



3255 Impinger® ConveyORIZED Oven

3255 Impinger® ConveyORIZED Oven

Models:

- 3255 Natural Gas
- 3255 LP Gas



Standard Features

- **FastBake** Technology
- 55" 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 KitchenCare** helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle.

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 fluorescent readout displays set temperatures in degrees (F° or C°), conveyor belt speed, thermostat indicator light, and diagnostic messages for easy troubleshooting.

- 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





Gas Supply Pressure Recommendations

Gas Type	Supply (inlet) Pressure (mbar)	Recommended Minimum Gas Pipe Size
Natural	7-14" WC (2.2 kPa / 22.4 mbar - 3.5kPa / 34.9 mbar)	2" (51 mm)
LP	11-14" WC (2.7 kPa / 27.36 mbar - 3.5 kPa / 34.9 mbar)	2" (51 mm)

*Gas supply pressures are dependent on local gas type and on all applicable local codes. Agency approved flexible connection to each oven must be minimum 3/4" (19 mm) NPT and length must not exceed six (6) feet (1829 mm).

Electrical Service

Each oven deck requires voltage, phase and hertz as indicated by model number. Neutral must be grounded at electrical service and receptacle properly polarized. Gas 120V units have a cord with NEMA 5-15 plug. All other models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

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.

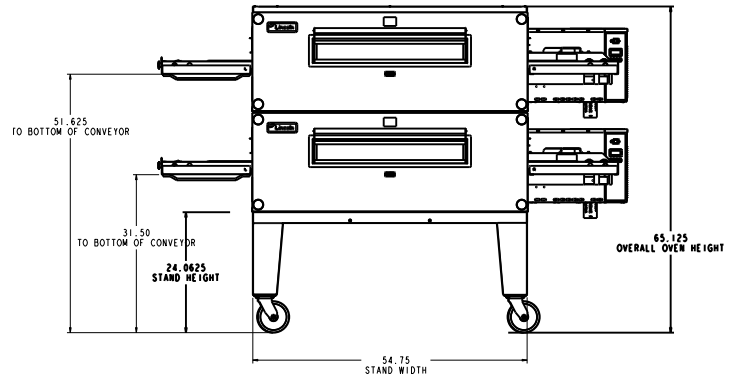
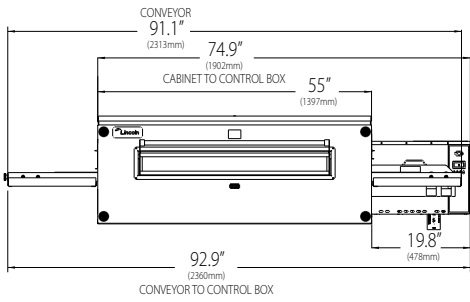
General Information | 3255 Natural Gas Ovens

	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	5	7"-14"	1"
Double Stack	290,000	120	60	1	10	7"-14"	1¼"
Triple Stack	435,000	120	60	1	15	7"-14"	1½"

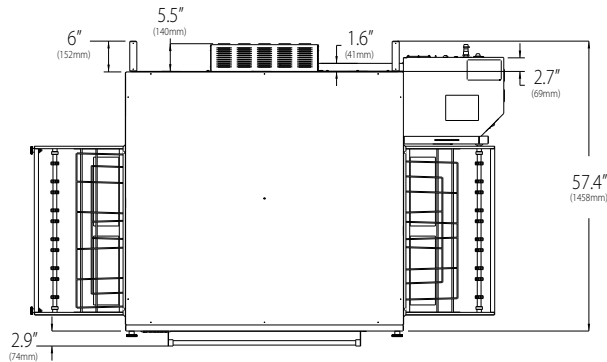
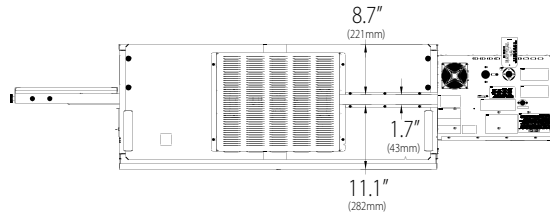
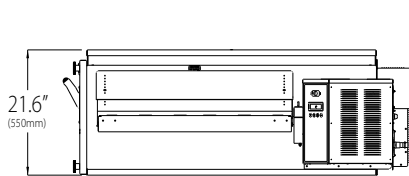
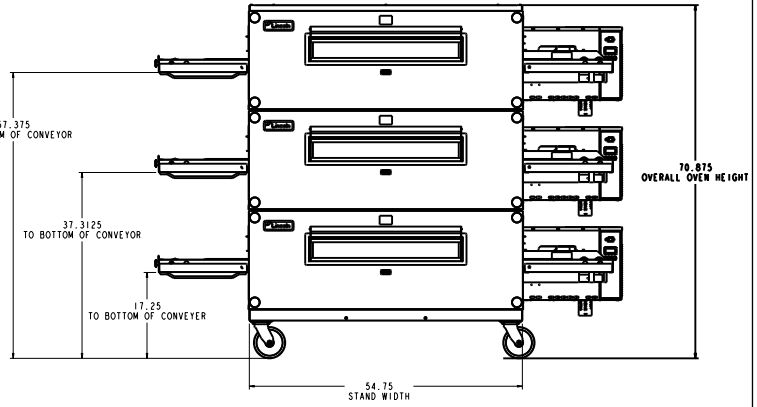
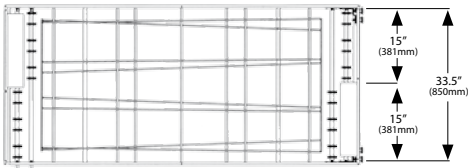
General Information | 3255 Propane (LP) Gas Ovens

	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"-14"	¾"
Double Stack	290,000	120	60	1	10	11"-14"	1"
Triple Stack	435,000	120	60	1	15	11"-14"	1¼"

3255



Optional Split Belt (50/50):



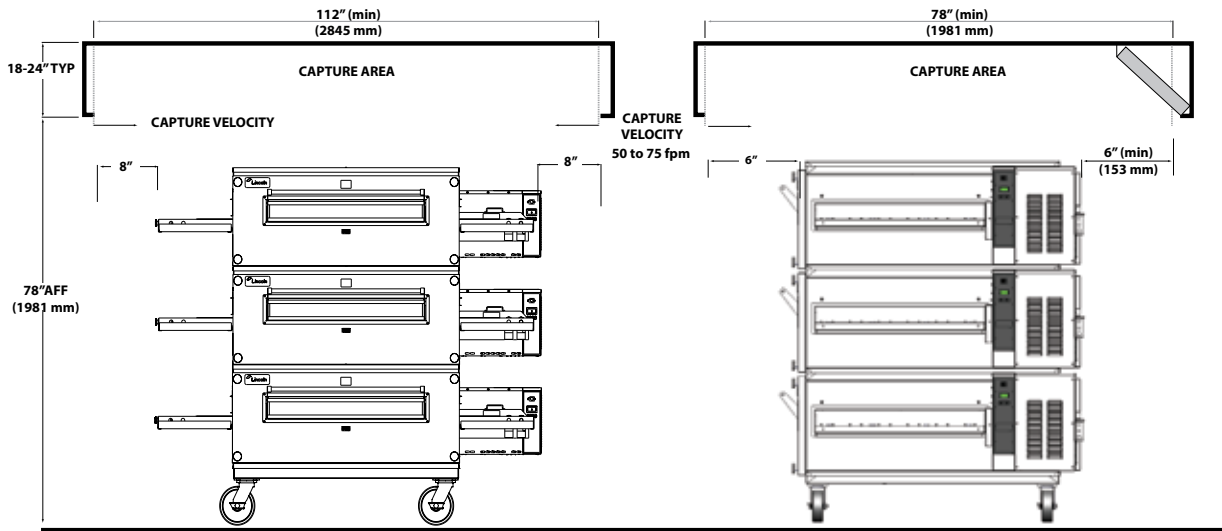
NOTE: Specifications subject to change without notification.

Capacity Estimates

Pan Diameter (Inches)	3 Minutes	3.5 Minutes	4 Minutes	4.5 Minutes	5 Minutes	5.5 Minutes	6 Minutes	6.5 Minutes	7 Minutes
12	248	213	186	165	149	135	125	114	107
14	158	135	118	105	95	86	79	73	68
16	138	118	104	92	83	76	69	64	59

Ventilation Requirements

Ventilation is required for this conveyor oven. Hood specification, design and installation must meet IMC 2009/2012 Sec 5.7 and other requirements. Pizza Ovens are Light Duty Appliances for determining code compliance. If a Type I hood with Fire Suppression is required, proper interlocks of controls for the oven and the vent hood must be approved per IMC 2012 or equivalent. The vent/extraction application for this oven and overall final installation is determined by the authority having jurisdiction per NFPA-96. Carbon monoxide levels must be less than 10 ppm in the space around the oven.



This information is shown as a guideline for ventilating the Impinger 3255 Ovens:

1. Use of a Type II hood is permitted with actual product use defined as Light Duty according to the most current International Mechanical Code. However, application and overall final installation is determined per local codes.
2. Recommend 1800-2600 CFM Exhaust Rate to provide complete extraction of vapors and heat.
3. The capture velocity across the lower edge of the canopy must be sufficient to direct cooking vapors and oven heat into the hood. This is to be inward 50 to 75 FPM at sides and front. This capture velocity is to be verified on site with all ovens operating at set temperature.
4. Certified grease extraction filters should be used at the exhaust area of the hood.
5. Dimensions shown are for ovens without extension shelves. The outside end of the conveyor frame should be a minimum of 8 inches inside the canopy as shown.
6. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
7. A minimum 6 inch space behind the oven is recommended for utilities.
8. If make-up air is provided outside of the canopy through diffusers, they should be directed straight down...not at the oven. Room air diffusers must not be directed toward the oven and should be positioned a minimum of 3 ft. from the perimeter.