Lincoln®

Consistency You Can Count On

Lincoln Aperion 24 Impinger® Conveyor Oven

Installation, Operation and Maintenance Manual

FOR 50 HZ

Models:

1624, 2024, 2424, 2824 series ovens

⚠Warning

Post in a prominent location, instructions to be followed in the event the user smell gas. This information shall be obtained by consulting your local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

⚠Warning

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠Caution

Read this instruction before operating this equipment.

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Original Language GB, IE, MT

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Safety Notices

DEFINITIONS

⚠ DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury. This applies to the most extreme situations.

⚠Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

⚠Caution

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

Notice

Indicates information considered important, but not hazard-related (e.g. messages relating to property damage).

NOTE: Indicates useful, extra information about the procedure you are performing.

Read These Before Proceeding:

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

Important

Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

⚠Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

⚠Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

⚠Warning

The oven is equipped with an audible buzzer that activates in the event of excessive internal temperatures. If this buzzer sounds, turn off or disconnect the appliance from its power supply and have it serviced by a qualified technician.

⚠Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by authorized service personnel.

⚠Caution

Improper cleaning of oven could damage catalyst(s) in ventless models and will void unit warranty.

⚠Caution

Oven must be cool. Do not use power cleaning equipment, steel wool, or wire brushes on stainless steel surfaces.

⚠Caution

Do not spray chemicals or cleaning liquids directly on catalyst(s) in ventless ovens. Clean catalyst(s) with a water-dampened clean cloth only. The catalyst(s) must be kept clean and unobstructed to be effective.

Notice

Do not use caustic or alkaline cleaners on interior of units or on catalyst(s) of ventless ovens. These cleaners can damage the finished surfaces of the unit interior and exterior. Lincoln Oven Cleaner and Protector has been developed specifically for use on this oven and is recommended for daily and weekly cleaning.

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.wbtkitchencare.com for manual updates, translations, or contact information for service agents in your area.

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Section 1
General Information

Purchaser's Responsibility

It is the responsibility of the purchaser:

1. To see that the gas and electric services for the oven are installed on site in accordance with the manufacturer's specification.
2. To unload, uncrate, and install the oven in its proper location; in accordance with this installation/operation manual.
3. To see that the gas and electric services are connected properly by a qualified installer of your choice. For installation in the State of Massachusetts: Installation of this oven must be performed by a licensed plumber or gas fitter. All such connections must be in accordance with applicable code requirements. Refer to "Installation Requirements" section for specific information.
4. To arrange for inspection and operation check-out by an Authorized Service Technician as described below:

Do not attempt to operate the oven until connection of utility service has been fully inspected by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative. This service is required by Lincoln Foodservice Products, LLC in order to assist the purchaser in proper start-up of the oven on site. Please note the specific details on the Warranty Policy and make sure that all connections are made to the proper utility services.

The warranty shall not apply if the oven(s) are started up and operated prior to the utilities and oven being inspected and check-out made by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative.

ADDITIONAL REQUIREMENTS

- Obtain from your local gas provider and post in a prominent location instructions to be followed in the event gas odors are detected.
- For units which are not ventles it is required that the oven be placed under a ventilation hood to provide for adequate air supply and ventilation.
- Minimum clearances must be maintained from all walls and combustible materials. See "Spacing Requirements" section for more information.
- Keep the oven free and clear of combustible material.
- Adequate clearance for air openings to the combustion control chamber on the right side of the oven is required.
- Do not obstruct the ventilation holes in the control panels, as these provide the combustion air for the burner and cooling air for the controls.
- The oven is to be operated only on the type of gas and/or electricity as shown on the specification plate.
- The power burner will not operate and gas will not flow through the burner without electrical power.
- This manual should be retained for future reference.
- The electrical wiring diagram is located under the control box covers.

IN AUSTRALIA: Refer to Standard AS 5601. This standard specifies the requirements for piping, flues, ventilation and appliance installation associated with use of or intended use of fuel gases. The requirements of AS 5601 are to be used in conjunction with, but do not take precedence over, any statutory regulations that may apply in any area.

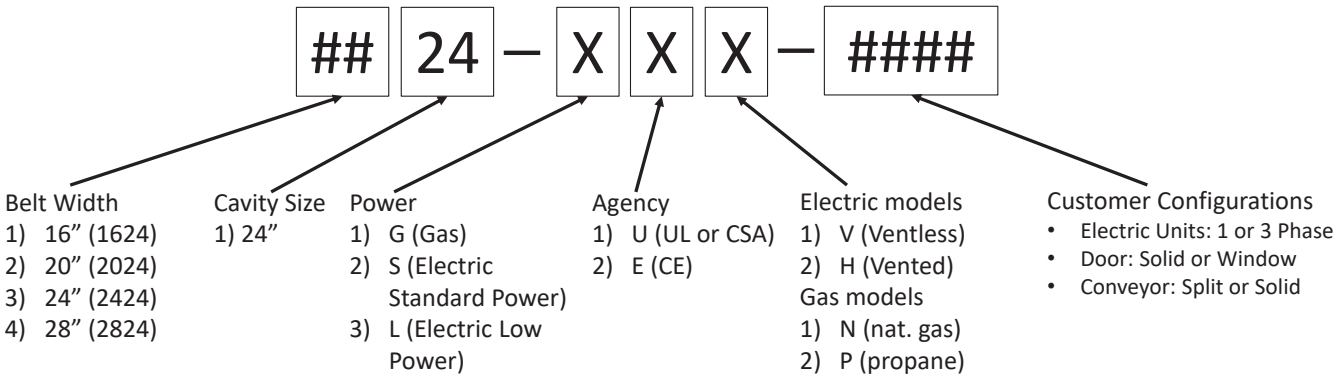
IN SOUTH AFRICA: Installation shall only be carried out by a registered installer, and installation shall comply with requirements of SANS 10087-1 or SANS 827, as applicable.

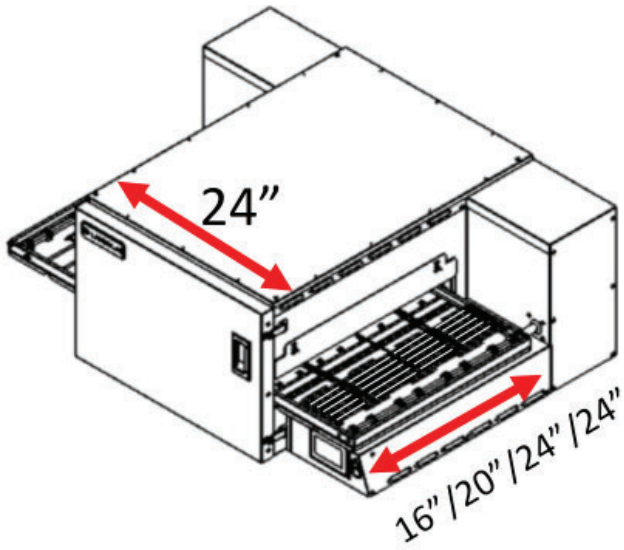
All ovens require separate service and dedicated neutral.

Gas Pressure Conversion

Inches of Water Column	kPa	m-Bar	Millimeters of Water Column
3.5	0.87	8.70	88.9
4.5	1.12	11.2	114.3
7	1.74	17.40	177.8
8	1.99	19.90	203.2
9.2	2.29	22.90	233.7
10	2.48	24.87	254.0
10.5	2.61	26.11	266.7
11	2.73	27.36	279.4
14	3.48	34.81	355.6
14.5	3.61	36.05	368.3

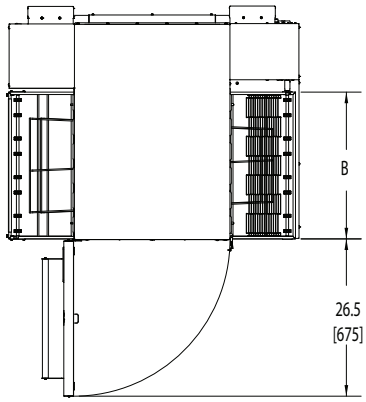
Model number key



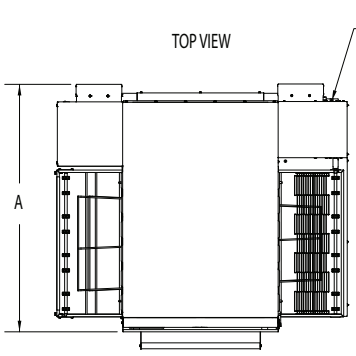


Stacking Option Dimensions

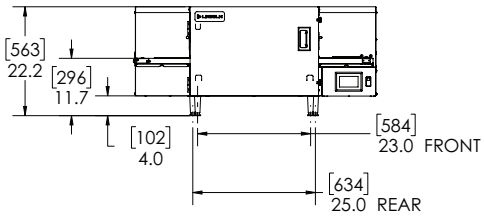
TOP VIEW



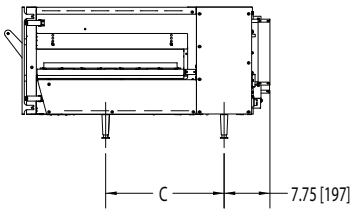
TOP VIEW



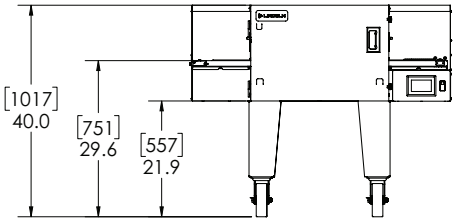
FRONT VIEW, SINGLE ON COUNTERTOP



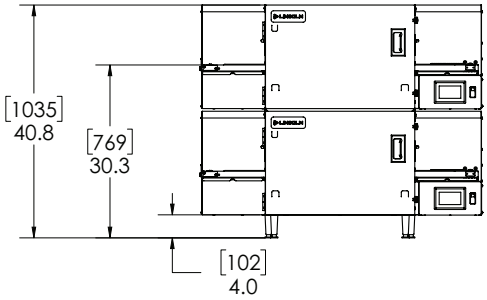
SIDE VIEW, SINGLE ON COUNTERTOP



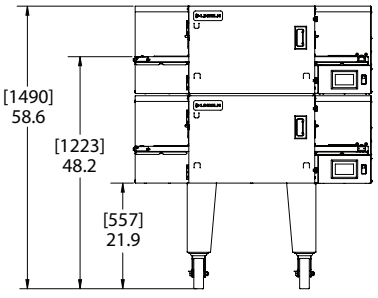
FRONT VIEW, SINGLE ON FLOOR



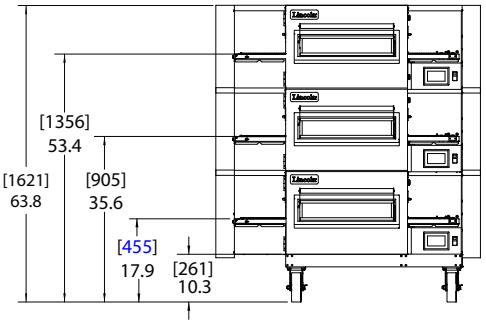
FRONT VIEW, DOUBLE-STACKED ON COUNTERTOP



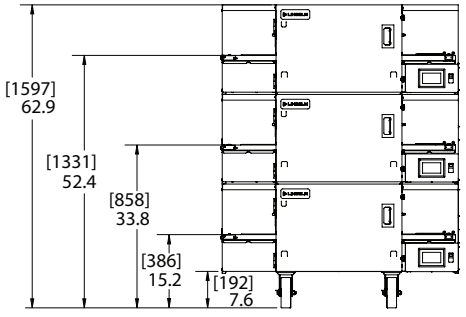
FRONT VIEW, DOUBLE-STACKED ON FLOOR



1624/2024 FRONT VIEW, TRIPLE STACKED



2424/2824 FRONT VIEW, TRIPLE-STACKED ON FLOOR



See Page 9 for Model Dimensions and Permitted Stacking Configurations

Model Dimensions

MODEL	DIMENSION					
	A- Model Depth		B - Conveyor Width		C - Leg Spacing, side	
	inch	*mm*	inch	*mm*	inch	*mm*
1624	33-7/8	*860*	16-3/4	*425*	16-9/16	*421*
2024	37-7/8	*962*	20-3/4	*527*	20	*508*
2424	41-7/8	*1,064*	24-3/4	*629*	20	*508*
2824	45-7/8	*1,165*	28-3/4	*730*	20	*508*

Permitted Stacking Configurations and Accessories Needed

Export Models: Floor installation

Oven Model	Energy	Needs Exhaust Hood?	Single Oven	Double Stacked	Triple Stacked
			Stacking Kit Accessory		
1624-LEH	electric	YES	L4610137	L4612339	L4612343*
1624-LEV	electric	NO	L4610137	L4612339	L4612343*
1624-SEH	electric	YES	L4610137	L4612339	L4612343*
1624-SEV	electric	NO	L4610137	L4612339	L4612343*
2024-LEH	electric	YES	L4610162	L4612340	L4612344*
2024-LEV	electric	NO	L4610162	L4612340	L4612344*
2024-SEH	electric	YES	L4610162	L4612340	L4612344*
2024-SEV	electric	NO	L4610162	L4612340	L4612344*
2424-LEH	electric	YES	L4608733	L4612341	L4612345
2424-LEV	electric	NO	L4608733	L4612341	not allowed
2424-SEH	electric	YES	L4608733	L4612341	L4612345
2424-SEV	electric	NO	L4608733	L4612341	not allowed
2824-SEH	electric	YES	L4610150	L4612342	L4612346
2824-SEV	electric	NO	L4610150	L4612342	not allowed

Export Models: Countertop installation

Oven Model	Energy	Needs Exhaust Hood?	Single Oven	Double Stacked	Triple Stacked
			Stacking Kit Accessory		
1624-LEH	electric	YES	L4610140	L4612334	not allowed
1624-LEV	electric	NO	L4610140	L4612334	not allowed
1624-SEH	electric	YES	L4610140	L4612334	not allowed
1624-SEV	electric	NO	L4610140	L4612334	not allowed
2024-LEH	electric	YES	L4610165	L4612335	not allowed
2024-LEV	electric	NO	L4610165	L4612335	not allowed
2024-SEH	electric	YES	L4610165	L4612335	not allowed
2024-SEV	electric	NO	L4610165	L4612335	not allowed
2424-LEH	electric	YES	L4609958	L4612337	not allowed
2424-LEV	electric	NO	L4609958	L4612337	not allowed
2424-SEH	electric	YES	L4609958	L4612337	not allowed
2424-SEV	electric	NO	L4609958	L4612337	not allowed
2824-SEH	electric	YES	L4619153	L4612338	not allowed
2824-SEV	electric	NO	L4619153	L4612338	not allowed

* Stacking Kits Accessories L4612343 and L4612344 will be ordered together with the stand 4611150

NOTE: Ventless installation without hood in compliance with UL710B. Local codes prevail.

Utility Specifications

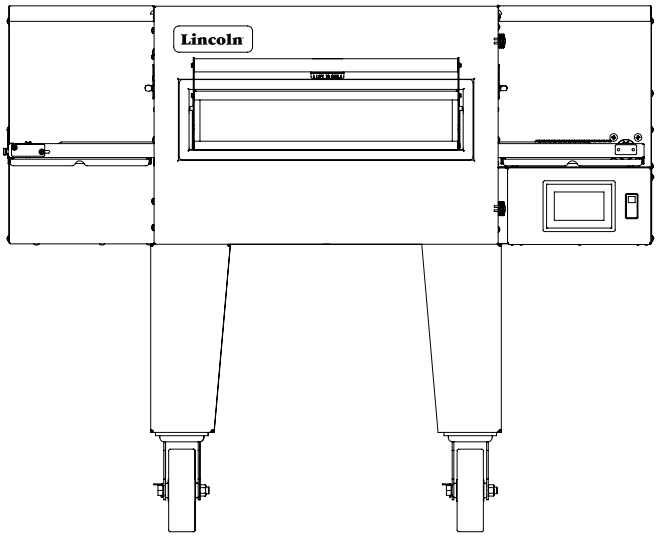
Electric Ovens Export

Phase	Configuration	Voltage (VAC) 3PH: L-L 1PH: L-N	Current (A)	Power (kW)	Frequency (Hz)	Recommended Electrical Specification
3	1624-LEH	380-415	17.3 - 18.6	10.3 - 12.2	50/60	5 Wires (3 Poles + N +G)
3	1624-LEV	380-415	17.3 - 18.6	10.3 - 12.2	50/60	5 Wires (3 Poles + N +G)
3	1624-SEH	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	1624-SEV	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	2024-LEH	380-415	17.3 - 18.6	10.3 - 12.2	50/60	5 Wires (3 Poles + N +G)
3	2024-LEV	380-415	17.3 - 18.6	10.3 - 12.2	50/60	5 Wires (3 Poles + N +G)
3	2024-SEH	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	2024-SEV	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	2424-LEH	380-415	17.3 - 18.6	10.3 - 12.2	50/60	5 Wires (3 Poles + N +G)
3	2424-LEV	380-415	17.3 - 18.6	10.3 - 12.2	50/60	5 Wires (3 Poles + N +G)
3	2424-SEH	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	2424-SEV	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	2824-SEH	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
3	2824-SEV	380-415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Poles + N +G)
1	1624-LEH	220-240	39.3 - 42.7	8.7 - 10.2	50/60	5 Wires (3 Poles + N +G)
1	1624-LEV	220-240	39.3 - 42.7	8.7 - 10.2	50/60	5 Wires (3 Poles + N +G)
1	2024-LEH	220-240	39.3 - 42.7	8.7 - 10.2	50/60	5 Wires (3 Poles + N +G)
1	2024-LEV	220-240	39.3 - 42.7	8.7 - 10.2	50/60	5 Wires (3 Poles + N +G)
1	2424-LEH	220-240	39.3 - 42.7	8.7 - 10.2	50/60	5 Wires (3 Poles + N +G)
1	2424-LEV	220-240	39.3 - 42.7	8.7 - 10.2	50/60	5 Wires (3 Poles + N +G)

Notice

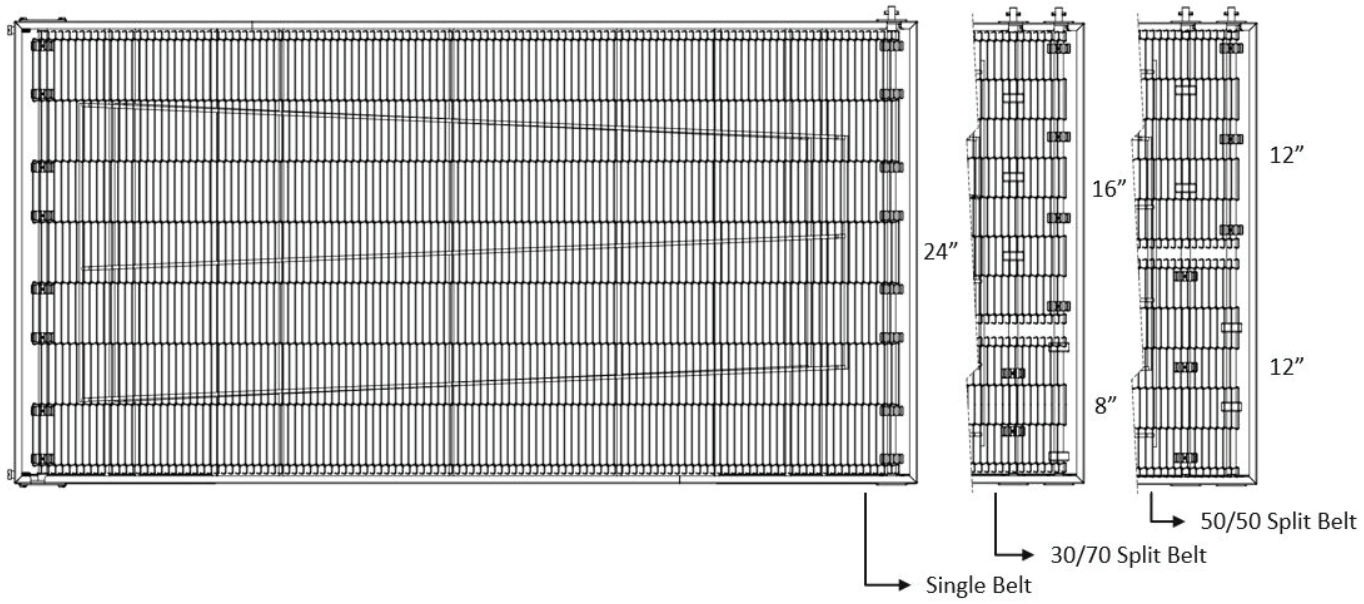
Do not install the (these) oven(s) in any area with an ambient temperature in excess of 95°F / 35°C. Doing so will cause damage to the unit.

Optional Half Pass Window



Optional Split Belt Conveyor

2424



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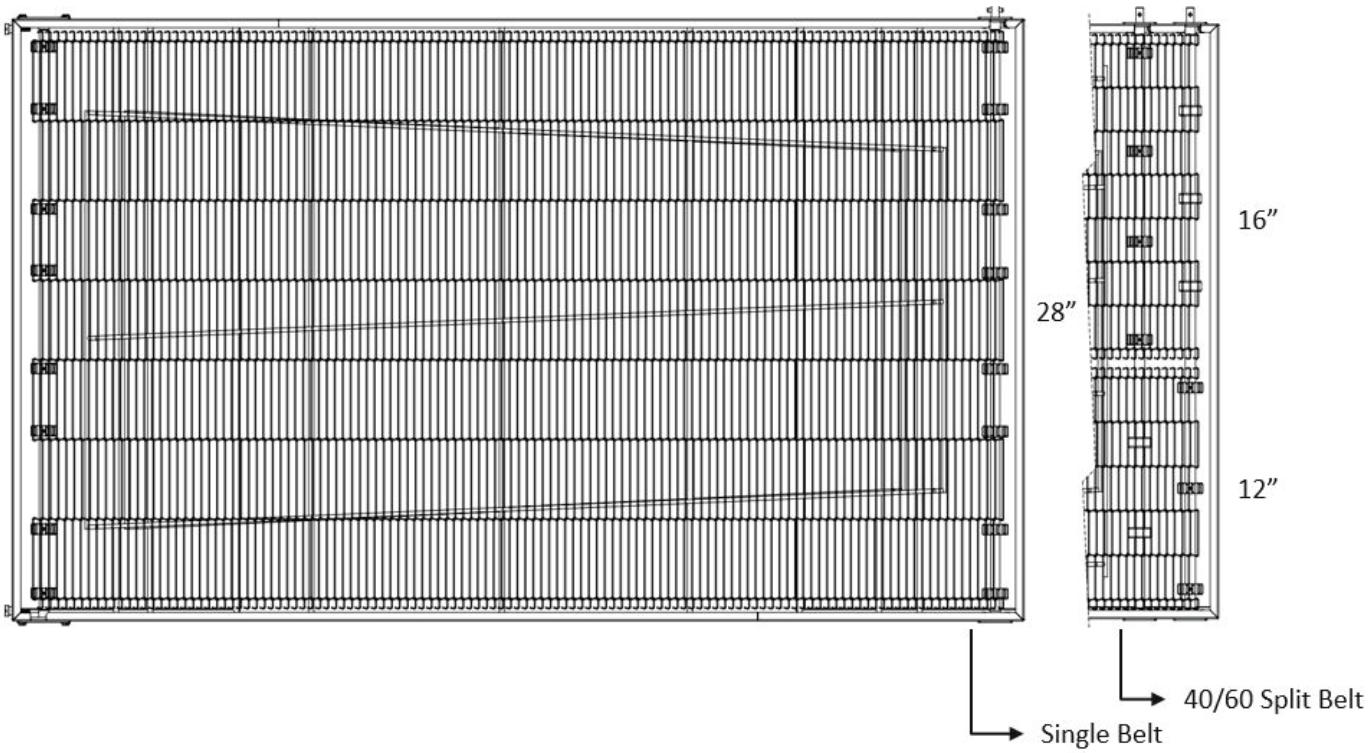
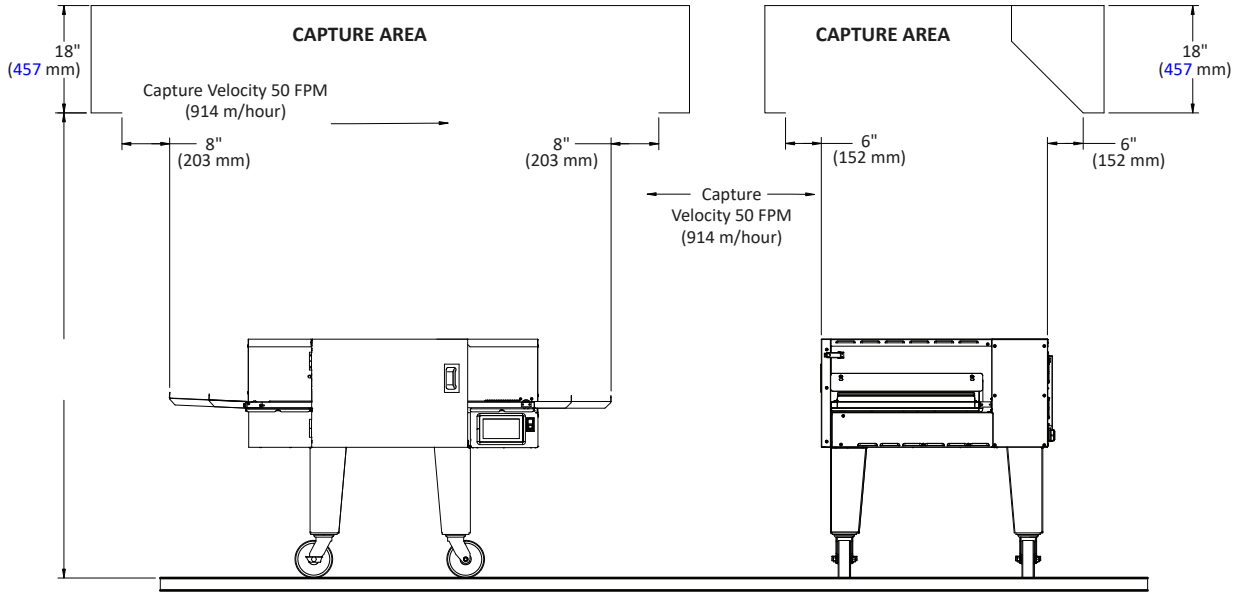


Canopy Ventilation Recommendations



AFF = Above Finished Floor

NOTE: The drawing shown is a typical installation and is intended to be a guideline. Hood dimensions and the positioning of the hood over the oven will vary with hood manufacturers.

A smoke candle test is performed at Start-Up Checkout to verify proper hood operation. Refer to page 18.

NOTE: Lincoln can provide oven spec sheets that show the dimensions of the oven, kW or BTU ratings and other information that will be useful to both the ventilation hood supplier and the HVAC contractor.

VENTILATION REQUIREMENTS

A VENT IS REQUIRED: Local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96 latest edition. In addition, to be in compliance with the NFPA 54 Section 10.3.5.2, this unit must be installed with a ventilation hood interlock that prevents the unit from operating when the ventilation hood is off. For further ventilation information, see Ventilation Guidelines.

Ventilation Guidelines

Aperion Electric ventless models are permitted for ventless operation due to included catalysts, which limit the emission of grease laden air to below 5mg/ m3. The Aperion Electric ovens have been tested in accordance with UL710B & EPA-202 and are listed by UL to the KNLZ category. These ventless ovens should only be used for reheating purposes and should not be used to cook raw animal proteins, doing so may cause the appliance to exceed allowable grease laden air limits and/or cause damage to the catalysts. When permitted by local code(s) and used with appropriate food products, Lincoln "ventless" ovens are not required to be installed under a ventilation hood.

For gas ovens, a ventilation hood is also required to remove the products of combustion. The hood and HVAC installation must meet local codes to gain approval by the authority having jurisdiction. Requirements may vary throughout the country depending on the location by city, county, and state. Obtain information from the authority having jurisdiction to determine the requirements for your installation. Obtain information and review copies of codes or documents that will be used to inspect and approve your installation. Your ventilation hood supplier and HVAC contractor should be contacted to provide guidance. A properly engineered and installed ventilation hood and HVAC system will expedite approval and reduce oven maintenance costs. Proper ventilation is the oven owner's responsibility.

The ventilation hood must operate in harmony with the building HVAC system. It typically requires between 750 and 2500 CFM (1274 and 4248 m^3/hour) exhaust. (The "Efficiency" of various hood designs makes it necessary to specify such a wide range of ventilator flow.) Make up air must be supplied by either a hood design or the HVAC system. This will vary with hoods from various manufacturers.

Notice

Prevent airflow through the cooking tunnel. Air must NOT be directed onto the oven front or at side of cooking area or rear of oven.

Installation Requirements

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

Electrical Code Requirements

⚠Warning

This appliance must be properly grounded at time of installation. Failure to ensure that this equipment is properly grounded can result in electrocution, dismemberment or fatal injury.

When installed, this appliance must be electrically grounded and its installation must comply with the National Electric Code, ANSI-NFPA 70, latest edition, the manufacturers' installation instructions, and applicable local municipal building codes.

IN CANADA: All electrical connections are to be made in accordance with CSA C22.2 latest version – Canadian Electrical Code and/or local codes.

ALL OTHER COUNTRIES: Local gas and/or electrical codes will prevail.

1. Strain Relief is provided with each oven. International Dealer/Distributors provide applicable power cord/plug for each customer.
2. All pole disconnection switch must have 3 mm open contact distance.
3. To prevent electrical shock, an equal potential bonding ground lug is provided in the back. This allows the oven to be connected to an external bonding system.
4. If used as double stack or triple stack and each oven has its own disconnection switch, all switches should be close together.

Spacing Requirements

⚠Caution

Oven must be operated on an approved base only.

ELECTRIC OVENS	Minimum Clearances to combustible and non-combustible construction	
Configuration	Sides	Back
Triple Stacked	0 (see NOTE)	0 (see NOTE)
Double Stacked	0 (see NOTE)	0 (see NOTE)
Single Stacked	4" (100 mm)	3" (76 mm)

NOTE: When double or triple-stacked, the ovens shall be fitted with heat shields at the rear, which contact the back and the side walls

NOTE: When triple stacked the ovens must be fitted with heat shields at the rear, which contact the back wall.

NOTE: These ovens in all stacking configurations, gas and electric, are certified for use over combustible floors.

FOR PERMANENTLY INSTALLED OVENS: A permanently installed (unmovable) oven requires a minimum of 4'(1219.2 mm) clearance on the right-hand side to allow for conveyor removal, cleaning, and servicing.

NOTE: Do not install this (these) oven(s) in any area with an ambient temperature in excess of 95°F/35°C. Doing so will cause damage to the unit.

Restraint Requirement – All Oven(s) on Casters

⚠ DANGER

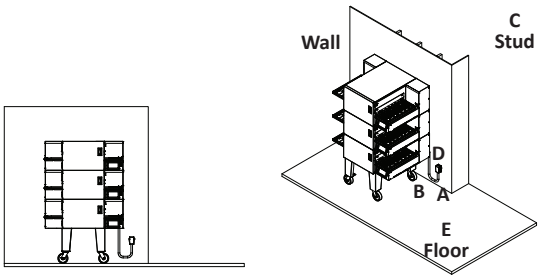
Legs or casters must be installed and the legs or casters must be screwed in completely to prevent bending. When casters are installed the mass of this unit will allow it to move uncontrolled on an inclined surface. These units, when permanently connected, must be tethered/secured to comply with all applicable codes, so that stress is not transmitted to the electrical supply conduit.

- The installation shall be made with a gas connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 latest version, and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 latest version.
- IN CANADA: The installation shall be made with gas connectors that comply with Canadian Code CSA 6.16 latest version and quick disconnects complying to Canadian Code CSA 6.9 latest version.
- IN AUSTRALIA: To be installed in accordance with AS 5601-2004 and 4563-2004 Gas Installation Code.
- The installation of the restraint must limit the movement of the oven(s) without depending on the connector, the quick disconnect device or its associated piping to limit the oven movement.
- If the restraint must be disconnected during maintenance or cleaning, it must be reconnected after the oven has been returned to its originally installed position.

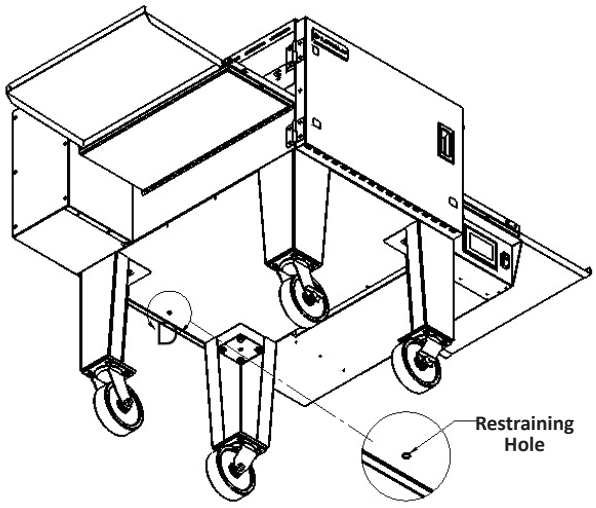
Procedure

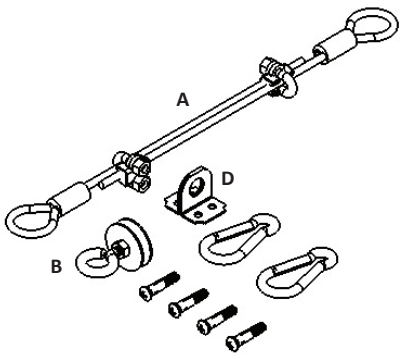
1. Secure anchor wall/floor mount bracket “D” to wall stud “C” or floor “E”.
2. Secure eye bolt “B” into threaded hole located in the oven bottom (See drawing below).
3. Attach restraint cable “A” with supplied carabiners to both the eye bolt “B” and wall/floor bracket “D”.
4. Adjust/shorten restraint cable to limit oven movement.

NOTE: Installation point is the same for single, double, or triple-stacked ovens.



Back of Oven





Installation

The instructions that follow are intended as a guide for preparing for the installation of the Lincoln Aperion Impinger® oven. First and foremost, each crate should be examined before signing the Bill of Lading to report any visible damage by the trucker in transit, and to account for the proper number of crates.

IF THERE IS APPARENT DAMAGE:

UNITED STATES AND CANADA: Arrangements should be made to file a claim against the carrier, as Interstate Commerce Regulations require that the consignee initiate a claim.

ALL SHIPMENTS TO OTHER COUNTRIES: Freight terms will be developed and extended on an individual basis.

Proper and secure storage facilities should be arranged for the oven(s). If necessary, protect it from outdoor or damp conditions at all times before installation.

Packing and Weights

All uncrated components of the Lincoln Aperion Impinger® oven will pass through a 30" (762 mm) wide door. The Impinger® Conveyor Oven model weight are the following:

1624 – 330lbs

2024 – 380lbs

2424 – 430lbs

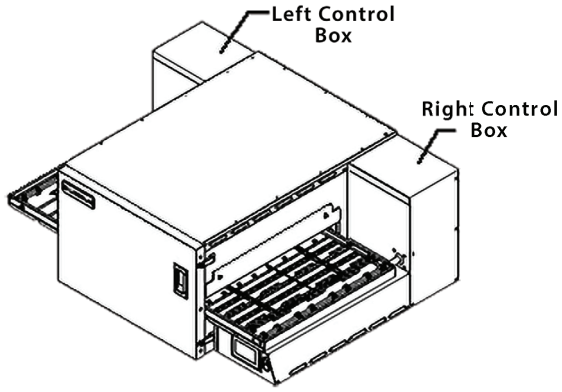
2824 – 480lbs

Uncrating

When you have all the crates unloaded, open the crates and remove the plastic covers. Inspect at once for concealed damage. If anything appears to be damaged, contact the appropriate persons immediately to file a damage claim. After completing this inspection, finish unpacking the oven and all other components. Be sure to remove the packing cardboard from the plenum shroud. Move all components inside near the area where they will be assembled in the order in which they will be assembled.

Installation of Aperion Oven

1. Using multiple people, a crane, or forklift remove the oven from the crate carefully. (Caution) Do not lift from the Left and Right Control Boxes.

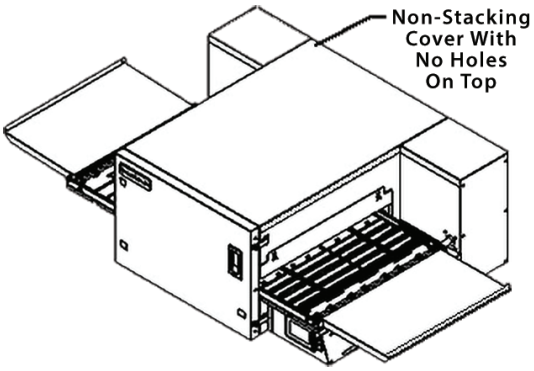


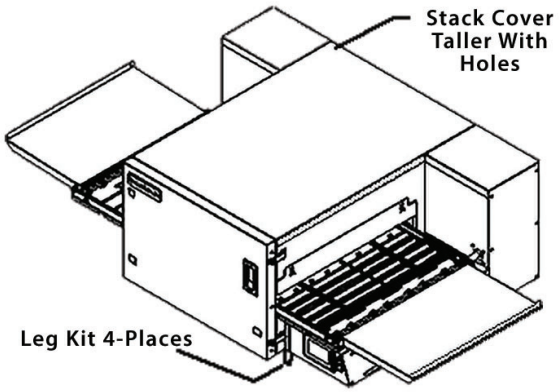
2. Remove Front Door, Upper and Lower Fingers and Conveyor Assembly from the Top Unit. Removal of these items will make the installation of the Top Unit on the Bottom Unit easier to place.
3. Place the oven on temporary blocks

For Countertop Installation

NOTE: Electric ovens on top of a countertop are permitted to be single or double stack configurations. Gas ovens on top of a countertop are permitted for single oven configuration.

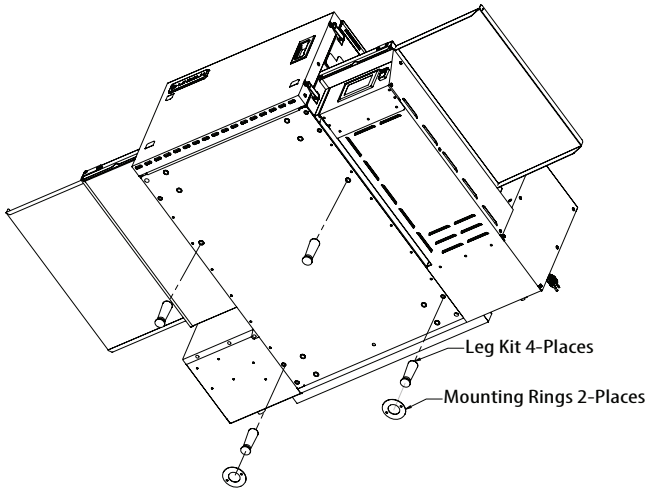
1. If oven is being placed on a countertop, use the Leg Kit with Mounting Rings on the Rear Legs of the Unit.
2. If Stacking Option is being used, ensure the Leg Kits are on the Bottom unit. The Bottom Unit will have the Stack Top Cover Option installed.



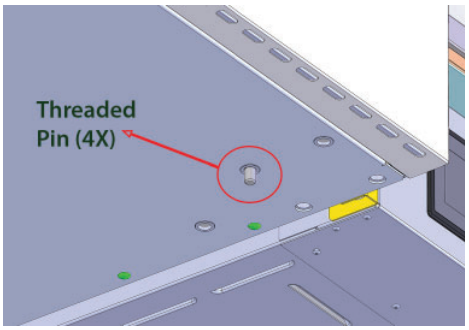


3. Position the oven on the countertop and carefully mark the position of the Rear Legs. Remove the oven from the countertop and position the mounting rings so that the large (center) hole is where the legs of the oven were marked. Mark the position of the two small holes and remove the mounting rings.

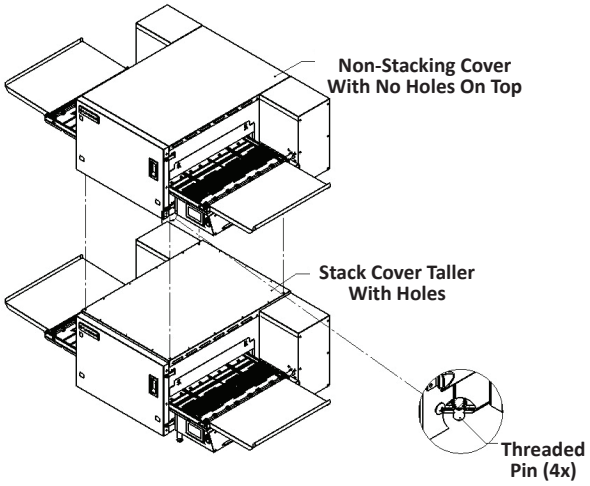
   When installing on a heavy stainless steel or wood countertop, use appropriate rivets or screws for your installation. Use a 0.218" diameter drill (7/32") and drill at least 1/2" into a wood countertop or all the way through a steel countertop. Install the Mounting Rings to locate, so that the rear legs are in the large holes in the Mounting Ring.



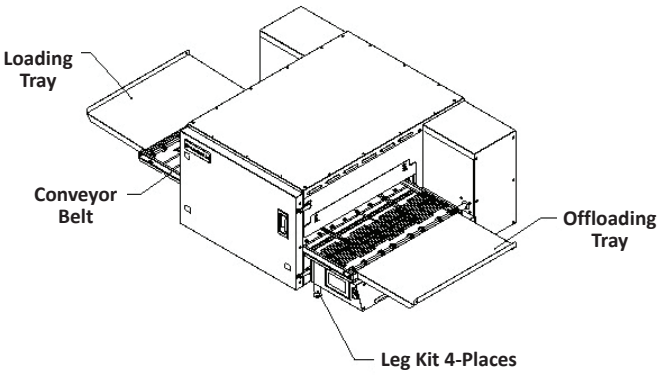
4. To add a Top Unit to the Stack Assembly. Ensure that the four (4) Threaded Pins are installed at the corners of the bottom of the Top Unit, in the position shown below.



5. Using caution, lower the Top Unit using a portable crane or forklift, onto the Bottom Unit by lining up the Threaded Pins to the holes on the Bottom Unit.

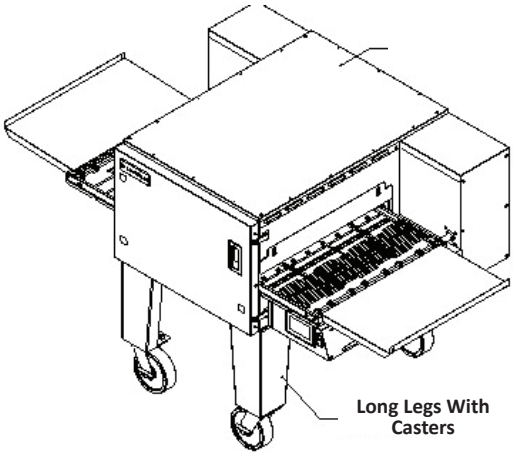


6. Once the units are in place, re-install the Finger Assemblies.
7. Install the Conveyor Belt assembly.
8. Install Front Door.
9. Install Loading and Offloading Trays (Loading Tray Marked with I, Offloading Tray Marked II).



For Floor Installation

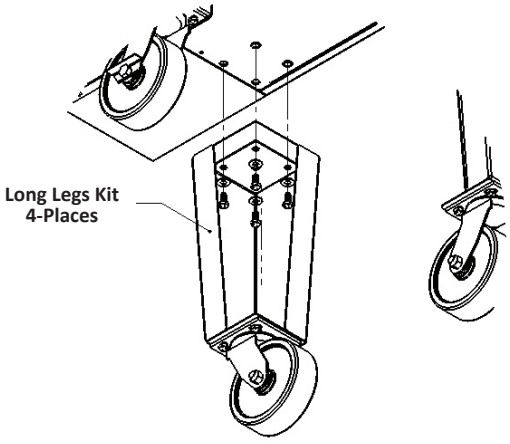
1. When placing the Oven on the floor, use the Long Leg Kit with Casters on the Bottom Unit. If Stacking Option is being used, ensure the Long Leg Kits are on the Bottom unit. The Bottom Unit will have the Stack Top Cover Option installed.

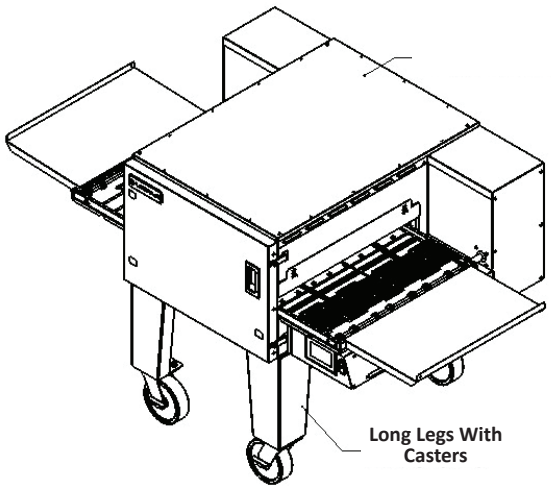


2. Remove Front Door, Upper and Lower Fingers and Conveyor Assembly from the Top and Bottom Units. The removal of these items will make the installation of the Top Unit on the Bottom Unit easier to place.

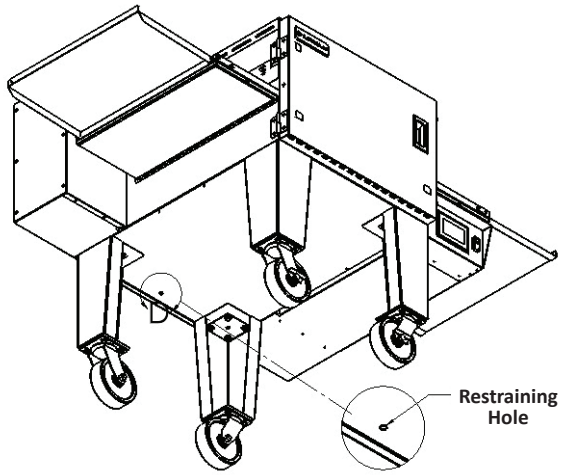
NOTE: Only single and double stack configurations are permitted to use the long leg kit.

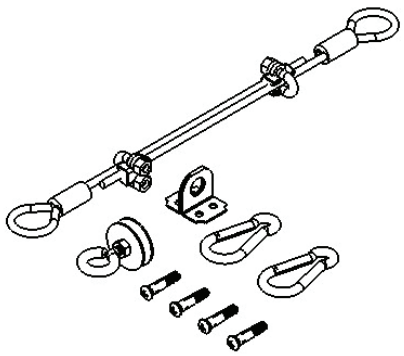
3. With the Bottom Unit on blocks, connect the Long Leg Kit to the bottom of the Bottom Unit in 4 places.



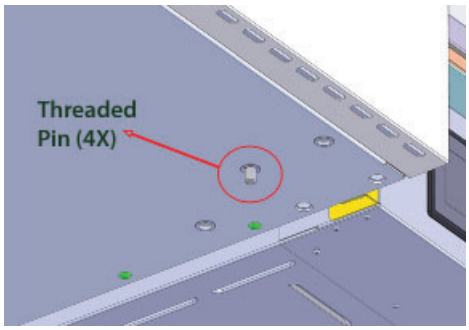


4. When using the Long Legs, the Unit must be restrained. Adjust and trim the Adjustable Restraining Cable Kit to secure the Unit to the wall or floor. Ensure that the Cable is short enough to limit the Oven Unit movement.

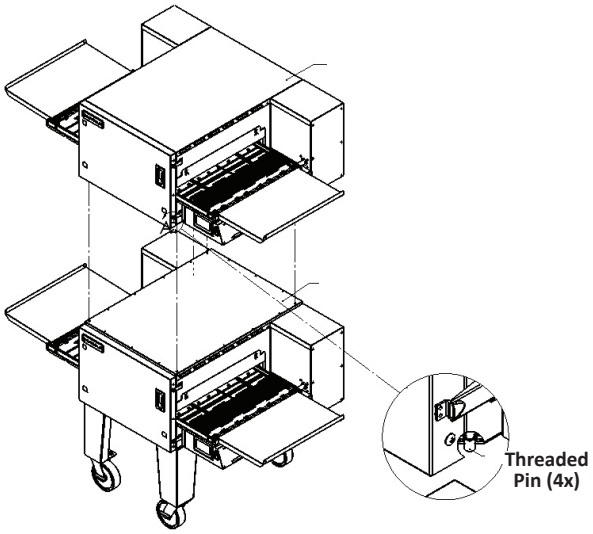




5. To add a Top Unit to the Stack Assembly. The four (4) Threaded Pins are pre-installed at the corners of the bottom of the Top Unit, in the position shown below.

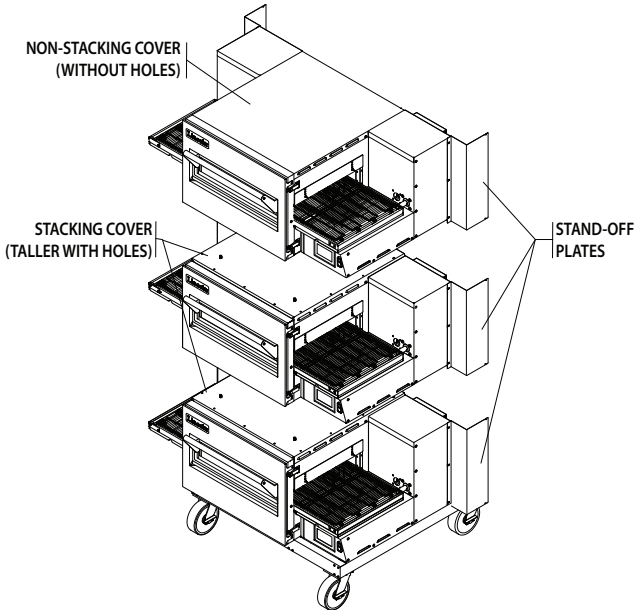


6. Using Caution, lower the Top Unit using a portable crane or forklift, onto the Bottom Unit by lining up the Threaded Pins to the holes on the Bottom Unit.
7. For the double stacking installations, the Heat Shields supplied with the Double Stacking Kit should be added to the left and right Control Boxes on both units.

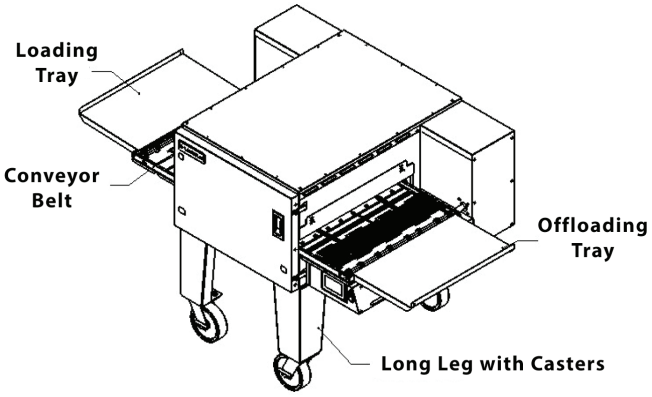


8. If triple stacking is required, Bottom and Middle Unit should have taller stack cover with holes. Top Unit should have non-stacking cover with no holes on top. The heat shields supplied in the Triple Stacking kit should be added to left and right Control Boxes on all three units.

9. For triple stacking 4624 or 2024 units, use the specially designed stand part number 4611150.



10. Once the units are in place, re-install the Finger Assemblies.
11. Install the Conveyor Belt assembly.
12. Install Front Door.
13. Install Loading and Offloading Trays (Loading Tray Marked with I, Offloading Tray Marked II).



Start-Up Checkout

You are now ready for the services to be connected. This should be done by a qualified plumber, electrician, or installer of your choice.

Important

The manual shut-off valve must be installed so that the test plug is on the oven side of the valve.

Start-Up Procedures

Smoke Candle Test – Ventilation System Verification

Performance will be evaluated during Start-up Checkout by conducting a smoke candle test. The hood must capture all smoke from the oven. This is required to assure proper performance of the oven and to eliminate additional service calls that occur when ambient temperatures are too high. In all cases, the ambient temperature around the oven must be less than 95°F/35°C when the oven is operating. In certain localities, other chemical or gaseous methods of detecting adequate capture will be the requirement to meet the local code authority.

Oven Setup for this Test:

- This test is to be done on the bottom oven of a multiple oven system, or a single oven.
- The conveyor must be off.
- The oven temperature must be set and operating at 550°F/288°C.

Test Procedure:

NOTE: Use Lincoln Smoke Candle #369361 (in Australia, an alternate method of coloring the air may be used).

1. Wear heat resistant gloves to prevent burns to your hands.
2. Put the smoke candle in a cake pan approximately 8 inches (200 mm) x 8 inches (200 mm) x 2 inches (50 mm) deep or equivalent.
3. Light the fuse of the smoke candle and immediately put the pan and candle into the center of the oven cavity, on the conveyor belt. (Close the access window or door.)
4. Observe the smoke pattern coming out of the oven openings and the collection of this smoke by the ventilation system.
5. The ventilation system must capture all the smoke from the oven.

Installation Checklist

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

On completion of any installation or service work, test for gas leaks before returning the equipment into service. Never use matches, candles, or any other ignition source to check for leaks. If gas odors are detected, shut off the gas supply to the appliance at the main shut-off valve and immediately contact the local gas company or an authorized service agency for service.

DO NOT ATTEMPT TO OPERATE THE OVEN until connection of utility service and installation has been fully inspected (START-UP CHECKOUT) by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative. This service is required by Lincoln Foodservice Products, LLC in order to insure the oven(s) is properly installed and in working order. The warranty becomes effective upon verification of proper installation.

The warranty shall not apply if the oven is started up and operated prior to the “START-UP CHECKOUT” being performed by a Factory Authorized Servicer or a Lincoln Foodservice Products, LLC Service Representative.

Checklist

- ☐ Are the correct clearances maintained?
- ☐ Does the ventilation system meet the requirements?
- ☐ Are the legs and caster securely fastened?
- ☐ Is the unit level?
- ☐ Has the restraint been installed to prevent uncontrolled movement?
- ☐ Have all electrical connections been made and the unit is grounded?
- ☐ Does each oven have a separate disconnect switch?
- ☐ Have all wiring connections including the factory connections been checked?
- ☐ Has the supply voltage been tested and verified it matches the name plate voltage?
- ☐ Has a shutoff valve been installed in the gas line ahead of the unit?
- ☐ Has the manifold gas pressure been set to match the rating on the nameplate?
- ☐ Have all gas connections been tested for leaks?
- ☐ Are the retaining brackets and finger assemblies correctly installed and positioned?
- ☐ Is the belt tension correct?
- ☐ Have access panels been installed and secured?
- ☐ Has a smoke candle test been performed?
- ☐ Has the unit been tested for correct operation?
- ☐ Has the owner been instructed in the correct operation of the unit?
- ☐ Has this manual been given to the store owner?

Section 3
Operation and Programming

Introduction

This section will guide you on the operation of the easyTouch controls on your new Lincoln Aperion Impinger® oven.

Startup

1. Ensure that your oven is connected to an electrical supply. Move the On/Off switch to the ON position
   - The display screen will energize and show the Lincoln oven model number, current software version and serial number (Figure 1). This screen will transition after a few seconds to the Home Screen.

Figure 1

NOTE: Electric ovens will not start pre-heating until you have selected a recipe. Gas ovens will begin heating and circulating air after powering on.

2. The **Home screen** displays 4 buttons: **Press & Go**, which takes you to the Recipes screen; **Manual mode**; the **Settings** screen; and the **Diagnostics** button, which provides basic information about your oven. (Figure 2)

SOUND LEVELS MEASURED 2 FT (610 mm) FROM THE FRONT	56dBA @ 40% Blower Speed (ECO mode)
	66dBA @ 60% Blower Speed
	74dBA @ 100% Blower Speed
OPERATING TEMPERATURE RANGE	VENTED: 250°-600°F (121°-316°C)
	VENTLESS: 250°-550°F (121°-288°C)

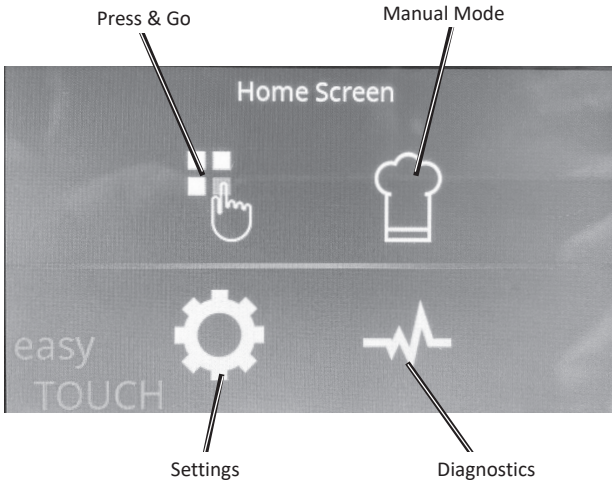


Figure 2

RECIPE SELECTION

1. Touch the **Press & Go** button to display the 20 pre-set recipes. Press any of the numbered buttons or images to select the recipe. (Figure 3 and Figure 4)
   A. The display screen will change to show the settings for the recipe selected.

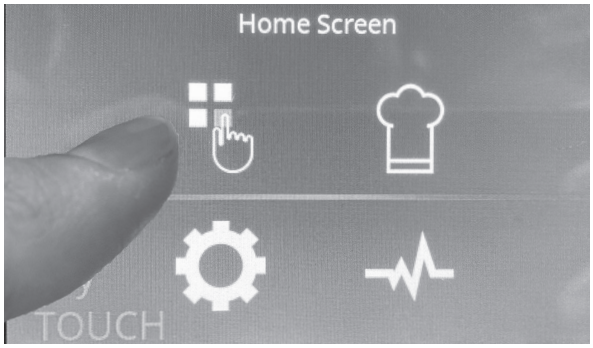


Figure 3

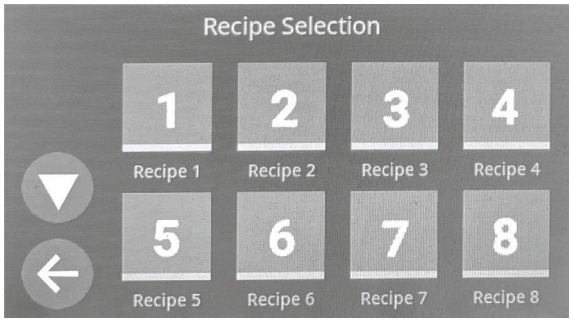


Figure 4

2. The oven is now in pre-heat mode (Figure 5) and the oven heaters will start-up. The temperature settings appear on the screen. You will see the temperature of the oven and the temperature increasing up to the set-point. **The conveyor does not move in pre-heat mode. When the oven reaches the set-point temperature, the conveyor belt will start to move.** The display will show the selected set-point temperature, fan speeds, and cook time (Figure 6). If the oven has a split belt configuration, the display will show the selected set-point temperature, fan speeds, and cook times for both belts (Figure 7).

Figure 5

3. Oven Soak – allow the oven cavity to soak for an additional 5-10 minutes before loading food.
4. Load Food – The oven is now ready for cooking. Please use the proper equipment to load and unload food from the conveyor. The conveyor will be hot to the touch. Pans or trays exiting the oven will be VERY HOT and are a burn hazard. Please use an oven mitt, pan gripper or other utensil to remove.

Figure 6

Figure 7

ECO MODE

Eco mode allows the operator to save energy by stopping the conveyor belt and reducing fan speed, while maintaining oven temperature. Immediate cooking after disengaging ECO mode is possible.

1. Press the Leaf button on upper left side of the Recipe - Ready screen (Figure 8). The screen will change to Eco Mode (see Figure 9). The conveyor will stop moving while the temperature in the cavity should remain unchanged.
2. To re-start the conveyor, press the X button on the Eco Mode screen and the Recipe screen will re-appear.

Figure 8

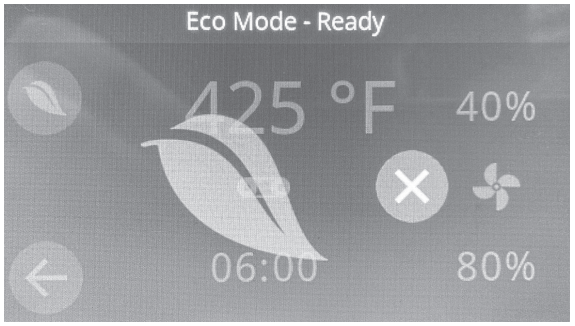


Figure 9

MANUAL MODE

Manual mode allows the operator to change the temperature, upper and lower fan speeds, and cook time to revise or create a new recipe.

CHANGING TEMPERATURE, COOK TIME (BELT SPEED), AND FAN SPEED

1. Press the Chef's Hat or Manual mode button on the Home screen. (Figure 10 and Figure 11). See Figure 12 for split belt configuration.

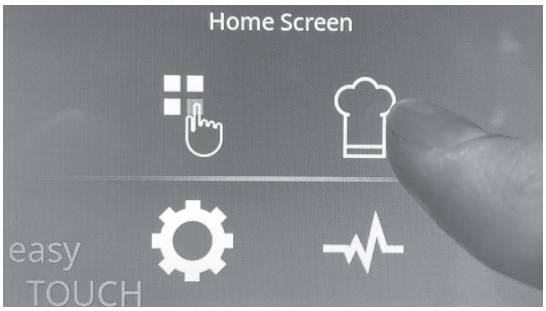


Figure 10

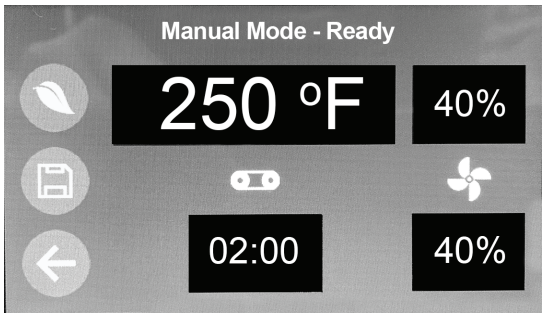


Figure 11

Figure 12

2. **Set Temperature:** Press the temperature value to change temperature. Touch the numbers to correspond to the temperature required. Press 2-5-0 for 250 degrees and then touch the check mark to save the new temperature or X to return to the original setting. (Figure 13)

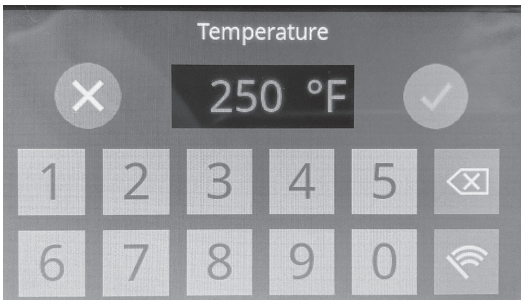


Figure 13

3. **Set Cook Time:** Press the cook time value to change cook time. Touch the numbers to correspond to the cook time required. Press 0-2-0-0 for 2 minutes and then touch the check mark to save the new cook time or X to return to the original setting. (Figure 14 and Figure 15)

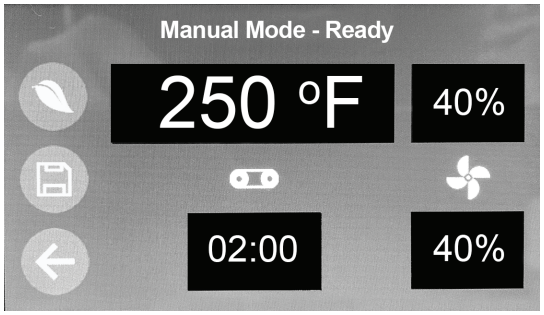


Figure 14

Figure 15

4. **Set Cook Time (split belt):** Press the front belt cook time value to change cook time. Touch the numbers to correspond to the cook time required. Press 0-2-0-0 for 2 minutes and then touch the check mark to save the new cook time or X to return to the original setting (Figure 15 and Figure 16). Press the rear belt cook time value to change cook time. Touch the numbers to correspond to the cook time required. Press 0-3-0-0 for 3 minutes and then touch the check mark to save the new cook time or X to return to the original setting (Figure 16 and Figure 17).

Figure 16

Figure 17

5. **Set Fan Speeds:** Press the top fan value to set the upper fan speed. Press 4-0 for 40% fan speed and then touch the check mark to save the new upper fan speed or X to return to the original setting. Press the lower fan value to set the lower fan speed. Press 4-0 for 40% fan speed and then touch the check mark to save the new lower fan speed or X to return to the original setting. (Figure 18 and Figure 19)

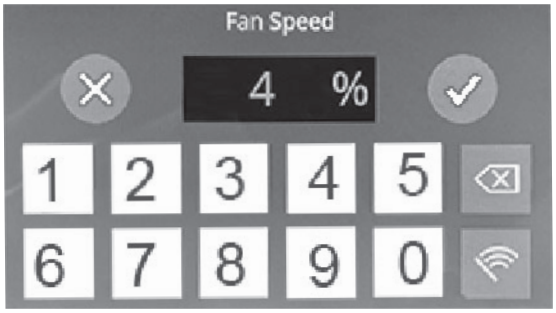


Figure 18

6. You can return to the Home screen at any time by pressing the Back button or arrow on the lower left of the screen. (Figure 19)
7. **Save Recipe:** Press the Save icon  in the Manual Mode Screen (Figure 19). You will be asked to enter a password (Figure 20). The password is 6-7-8-5-3-5. The screen will transition to a numbered screen (Figure 21). Select the Recipe you would like to update and press the check mark. The icon and border color can be changed by selecting the Change Icon and/or Change Color buttons (Figure 22). Press the check mark to save the recipe. The screen will transition to Figure 23.

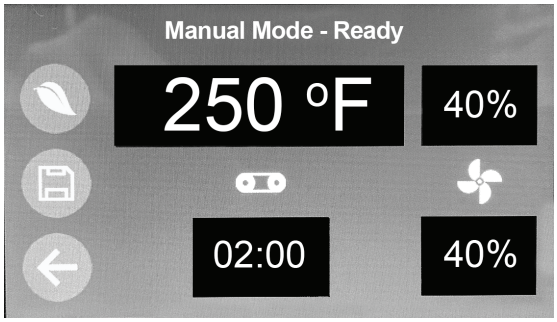


Figure 19

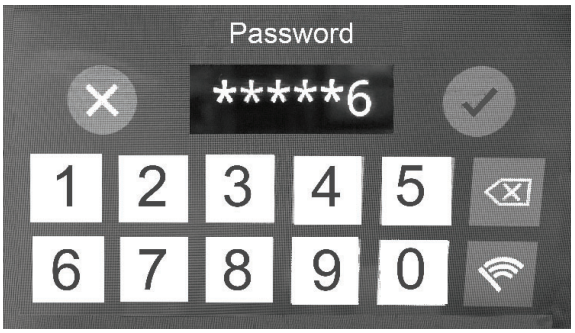


Figure 20

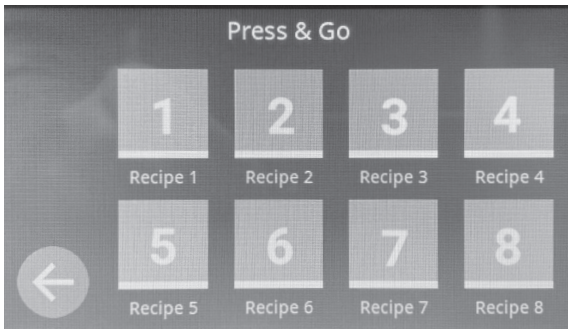


Figure 21

Figure 22

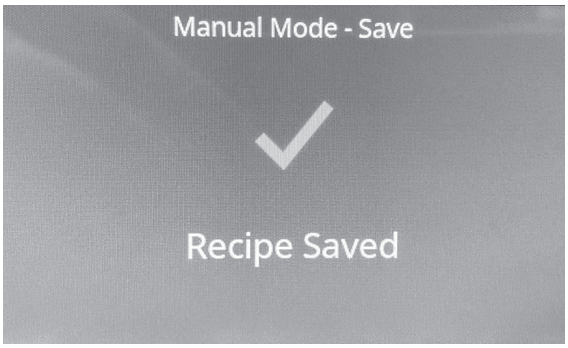


Figure 23

SETTINGS MODE

Settings mode allows the operator to change the oven settings such as Temperature unit of measure or Belt direction. The factory temperature unit of measure is Fahrenheit.

1. Press the Cog or Settings mode button on the Home screen. (Figure 24 and Figure 25)

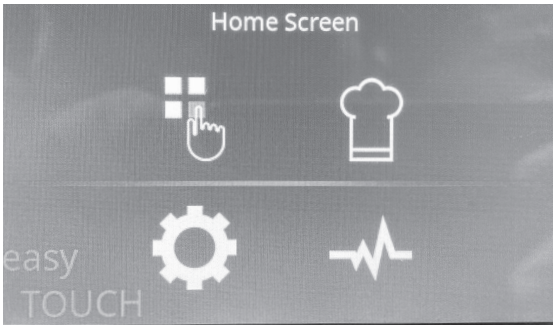


Figure 24

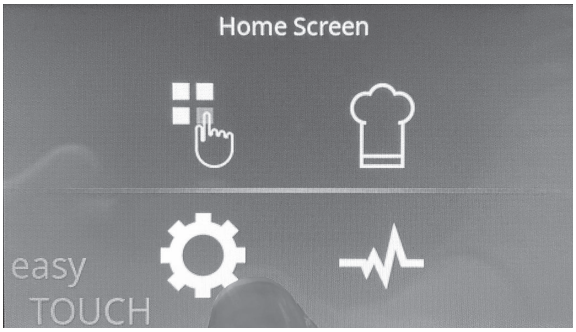


Figure 25

2. Enter the password by touching the numbers on the password screen. The password is: 6-7-8-5-3-5. This password is pre-set at the factory and is not changeable. (Figure 26)

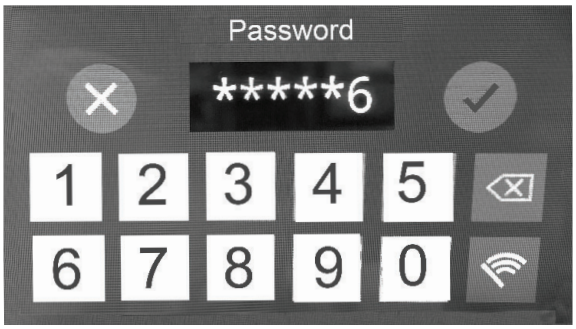


Figure 26

3. Temperature Unit of Measure - Touch the white circle in the oval button on the Settings display that shows the temperature measure. The Fahrenheit or Celsius symbol will change to correspond to the desired temperature unit of measure. (Figure 27)

4. **Belt Direction** - Touch the white circle in the oval button on the Settings display that looks like a mini conveyor. The mini conveyor will change to correspond to the desired belt direction. The new belt direction is now set. If the oven has a split belt configuration, both belts will move in the same direction.

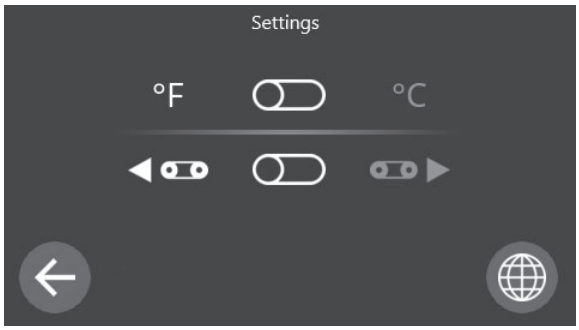


Figure 27

5. Press to change the display language in the UI (Figure 28).

Figure 28

DIAGNOSTICS MODE

Diagnostics mode allows the operator to view basic information about your oven including software revisions and temperature offsets.

1. Press the Diagnostics button on the Home screen to access this mode. (Figure 29)

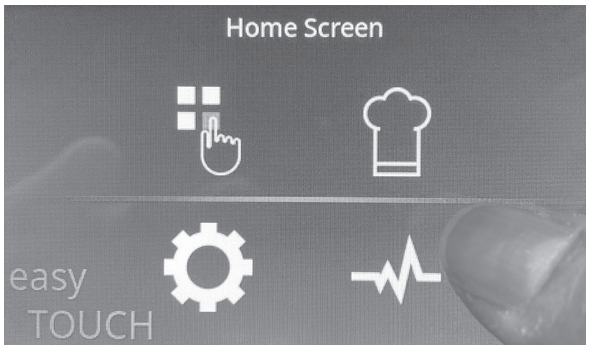


Figure 29

2. You will be prompted to enter a password (Figure 30) The password is 6-7-8-5-3-5. After entering the password, you will see the following screen (Figure 31).

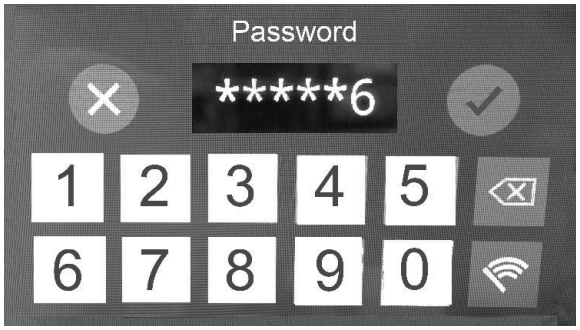


Figure 30

Figure 31

3. Press  button to view the appliance error history. This screen (Figure 32) will show the last 64 errors that have occurred on the oven.

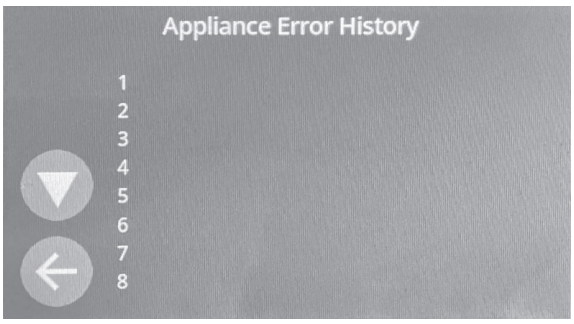


Figure 32

4. Press  button to view the error descriptions. This screen (Figure 33) will display an explanation for all possible errors on the oven and show some basic troubleshooting steps in case any of the errors are encountered during use.

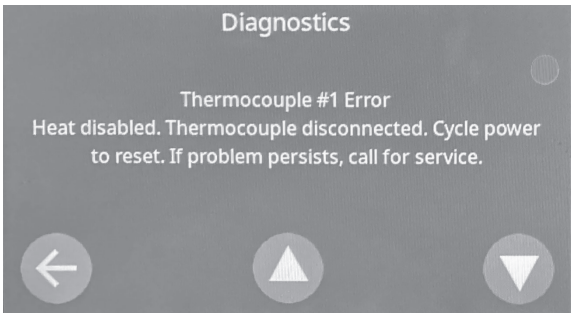


Figure 33

OVEN SHUT DOWN

1. To shut down your oven, press the Back Button to return to the Home screen. The conveyor should stop moving; however, the fans will continue to run if the oven is hot. (Figure 34)

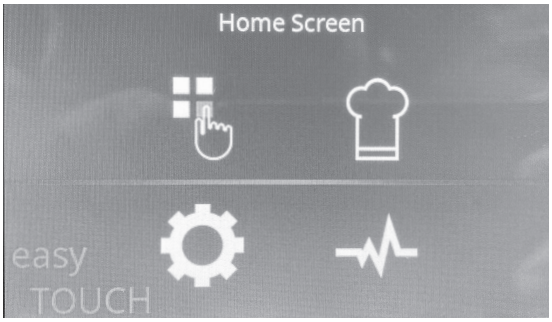


Figure 34

2. Turn OFF the On/Off switch. (Figure 35) Your oven is now turned off. Please keep the oven connected to an electrical source to enable the cooling fans to continue to operate to cool down the oven. The fans could run for up to an hour after turning off the oven to cool the oven and protect critical components.

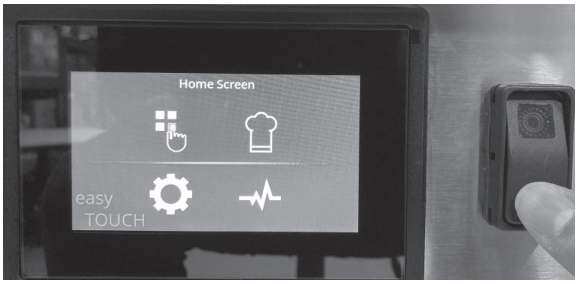


Figure 35

Section 4
Maintenance

Operator Maintenance

⚠ DANGER

Disconnect power supply before servicing or cleaning this oven. Safeguard power so it cannot be accidentally restored. Failure to do so could result in dismemberment, electrocution, or fatal injury.

This Lincoln oven was designed and engineered for maximum durability and performance with minimum maintenance. There is no lubrication required.

However, to achieve the maximum efficiency of the oven, it is necessary to keep it clean. For cleaning instructions, see below. The frequency listed is only the factory's minimum recommendations. Your use and type of products should be used to guide the frequency of cleaning.

If the oven fails to operate, check the circuit breaker and gas valve (for Natural Gas and LP Gas models) to be sure they are turned on. Also, check the On/Off switch and fuses in the control box prior to calling the Factory Authorized Servicer. The name and phone number of the Factory Authorized Servicer should be on the oven or contact Lincoln Technical Support at 1-844-724-2273 for the name of the nearest Factory Authorized Service provider.

Cleaning Instructions

The Lincoln Aperion Impinger® oven contains electrical components. Before cleaning the oven, switch off and disconnect the oven from the electrical supply.

NOTE: Ensure that the oven is cool before disconnecting power supply for cleaning. Pre-opening is an ideal time to inspect and clean your oven.

No electrical components should be subjected to moisture. It is, therefore, important that the oven is wiped down carefully. NEVER throw buckets of water over or into the oven cavity or subject it to pressure washing from a hose or pressure spray. If water or other liquid is spilled in the oven, make sure that none has entered the plenum or control box area before turning the oven on. If in doubt, call your service provider.

⚠ Caution

Oven must be cool. Do not use power cleaning equipment, steel wool, or wire brushes on stainless steel surfaces.

Notice

Do not use caustic or alkaline cleaners on interior of units or on catalyst(s) of ventless ovens. These cleaners can damage the finished surfaces of the unit interior and exterior. Lincoln Oven Cleaner and Protector has been developed specifically for use on this oven and is recommended for daily and weekly cleaning.

Daily Cleaning

1. Clean exterior surfaces of the oven by wiping down with Lincoln Oven Cleaner or a mild detergent and clean water, or a commercial stainless cleaner.
2. Remove and clean crumb pans from below conveyor assembly and conveyor end stops or optional entry/exit shelves with Lincoln oven cleaner and rinse with clean water.
3. Clean the interior by sweeping up loose particles, then wipe with Lincoln oven cleaner and rinse with clean water.
4. Clean the conveyor belt by wiping with a clean cloth or nylon bristle brush (ensure oven belt is cool to touch if using a brush to avoid melting bristles).

⚠ Caution

Do not spray chemicals or cleaning liquids directly on catalyst(s) in ventless ovens. Clean catalyst(s) with a water-dampened clean cloth only. The catalyst(s) must be kept clean and unobstructed to be effective.

⚠ Warning

When using cleaning solutions, be sure they meet local and national health standards.

Weekly Cleaning

5. Remove oven door by unfastening the latching mechanism on the right side of door (facing oven). Hold door from bottom and right side and lift carefully to disengage the hinges. Clean all exterior surfaces of door and pass through window if applicable with Lincoln Oven Cleaner and rinse with clean water.
6. Remove conveyor, disassemble and clean with Lincoln Oven Cleaner. Rinse with clean water and allow to dry before reinstalling.
7. Remove fingers, disassemble and clean with Lincoln Oven Cleaner. Rinse with clean water and allow to dry. Do not allow housings to soak in water for a prolonged time.
8. Clean fan air intakes at rear of oven and in control box with damp cloth to remove dust and any grease build-up.

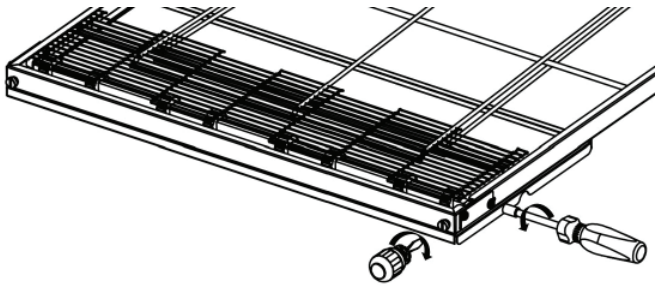
   NOTE: Be sure to clean and inspect your kitchen ventilation hood (if equipped), in accordance with the ventilation hood manufacturer's specifications.

Conveyor Removal

1. Remove oven door by unfastening the latching mechanism on the right side of door (facing oven). Hold door from bottom and right side and lift carefully to disengage the hinges. Set aside for cleaning.
2. Pull conveyor out from baking chamber by lifting upward and then forward.
3. Set on table or 3 compartment sink for cleaning.
4. Re-install in reverse order.

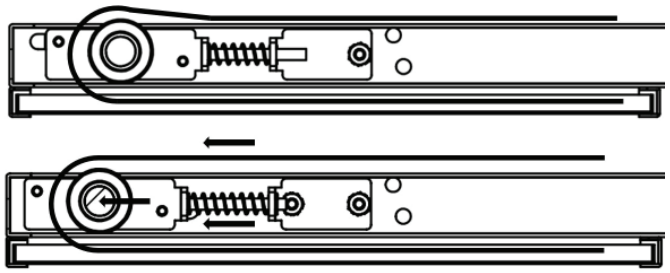
Single Belt Conveyor Tightening

1. Remove the conveyor.
2. Loosen the two screws on the adjuster clamp on both sides of the conveyor.
3. Tighten the belt to the desired tension using the two thumb screws.
4. Tighten the screws on the adjuster clamps to lock the belt tension.



Split Belt Conveyor Tightening

Split belts are equipped with springs to automatically tighten the belt to the desired tension.



Finger Removal

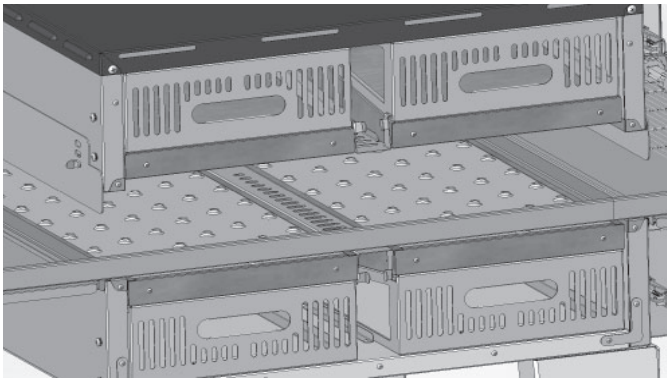
> **⚠ Caution**
>
> Oven must be cool to prevent burns. Use protective gloves to avoid cuts from edges.

A. Individual Finger Design

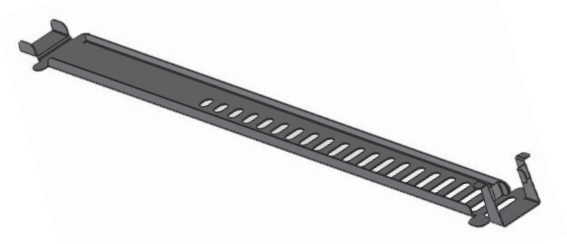
The Lincoln Aperion Impinger® oven comes with 4 identical finger assemblies comprising a housing and cover and 2 identical baffles that are located between the top and bottom housings. Housings, covers and baffles are interchangeable. There are 2 top and 2 bottom housings – see diagrams below.

1. OpenDoor.

   NOTE: Door may be removed by lifting from hinges – see instructions under weekly cleaning.

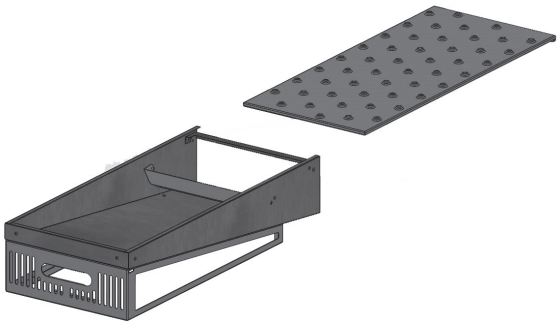


2. Remove top and bottom air return baffles by pinching the retaining arms slightly together and pulling down (top baffle) or up (bottom baffle).



Air Return Baffle x 2

3. Remove top 2 housings first, then bottom 2 housings.



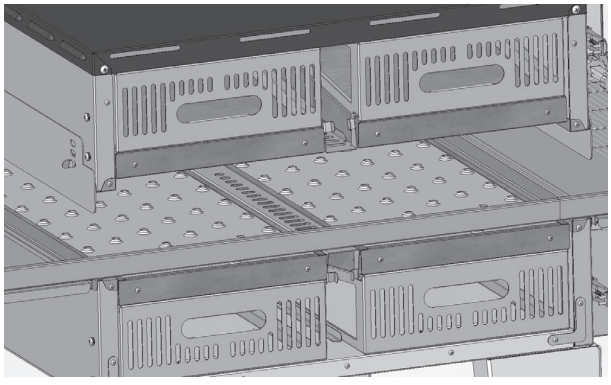
Bottom Finger Assembly

4. Disassemble fingers by sliding cover off the housing.

   NOTE: Components are tight fitting. Use gloves to protect your hands when disassembling fingers.

Finger Housing x 4

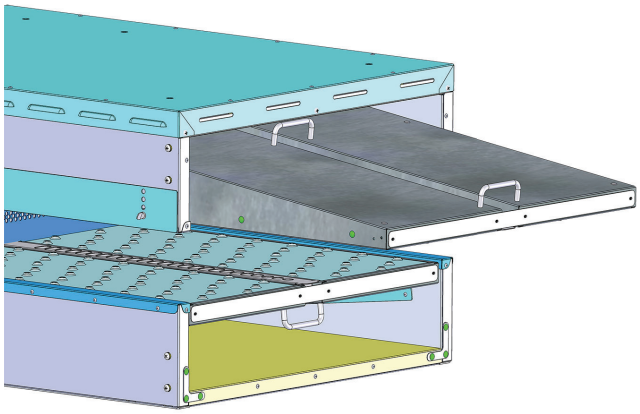
5. Re-assemble and re-install in reverse order. Ensure return air baffles are installed between top and bottom finger assemblies.



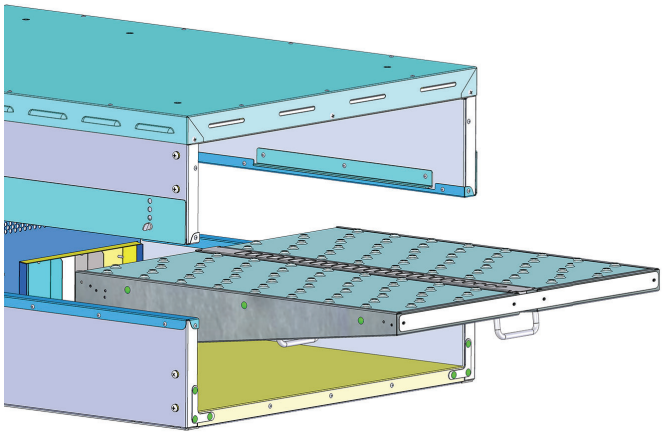
B. The Combined Finger Design

This construction groups the fingers in two identical sets of finger assemblies, each containing two fingers, solidly connected between them. One set in installed in the upper side of the cavity, the other in the lower side. Each of these combined assemblies can slide in and out of the cavity, on rails installed onto each of the oven cavity sides. The fingers are universal and interchangeable.

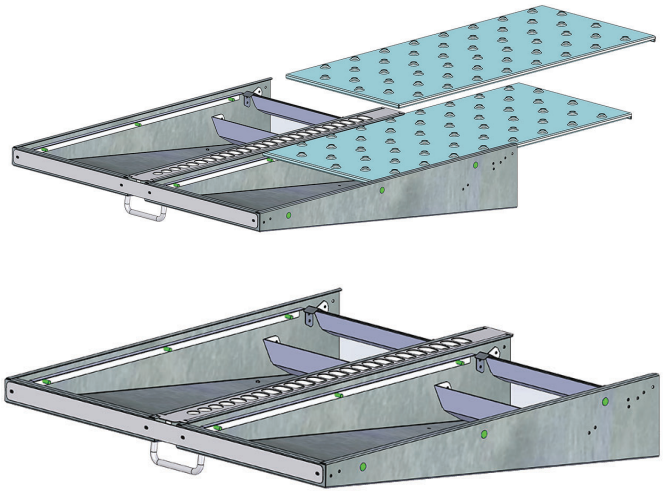
1. Open or remove the door
2. Remove the conveyor from the oven cavity



3. Slide outwards the top and bottom finger assemblies (use the pre-installed handles if necessary).NOTE: it does not matter which finger assembly (top or bottom) is removed first

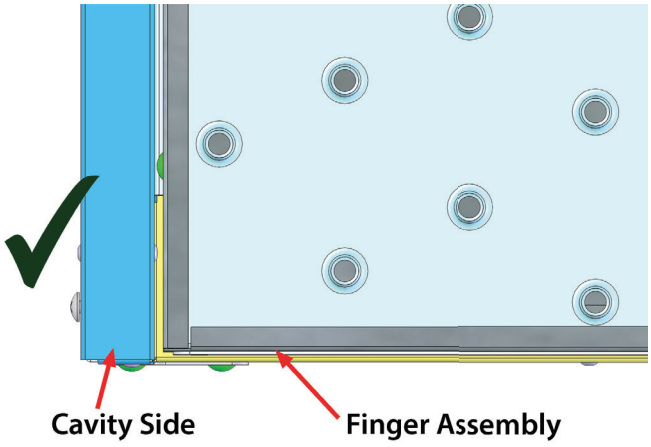


4. Remove the covers (jet plates) from the finger assemblies (2 pc. from each assembly):

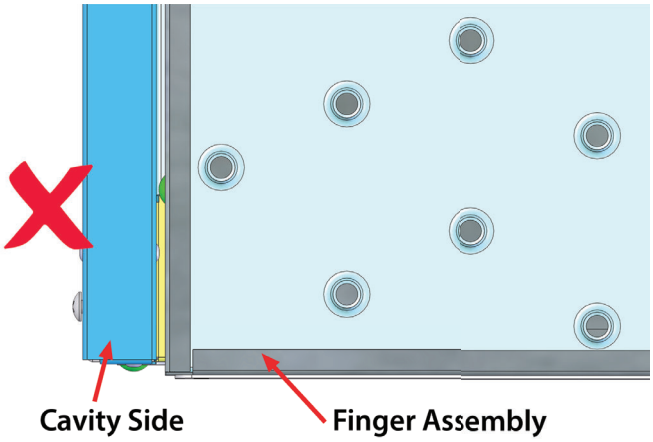


5. After cleaning, reinstall the covers (jet plates) into their housings.

6. Reinstall the finger assemblies into the cavity, by sliding onto the guide rails. Ensure that both finger assemblies are fully inside the cavity – see below top view of a correct and incorrect way.



CORRECT: finger ass'y fully inside the cavity



INCORRECT: finger ass'y NOT fully inside the cavity

7. Reinstall the conveyor and the door onto the oven.

Preventive Maintenance

Although this oven has been designed to be as trouble-free as possible, periodic preventive maintenance is essential to maintain peak performance. It is necessary to keep the motors, fans, and electronic controls free of dirt, dust and grease build-up to ensure proper cooling. Overheating is detrimental to the life of all components mentioned. The periodic intervals for preventive cleaning may vary greatly depending on the environment in which the oven is operating. You must discuss the need for preventive maintenance with your Factory Authorized Servicer to establish a proper program. If there are any questions that the service agency cannot answer, please contact the Lincoln Technical Service Department at 1-844-724-2273.

Section 5
Troubleshooting

General Issues

Problem	Cause	Correction	Applicable for Gas Units	Applicable for Electric Units
User Interface (touchscreen) blank	Oven not plugged in, panel breaker tripped	Check panel breaker and plug	X	X
	Fuses failed	Replace fuses on back panel	X	X
	Component failure	Call for service	X	X
User Interface (touchscreen) locked up, frozen, nonresponsive to touch	Software issue	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
	Damaged or cracked touchscreen	Call for service	X	X
Conveyor does not move	Temperature set point has not been reached	If using the Press & Go menu recipes, wait until UI displays the Ready status message	X	X
	Coupling loose or disconnected	Tighten set screw on coupling. If the condition persists call for service.	X	X
	Belt link loose or disconnected	Call for service	X	X
	Conveyor has stretched from use	Use thumb screws to tighten belt. If the condition persists call for service.	X	X
	Incorrectly installed	Verify conveyor belt orientation. Shaft should be inserted into motor coupling	X	X
	Software issue	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
Unable to reach or maintain temperature	Oven high limit capillary thermostat tripped	Turn the power switch OFF and wait for the machine to cooldown (this may take upwards of one hour). Reset the high limit capillary thermostat located on the machine rear panel. Turn the power switch ON. If the condition persists call for service.	X	X
	Component high limit thermostat tripped (in left tower or right tower)	Turn the power switch OFF and wait for the machine to cooldown (this may take upwards of one hour). Turn the power switch ON and select a recipe. If condition persists call for service.	X	X
	Blower motors not running (no air noise)	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
	Incorrect model selected in UI	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. Check the model displayed in the UI initialization screen is correct. If it isn't call for service.	X	X
	Defective thermocouple/ thermocouple wiring	Call for service	X	X
	Kitchen ventilation affecting temperatures	Check make up air from ventilation hood or air conditioning vents are directed away from the oven	X	X
	Possible incorrect temperature calibration	Call for service	X	X
	Ignition module in lockout	Turn OFF the unit using the power switch, turn the unit back ON after 45 seconds. If the condition persists call for service.	X	
	Combustion blower fan not running	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	
	Manual gas valve OFF	Turn valve to the ON position	X	

Problem	Cause	Correction	Applicable for Gas Units	Applicable for Electric Units
Uneven heating	Fingers incorrectly installed	Make sure fingers are installed correctly	X	X
	Door not closed or does not seal properly	Verify door is closed correctly. Check latches and hinges. Check if there is excessive gap between door and cavity	X	X
	Air return bracket missing or unseated	Verify if air return bracket is present and installed correctly	X	X
Overcooked or undercooked product	Incorrect temperature setting	Make sure correct recipe is selected	X	X
	Incorrect upper and/or lower fan speed	Make sure correct recipe is selected	X	X
	Incorrect cooking time	Make sure correct recipe is selected	X	X
	Defective thermocouple/ thermocouple wiring	Call for service	X	X
Heat and cooking odors spill into room	Ventilation/exhaust hood is off	Energize the ventilation system	X	X
	Ventilation/exhaust filters require cleaning	Clean all filters	X	X
	Defective ventilation/exhaust system	Call for service	X	X

User Interface Alarm Messages

User Interface (Touchscreen) Alarm Message	Cause	Correction	Applicable for Gas Units	Applicable for Electric Units
“Err” in the set point temperature field (manual or recipe mode)”	One or two thermocouples disconnected	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
“TC#1 and TC#2 Error” “TC#1 Error” “TC#2 Error"				
“Upper Blower SC: 0x01” --OR-- “Lower Blower SC: 0x01”	Upper or lower motor phase to phase short circuit	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
“Upper Blower OC: 0x02 (Warning)” --OR-- “Lower Blower OC: 0x02 (Warning)”	Upper or lower motor current overload	Check door is closed correctly. Check latches and hinges	X	X
		Make sure fingers are installed correctly		
		Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.		

User Interface (Touchscreen) Alarm Message	Cause	Correction	Applicable for Electric Units	Applicable for Electric Units
"Upper Blower OC: 0x03" --OR-- "Lower Blower OC: 0x03"	Upper or lower motor current overload	Check door is closed correctly. Check latches and hinges	X	X
		Make sure fingers are installed correctly		
		Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.		
"Upper Blower UV: 0x04" --OR-- "Lower Blower UV: 0x04"	Upper or lower drive undervoltage (line voltage less than 75VAC)	Facility may be experiencing brownout, wait for it to pass. If the condition persists, call for service.	X	
	Upper or lower drive undervoltage (line voltage less than 151VAC)			X
"Upper Blower OV: 0x06" --OR-- "Lower Blower OV: 0x06"	Upper or lower drive overvoltage (line voltage greater than 141VAC)	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	
	Upper or lower drive overvoltage (line voltage greater than 283VAC)			X
"Upper Blower Communication Error" --OR-- "Lower Blower Communication Error"	Modbus communication error	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
"Upper Blower Motor Phase loss (0 RPM)" --OR-- "Lower Blower Motor Phase loss (0 RPM)"	Upper or lower motor phase disconnected	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists call for service.	X	X
"Upper Blower Motor Failure (Low RPM)" --OR-- "Lower Blower Motor Failure (Low RPM)"	Upper or lower motor not moving	Turn OFF the unit using the power switch, turn the unit back ON after 20 seconds. If the condition persists, call for service.	X	X
"Thermal Error"	High temperature limit tripped in component compartment or cooking cavity, or combustion blower fan failure (only in gas units), resulting in no heat condition	Turn the power switch OFF and wait for the machine to cooldown (this may take upwards of one hour). Reset the high limit capillary thermostat located on the machine rear panel. Turn the power switch ON. If the condition persists, call for service.	X	X
"IO Software Inapplicable (Minimum 111)"	Incorrect IO software revision installed	Call for service	X	X

Thermal Cut-Out Switch for Control Box Components

The Lincoln Aperion Impinger® oven includes 3 safety thermal cut-out switches for your protection. The oven high limit capillary thermostat is located in the cooking cavity and is manually resettable from the oven rear panel. The component high limit thermostats (2) are located in the control towers on each side of the oven cavity. They are automatic reset switches that will trip if temperatures in the component areas are too high. In the unlikely event that the oven would exceed the specified operating temperature range, the thermal cut-out switches will block power to the heating elements (electric models) or to the ignition module (gas models). The UI and oven will continue to be ON, but the heat to the oven will be disabled.

How to Obtain Service

The name and phone number of the Factory Authorized Servicer should be located on the oven or contact Lincoln Technical Service Department at (844) 724-2273 for the name of the nearest agency.

LIMITED WARRANTY, TERMS AND CONDITIONS

LINCOLN EQUIPMENT LIMITED WARRANTY

Lincoln Foodservice ("Lincoln") warrants this product to be free from defects in material and workmanship as follows:

- All Lincoln Aperion 24 ovens for a period of two (2) years from date of purchase
- Equipment must be installed within 12 months from date of manufacture.

Note: Warranty terms may vary based on agreement at time of purchase.

During the warranty period, Lincoln shall repair or, at Lincoln's option, 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 manufacturers' 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, fuses, conveyor belt, conveyor bearings, interior and exterior finishes, lubrication, oven pass-through glass door, door hinges, etc.
- Adjustments and calibration of temperatures, speed and air flows.
- Failures caused by erratic voltages or gas supplies.
- Any travel costs beyond 100 miles roundtrip or 2 hours travel other than overland, overtime, holiday charge, and any special arrangement.
- Any travel costs above actual time (One-way travel ONLY paid).
- Any charges additional to the SRT (Standard Repair Times) will be authorized and paid at the discretion of Lincoln.
- Improper or unauthorized repair.
- 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 or equipment manufactured or sold by Lincoln 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 Lincoln manufactured commercial cooking or warming equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Lincoln.
- 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 manufacturers' warranties. Lincoln shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Lincoln manufactured products.

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. Lincoln, its servants and agents shall not be liable for any claims for personal injuries 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 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

- 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 hours.

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.

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Lincoln®

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