

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



CONSISTENCY YOU  
**CAN COUNT ON**

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## FASTBAKE™ TECHNOLOGY

FastBake Impinger Ovens from Lincoln, feature an advanced airflow technology designed to reduce baking time as much as 15-30% over other impingement ovens!



Increase capacity. Save Energy.



### PERFORMANCE YOU CAN SEE

FastBake technology allows the ovens to provide a higher level of heat transfer to food, reducing cook times. Computational Fluid Dynamics (CFD) allows designers to see the flow and intensity of liquids, gases, and air. Using this software to view impingement airflow from one orifice, you can see that FastBake transfers heat more efficiently than any other air impingement oven, creating a faster and better quality bake.

### QUALITY YOU CAN TASTE

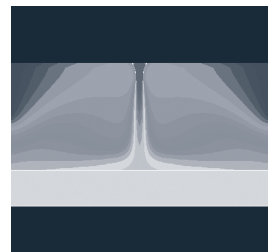
FastBake is revolutionizing the taste of pizza baked on a conveyor belt. Gum lines are eliminated and vegetable toppings are hot and crisp without leaving water on the cheese. In addition, FastBake is more tolerant of differences between products. The result is that a greater variety of products come out perfectly baked. Call today and arrange a demonstration with a Lincoln Sales Representative and see for yourself!

### HOW TO ORDER FASTBAKE

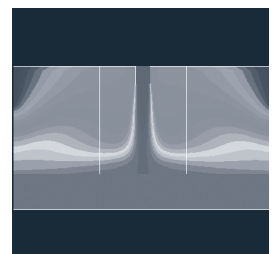
FastBake is available on all new Impinger II Express, Impinger I, Low Profile and 3255/3270 series ovens. When ordering a new oven, include one of these FastBake setup kits on your purchase order. Lincoln will build and ship your new FastBake oven with the setup installed and ready to bake.

NOTE: Impinger II Series ovens with existing radiant finger setup cannot be retrofit to FastBake

To retro-fit an existing oven with FastBake technology, see page 16.



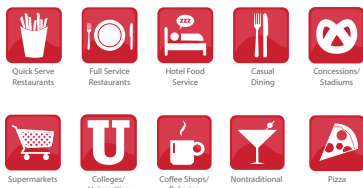
Standard Impingement Oven



FastBake

KIT NUMBER	DESCRIPTION	APPLICATION	DIRECTION
KF006	Impinger® II Express - 1100 Series FastBake Oven	Pizza	Left to Right
KF005	Impinger® II Express - 1100 Series FastBake Oven	Pizza	Right to Left
K1825	Impinger® I - 1400 Series FastBake Oven	Pizza	Left to Right
K1826	Impinger® I - 1400 Series FastBake Oven	Pizza	Right to Left
K1827	Impinger® Low Profile - 1600 Series FastBake Oven	Pizza	Left to Right
K1828	Impinger® Low Profile - 1600 Series FastBake Oven	Pizza	Right to Left

# APERION 2424 VENTLESS IMPINGER® ELECTRIC CONVEYOR OVEN



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature

## STANDARD FEATURES

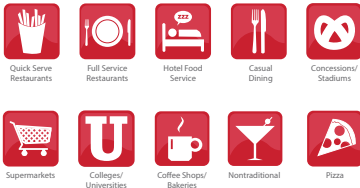
- 2-year Parts and Labor warranty
- Fastest cooking Lincoln oven due to higher air flow
- Consistent air pressures from front to back allows for more even baking
- Independent top and bottom air flow optimizes culinary performance without changing fingers
- 4 Common fingers so no worry about incorrect placement
- Removable oven door allows front removal of the conveyor
- New 4.3" easyTouch controls are intuitive and very easy to use/ program including 20 pre-set recipes
- Full 24-inch x 24-inch bake chamber for higher capacity
- 24 x 48-inch conveyor belt with patented stepper motor for smooth, trouble-free operation
- Easy to clean
- Ventless in single stack configuration, double stackable under a ventilation hood
- ECO mode stops the conveyor and saves energy in slow periods
- Available as a free-standing oven including tall legs/casters or 4 inch countertop legs
- Includes 6-inch entry and exit shelves
- Reversible conveyor
- Stainless steel construction for added durability
- Conveyor speed is adjustable from 20 sec to 30 minutes
- Temperature is adjustable from 250 °F to 600 °F

MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT <sup>3</sup>	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE*
<b>2424 IMPINGER® ELECTRIC CONVEYOR OVENS</b>													
2424E-000-0001	TOP OVEN	48.6 IN (1233 MM)	38.75 IN (984 MM)	18.2 IN (462 MM)	48	208 OR 240	3	60	400 LBS (182 KGS)	26.2 CU. FT (0.74 CU. M)	CONDUIT	12.7 KW	<b>\$33,748</b>
2424E-000-0002	SINGLE OVEN - TALL LEGS	48.6 IN (1233 MM)	38.75 IN (984 MM)	40.1 IN (1018 MM)	48	208 OR 240	3	60	430 LBS (195 KGS)	26.2 CU. (0.74 CU. M)	CONDUIT	12.7 KW	<b>\$36,202</b>
2424E-000-0003	SINGLE OVEN - SHORT LEGS	48.6 IN (1233 MM)	38.75 IN (984 MM)	22.2 IN (564 MM)	48	208 OR 240	3	60	430 LBS (195 KGS)	26.2 CU. FT (0.74 CU. M)	CONDUIT	12.7 KW	<b>\$34,975</b>
2424E-000-0004	BOTTOM OVEN - TALL LEGS	48.6 IN (1233 MM)	38.75 IN (984 MM)	58.7 IN (1490 MM)	48	208 OR 240	3	60	430 LBS (195 KGS)	26.2 CU. FT (0.74 CU. M)	CONDUIT	12.7 KW	<b>\$35,579</b>
2424E-000-0005	BOTTOM OVEN - SHORT LEGS	48.6 IN (1233 MM)	38.75 IN (984 MM)	40.7 IN (1034 MM)	48	208 OR 240	3	60	430 LBS (195 KGS)	26.2 CU. FT (0.74 CU. M)	CONDUIT	12.7 KW	<b>\$34,362</b>

‡ Height for Bottom Oven is for Double stack of ovens - Top and Bottom Oven

\*Local codes prevail.

# IMPINGER® II EXPRESS CONVEYOR OVENS (1100 SERIES)



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature

## STANDARD FEATURES

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 18 in (457 mm) wide, 56 in (1422 mm) long conveyor belt with product stop
- 28 in (711 mm) baking chamber
- Temperature adjustable from 250°F to 575°F (121°-302°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by a Welbilt authorized service agent included in price
- New easytouch 4.3 in controls
- Front-loading glass access door with cool to the touch handle
- Front removable conveyor for easy cleaning
- Reversible conveyor
- Electric or gas models available
- Optional FastBake™ technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality

MODEL #	DESCRIPTION	CU.FT.	SHIPPING WT.	LIST PRICE
<b>EASY ORDER 1100 SERIES OVEN PACKAGES (FB IN ITEM NUMBER DENOTES FASTBAKE FINGER SETUP)</b>				
<b>1180-1/1180-FB1</b>	Single Impinger II Express Oven Package Includes One (1) oven with glass access window, radiant finger/FastBake setup, take-off shelf and high-stand with casters	374 lbs. (169 kg)	33 cu. ft. (0.9 cu. m)	<b>\$31,489</b>
<b>1180-2/1180-FB2</b>	Double Impinger II Express Oven Package Includes Two (2) ovens with glass access windows, radiant finger/FastBake setup, two (2) take-off shelves and high-stand with casters	703 lbs. (318 kg)	63 cu. ft. (1.8 cu. m)	<b>\$59,944</b>
<b>1180-3/1180-FB3</b>	Triple Impinger II Express Oven Package Includes three (3) ovens with glass access windows, radiant finger/FastBake setup, three (3) take-off shelves and low-stand with casters	374 lbs. (169 kg)	93 cu. ft. (2.6 cu. m)	<b>\$87,749</b>

Must specify voltage and belt direction when ordering

MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT <sup>§</sup>	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	BTUS/HOUR	PRICE*
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## IMPINGER II EXPRESS GAS CONVEYOR OVENS

<b>1116-000-U</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	5	120	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	NEMA 5-15P	11.7KW	<b>40,000</b>	<b>\$28,384</b>
<b>1117-000-U</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	15	120	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	NEMA 5-15P	11.7KW	<b>40,000</b>	<b>\$28,384</b>

MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT <sup>§</sup>	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE*
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## IMPINGER II EXPRESS ELECTRIC CONVEYOR OVENS

<b>1130-000-U</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	48	208	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10 KW	<b>\$28,384</b>
<b>1131-000-U</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	42	240	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10,000	<b>\$28,384</b>
<b>1132-000-U</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	30	208	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10 KW	<b>\$28,384</b>
<b>1133-000-U</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	25	240	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10,000	<b>\$28,384</b>

‡ Height shown is single oven Height Double Stack: 59.5" (1511 mm), Height Triple Stack: 62" (1575 mm). § Per Oven. Each oven requires a "dedicated neutral".

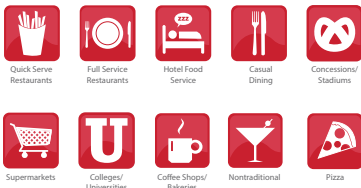
## OPTIONS / FASTBAKE FINGER SET-UPS (SPECIFY BELT DIRECTION ON ORDER)

ORDER NUMBER	DESCRIPTION	PRICE
<b>KF005</b>	FastBake Kit - Right to Left	<b>NO CHARGE</b>
<b>KF006</b>	FastBake Kit - Left to Right	<b>NO CHARGE</b>



STANDARD FEATURES

- Fastbake finger setup options provide menu flexibility and reduced cooking times
- Stackable up to two (2) high
- 18 in (457 mm) wide, 56 in (1422 mm) long conveyor belt with product stop
- 28 in (711 mm) baking chamber
- Temperature adjustable from 250°F to 575°F (121°-302°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by a Welbilt authorized service agent included in price
- New easytouch 4.3 in controls
- Front-loading glass access door with cool to the touch handle
- Front removable conveyor for easy cleaning
- Reversible conveyor
- Meets requirements for the UL category KNLZ listing
- No need for expensive, noisy, energy consuming ventilation systems\*
- Six-finger (3 top/3 bottom) configuration for flexible bake profiles



See [Lincolnp.com/Products](http://Lincolnp.com/Products) for spec sheets or other downloadable literature

ORDER NUMBER	DESCRIPTION	SHIPPING WEIGHT	SHIPPING CUBIC FEET	LIST PRICE
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EASY ORDER 1100 VENTLESS SERIES OVEN PACKAGES

<b>1180-1V</b>	Single Ventless Impinger II Express Oven Package Includes One (1) ventless oven with glass access window, six fingers (3 top/3 bottom), take-off shelf and high-stand with casters	374 lbs. (169 kg)	33 cu. ft. (0.9 cu. m)	<b>\$34,521</b>
<b>1180-2V</b>	Double Ventless Impinger II Express Oven Package Includes Two (2) ventless ovens with glass access windows, six fingers (3 top/3 bottom), two (2) take-off shelves and high-stand with casters	703 lbs. (318 kg)	63 cu. ft. (1.8 cu. m)	<b>\$66,010</b>

Must specify voltage and belt direction when ordering

MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT§	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE*
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IMPINGER II EXPRESS VENTLESS ELECTRIC CONVEYOR OVENS

<b>1130-000-V</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	48	208	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10 KW	<b>\$31,416</b>
<b>1131-000-V</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	42	240	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10,000	<b>\$31,416</b>
<b>1132-000-V</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	30	208	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10 KW	<b>\$31,416</b>
<b>1133-000-V</b>	56 in (1422 mm)	39 in (911 mm)	42 in (1067 mm)	25	240	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	CONDUIT	10,000	<b>\$31,416</b>

‡ Height shown is single oven Height Double Stack: 59.5 in (1511 mm). § Per Oven. Each oven requires a "dedicated neutral".

NOTE: Ventless 1100 ovens are available with Fastbake (FBXXX), finger setups only.

\*Local codes prevail.

## IMPINGER® II EXPRESS CONVEYOR OVENS | ACCESSORIES

MODEL NUMBER	DESCRIPTION	SHIP WEIGHT	LIST PRICE
1098	6 ft/1829 mm flexible gas connector - for gas ovens only	6 lbs. (2.7 kg)	\$1,459
1112	Wall receptacle for #1138 NEMA14-50R - for electric ovens only	1 lb. (.45 kg)	\$462
1113	Wall receptacle for #1139 NEMA L21-30R - for electric ovens only	1 lb. (.45 kg)	\$462
1120-1	Portable stainless steel stand with casters - for single or double-stack ovens 41.5 in W x 27.1 in H x 28.6 in D	45 lbs. (20.41 kg)	\$3,171
1122	Counter mount stand (for single oven), four each - 6 in/152mm bullet feet	6 lbs. (2.7 kg)	\$462
1124-1	Low stand with casters - for triple-stack ovens - 41.1 in W x 9.4 in H x 36 in D	53 lbs. (24 kg)	\$2,493
1138	Cord set for #1130-000-U & #1131-000-U, Single-Phase - Nema 14-50P	2 lbs. (0.9 kg)	\$1,171
1139	Cord set for #1132-000-U & #1133-000-U, 3-Phase - Nema L21-30P	2 lbs. (0.9 kg)	\$907
1140	Take-off shelf - straight (fits either side) - 12 in/311 mm length	4 lbs. (1.81 kg)	\$401
1141	Take-off shelf - 7° incline (fits either side) - 12 in/311 mm length	4 lbs. (1.81 kg)	\$401
1145	Spare parts kit for models #1116, #1117, #1130, #1131, #1132, and #1133	2 lbs. (0.9 kg)	\$396



NEW Dual Voltage ovens are now available.

See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature



STANDARD FEATURES

- Digital Controls that feature reversible conveyor direction, manual override, speed, temperature, and four (4) pre-set menu buttons with menu item, cook time and temperature displayed.
- New dual voltage eliminates the need to check voltage
- Designed for countertop use\*
- Adjustable conveyor speed from 30 seconds to 30 minutes cooking time
- Push button controls assure consistency and are easy for operator to program and adjust
- 20 in (508 mm) wide baking chamber
- Stackable up to two (2) high
- Adjustable temperature from 90°F (32°C) to 600°F (315°C)
- Quieter, slow bake options
- Stainless steel exterior
- Side access panels for easy cleaning
- 31 in conveyor (standard) or 50 in extended conveyor (optional)
- No ventilation required in many applications (local codes prevail)
- New 18 month warranty on dual voltage ovens

MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE*
<b>DIGITAL COUNTERTOP IMPINGER (DCTI) ELECTRIC OVENS WITH 31 IN STANDARD CONVEYOR</b>												
2500/1353	35.4 in (899 mm)	31.4 in (797 mm)	18 in (457 mm)	27 or 24	208/240	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6 KW	<b>\$17,117</b>
<b>DIGITAL COUNTERTOP IMPINGER (DCTI) ELECTRIC OVENS WITH 50 IN EXTENDED CONVEYOR</b>												
2500/1346	50" (1270 mm)	31.4 in (797 mm)	18 in (457 mm)	27 or 24	208/240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6 KW	<b>\$18,706</b>
<b>DIGITAL COUNTERTOP IMPINGER (DCTI) ELECTRIC OVENS WITH 50 IN NON-STICK EXTENDED CONVEYOR</b>												
2500/1366	50" (1270 mm)	31.4 in (797 mm)	18 in (457 mm)	27 or 24	208/240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6 KW	<b>\$21,162</b>

For the quieter version of the CTI, add "-4" to the appropriate catalog number. (Ex 2501-4/1346)

‡ Height shown is single stack CTI. Height Double Stack: 32" (813 mm)

Each oven requires a "dedicated neutral".

Cord and plug included.



# VENTLESS DIGITAL COUNTERTOP IMPINGER (DCTIV) ELECTRIC OVENS (V2500 SERIES)



## STANDARD FEATURES

- The same outstanding features and performance of the original countertop ovens
- Meets requirements for the UL category KNLZ listing
- No need for expensive, noisy, energy consuming ventilation systems (Local codes prevail)
- New 18 month warranty on Dual voltage ovens

**NEW Dual Voltage ventless ovens are now available.**

See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature



MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE
<b>DIGITAL COUNTERTOP IMPINGER (DCTIV) ELECTRIC OVENS WITH 31 IN STANDARD CONVEYOR</b>												
<b>V2500/1353</b>	35.4 in (899 mm)	31.4 in (797 mm)	18 in (457 mm)	27 or 24	208/240	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$18,995</b>

MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE
<b>DIGITAL COUNTERTOP IMPINGER (DCTIV) ELECTRIC OVENS WITH 50 IN EXTENDED CONVEYOR</b>												
<b>V2500/1346</b>	35.4 in (899 mm)	31.4 in (797 mm)	18 in (457 mm)	27 or 24	208/240	1	60	250 lbs. (113 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$20,510</b>

MODEL	WIDTH	DEPTH	HEIGHT‡	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE
<b>DIGITAL COUNTERTOP IMPINGER (DCTIV) ELECTRIC OVENS WITH 50 IN NON-STICK EXTENDED CONVEYOR</b>												
<b>V2500/1366</b>	50 in (1270 mm)	31.4 in (797 mm)	18 in (457 mm)	27 or 24	208/240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	<b>\$22,880</b>

For the quieter version of the CTIV, add "-4" to the appropriate catalog number. (EX V2500-4/1346)

‡ Height shown is single stack CTIV. Height Double Stack: 32" (813 mm)

Each oven requires a "dedicated neutral".

\*Cord and plug included.

\*Local codes prevail.

DIGITAL COUNTERTOP IMPINGER® (DCTI) ELECTRIC OVENS | ACCESSORIES

CATALOG NUMBER	DESCRIPTION	SHIPPING WEIGHT	LIST PRICE
1341	Exit shelf – 12 in/305 mm length	4 lbs. (1.8 kg)	\$326
1342	Exit shelf – 4 in/102 mm length	2 lbs. (0.9 kg)	\$239
1343	Entry incline shelf – 12 in/305 mm length	4 lbs. (1.8 kg)	\$326
1344	Entry incline shelf – 4 in/102 mm length	2 lbs. (0.9 kg)	\$239
1345	Conveyor end stop	2 lbs. (0.9 kg)	\$69
1346	Extended conveyor – 50 in/1270 mm length	27 lbs. (12 kg)	\$3,467
1352	Extended baffle, inlet and outlet	1 lb. (0.45 kg)	\$79
1353	Standard conveyor - 31 in/787 mm length	14 lbs. (6.4 kg)	\$1,770
1362	Heat Shield for Top of Countertop Oven	10 lbs. (4.5 kg)	\$459
1366	Extended conveyor - 50 in/1270 mm length w/non-stick coating	27 lbs. (12 kg)	\$4,840
1367	Extended conveyor - 50 in/1270 mm length no frame - belt only w/non stick coating	27 lbs. (12 kg)	\$2,276
1375	Heavy duty extended conveyor– 50 in/1270 mm length	27 lbs. (12 kg)	\$3,966
1376	Heavy duty standard conveyor– 31 in/787 mm length	11 lbs. (5 kg)	\$2,130
1950	Wall receptacle – NEMA 6-50R (for 2500 series ovens)	1 lb. (0.45 kg)	\$150
70002873	Baffle/Eyebrow	5 lbs (2.3kg)	\$102

# IMPINGER® I CONVEYOR OVENS (1400 SERIES)



See [Lincolnp.com/Products](http://Lincolnp.com/Products) for spec sheets or other downloadable literature

## STANDARD FEATURES

- Finger setup options provide menu flexibility
- Stackable up to two (2) high
- 32 in (812 mm) wide, 73 in (1854 mm) long conveyor belt with product stop
- 40 in (1016 mm) baking chamber
- Temperature adjustable from 260°F to 600°F (121°-316°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by A Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor
- Electric or gas models available
- Optional FastBake™ technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality

ORDER NUMBER	DESCRIPTION	SHIPPING WEIGHT	SHIPPING CUBIC FEET	PRICE
<b>EASY ORDER 1400 SERIES OVEN PACKAGES (FB IN ITEM NUMBER DENOTES FASTBAKE FINGER SETUP)</b>				
<b>1400-1/1400-FB1</b>	Single Impinger I Oven Package Includes One (1) oven with glass access window, radiant finger/FastBake setup, take-off shelf, oven top and high-stand with casters	920 lbs. (417 kg)	130 (3.7 cu. m)	<b>\$53,083</b>
<b>1400-2/1400-FB2</b>	Double Impinger I Oven Package Includes two (2) ovens with glass access window, radiant finger/FastBake setup, two (2) take-off shelves, oven top, and low-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	<b>\$98,149</b>

Must specify voltage and belt direction when ordering

MODEL	WIDTH	DEPTH	HEIGHT†	GAS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	BTUs PER HOUR	PRICE*
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### IMPINGER I GAS CONVEYOR OVENS

<b>1450-000-U</b>	78 in (1981 mm)	58 in (1473 mm)	52 in (1321 mm)	Nat	120	1	60	725 lbs. (329 kg)	97.2 cu. ft. (2.75 cu. m)	NEMA 5-15P	32.5 kW	120,000	<b>\$46,150</b>
<b>1451-000-U</b>	78 in (1981 mm)	58 in (1473 mm)	52 in (1321 mm)	LP	120	1	60	725 lbs. (329 kg)	97.2 cu. ft. (2.75 cu. m)	NEMA 5-15P	32.5 kW	120,000	<b>\$46,150</b>

MODEL	WIDTH	DEPTH	HEIGHT†	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE
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### IMPINGER I ELECTRIC CONVEYOR OVENS

<b>1452-000-U</b>	78 in (1981 mm)	58 in (1473 mm)	52 in (1321 mm)	80	120/208	3	60	750 lbs. (340 kg)	82.9 cu. ft. (2.34 cu. m)	Conduit	22 kW	<b>\$46,150</b>
<b>1453-000-U</b>	78 in (1981 mm)	58 in (1473 mm)	52 in (1321 mm)	70	120/208	3	60	750 lbs. (340 kg)	82.9 cu. ft. (2.34 cu. m)	Conduit	22 kW	<b>\$46,150</b>

† Height shown is single oven. Double Stack Height: 64.63 in (1641 mm). ‡ Per oven.  
Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 1450-000-U-K-XXXX)  
Each oven requires a "dedicated neutral".

ORDER NUMBER	DESCRIPTION	PRICE
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### OPTIONS/FASTBAKE FINGER SET-UPS (SPECIFY BELT DIRECTION ON ORDER)

<b>N/A</b>	Split Belt - price per oven	<b>\$7,547</b>
<b>K1825</b>	FastBake Kit - Left to Right	<b>NO CHARGE</b>
<b>K1826</b>	FastBake Kit - Right to Left	<b>NO CHARGE</b>

## IMPINGER® I CONVEYOR OVENS | ACCESSORIES

CATALOG NUMBER	DESCRIPTION	SHIPPING WEIGHT	LIST PRICE
1009	Oven top – one required	29 lbs. (13.15 kg)	<b>\$1,741</b>
1010	Low stand with casters / 48.94 in W x 10.69 in H x 40 in D	170 lbs. (77.1 kg)	<b>\$3,936</b>
1012	High stand with casters / 48.9 in W x 25 in H x 40 in D	195 lbs. (88.45 kg)	<b>\$5,684</b>
1012-015	Stand with casters - required to stack an Impinger II on an Impinger I 48.94 in W x 15.82 in H x 40 in D	195 lbs. (88.45 kg)	<b>\$4,774</b>
1082	Take - off shelf – straight (fits either side) –16 in/406 mm length	11 lbs. (5 kg)	<b>\$613</b>
1083	Take - off shelf – inclining (fits either side) –16 in/406 mm length	12 lbs. (5.4 kg)	<b>\$613</b>
1098	6 ft/1829 mm flexible gas connector - for gas oven only	6 lbs. (2.7 kg)	<b>\$1,459</b>
1468	Spare parts kit for gas ovens	2 lbs. (0.9 kg)	<b>\$441</b>

# IMPINGER® LOW PROFILE CONVEYOR OVENS (1600 SERIES)



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature

## STANDARD FEATURES

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 32 in (812 mm) wide, 73 in (1854 mm) long conveyor belt with product stop
- 3 3/8 in (85.7 mm) conveyor opening
- Temperature adjustable from 250°F to 575°F (121°-302°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Dual heating system for maximized cooking efficiency
- Stainless steel top, front and sides
- Oven start-up/check-out by A Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor
- Electric or gas models available
- Optional FastBake™ technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality

ORDER NUMBER	DESCRIPTION	SHIPPING WEIGHT	SHIPPING CUBIC FEET	PRICE
<b>EASY ORDER IMPINGER LOW PROFILE OVEN PACKAGES (FB IN ITEM NUMBER DENOTES FASTBAKE FINGER SETUP)</b>				
<b>1600-1/1600-FB1</b>	Single Impinger Low Profile Oven Package Includes one (1) oven with glass access window, radiant finger/FastBake setup, take-off shelf, oven top, top cap motor cover and high-stand with casters	1049 lbs. (476 kg)	130 (3.7 cu. m)	<b>\$59,150</b>
<b>1600-2/1600-FB2</b>	Double Impinger Low Profile Oven Package Includes two (2) ovens with glass access window, radiant finger/FastBake setup, two (2) take-off shelves, oven top, top cap motor cover and high-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	<b>\$111,582</b>
<b>1600-3/1600-FB3</b>	Triple Impinger Low Profile Oven Package Includes three(3) ovens with glass access window, radiant finger/FastBake setup, three (3) take-off shelves, oven top, top cap motor cover and low-stand with casters	2784 lbs. (1263 kg)	334 (9.5 cu. m)	<b>\$162,858</b>

Must specify voltage and belt direction when ordering

MODEL	WIDTH	DEPTH	HEIGHT†	GAS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	BTUs PER HOUR	PRICE*
<b>IMPINGER LOW PROFILE GAS CONVEYOR OVENS</b>													
<b>1600-000-U</b>	80 in (2032 mm)	60.5 in (1537 mm)	44.1 in (1121 mm)	Nat	120	1	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	NEMA 5-15P	32.5 kW	110,000	<b>\$52,722</b>
<b>1601-000-U</b>	80 in (2032 mm)	60.5 in (1537 mm)	44.1 in (1121 mm)	LP	120	1	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	NEMA 5-15P	32.5 kW	110,000	<b>\$52,722</b>

MODEL	WIDTH	DEPTH	HEIGHT†	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE
<b>IMPINGER LOW PROFILE ELECTRIC CONVEYOR OVENS</b>												
<b>1622-000-U</b>	80 in (2032 mm)	60.5 in (1537 mm)	44.1 in (1121 mm)	60	208	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22 kW	<b>\$52,722</b>
<b>1623-000-U</b>	80 in (2032 mm)	60.5 in (1537 mm)	44.1 in (1121 mm)	52	240	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22 kW	<b>\$52,722</b>
<b>1624-000-U</b>	80 in (2032 mm)	60.5 in (1537 mm)	44.1 in (1121 mm)	58	220	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22 kW	<b>\$52,722</b>

† Height shown is single oven. Double Stack Height: 63.37 in (1610 mm), Triple Stack Height: 66.37 in (1686 mm). ‡ Per oven.  
Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 1600-000-U-K-XXXX). Each oven requires a "dedicated neutral".

ORDER NUMBER	DESCRIPTION	PRICE
<b>OPTIONS/FASTBAKE FINGER SET-UPS (SPECIFY BELT DIRECTION ON ORDER)</b>		
N/A	Split Belt - Price per oven	<b>\$6,897</b>
<b>K1827</b>	FastBake Kit - Left to Right	<b>No Charge</b>
<b>K1828</b>	FastBake Kit - Right to Left	<b>No Charge</b>

## IMPINGER® LOW PROFILE CONVEYOR OVENS | ACCESSORIES

CATALOG NUMBER	DESCRIPTION	SHIPPING WEIGHT	LIST PRICE
1082	Take-off shelf – straight (fits either side) – 16 in/406 mm length	11 lbs. (5 kg)	<b>\$613</b>
1083	Take-off shelf – inclining (fits either side) – 16 in/406 mm length	12 lbs. (5.4 kg)	<b>\$613</b>
1098	6 in/152 mm flexible gas connector	6 lbs. (2.7 kg)	<b>\$1,459</b>
1604	Spare parts kit	4 lbs. (1.8 kg)	<b>\$321</b>
1609	Oven top – one required	29 lbs. (13.1 kg)	<b>\$1,552</b>
1610	Low stand with casters - 47.19 in W x 5.8 in H x 40.16 in D	150 lbs. (68 kg)	<b>\$3,525</b>
1612	High stand with casters - 47.19 in W x 24.95 in H x 40.16 in D	175 lbs. (79.4 kg)	<b>\$5,040</b>
1627	Top cap motor cover – one required	5 lbs. (2.27 kg)	<b>\$132</b>

Note: New oven installations require an oven top, top cap motor cover and stand be included with order

# IMPINGER® 3240 GAS AND ELECTRIC OVENS (3200 SERIES)



## STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 32 in (812 mm) wide, 73 in (1854 mm) long conveyor belt with product stop
- 40 in (1016 mm) baking chamber
- Temperature adjustable from 260°F to 600°F (121°-316°C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel interior, top, front and sides
- Oven start-up/check-out by A Welbilt authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor
- Electric or gas models available
- FastBake™ Advance technology can reduce bake time by as much as 15-30% without increased noise levels or loss of product quality



See [Lincolnfp.com/Products](http://Lincolnfp.com/Products) for spec sheets or other downloadable literature

ORDER NUMBER	DESCRIPTION	SHIPPING WEIGHT	SHIPPING CUBIC FEET	PRICE
<b>EASY ORDER 3240 SERIES OVEN PACKAGES</b>				
<b>3240-1</b>	Electric Heated with Ste Single Impinger 3240 Oven Package Includes One (1) oven with glass access window, FastBake Advance finger setup, take-off shelf, end stop, oven top and high stand with casters am Generator	920 lbs. (417 kg)	130 (3.7 cu. m)	<b>\$54,166</b>
<b>3240-2</b>	Double Impinger 3240 Oven Package Includes two (2) ovens with glass access windows, FastBake Advance finger setups, take-off shelves, end stops, oven top, and high-stand with casters	1919 lbs. (870 kg)	232 (6.6 cu. m)	<b>\$100,387</b>
<b>3240-3</b>	Triple Impinger 3240 Oven Package Includes three (3) ovens with glass access windows, FastBake Advance finger setups, take-off shelves, end stops, oven top, and low-stand with casters	2,638 lbs. (1,197 kg)	330 (9.4 cu. m)	<b>\$145,814</b>

Must specify belt direction, gas or electric, gas type (if applicable) and required electric utility when ordering.

MODEL	WIDTH	DEPTH	HEIGHT†	GAS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	BTUs PER HOUR	PRICE*
<b>IMPINGER I GAS CONVEYOR OVENS</b>													
<b>3240-000-N</b>	77.6 in (1971 mm)	60.1 in (1527 mm)	46 in (1168 mm)	Nat	120	1	60	756 lbs.	97.2	NEMA 5-15P	32.5 kW	115,000	<b>\$47,161</b>
<b>3240-000-L</b>	77.6 in (1971 mm)	60.1 in (1527 mm)	46 in (1168 mm)	LP	120	1	60	756 lbs.	97.2	NEMA 5-15P	32.5 kW	115,000	<b>\$47,161</b>

MODEL	WIDTH	DEPTH	HEIGHT†	AMPS	VOLTS	PHASE	HZ	SHIPPING WEIGHT‡	SHIPPING CUBIC FEET	PLUG TYPE	INPUT RATE	PRICE
<b>IMPINGER I ELECTRIC CONVEYOR OVENS</b>												
<b>3240-000-R</b>	77.6 in (1971 mm)	60.1 in (1527 mm)	46 in (1168 mm)	65	208	3	60	780 lbs.	97.2	Conduit	24 kW	<b>\$47,161</b>
<b>3240-000-V</b>	77.6 in (1971 mm)	60.1 in (1527 mm)	46 in (1168 mm)	60	240	3	60	780 lbs.	97.2	Conduit	24 kW	<b>\$47,161</b>

† Height shown is a single oven with stand. Double Stack Height: 64.57 in (1641 mm) and triple stack height: 71.82 in (1824mm). ‡ Per oven.  
Panel setups are added as kit numbers to the end of the model number to complete the oven order; (example: 3240-000-L-K2350).  
Each oven requires a "Dedicated neutral."

## IMPINGER® 3240 CONVEYOR OVENS | ACCESSORIES

CATALOG NUMBER	DESCRIPTION	SHIPPING WEIGHT <sup>5</sup>	LIST PRICE
1098	6 in/1 52 mm flexible gas connector	6 lbs. (2.72 kg)	<b>\$1,459</b>
4001	3240 High Stand - For Single and Double Stack - 40.217 in x 24.447 in H x 50.037 in D	163 lbs. (74 kg)	<b>\$5,409</b>
4003	3240 Low Stand - For Triple Stack - 40.217 in x 10.087 in H x 50.037 in D	120 lbs. (54 kg)	<b>\$3,770</b>
4009	3240 Oven Top	29 lbs. (13.1 kg)	<b>\$1,670</b>
1082	3240 Take-off shelf - straight (fits either side) - 16 in/406 mm length	11 lbs. (5 kg)	<b>\$613</b>
1083	3240 Take-off shelf - inclining (fits either side) - 16 in/406 mm length	12 lbs. (5.4 kg)	<b>\$613</b>

NOTE: New oven installations require an oven top and stand be included with the order. Must specify belt direction when ordering

## FASTBAKE™ RETROFIT KIT INFORMATION

KIT #	OVEN MODEL
K3000	Impinger I 1400 Series FastBake
K4000	Impinger Low Profile 1600 Series FastBake

Each Kit Includes: 8 Housings, Columnating Panels, and Covers.

DESCRIPTION	LIST PRICE
Single Oven Package	<b>\$5,772</b>
Double Stack Oven Package	<b>\$7,584</b>
Triple Stack Oven Package	<b>\$10,906</b>

All FastBake retrofit kits must be purchased through an Authorized Welbilt Service Agent. List price does not include installation, calibration, or any other repair work required.

- Only sold through FAS
- Must be installed by FAS
- Includes ground freight, delivery of kit, removal of old fingers. Installation of **FastBake** fingers, gas pressure check/adjustment, burner blower air shutter check/adjustment, general check of oven operation and oven calibration
- Pricing for regular time only - over time is extra
- All work must be done while ovens are off and cool
- Pricing does not include applicable sales taxes
- Pricing does not include travel beyond 100 miles from FAS or subagent locations (50 miles each way/100 miles round-trip)
- Pricing does not include any repairs needed to bring the oven to proper operation
- All additional charges are the responsibility of the customer. Customer must pay FAS directly for all charges including additional work needed



## IMPINGER® MEANS CAPACITY

MENU ITEMS	STATE	BAKE TIME MIN.	BAKE TEMP F°	BAKE TEMP C°	COUNTERTOP IMPINGER (DCTI)	IMPINGER II - 1100	IMPINGER LOW PROFILE
14in (356 mm) Deep Dish Pizza	Fresh	7	480	249	13	18	50
12 in (305 mm) Pizza	Parbaked	4	465	214	27	41	107
6 in (152 mm) Italian Sub	Parbaked Bread	3	480	249	154	280	640
Baked Ziti 10 oz. Portions	Refrigerated	6½	450	232	79	126	348
Mexican Combo 10 in Platter	Heated	2	425	218	75	139	367
Nachos 3 oz. of Chips	Fresh	2	500	260	75	139	367
Orange Roughy 6 oz. Fillet	Refrigerated	6½	425	218	84	160	336
Biscuits 12 each	Refrigerated	6½	400	204	138	252	396
Chicken Breast 6 oz.	Refrigerated	6½	450	232	132	264	528
Grilled Cheese	Fresh	2	500	260	268	780	1608
Hamburger 6 oz. Patty	Raw	6½	425	218	—	150	320
Chicken Wings 2.5 lb. Bag	Frozen	7½	465	241	168	252	732
Cheese Sticks 2 oz. Bag	Frozen	3¾	500	260	448	688	1968
Fries 3 oz. Portion	Frozen	5½	500	260	76	116	336
Vegetable Medley 10 oz. Portion	Fresh	8	425	218	38	53	150
Sausage	Raw	5	425	218	—	312	648
Chocolate Chip Cookie 1 oz.	Refrigerated	5½	350	177	144	276	576
Brownies (5220 Sheet Pan)	Fresh	12	350	177	11	22	53

## LINCOLN EQUIPMENT LIMITED WARRANTY

Lincoln Foodservice ("Lincoln") warrants this product to be free from defects in material and workmanship for a period of:

- DCTI ovens are eighteen [18] months
- 2424 Aperion ovens are two (2) years
- Impinger II, Impinger I, Low Profile ovens are one (1) year
- 3200 Series Ovens (3240) two (2) years from the date of purchase
- Equipment must be installed within 18 months of manufacture

During the warranty period, Lincoln shall, at Lincoln's option, repair, or 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 manufacturer's 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, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, conveyor belt, motor bushes, broken glass, etc. adjustments and calibrations for temperatures, speed and air flows
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- 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 to equipment manufactured or sold by Lincoln when such products or commercial equipment is installed or used in a residential or noncommercial 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 commercial cooking equipment in a noncommercial application or installation, where the equipment is being used for applications other than those approved for by Lincoln

## 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, and Lincoln its servants and agents shall not be liable for any claims for personal injuries, incidental 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 items 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 hour
- Travel Time not to exceed two hours and millage not to exceed one hundred (100) miles

## 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

## RETURN POLICY

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned
- 3 | If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made
- 4 | Custom product is **non-returnable**
- 5 | Applicable freight charges and re-crating will be the customer's responsibility
- 6 | RMA number must be clearly written on all shipping paperwork to factory/warehouse
- 7 | RMA will be valid for 45 days from date of issue

## INTERNATIONAL SALES POLICY

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

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

All shipments FOB Covington, TN 38019

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# LINCOLN EXTENDED WARRANTY PRICES

## LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (from one to two years) from the date of installation, start-up, or demonstration, or 18 months from date of shipment, which-ever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty but not parts. Extended warranties are non-transferable. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded).

- \* An additional one (1) year Labor Warranty can be purchased for each piece of Lincoln equipment as listed below.
- \* Extended Warranty must be purchased at the same time the equipment is purchased.
- \* Extended Warranty has the same exclusions as stated in our standard warranty.

PRODUCT	DISCOUNT	PART NAME	ITEM DESCRIPTION	PRICE
1400S & 1100S	No Discount	EW LINC14 GAS	+1YR WARRANTY LINCOLN 1400 1100 GAS	\$1,321
	Install Discount	EWI LINC14 GAS	+1YR WARRANTY LINC1400 GAS WITH INSTALL DISCOUNT	\$1,188
	PM Discount	EWP LINC14 GAS	+1YR WARRANTY LINC1400 GAS WITH PM DISCOUNT	\$1,056
	Install+ PM Discount	EWIP LINC14GAS	+1YR WARRANTY LINC1400 GAS INSTALL PM DISCOUNT	\$926
1400S & 1100S	No Discount	EW LINC14 ELE	+1YR WARRANTY LINCOLN 1400 1100 ELECTRIC	\$1,507
	Install Discount	EWI LINC14 ELE	+1YR WARRANTY LINC1400 ELE WITH INSTALL DISCOUNT	\$1,355
	PM Discount	EWP LINC14 ELE	+1YR WARRANTY LINC1400 ELE WITH PM DISCOUNT	\$1,208
	Install+ PM Discount	EWIP LINC14 ELE	+1YR WARRANTY LINC1400 ELE INSTALL PM DISCOUNT	\$1,056



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™, Convotherm®, Crem™, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc® Ice, Merco®, Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

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