



3200 Series Impinger® Ovens

See how the  
**3200 Series**  
**Impinger® Ovens**  
stack up



### Simplicity at its finest

- Simple, digital control panel allows easy access to cook time and temperature. Diagnostic messages appear for quick troubleshooting.
- Simple, consistent cooking
- Simple, easy cleaning with removable oven front, granting total access to the oven interior
- Simple conveyor removal in tight spaces with optional folding version
- Simple design means no “electric eyes”, vfds, or other complex components that can fail, allowing for better reliability and lower repair costs



### Efficiency saves money

- Unsurpassed energy efficiency using **FastBake Advance** technology
- Simple design means lower price



3240



32" Wide belt  
40" Long Cooking Chamber  
Available in Natural Gas, Propane, and Electric

3255



32" Wide belt  
55" Long Cooking Chamber  
Available in natural gas or propane

3270



32" Wide belt  
70" Long Cooking Chamber  
Available in natural gas or propane



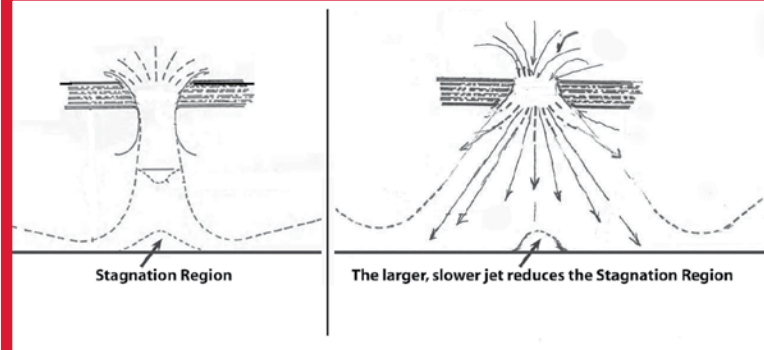
### High capacity flexibility

- Three different sized high capacity ovens from 40" to 70"
- Double and triple stackable – add ovens as your needs grow
- High stand available for the single/double stack applications
- Low stand available for the triple stack applications
- Half-Pass front door gives additional cooking flexibility with a single belt speed
- Optional split belt allows for two standard cooking times with a single oven

The **FastBake Advance** Story

## Why Slower Airspeed Means Faster Baking

**FastBake Advance** bakes up to 35 percent faster without adding any extra cost or electrical complexity to the oven!

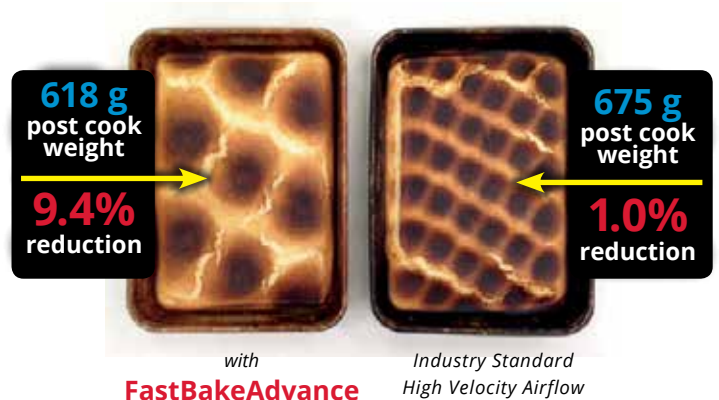


### HOW IT WORKS:

Standard, narrow high velocity airflow (left) provides the airflow mass and heat, but not efficient heat transfer, as much of the airflow "bounces" off the food. FastBake Advance airflow (right) provides slower moving airflow, but wider jets that provide the same airflow mass and heat, but much more efficient heat transfer, as the airflow "sticks" to the food. Efficient heat transfer means an efficient oven. That's efficiency where it counts: when you are cooking your food.

## The Proof is In The Batter

**FastBake Advance** removed almost 10X the moisture in the same amount of time, at the same temperature.



- Two pans of cake batter, each 682 grams pre-cook weight
- Five-minute bake time on a stationary conveyor



## Lincoln 3200 Series ovens are built for the long haul

**Lincoln has been building durable ovens for over 30 years,  
and many of the original ovens are still being used today!**

- Stainless steel interior
- Engineered for durability and designed for easy maintenance
- Key components have decades of proven experience in other Lincoln ovens
- A track record of reliability is at the heart of every Lincoln oven



**WELBILT®  
KITCHENCARE®**

**You've purchased the best oven available,  
KitchenCare helps keep it that way.**

- 2-Years standard warranty (USA) On all 3200 series ovens
- Peace of mind, knowing Manitowoc stands behind their ovens
- Helps protect and maintain your Lincoln ovens, ensuring they perform as they should throughout their life cycles
- Research and applications support helps get the best culinary results possible



**WELBILT®**

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®, Delfield®, fitkitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

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