

Manitowoc



3200 Series Impinger® Ovens

FastBake Advance™

 **Lincoln**

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



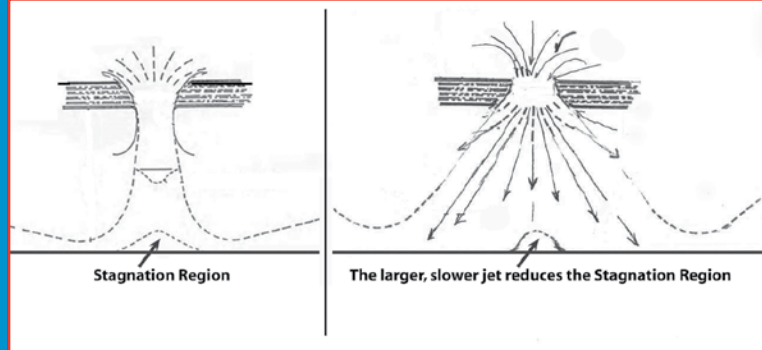
High capacity flexibility

- 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!

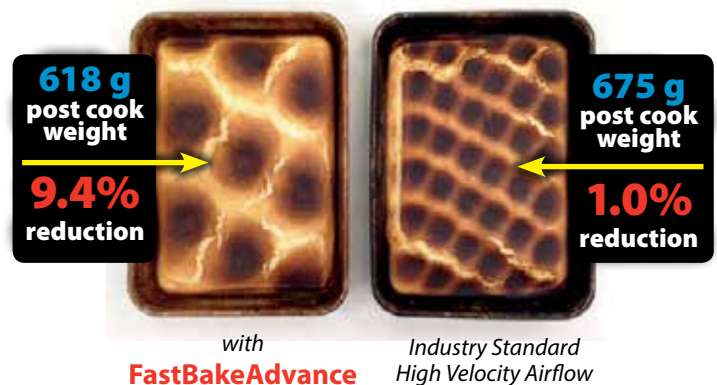


HOW IT WORKS:

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



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

- 2-Year 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 lifecycles
- Research and applications support helps get the best culinary results possible

Manitowoc Foodservice is a global leader in foodservice operations that speaks the language of our partners from sales to aftercare. Purchasing equipment is easy with Manitowoc Finance, which offers direct, low-rate financing options for the equipment you need today. Manitowoc KitchenCare® helps service, maintain, and protect your foodservice equipment and facility throughout the lifecycle of your business. Being fluent is more than understanding equipment; it is an understanding of your foodservice business. If you're ready to talk foodservice, Manitowoc speaks your language.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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