

3240R Series Impinger® Conveyorized Oven For Dine In & Fast Casual DELCO

Models

- 3240RN Natural Gas 3240RE Electric
 3240RL LP Gas



Benefits

- Advanced air impingement technology enhances bake quality and uniformity
- Research and applications support for continued operational success
- Manitowoc Star Service support is committed to ongoing customer satisfaction

Standard Features

- Stackable up to three (3) oven cavities high
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 40" (1016 mm) baking chamber
- Temperature is adjustable from 250°F (121°C) to 600° F (316° C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Dual heating systems for maximized cooking efficiency
- Front-loading access door with cool handle
- Customer-specific setups give customers very specific results
- Preset controller set with both 3 min. and 6 min. temps and times
- Indirect conveyor drive is powered by an AC motor
- Stainless steel top, front and sides
- Oven Start-up/Check-Out by Manitowoc Star service agent included in price

Lincoln Impinger Conveyor Ovens are the premier continuous cook platform for the food service industry. Using the latest advancements in air impingement technology, Impinger ovens allow for rapid heating, cooking, baking, and crisping of foods, typically done two to four times faster than conventional ovens.

Easy to Operate:

- Digital controls with single on/off power switch
- Microprocessor controlled bake time/conveyor speed.
- Four Time/Temperature Presets
- Improved view vacuum florescent readout displays (F° or C°) conveyor belt speed, thermostat indicator light and diagnostic messages for easy trouble shooting.
- All settings are automatically locked out to eliminate accidental changes.

Easy to Clean:

- Front door for easy cleaning and removal of finger assemblies
- Conveyor is removable through the right side opening

Optional Features:

- Entry and exit shelves
- Flexible gas connector

Gas Supply Pressure Recommendations

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

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

Electrical Service, North America*

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

Type	Volts	Phase	Amps	kW	Hz
Electric	120/208	3	70	TBD	60
Gas	120	1	14	--	60

*50 Hz TBD

Required and Recommended Minimum Clearances

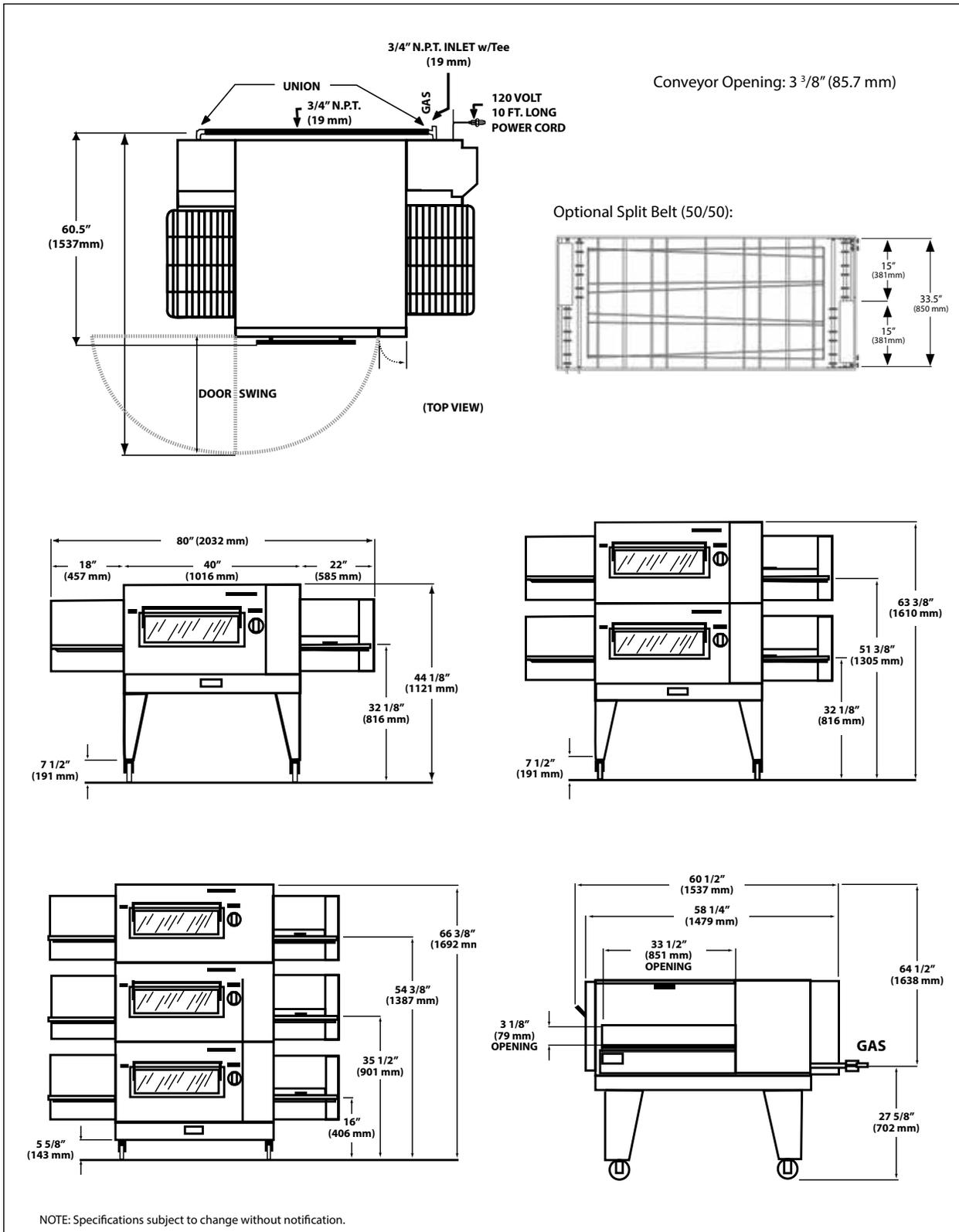
Minimum required clearance from rear, left side and right side to combustible surfaces is 6" (152 mm). Clearance on each side from other cooking equipment: 24" (610 mm). Clearance required to remove conveyor for cleaning: 11' (3553 mm).

Warranty

All new *Impinger* ovens come with a three (3) year parts and labor warranty starting from the date of start-up/check-out. Start-up/check-out must occur within 24 months of date of manufacture.

General Information

All 3240R Models	Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked
	80" (2032 mm)	60 1/2" (1537 mm)	44 1/8" (1121 mm)	63 3/8" (1610 mm)	66 3/8" (1686 mm)

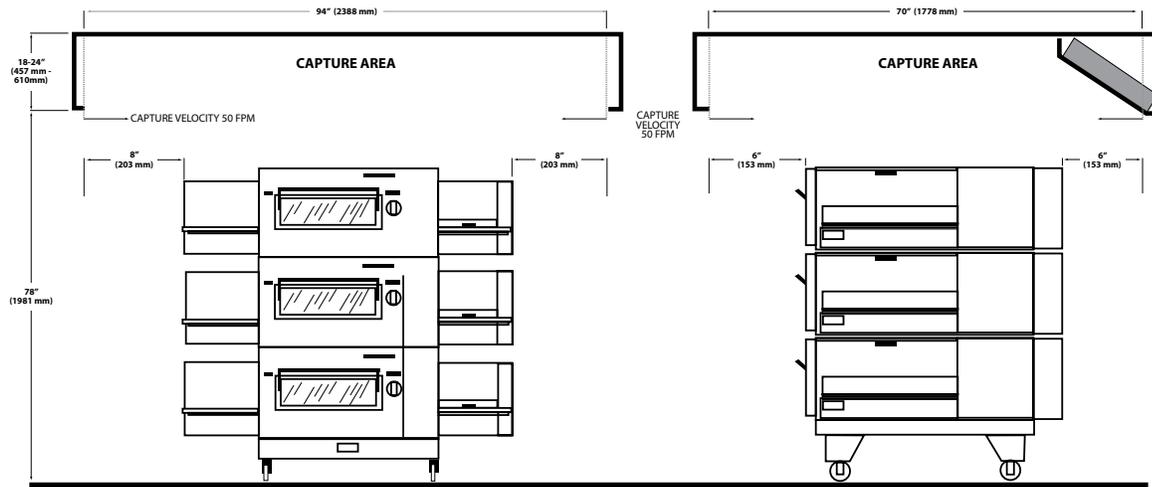


Capacity Estimates | Pies Per Hour

Pie Size	BAKE TIME		
	3 min.	6:15 min.	6:30 min.
9" (23 cm)	268	X	X
12" (30 cm)	X	63	61
14" (36 cm)	X	47	45

Ventilation Requirements 3240R Series

Ventilation is required. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc., in NFPA 96-1994. Estimates of CFM requirements can vary from 2400 to as high as 6000 CFM exhaust. In all cases the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. **This information is shown as a guideline for ventilating the Impinger® 3240R Ovens.**



1. Dimensions shown are for ovens without long extension shelves. **The outside end of the conveyor frame must be a minimum of eight (8) inches (203 mm) inside the canopy as shown.**
2. **The capture velocity across the lower edge of the canopy is to be 50 FPM at sides and front.**
3. Use filters at rear exhaust area of the hood, as shown. Do **not** just put an opening into a 4 sided canopy.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. A six (6) inch space at rear of oven is recommended for utilities.
6. Use of a Type I or Type II application and overall final installation is determined per local codes.
7. **Recommended 2400-3000 CFM exhaust**, typical, or higher per local codes; as a guideline to obtain adequate capture velocity.
8. **Recommended 80% of make-up air provided outside of the canopy** through perforated metal diffusers directed straight down... **not at the oven**; located at front, side or both.
9. **Room air diffusers must not be directed onto the oven and should be positioned a minimum of three (3) feet from the perimeter of the hood to keep airflow from affecting the oven.**

NOTE: Specifications subject to change without notification.