

Lincoln®

Canada Price List



Effective: July 1st 2026



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GARLAND®
CANADA
 **WELBILT DISTRIBUTION**

Price List Canada

NOTICE:

LINCOLN PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. LINCOLN WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.

INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Voltage, Cycle, (Hz), & Phase
4. Delivery date and shipping instructions

SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

TERMS AND CONDITIONS

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars. Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at www.GarlandCanada.ca for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.

GARLAND CANADA CUSTOMER SERVICE	VOICE	FAX
Sales	(888) 442-7526	(800) 361-2724
KitchenCare (Parts, Service and Warranty)	(844) 724-2273	N/A



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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

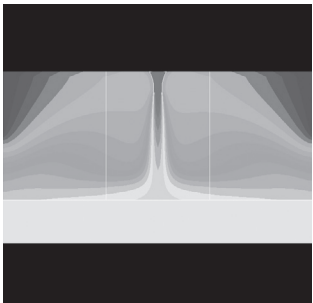
FastBake is revolutionizing the taste of pizza baked on a conveyor belt. Gum lines are eliminated and vegetable toppings are hot and crisp without leaving water on the cheese. In addition, FastBake is more tolerant of differences between products. The result is that a greater variety of products come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

HOW TO ORDER FASTBAKE

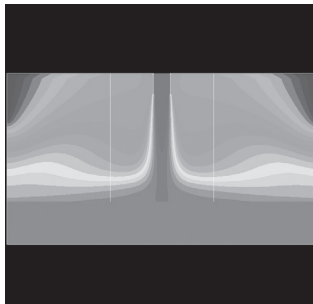
FastBake is available on all new Impinger II Express, Impinger I, Low Profile and 3255/3270 series ovens. When ordering a new oven, include one of these FastBake setup kits on your purchase order. Lincoln will build and ship your new FastBake oven with the setup installed and ready to bake.

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 20.



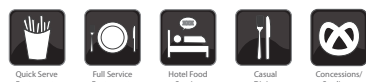
Standard Impingement Oven



FastBake

Oven	Application	Direction	Kit Number
Impinger® II Express - 1100 Series FastBake Oven	Pizza	Left to Right	KF006
Impinger® II Express - 1100 Series FastBake Oven	Pizza	Right to Left	KF005
Impinger® I - 1400 series FastBake Oven	Pizza	Left to Right	K1825
Impinger® I - 1400 series FastBake Oven	Pizza	Right to Left	K1826
Impinger® Low Profile - 1600 series FastBake Oven	Pizza	Left to Right	K1827
Impinger® Low Profile - 1600 series FastBake Oven	Pizza	Right to Left	K1828

APERION 1624 IMPINGER® CONVEYOR OVEN



See Lincolnp.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 16-inch x 24-inch bake chamber for higher capacity
- 16-inch x 48-inch conveyor belt with patented stepper motor for smooth, trouble-free operation
- Easy to clean
- Optional Electric Ventless ovens available. Triple-stackable with or without a ventilation hood.
- ECO mode stops the conveyor and saves energy in slow periods
- Available as a free-standing oven with tall legs/casters or 4 inch countertop legs
- Stainless steel construction for added durability
- Conveyor speed is adjustable from 45 sec to 30 minutes
- Temperature is adjustable from 250 °F to 600 °F

1624 APERION™ ELECTRIC/ELECTRIC VENTLESS CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Voltage (VAC)	Phase	HZ	Shipping Weight†	Shipping Cubic Feet	Plug Type	Input Rate (kW)	Price*
1624-SUH-	NON-VENTLESS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	38.5-44.3	208 OR 240	3	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	13.9-18.5	\$41,080
1624-SUV-	VENTLESS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	38.5-44.3	208 OR 240	3	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	13.9-18.5	\$42,120
1624-LUH-	NON-VENTLESS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	37-42.5	208 OR 240	1	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	7.7-10.2	\$39,415
1624-LUV-	VENTLESS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	37-42.5	208 OR 240	1	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	7.7-10.2	\$41,495
1624-LUH-	VENTLESS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	26-29.9	208 OR 240	3	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	9.4-12.5	\$39,415
1624-LUV-	VENTLESS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	26-29.9	208 OR 240	3	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	9.4-12.5	\$41,495

1624 APERION™ GAS CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Voltage (VAC)	Phase	HZ	Shipping Weight†	Shipping Cubic Feet	Plug Type	BTUs Per Hour	Price*
1624-GUN-	NATURAL GAS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	9	120	1	60	330 LBS (150 KGS)	34.6 CU. FT (1 CU. M)	NEMA 5-15P	60,000	\$39,935
1624-GUP-	LP GAS - 16" WIDE BELT	49 IN (1245 MM)	31.75 IN (807 MM)	19.1 IN (460 MM)	9	120	1	60	330 LBS (150 KGS)	34.6 CU. (1 CU. M)	NEMA 5-15P	60,000	\$39,935

* Height without legs - add 4" for countertop legs and 21.9" for tall legs with casters

Specifications and prices subject to change without notice.

1624 APERION™ ACCESSORIES

Catalog number	Description	Shipping Weight	List price
L4612502	Aperion Countertop Kit - Includes 4" legs and ring mounts	6 LBS [2.7 KGS]	\$500
L4612503	Aperion Floor Kit - Includes 4 - 14" legs with casters	64 LBS [29 KGS]	\$3,300
L4612504	Aperion Triple Stack Floor Kit - Includes 4 - 6" casters, and heat shield	35 LBS [16 KGS]	\$2,500
L4612818	DCTI / 1624 Aperion Stacking Kit	10 LBS [4.5 KGS]	\$1,400
L4611635	Mix Aperion Model Stacking Kit	10 LBS [4.5 KGS]	\$2,000
L1606	6" Entry shelf	5 LBS [2.4 KGS]	\$240
L1607	6" Ext shelf	5 LBS [2.4 KGS]	\$240
L1612	12" Entry shelf	9 LBS [4.1 KGS]	\$395
L1613	12" Exit shelf	9 LBS [4.1 KGS]	\$395
L2437	Cord set, 3PH, 60A, 8FT, NEMA 15-60P	7 LBS [3.2 KGS]	\$958
L2438	Cord set, 1PH, 50A, 8FT, NEMA 6-50P	7 LBS [3.2 KGS]	\$1,285
OPTION			
	Door With Half Pass Window		\$700

APERION 2024 IMPINGER® CONVEYOR OVEN



See Lincolnp.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 20-inch x 24-inch bake chamber for higher capacity
- 20-inch x 48-inch conveyor belt with patented stepper motor for smooth, trouble-free operation
- Easy to clean
- Optional Electric Ventless ovens available. Triple-stackable with or without a ventilation hood.
- ECO mode stops the conveyor and saves energy in slow periods
- Available as a free-standing oven with tall legs/casters or 4 inch countertop legs
- Stainless steel construction for added durability
- Conveyor speed is adjustable from 45 sec to 30 minutes
- Temperature is adjustable from 250 °F to 600 °F

2024 APERION™ ELECTRIC/ELECTRIC VENTLESS CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Voltage (VAC)	Phase	Hz	Shipping Weight ³	Shipping Cubic Feet	Plug Type	Input Rate (kW)	Price*
2024-SUH-	NON-VENTLESS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	38.5-44.3	208 OR 240	3	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	13.9-18.5	\$42,205
2024-SUV-	VENTLESS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	38.5-44.3	208 OR 240	3	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	13.9-18.5	\$43,265
2024-LUH-	NON-VENTLESS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	37-42.5	208 OR 240	1	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	7.7-10.2	\$40,485
2024-LUV-	VENTLESS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	37-42.5	208 OR 240	1	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	7.7-10.2	\$42,620
2024-LUH-	NON-VENTLESS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	26-29.9	208 OR 240	3	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	9.4-12.5	\$40,485
2024-LUV-	VENTLESS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	26-29.9	208 OR 240	3	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	9.4-12.5	\$42,620

2024 APERION™ GAS CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Voltage (VAC)	Phase	Hz	Shipping Weight ³	Shipping Cubic Feet	Plug Type	BTUs Per Hour	Price*
2024-GUN-	NATURAL GAS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	9	120	1	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	NEMA 5-15P	60,000	\$41,030
2024-GUP-	LP GAS - 20" WIDE BELT	49 IN (1245 MM)	35.75 IN (908 MM)	19.1 IN (460 MM)	9	120	1	60	380 LBS (173 KGS)	34.6 CU. FT (1 CU. M)	NEMA 5-15P	60,000	\$42,030

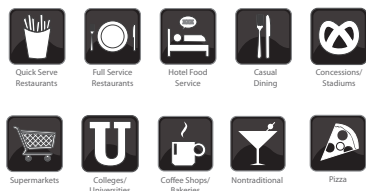
* Height without legs - add 4" for countertop legs and 21.9" for tall legs with casters

Specifications and prices subject to change without notice.

2024 APERION™ ACCESORIES

Catalog Number	Description	Shipping Weight	List Price
L4612502	Aperion Countertop Kit - Includes 4" legs and ring mounts	6 LBS [2.7 KGS]	\$500
L4612503	Aperion Floor Kit - Includes 4 - 14" legs with casters	64 LBS [29 KGS]	\$3,300
L4612504	Aperion triple stack floor kit - includes 4 - 6" casters, with heat sheilds	35 LBS [16 KGS]	\$2,500
L4611635	Mix Aperion Model Stacking Kit	7 LBS [3.2 KGS]	\$2,000
L2006	6" Entry Shelf	5 LBS [2.4 KGS]	\$250
L2007	6" Ext Shelf	5 LBS [2.4 KGS]	\$250
L2012	12" Entry Shelf	9 LBS [4.1 KGS]	\$420
L2013	12" Exit Shelf	9 LBS [4.1 KGS]	\$420
L2437	CORD SET, 3PH, 60A, 8FT, NEMA 15-60P	7 LBS [3.2 KGS]	\$985
L2438	CORD SET, 1PH, 50A, 8FT, NEMA 6-50P	7 LBS [3.2 KGS]	\$1,285
OPTIONS			
	Door with Half Pass Window		\$700

APERION 2424 IMPINGER® CONVEYOR OVEN



See Lincolnp.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-inch x 48-inch conveyor belt with patented stepper motor for smooth, trouble-free operation
- Easy to clean
- Optional Electric Ventless ovens available. Double-stackable as Ventless or triple-stackable under a ventilation hood.
- ECO mode stops the conveyor and saves energy in slow periods
- Available as a free-standing oven with tall legs/casters or 4 inch countertop legs
- Stainless steel construction for added durability
- Conveyor speed is adjustable from 45 sec to 30 minutes
- Temperature is adjustable from 250 °F to 600 °F

APERION 2424 IMPINGER CONVEYOR OVEN

Model	Description	Width	Depth	Height*	Amps	Voltage (VAC)	Phase	HZ	Shipping Weight†	Shipping Cubic Feet	Plug Type	Input Rate (kW)	Price*
2424-SUH-	NON-VENTLESS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	38.5 - 44.3	208 OR 240	3	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	13.9-18.5	\$43,545
2424-SUV-	VENTLESS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	38.5 - 44.3	208 OR 240	3	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	13.9-18.5	\$44,645
2424-LUH-	NON-VENTLESS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	37 - 42.5	208 OR 240	1	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	7.7-10.2	\$41,780
2424-LUV-	VENTLESS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	37 - 42.5	208 OR 240	1	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	7.7-10.2	\$43,985
2424-LUH-	NON-VENTLESS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	26-29.9	208 OR 240	3	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	9.4-12.5	\$41,780
2424-LUV-	VENTLESS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	26-29.9	208 OR 240	3	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	CONDUIT	9.4-12.5	\$43,985

2424 APERION™ GAS CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Voltage (VAC)	Phase	HZ	Shipping Weight†	Shipping Cubic Feet	Plug Type	BTUs Per Hour	Price*
2424-GUN-	NATURAL GAS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	9	120	1	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	NEMA 5-15P	60,000	\$42,330
2424-GUP-	LP GAS - 24" WIDE BELT	49" IN (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)	9	120	1	60	430 LBS (196 KGS)	34.6 CU. FT (1 CU. M)	NEMA 5-15P	60,000	\$42,330

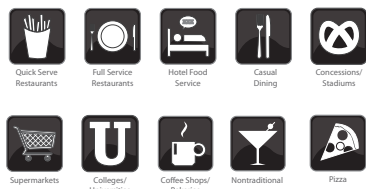
† Height for Bottom Oven is for Double stack of ovens - Top and Bottom Oven

Specifications and prices subject to change without notice.

2424 APERION™ ACCESORIES

Catalog Number	Description	Shipping Weight	List Price
L4612502	Aperion Countertop Kit - Includes 4" legs and ring mounts	6 LBS [2.7 KGS]	\$500
L4612503	Aperion Floor Kit - Includes 4 - 14" legs with casters	64 LBS [29 KGS]	\$3,300
L4612504	Aperion Triple Stack Floor Kit - Includes 4 - 6" casters, with heat sheilds	22 LBS [10 KGS]	\$2,500
L4611635	Mix Aperion Model Stacking Kit	7 LBS [3.2 KGS]	\$2,000
L2406	6" Entry Shelf	5 LBS [2.4 KGS]	\$260
L2407	6" Ext Shelf	5 LBS [2.4 KGS]	\$260
L2412	12" Entry Shelf	9 LBS [4.1 KGS]	\$440
L2413	12" Exit Shelf	9 LBS [4.1 KGS]	\$440
L2437	CORD SET, 3PH, 60A, 8FT, NEMA 15-60P	7 LBS [3.2 KGS]	\$985
L2438	CORD SET, 1PH, 50A, 8FT, NEMA 6-50P	7 LBS [3.2 KGS]	\$1,285
OPTIONS			
	Door with Half Pass Window		\$700
4610897	Split Belt Option #1 - 30/70 [8"/16"]		\$3,120
4610898	SPLIT BELT OPTION #2 - 50/50 [12"/12"]		\$3,120

APERION 2824 IMPINGER® CONVEYOR OVEN



See Lincolnp.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 28-inch x 24-inch bake chamber for higher capacity
- 28-inch x 48-inch conveyor belt with patented stepper motor for smooth, trouble-free operation
- Easy to clean
- Optional Electric Ventless ovens available. Double-stackable as Ventless or triple-stackable under a ventilation hood.
- ECO mode stops the conveyor and saves energy in slow periods
- Available as a free-standing oven with tall legs/casters or 4 inch countertop legs
- Stainless steel construction for added durability
- Conveyor speed is adjustable from 45 sec to 30 minutes
- Temperature is adjustable from 250 °F to 600 °F

2824 IMPINGER® ELECTRIC CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Volts	Phase	Hz	Shipping Weight‡	Shipping Cubic Feet	Plug Type	Input Rate (kW)	Price*
2824-SUH-	NON-VENTLESS - 28" WIDE BELT	49" IN (1245 MM)	43.75" (1111 MM)	19.1" (460 MM)	38.5 - 44.3	208 OR 240	3	60	480 LBS (219 KGS)	62.3 CU. FT (1.8 CU. M)	CONDUIT	13.9-18.5	\$47,280
2824-SUV-	VENTLESS - 28" WIDE BELT	49" IN (1245 MM)	43.75" (1111 MM)	19.1" (460 MM)	38.5 - 44.3	208 OR 240	3	60	480 LBS (219 KGS)	62.3 CU. FT (1.8 CU. M)	CONDUIT	13.9-18.5	\$48,605

2824 IMPINGER® GAS CONVEYOR OVENS

Model	Description	Width	Depth	Height*	Amps	Volts	Phase	Hz	Shipping Weight‡	Shipping Cubic Feet	Plug Type	BTUs Per Hour	Price*
2824-GUN-	NATURAL GAS - 28" WIDE BELT	49" IN (1245 MM)	43.75" (1111 MM)	19.1" (460 MM)	9	120	1	60	480 LBS (219 KGS)	62.3 CU. FT (1.8 CU. M)	NEMA 5-15P	60,000	\$46,085
2824-GUP-	LP GAS - 28" WIDE BELT	49" IN (1245 MM)	43.75" (1111 MM)	19.1" (460 MM)	9	120	1	60	480 LBS (219 KGS)	62.3 CU. FT (1.8 CU. M)	NEMA 5-15P	60,000	\$46,085

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

2824 APERION™ ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
L4612502	Aperion Countertop Kit - Includes 4" legs and ring mounts	6 LBS [2.7 KGS]	\$500
L4612503	Aperion Floor Kit - Includes 4 - 14" legs with casters	64 LBS [29 KGS]	\$3,300
L4612504	Aperion Triple Stack Floor Kit - Includes 4 - 6" casters	22 LBS [10 KGS]	\$2,500
L4611635	Mix Aperion Model Stacking Kit	7 LBS [3.2 KGS]	\$2,000
L2806	6" Entry Shelf	7 LBS [3.2 KGS]	\$290
L2807	6" Ext Shelf	7 LBS [3.2 KGS]	\$290
L2812	12" Entry Shelf	10 LBS [4.5 KGS]	\$470
L2813	12" Exit Shelf	10 LBS [4.5 KGS]	\$470
L2437	Cord set, 3PH, 60A, 8FT, NEMA 15-60P	7 LBS [3.2 KGS]	\$985
OPTION			
	Door with Half Pass Window		\$700
4610899	Split Belt Option - 40/60 [12"/16"]		\$4200

IMPINGER® II EXPRESS CONVEYOR OVENS

(1100 SERIES)

**NOW AVAILABLE
AS A VENTLESS OVEN -
SEE PAGE 14**



See Lincolnf.com/Products for spec sheets or other downloadable literature

STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- 28" (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 Easy Touch control
- 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
- 1 year parts and labour warranty

Easy Order 1100 Series Oven Packages (FB in item number denotes FastBake finger setup)

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1180-1/1180-FB1	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)	\$34,140
1180-2/ 1180-FB2	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)	\$65,085
1180-3/ 1180-FB3	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	1032 lbs. (468 kg)	93 cu. ft. (2.6 cu. m)	\$95,340

Must specify voltage and belt direction when ordering

Impinger II Express Gas Conveyor Ovens

Model	Width	Depth	Height†	Gas	Amps	Volts	Phase	Hz	Shipping Weight‡	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
1116-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	Nat	5	120	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	NEMA 5-15P	11.7kW	40,000	\$30,540
1117-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	LP	15	120	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	NEMA 5-15P	11.7kW	40,000	\$30,540

Impinger II Express Electric Conveyor Ovens

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight‡	Shipping Cubic Feet	Plug Type	Input Rate	Price
1130-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	48	208	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$30,540
1131-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	42	240	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$30,540
1132-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	30	208	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$30,540
1133-000-U	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	25	240	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$30,540

† 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
N/A	Split Belt - price per oven	\$5,760
KF005	FastBake Kit - Right to Left	No Charge
KF006	FastBake Kit - Left to Right	No Charge

Specifications and prices subject to change without notice.

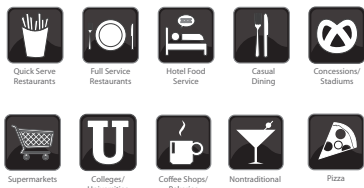
Tel: 905-624-1419 • 888-442-7526

Fax: 905-624-1851 • 800-361-2724

For more information, visit www.garlandcanada.ca

VENTLESS* IMPINGER® II EXPRESS ELECTRIC CONVEYOR OVEN

(1100 SERIES)



See Lincolnp.com/Products for spec sheets or other downloadable literature

STANDARD FEATURES:

- Fastbake finger setup options provide menu flexibility and reduced cooking times
- Stackable up to two (2) high
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- 28" (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 Easy Touch control
- 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
- 1 year parts and labour warranty

Easy Order 1100 Ventless Series Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1180-1V	Single Ventless <i>Impinger</i> 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)	\$36,740
1180-2V	Double Ventless <i>Impinger</i> 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)	\$70,285

Must specify voltage and belt direction when ordering

Impinger II Express Ventless Electric Conveyor Ovens

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
1130-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	48	208	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$33,140
1131-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	42	240	1	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$33,140
1132-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	30	208	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$33,140
1133-000-V	56" (1422 mm)	39" (911 mm)	42" (1067 mm)	25	240	3	60	365 lbs. (166 kg)	30.3 cu. ft. (.86 cu. m)	Conduit	10kW	\$33,140

‡ Height shown is single oven Height Double Stack: 59.5" (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.

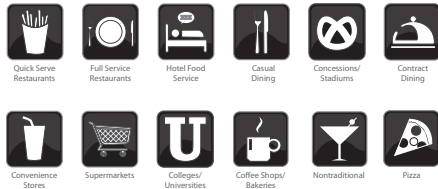
IMPINGER® II EXPRESS CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1098	6"/1829mm flexible gas connector - for gas ovens only	6 lbs. (2.7 kg)	\$1,475
1112	Wall receptacle for #1138 NEMA14-50R - for electric ovens only	1 lb. (.45 kg)	\$465
1113	Wall receptacle for #1139 NEMA L21-30R - for electric ovens only	1 lb. (.45 kg)	\$465
1120-1	Portable stainless steel stand with casters - for single or double-stack ovens 41.5" W x 27.1" H x 28.6" D	45 lbs. (20.41 kg)	\$3,195
1122	Counter mount stand (for single oven), four each - 6"/152mm bullet feet	6 lbs. (2.7 kg)	\$465
1124-1	Low stand with casters - for triple-stack ovens - 41.1" W x 9.4" H x 36" D	53 lbs. (24 kg)	\$2,505
1138	Cord set for #1130-000-U & #1131-000-U, Single-Phase - Nema 14-50P	2 lbs. (0.9 kg)	\$1,180
1139	Cord set for #1132-000-U & #1133-000-U, 3-Phase - Nema L21-30P	2 lbs. (0.9 kg)	\$915
1140	Take-off shelf - straight (fits either side) - 12"/311mm length	4 lbs. (1.81 kg)	\$405
1141	Take-off shelf - 7° incline (fits either side) - 12"/311mm length	4 lbs. (1.81 kg)	\$405
1182	HEAT SHIELD FOR TOP OF LINCOLN 1100 OVEN	11 lbs. (5 kg)	\$790

Each *Impinger* II Oven includes a start-up checkout performed by factory trained authorized service agent.

Note: New Oven Installations require an appropriate stand to be included with the order

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



See 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)
- 18 months parts and labour warranty

Easy Order Digital Countertop Impinger (DCTIV) Oven Packages

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
V2500-1	Single Stack CTIV Oven Package - Includes One (1) ventless oven with extended conveyor and one (1) 4" exit shelf.	245 lbs. (111 kg)	19 (0.5 cu. m)	\$21,095
V2500-2	Double Stack CTIV Oven Package - Includes Two (2) ventless ovens with extended conveyors and two (2) 4" exit shelves.	490 lbs. (222 kg)	38 (1.0 cu. m)	\$42,190

Must specify voltage when ordering

Digital Countertop Impinger (DCTIV) Electric Ovens with 31" Standard Conveyor

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V2500/1353	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27 24	208 240	1	60	197 lbs. (89 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$19,115

Digital Countertop Impinger (DCTIV) Electric Ovens with 50" Extended Conveyor

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V2500/1346	35.4" (899 mm)	31.4" (797 mm)	18" (457 mm)	27 24	208 240	1	60	250 lbs. (113 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$20,855

Digital Countertop Impinger (DCTIV) Electric Ovens with 50" Non-Stick Extended Conveyor

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight	Shipping Cubic Feet	Plug Type	Input Rate	Price
V2500/1366	50" (1270 mm)	31.4" (797 mm)	18" (457 mm)	27 24	208 240	1	60	240 lbs. (109 kg)	35 cu ft. (.99 cu. m)	NEMA 6-50P	6kW	\$21,830

† 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.

Specifications and prices subject to change without notice.

DIGITAL COUNTERTOP IMPINGER® (DCTI) ELECTRIC OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1341	Exit shelf – 12"/305 mm length	4 lbs. (1.8 kg)	\$330
1342	Exit shelf – 4"/102 mm length	2 lbs. (0.9 kg)	\$240
1343	Entry incline shelf – 12"/305 mm length	4 lbs. (1.8 kg)	\$330
1344	Entry incline shelf – 4"/102 mm length	2 lbs. (0.9 kg)	\$240
1345	Conveyor end stop	2 lbs. (0.9 kg)	\$70
1346	Extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	\$3,500
1352	Extended baffle, inlet and outlet	1 lb. (0.45 kg)	\$75
1353	Standard conveyor – 31"/787 mm length	14 lbs. (6.4 kg)	\$1,790
1362	Heat Shield for Top of Countertop Oven	10 lbs. (4.5 kg)	\$580
1366	Extended conveyor - 50"/1270 mm length w/non-stick coating	27 lbs. (12 kg)	\$4,855
1367	Extended conveyor - 50"/1270 mm length no frame - belt only w/non stick coating	27 lbs. (12 kg)	\$2,285
1375	Heavy duty extended conveyor – 50"/1270 mm length	27 lbs. (12 kg)	\$4,000
1376	Heavy duty standard conveyor – 31"/787 mm length	11 lbs. (5 kg)	\$2,155
4805	Stand with bottom shelf and casters, for single stack ovens only	110 lb. (50 kg)	\$2,995

*Local codes prevail.

IMPINGER® I CONVEYOR OVENS

(1400 SERIES)



See 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" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 40" (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
- 3 years parts and labour warranty

Easy Order 1400 Series Oven Packages (FB in item number denotes FastBake finger setup)

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1400-1/1400-FB1	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)	\$48,090
1400-2/1400-FB2	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)	\$87,485

Must specify voltage and belt direction when ordering

Impinger I Gas Conveyor Ovens

Model	Width	Depth	Height†	Gas	Volts	Phase	Hz	Shipping Weight [§]	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
1450-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	Nat	120	1	60	725 lbs. (329 kg)	97.2 cu. ft. (2.75 cu. m)	NEMA 5-15P	32.5kW	120,000	\$40,430
1451-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	LP	120	1	60	725 lbs. (329 kg)	97.2 cu. ft. (2.75 cu. m)	NEMA 5-15P	32.5kW	120,000	\$40,430

Impinger I Electric Conveyor Ovens

Model	Width	Depth	Height†	Amps	Volts	Phase	Hz	Shipping Weight [§]	Shipping Cubic Feet	Plug Type	Input Rate	Price
1452-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	80	120/208	3	60	750 lbs. (340 kg)	82.9 cu. ft. (2.34 cu. m)	Conduit	27kW	\$40,430
1453-000-U	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	70	120/240	3	60	750 lbs. (340 kg)	82.9 cu. ft. (2.34 cu. m)	Conduit	27kW	\$40,430

† Height shown is single oven. Double Stack Height: 64.63 (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".

Options/FastBake Finger Set-Ups (Specify belt direction on order)

Order Number	Description	Price
N/A	Split Belt - price per oven	\$6,400
K1825	FastBake Kit - Left to Right	No Charge
K1826	FastBake Kit - Right to Left	No Charge

Specifications and prices subject to change without notice.

IIMPINGER® I CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1009	Oven top – one required	29 lbs. (13.15 kg)	\$1,690
1010	Low stand with casters / 48.94" W x 10.69" H x 40" D	170 lbs. (77.1 kg)	\$3,745
1012	High stand with casters / 48.9" W x 25" H x 40" D	195 lbs. (88.45 kg)	\$5,380
1012-015	Stand with casters - required to stack an <i>Impinger</i> II on an <i>Impinger</i> I / 48.94" W x 15.82" H x 40" D	195 lbs. (88.45 kg)	\$5,460
1082	Take - off shelf – straight (fits either side) –16"/406mm length	11 lbs. (5 kg)	\$620
1083	Take - off shelf – inclining (fits either side) –16"/406mm length	12 lbs. (5.4 kg)	\$620
1098	6"/1829mm flexible gas connector - for gas oven only	6 lbs. (2.7 kg)	\$1,475
1671	Folding Conveyor*	140 lbs. (63.5 kg)	\$2,415

*\$1020 up-charge for folding conveyor on new oven

Note: New oven installations require an oven top and stand be included with the order.

IMPINGER® LOW PROFILE CONVEYOR OVENS (1600 SERIES)



STANDARD FEATURES:

- Finger setup options provide menu flexibility
- Stackable up to three (3) high
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 3 3/8" (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
- 3 years parts and labour warranty



See Lincolnp.com/Products for spec sheets or other downloadable literature

Easy Order Impinger Low Profile Oven Packages (FB in item number denotes FastBake finger setup)

Order Number	Description	Shipping Weight	Shipping Cubic Feet	Price
1600-1/1600-FB1	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)	\$68,070
1600-2/1600-FB2	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)	\$129,355
1600-3/1600-FB3	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)	\$189,105

Must specify voltage and belt direction when ordering

Impinger Low Profile Gas Conveyor Ovens

Model	Width	Depth	Height‡	Gas	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
1600-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	Nat	120	1	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	NEMA 5-15P	32.5kW	110,000	\$60,665
1601-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	LP	120	1	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	NEMA 5-15P	32.5kW	110,000	\$60,665

Impinger Low Profile Electric Conveyor Ovens

Model	Width	Depth	Height‡	Amps	Volts	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
1622-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	60	208	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22kW	\$60,665
1623-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	52	240	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22kW	\$60,665
1624-000-U	80" (2032 mm)	60.5" (1537 mm)	44.1" (1121 mm)	58	220	3	60	850 lbs. (385 kg)	103 cu. ft. (2.9 cu. m)	Conduit	22kW	\$60,665

‡ Height shown is single oven. Double Stack Height: 63.37" (1610 mm), Triple Stack Height: 66.37" (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".

Options/FastBake Finger Set-Ups (Specify belt direction on order)

Order Number	Description	Price
N/A	Split Belt - price per oven	\$6,680
K1827	FastBake Kit - Left to Right	No Charge
K1828	FastBake Kit - Right to Left	No Charge

Specifications and prices subject to change without notice.

Specifications and prices subject to change without notice.

IMPINGER® LOW PROFILE CONVEYOR OVENS | ACCESSORIES

Catalog Number	Description	Shipping Weight	List Price
1082	Take-off shelf – straight (fits either side) – 16"/406mm length	11 lbs. (5 kg)	\$620
1083	Take-off shelf – inclining (fits either side) – 16"/406mm length	12 lbs. (5.4 kg)	\$620
1098	6"/152 mm flexible gas connector	6 lbs. (2.7 kg)	\$1,475
1609	Oven top – one required	29 lbs. (13.1 kg)	\$1,565
1610	Low stand with casters - 47.19" W x 5.8" H x 40.16" D	150 lbs. (68 kg)	\$3,560
1612	High stand with casters - 47.19" W x 24.95" H x 40.16" D	175 lbs. (79.4 kg)	\$5,085
1627	Top cap motor cover – one required	5 lbs. (2.27 kg)	\$130
1671*	Folding Conveyor	140 lbs. (65 kg)	\$2,415

* \$1020 up-charge for folding conveyor on new oven

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
- 3 years parts and labour warranty



See Lincolnfp.com/Products for spec sheets or other downloadable literature

3240 GAS CONVEYOR OVENS

Model	Width	Depth	Height†	Gas	VOLTS	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	BTUs Per Hour	Price*
3240-000-N	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	\$46,955
3240-000-L	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	\$46,955

3240 ELECTRIC CONVEYOR OVENS

Model	Width	Depth	Height†	Amps	VOLTS	Phase	Hz	Shipping Weight§	Shipping Cubic Feet	Plug Type	Input Rate	Price
3240-000-R	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	\$48,050
3240-000-V	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	\$49,140

† 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	List Price
1098	6 ft/1829 mm flexible gas connector - for gas ovens only	6 lbs. (2.72 kg)	\$1,475
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)	\$5,895
4003	3240 Low Stand - For Triple Stack - 40.217 in x 10.087 in H x 50.037 in D	120 lbs. (54 kg)	\$4,115
4009	3240 Oven Top	29 lbs. (13.1 kg)	\$1,750
1082	3240 Take-off shelf - straight (fits either side) - 16 in/406 mm length	11 lbs. (5 kg)	\$620
1083	3240 Take-off shelf - inclining (fits either side) - 16 in/406 mm length	12 lbs. (5.4 kg)	\$620
OPTION	Split Belt - Price per oven		\$7,535
OPTION	Folding Conveyor - price per oven		\$2,415

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	\$6,305
Double Stack Oven Package	\$8,280
Triple Stack Oven Package	\$11,905

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 (CTI)	Impinger II	Impinger I / Low Profile
14" (356mm) Deep Dish Pizza	Fresh	7	480	249	13	18	50
12" (305mm) Pizza	Parbaked	4	465	214	27	41	107
6" (152mm) 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" Platter	Heated	2	425	218	75	139	367
Nachos 3 oz. of Chips	Fresh	2	500	260	75	139	367
Orange Roughy 6 oz. Filet	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

APERION SERIES PIZZA CAPACITY CHART

Bake (mins)		10" PIZZAS/HR				12" PIZZAS/HR				14" PIZZAS/HR				16" PIZZAS/HR				18" PIZZAS/HR			
		3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6
APERION MODEL	1624	84	63	51	42	57	43	34	29	41	31	25	21	33	25	20	17	-	-	-	-
	2024	106	79	63	53	73	55	44	37	53	40	32	26	41	31	25	21	32	24	19	16
	2424	127	95	76	63	88	66	53	44	64	48	38	32	50	37	30	25	38	29	23	19
	2824	148	111	89	74	101	76	61	51	75	57	45	38	58	43	35	29	44	33	26	22

LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of:

- DCTI ovens are eighteen (18) months
- Aperion ovens are two (2) years
- Impinger II (1100 series) are one (1) years
- Impinger I (1450 series) are three (3) years
- Low Profile (1600 series) are three (3) years
- 3240 series ovens are three (3) years

From the date the product is installed or twenty-four (24) months from the date of shipment from our facility, whichever comes first, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC 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 GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC 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, de-liming, broken glass, etc.;
- 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 GC, 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 GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC when such products or commercial equipment is installed or used in a residential or non-commercial 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 GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;
- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;

- Consequential damages (the cost of repairing other property which is damaged) loss of time, profits or any other incidental damages of any kind.

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 GC 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, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

REMEDIES

The liability of GC 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 GC's option, the refund of the amount paid for said equipment or services. Any breach by GC with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to www.garlandcanadaservice.ca;
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada 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.

Garland Canada

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REGION	REP / AGENT	E-MAIL	CELLULAR
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	Mark Thiessen – Sales Rep	mark@masales.ca	604-657-7615
Alberta	James Goodman – Sales Rep (Calgary)	james@masales.ca	403-618-3636
	Collin Von Hansen – Sales Rep	collin@masales.ca	587-832-2090
	Sandro Salvador – Sales Rep (Edmonton)	sandro@masales.ca	780-405-2637
Prairies	Jeff McGowan – Sales Rep (SK, MB)	mcgowansales@bellnet.ca	647-231-3815
Ontario	Chris Ozog – Sales Rep (Central ON)	chris.ozog@garland-group.com	416-526-7989
	Geoff Scott – Regional Sales Manager Rep (Southern & Western ON)	geoff.scott@garland-group.com	647-828-9391
	Chris Taylor – Sales Rep (Central ON)	chris.taylor@garland-group.com	416-358-4421
	Jeff McGowan – Sales Rep (Northeastern ON)	mcgowansales@bellnet.ca	647-231-3815
Quebec	Maxime Gaudreault – Regional Sales Manager Rep (Quebec City)	maxime.gaudreault@garland-group.com	437-577-3719
	Jean-François Bonin – Sales Rep (Montreal)	jean-francois.bonin@garland-group.com	438-221-4193
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Atlantic Canada	Aaron Taylor – Sales Rep (PEI, NB)	aaron@tayloragencies.com	506-872-1177
	Steven Donnelly – Sales Rep (NS, NL)	steven@tayloragencies.com	902-999-7631

GARLAND CANADA CUSTOMER SERVICE	VOICE	FAX
Sales	(888) 442-7526	(800) 361-2724
KitchenCare (Parts, Service and Warranty)	(844) 724-2273	N/A

Scan the code below to locate a dealer, distributor or sales representative in your area.



www.garlandcanada.ca/sales/buy-locally



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland[™]**, **Convotherm[®]**, **Delfield[®]**, **Frymaster[®]**, **Garland[®]**, **Kolpak[®]**, **Lincoln[®]**, **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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