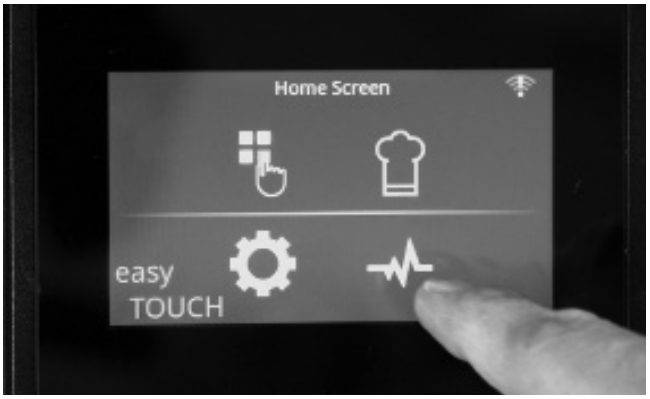


Figure 16

2. Press the Back button or arrow to return to the Home screen. (Figure 17)

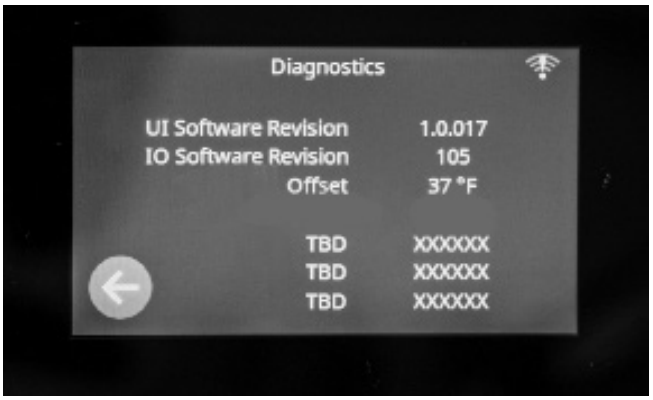


Figure 17

OVEN SHUT DOWN

1. To shut down your oven, press the Back Button to return to the Home screen. The conveyor should stop moving; however, the cooling fan will continue to run if the oven is hot. (Figure 18)

Figure 18

2. Turn OFF the On/Off switch. (Figure 19)

   A. Your oven is now turned off. Please continue to keep the oven connected to an electrical source to enable the cooling fan and cooking fan to continue to operate to cool down the oven. The fans could run for up to an hour after turning off the oven to cool the oven and protect critical components.

Figure 19

Section 4
Maintenance

Operator Maintenance

⚠ DANGER

Disconnect power supply before servicing or cleaning this oven. Safeguard power so it cannot be accidentally restored. Failure to do so could result in dismemberment, electrocution, or fatal injury.

Extensive engineering went into this oven to make it as maintenance free as possible. There is no lubrication required.

However, to achieve the maximum efficiency of the oven, it is necessary to keep it clean. For cleaning instructions, see below. The frequency listed is only the factory's recommendations. Your use and type of products will actually determine the frequency of cleaning.

If the oven fails to operate, check the circuit breaker and gas valve to be sure they are turned on. Also, check the fuses on the control panel to be sure that they are good before you call the Factory Authorized Servicer. The name and phone number of the Factory Authorized Servicer should be located on the oven or contact the factory at (844) 724-2273 for the name of the nearest Factory Authorized Servicer.

CLEANING INSTRUCTIONS

The Lincoln Impinger oven contains electrical components. Before cleaning the oven, switch off and disconnect the oven from the electrical supply.

No electrical components should be subjected to moisture. It is, therefore, important that the oven is wiped down carefully. NEVER throw buckets of water over the oven or subject it to pressure washing from a hose or a pressure spray. If water or other liquid is spilled on the oven, make sure that none has entered the control box area before switching on. If in doubt, call your service company.

⚠ Caution

Oven must be cool. Do not use power-cleaning equipment, steel wool, or wire brushes on stainless steel surfaces.

Notice

Do not use caustic or alkaline cleaners on interior of the unit or on catalyst(s) of ventless ovens. These cleaners can damage the specially finished surfaces of the unit interior.

Daily Cleaning

1. Clean exterior surfaces of the oven by wiping it down with a mild detergent and clean water, or a commercial stainless cleaner.
2. Clean crumb pans and guards by washing with a mild detergent solution and rinsing with clean water.
3. Clean the interior by sweeping up all loose particles, then wash with a mild detergent solution and rinse with clean water.
4. Clean the conveyor belt by wiping with a clean cloth or use a scrub brush (Lincoln Catalog Number 11000115638).

On exterior of oven, deposits of baked-on splatter, oil, grease, or light discoloration may be removed with any of several commercial cleaners. Consult with your local supplier.

⚠ Caution

Do not spray chemicals or cleaning liquids directly on catalyst [ventless ovens]. Clean catalyst with damp cloth only. The catalyst must be kept clean and unobstructed to be effective.

⚠ Warning

When using cleaning solutions, be sure they meet local and national health standards.

Weekly Cleaning

1. Remove fingers, disassemble and clean. See "Finger Removal" section for more information.
2. Remove conveyor, disassemble and clean. See "Conveyor Removal" section for more information.

NOTE: Be sure to clean and inspect the ventilation hood, in accordance with the ventilation hood manufacturer's specifications.

Conveyor Removal

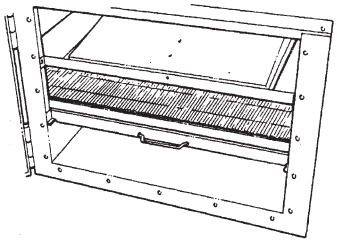
1. Remove door from front of oven by unfastening the latching mechanisms on the left side of the door (facing oven).
2. Pull conveyor out from oven baking chamber.
3. Re-install in reverse order.

Finger Removal

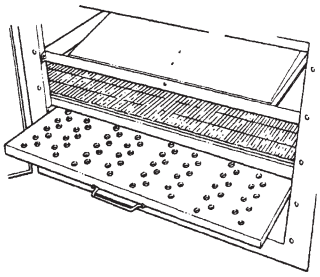
⚠Caution

Oven must be cool.

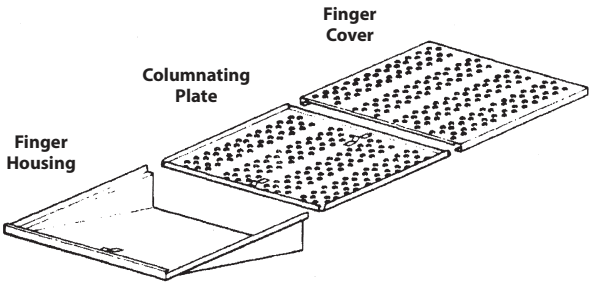
1. Open Door.
   NOTE: Door may be removed by lifting from hinges.



2. Grasp top finger housing, lift up from bracket and pull forward.

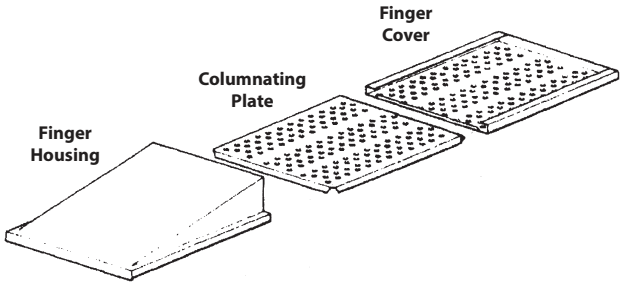


3. Grasp bottom finger housing handle and pull forward, sliding assembly out of oven.



Bottom Finger Assembly

4. Slide finger cover from housing. Lift out inner Columnating Plate.



Top Finger Assembly

5. Reassemble in reverse order. Be sure finger assembly seats securely over rear openings.

Preventive Maintenance

Although this oven has been designed to be as trouble-free as possible, periodic preventive maintenance is essential to maintain peak performance. It is necessary to keep the motors, fans, and electronic controls free of dirt, dust and debris to ensure proper cooling. Overheating is detrimental to the life of all components mentioned. The periodic intervals for preventive cleaning may vary greatly depending on the environment in which the oven is operating. You must discuss the need for preventive maintenance with your Factory Authorized Servicer to establish a proper program. If there are any questions that the service agency cannot answer, please contact the KitchenCare Technical Service Department at (844) 724-2273.

Section 5
Troubleshooting

Before Calling for Service Checklist

Problem	Cause	Correction
Doesn't operate	Breaker tripped	Reset breaker
	Manual gas valve off	Put valve in ON position
	Fuses not good	Replace fuses on the back of oven
	Safety thermal cut-out trips	Reset power, call for service if it repeats
Uneven heating	Fingers incorrectly assembled	Reassemble correctly
	Fingers in wrong location	Place fingers in correct location
Over or under cooked	Incorrect temperature setting	Adjust temperature
	Incorrect conveyor speed	Adjust conveyor speed
	Defective thermostat	Call for service
Heat and cooking odors spill into room	Ventilation/exhaust hood is off	Energize the ventilation system
	Ventilation/exhaust filters require cleaning	Clean all filters
	Defective ventilation/exhaust system	Call for service
Conveyor does not operate	Incorrectly installed	Remove and reinstall
	Drive sprocket is loose	Tighten drive sprocket
	Drive chain loose or disconnected	Verify installation is correct - Call for service
	Conveyor has stretched from use	Call for service

Thermal Cut-Out Switch for Control Box Components

The Impinger II unit includes a "safety thermal cut-out switch" for your protection. This safety related device is designed to ensure that the unit will not overheat and damage the oven. In the unlikely event that the oven would exceed the specified operating temperature range, the "safety thermal cut-out switch" will activate, thus blocking power to the unit and causing it to turn off.

⚠Warning

In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer or connected to a circuit that is regularly switched on and off by the utility.

How to Obtain Service

The name and phone number of the Factory Authorized Servicer should be located on the oven or contact KitchenCare Technical Service Department at (844) 724-2273 for the name of the nearest agency.

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LIMITED WARRANTY, TERMS AND CONDITIONS

LINCOLN EQUIPMENT LIMITED WARRANTY

Lincoln Foodservice ("Lincoln") warrants this product to be free from defects in material and workmanship as follows:

- 2424 Electric, Electric Ventless and Gas ovens for a period of two (2) years from date of purchase
- Equipment must be installed within 12 months from date of manufacture.

Note: Warranty terms may vary based on agreement at time of purchase.

During the warranty period, Lincoln shall repair or, at Lincoln's option, 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 manufacturers' 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, fuses, conveyor belt, conveyor bearings, interior and exterior finishes, lubrication, oven pass-through glass door, door hinges, etc.
- Adjustments and calibration of temperatures, speed and air flows.
- Failures caused by erratic voltages or gas supplies.
- Any travel costs beyond 100 miles roundtrip or 2 hours travel other than overland, overtime, holiday charge, and any special arrangement.
- Any travel costs above actual time (One-way travel ONLY paid).
- Any charges additional to the SRT (Standard Repair Times) will be authorized and paid at the discretion of Lincoln.
- Improper or unauthorized repair.
- 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 or equipment manufactured or sold by Lincoln when such products or commercial equipment is installed or used in a residential or non-commercial 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 manufactured commercial cooking or warming equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Lincoln.
- 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 manufacturers' warranties. Lincoln shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Lincoln manufactured products.

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. Lincoln, its servants and agents shall not be liable for any claims for personal injuries 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 item 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 hours.

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.

INTERNATIONAL SALES POLICY

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

- **2424 Asperion Whisper Oven – 20%**
- *Impinger II, Impinger I,* Low Profile, 3200 Series ovens - **20%**.
- Countertop Oven (DCTI - 2500 series) - **15%**.

All shipments FOB Covington, TN 38019

LINCOLN
11200 AIRPORT NORTH OFFICE PARK STE. A&B, FORT WAYNE, IN 46825
844-724-2273
WWW.LINCOLNFP.COM

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®.**

Bringing innovation to the table • **welbilt.com**

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