

# 3255/3270 Impinger® Conveyorized Oven

#### Models:

3

3255 Natural Gas

3255 LP

3270 Natural Gas

3270 LP



#### Standard Features:

- FastBake<sup>™</sup> Technology
- Quest EMS™ Energy Management System
- 55" or 70" Baking Chamber
- Stainless Steel Construction
- Front-facing Digital Control Panel
- Removable Large Front Panel for Easy Aceess
- Sandwich Door Standard
- Stackable Up to Three (3) High
- Available in Natural of LP Gas

### Benefits:

- New 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.
- Enodis Star service support is committed to ongoing customer satisfaction.
- The new Quest EMS™ unique electronic control system optimizes the gas/air mixture, lowering gas usage without compromising heat. Optimizing gas/air ratios not only improves energy efficiency but lowers emissions as well.

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 florescent 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.
- Cleaning kit (#1050)











PENDING









## 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	7	8"-14"	1"	
Double Stack	290,000	120	60	1	14	8"-14"	11⁄4″	
Triple Stack	435,000	120	60	1	21	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	7	11.5"-14"	3/4"
Double Stack	290,000	120	60	1	14	11.5″-14″	1"
Triple Stack	435,000	120	60	1	21	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	160,000	120	60	1	14	8"-14"	1″	
Double Stack	320,000	120	60	1	28	8"-14"	11⁄4″	
Triple Stack	480,000	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	160,000	120	60	1	14	11.5"-14"	3/4"
Double Stack	320,000	120	60	1	28	11.5″-14″	1″
Triple Stack	480,000	120	60	1	42	11.5″-14″	11⁄4″











