INSTALLATION & OPERATING INSTRUCTIONS

for

DUAL TECHNOLOGY FINISHER
MODEL 1960 & 1980 SERIES

1980 Series

1960 Series

COMCATER
- foodservice equipment

TO BE SERVICED ONLY BY AUTHORIZED PERSONS

Lincoln

Enodis STAR CERTIFIED SERVICE AND PARTS

CE

LISTED c UL us 797L

CLASSIFIED UL EPH ANSI / NSF4

TABLE OF CONTENTS

UTILITY SPECIFICATION

Model #	Model Description	Voltage	KW	Amps	Phase	HZ
1981	DTF-8 208/3 1000W	208	11.3	36	3	60
1982	DTF-8 240/3 1000W	240	11.3	31.5	3	60
1982-000-E	DTF-8 415/240/3 1000W	415/240	11.3	31.5	3	50
1983-000-E	DTF-8 400/230/3 1000W	400/230	11.3	32.8	3	50
1984-000-E	DTF-8 380/220/3 1000W	380/220	11.3	34.2	3	50
1984	DTF-8 220/3 1000W	220	11.3	34.2	3	60
1961	DTF-16 208/3 1100W	208	11.5	39.5	3	60
1962	DTF-16 240/3 1100W	240	11.5	34.5	3	60
1962-000-E	DTF-16 415/240/3 1100W	415/240	11.5	34.5	3	50
1963-000-E	DTF-16 400/230/3 1100W	400/230	11.5	36	3	50
1964-000-E	DTF-16 380/220/3 1100W	380/220	11.5	37.5	3	50
1964	DTF-16 220/3 1100W	220	11.5	37.5	3	60

WARNING AND SAFETY INFORMATION
IMPORTANT

FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

- Minimum clearances must be maintained from all walls and combustible materials (page 6).
- Keep the finisher area free and clear of combustible material.
- Adequate clearance for air openings to the control chamber is required.
- Do not obstruct the ventilation holes in the control box and front of the Finisher as these provide cooling air for the controls.
- The Finisher is to be operated only on the type of electricity as shown on the specification plate.
- This manual should be retained for future reference.
- The electrical wiring diagram is located under the control box cover.
- The fixed supply wiring insulation must be protected against high interior surface temperatures.

PURCHASER'S RESPONSIBILITY

It is the responsibility of the purchaser:

1. To see that the electric services for the Finisher are installed on site in accordance with the manufacturers specification.
2. To unload, uncrate, and install the Finisher in its proper location; in accordance with this installation operation manual.
3. To ensure that Finisher is placed on an oven stand for operation. Any surface other than an oven stand is unacceptable.
4. To see that the electrical services are connected properly by a qualified installer of your choice. All such connections must be in accordance with applicable code requirements. Refer to page 5 for specific code references.
5. The fixed supply wiring insulation must be protected against high interior surface temperatures.

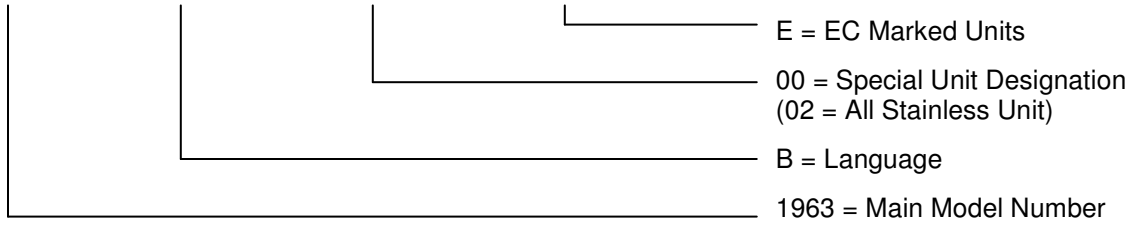
NOTE: Do not install the unit(s) in any area with an ambient temperature in excess of 95°F / 35°C. Doing so will cause damage to the unit(s).

MODEL NUMBER KEY

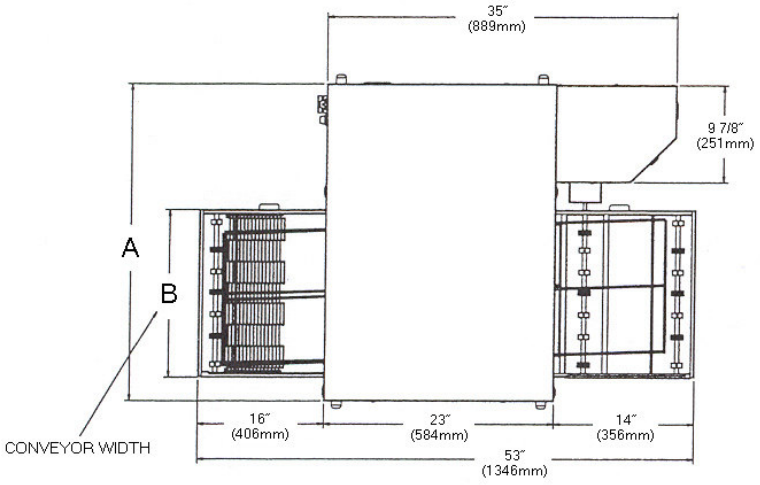
COUNTRY	LANGUAGE	CODE
France	French	B
Germany	German	C
Italy	Italian	D
Spain	Spanish	E
United Kingdom	English	F
Luxembourg	French	B
Portugal	Portuguese	H
Denmark	Danish	J
Belgium	Dutch / French	K
Netherlands	Dutch	L
Ireland	English	F
Greece	Greek	M
Austria	German	C
Finland	Finnish	N
Norway	Norwegian	P
Sweden	Swedish	R

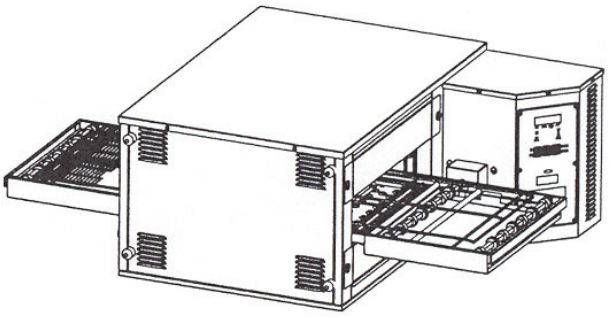
EXAMPLE: 1963-B00-EA

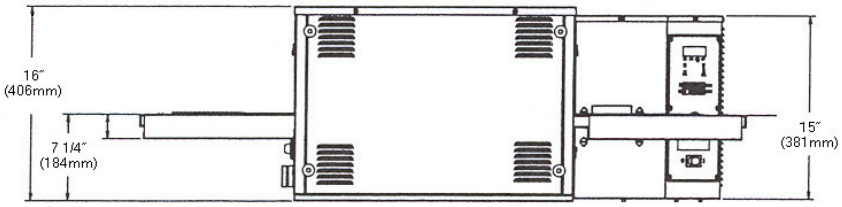
1963- B 00- E

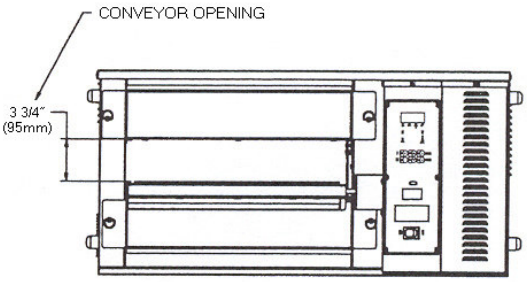


EXTERIOR DIMENSIONS
DUAL TECHNOLOGY FINISHER



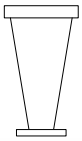






UNIT MODEL	A	B
Model 1960	35” / 889 mm	17” / 432 mm
Model 1980	25” / 635 mm	9½” / 241 mm

COMPONENTS



4” LEG

ANGLE PLUG – 50 AMP, 250 VAC, 3 PHASE
(Domestic units only)
(Wire & Plug not included with CE units)

REQUIRED CLEARANCE

The unit must have 6 inches (152 mm) of clearance from combustible surfaces. In case other equipment is located on the right side of the unit, a minimum clearance of 24 inches (610 mm) is required from that equipment. FOR ALL UNITS: A 24-inch (610-mm) clearance at the rear of the unit must be obtainable for service access.

ELECTRICAL GROUNDING INSTRUCTIONS
Model 1900 Series

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.

ELECTRICAL CODE REFERENCE

IN USA
When installed, this appliance must be electrically grounded and its installation must comply with the National Electric Code, ANSI-NFPA 70, latest version, the Manufacturer's Installation Instructions, and applicable municipal building codes.

IN CANADA
All electrical connections are to be made in accordance with CSA C22.1, latest version, Canadian Electrical Code Part 1 and/or Local Codes.

ALL OTHER COUNTRIES
Local 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 3mm 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 a double-stack and each Finisher has its own disconnection switch, all switches should be close together.

REQUIRED CLEARANCES / SPACING / PLACEMENT
The unit must have 6 inches (152 mm) of clearance from combustible surfaces. In case other equipment is located on the right side of the unit, a minimum clearance of 24 inches (610 mm) is required from that equipment.

FOR ALL UNITS: A 24-inch (610-mm) clearance at the rear of the unit must be obtainable for service access.

Dual Technology Finisher must be placed on an oven stand for proper operation. No other surfaces may be used for operation of this unit.

VENTILATION
Local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96-1994.

GENERAL INFORMATION
The instructions that follow are intended as a guide for preparing for the installation of the Lincoln Dual Technology Finisher unit.

First and foremost, each crate should be examined before signing the Bill of Lading to report any visible damage caused by shipment, and account for the 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 claim must be initiated by the consignee. *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 unit(s), if necessary, to protect against outdoor or damp conditions at all times before installation.

~ DO NOT LIFT EXCESSIVE WEIGHT ~

UNCRATING
When you have all the crates unloaded, open the crates and remove any protective packaging. 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 unit(s) and all other components.

INFORMATION ON USE OF UNIT

WARNING DANGER : **DO NOT USE PARCHMENT PAPER WHEN PLACING FOOD PRODUCT THROUGH THE OVEN WITH THE INFRA-RED (IR) HEATING ELEMENTS ON! USE OF SUCH MATERIALS WITH THE HEATING ELEMENTS ON MAY CAUSE A FIRE AND SHOULD NEVER BE PLACED IN THE OVEN. PARCHMENT PAPER MAY ONLY BE USED WHEN ALL HEATING ELEMENTS ARE OFF AND THE OVEN IS IN "IMPINGEMENT MODE" ONLY. SEE PAGE 16 FOR PROGRAMMING INSTRUCTIONS.**

As explained in "Concepts" (page 20), the Lincoln Impinger DTF functions by directing high velocity streams of heated air directly on the food products. Because air and infrared are the heat sources, it is effective even on sensitive foods. Compared to conventional ovens and even convection ovens, the cooking time of products in the DTF can be two (2) to four (4) times faster. Several factors may affect the cooking time of any special products such as:

1. Unit temperature setting.
2. Conveyor speed.

HOW TO OBTAIN SERVICE

If the unit fails to operate, check the circuit breaker to be sure it is turned on. Also check the fuses and resets on the back side panel to be sure that they are good before you call the Authorized Service Agency. The name and phone number of the Authorized Service Agency should be located on the oven, or contact the factory at 1-800-678-9511 for the name of the nearest Authorized Service Agency.

OPERATOR MAINTENANCE

WARNING DANGER : **DISCONNECT POWER SUPPLY BEFORE SERVICING OR CLEANING THIS OVEN. SAFEGUARD AGAINST POWER SO IT CANNOT BE ACCIDENTALLY RESTORED. FAILURE TO DO SO COULD RESULT IN DISMEMBERMENT, ELECTROCUTION OR FATAL INJURY.**

WARNING: **IF THE SUPPLY CORD APPEARS TO BE DAMAGED, DO NOT ATTEMPT TO OPERATE UNIT. CONTACT A SERVICE AGENT OR QUALIFIED ELECTRICIAN TO REPAIR.**

Extensive engineering went into this unit to make it as maintenance free as possible. There is no lubrication required.

However, to achieve the maximum efficiency of the unit, it is necessary to keep it clean. For cleaning instructions see page 11. The frequency listed is only the factory's recommendations. Your use and type of products will actually determine the frequency of cleaning.

If the unit fails to operate, check the circuit breaker to be sure it is turned on. Also check the fuses and resets on the back, side panel to be sure that they are good before you call the Authorized Service Agency. The name and phone number of the Authorized Service Agency should be located on the oven, or contact the factory at 1-800-678-9511 for the name of the nearest Authorized Service Agency.

PREVENTIVE MAINTENANCE

Although this unit has been designed to be as trouble free as possible, periodic Preventive Maintenance is essential to maintain peak performance. It is necessary to keep motors, fans, and electronics free of dirt, dust and debris to insure proper cooling. Overheating is detrimental to the life of all components mentioned.

The periodic intervals of preventive cleaning may vary greatly depending on the environment in which the unit is operating.

You must discuss this need for Preventive Maintenance with your Authorized Service Company to establish a proper program.

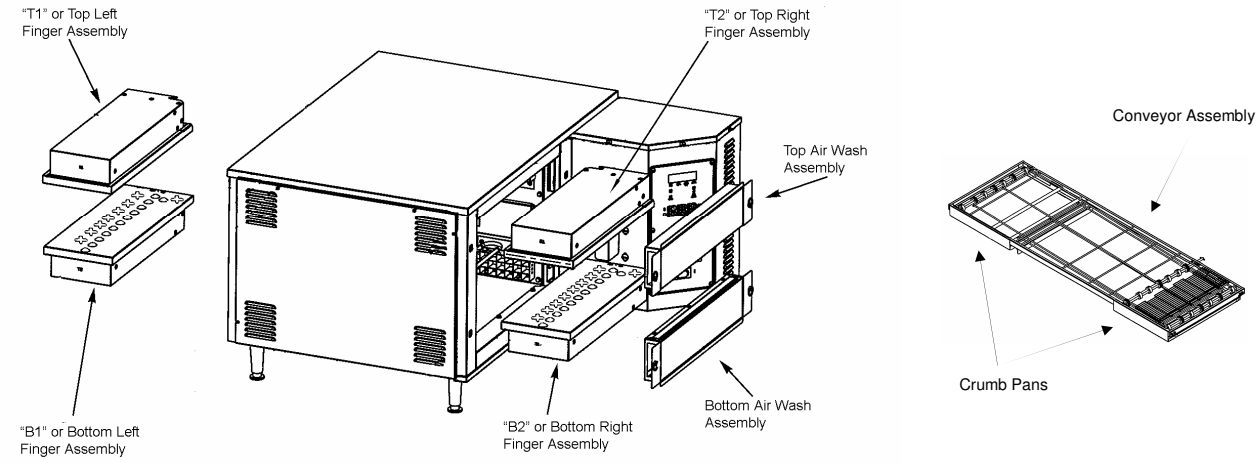
If there are any questions that the Service Company cannot answer, contact Lincoln's Technical Service Department at 1-800-678-9511.

DISASSEMBLY & ASSEMBLY INSTRUCTIONS

OTHER THAN OPTIONAL LEGS, THIS UNIT WHEN RECEIVED IS READY FOR OPERATION AFTER BEING PLUGGED INTO AN ELECTRICAL SOURCE.

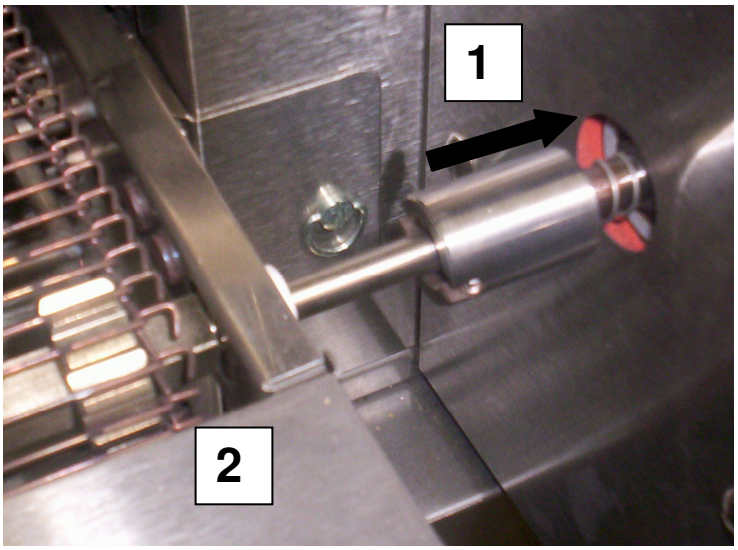
FOR INFORMATION ON STACKING TWO DTF OVENS TOGETHER, SEE "ADDENDUM A" FOR INSTRUCTIONS.

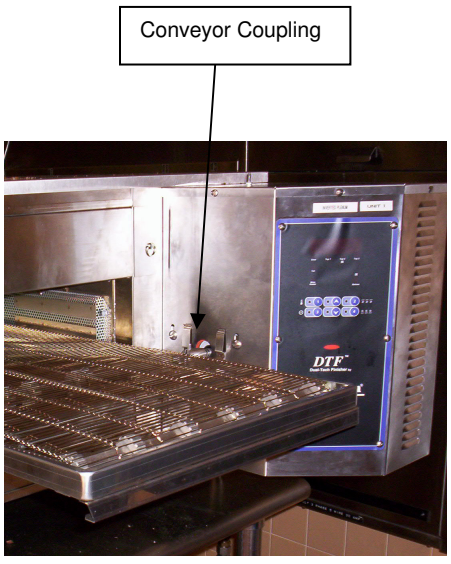
CAUTION: **UNIT MUST BE COOL BEFORE PROCEEDING WITH DISASSEMBLY. SWITCH UNIT OFF AND WAIT 30 MINUTES FOR COOL-DOWN. DISCONNECT FROM POWER SUPPLY.**



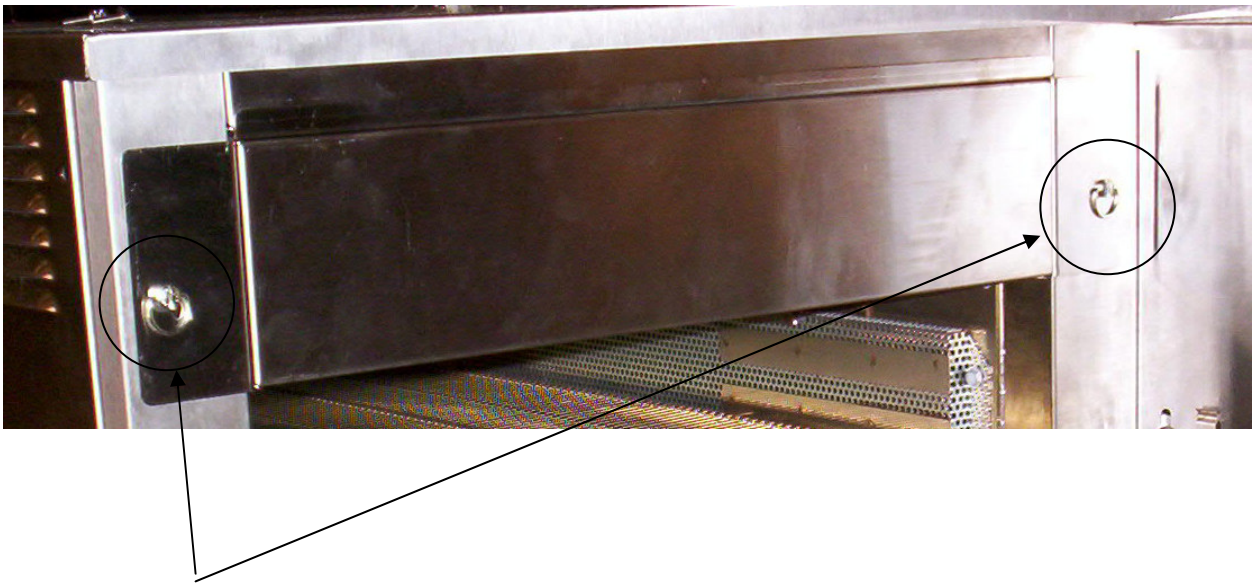
1. Remove left and right crumb pans by lifting the outside edge upwards and then sliding off.

2. Remove conveyor by pushing in the conveyor coupling (1). While holding coupling in, lift up on conveyor (2) and slide out of unit. Install in reverse order.

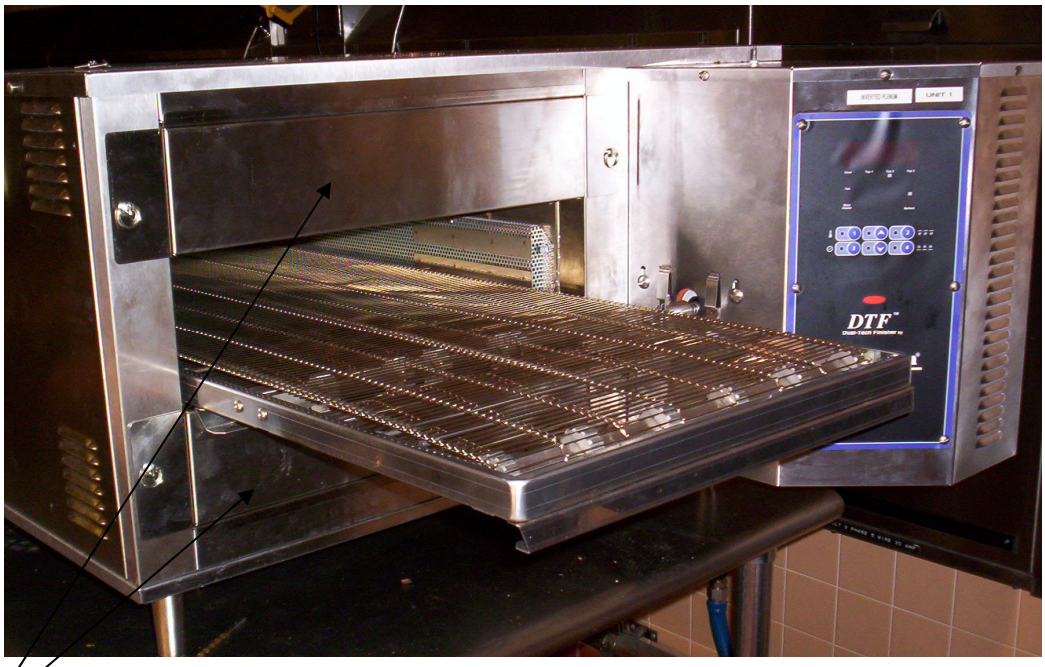




3. Remove the Top and Bottom Air Wash Assemblies. Please note that the Top and Bottom Air Wash Assemblies are interchangeable and, therefore, can be removed and reinstalled in any of the four locations. Each of these is attached by two 1/4-turn fasteners.

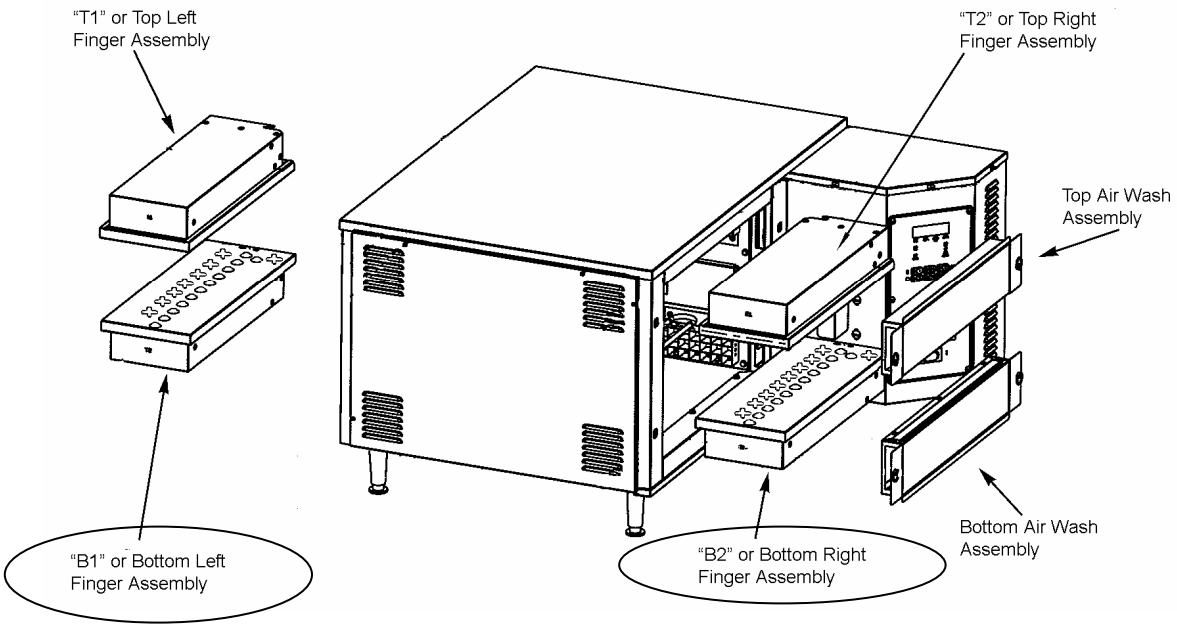


¼-Turn Fasteners

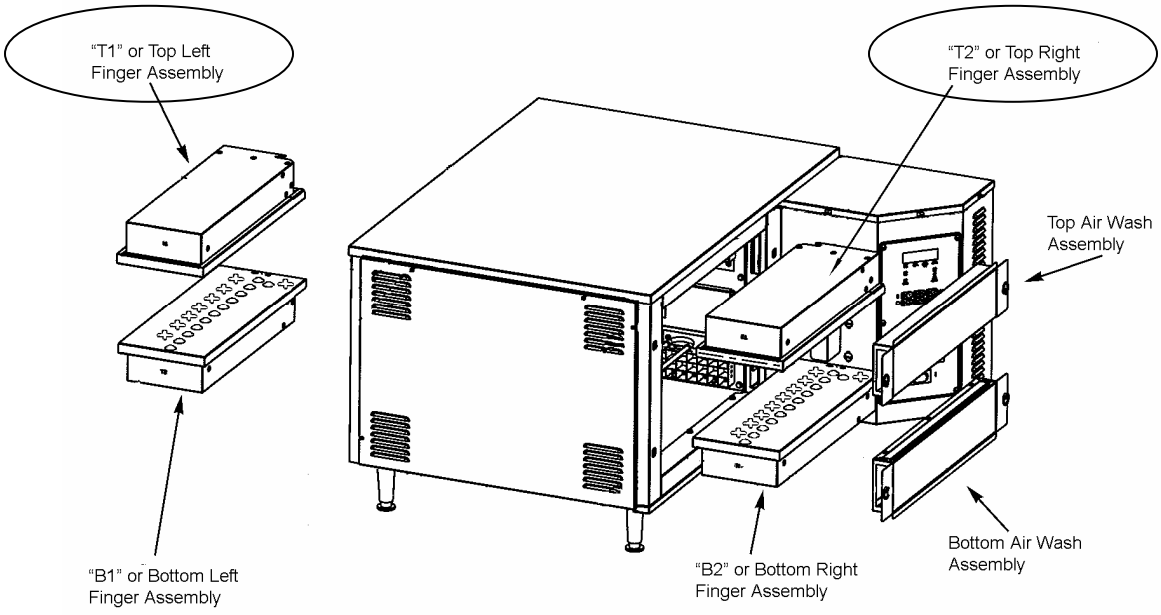


Top and Bottom Air Wash Assemblies (NOTE: Similar Assemblies are also found on back of unit.)

4. Remove bottom finger assemblies by sliding out of each side. These are marked “B1” (bottom left) and “B2” (bottom right).



5. Remove the top finger assemblies by sliding out each side. These are marked “T1” (top left) and “T2” (top right).



6. Reassemble in reverse order.

CLEANING INSTRUCTIONS

The Lincoln Impinger® Dual Technology Finisher contains electrical components. Before cleaning the unit, switch off and allow unit to cool for 30 minutes then disconnect from the electrical supply.

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 the oven or subject it to pressure washing from a hose of pressure spray. If water or other liquid is spilled on the unit, make sure that none has entered the control box area before switching on. If in doubt, call your service company.

DAILY CLEANING REQUIREMENTS

CAUTION: **SWITCH UNIT OFF AND WAIT 30 MINUTES FOR COOL-DOWN BEFORE PROCEEDING WITH CLEANING. UNIT MUST BE COOL. DO NOT USE POWER CLEANING EQUIPMENT, STEEL WOOL, OR WIRE BRUSHES ON STAINLESS STEEL SURFACES.**

1. Clean exterior surfaces of the unit by wiping it down with a mild detergent and clean water, or a commercial stainless steel cleaner.

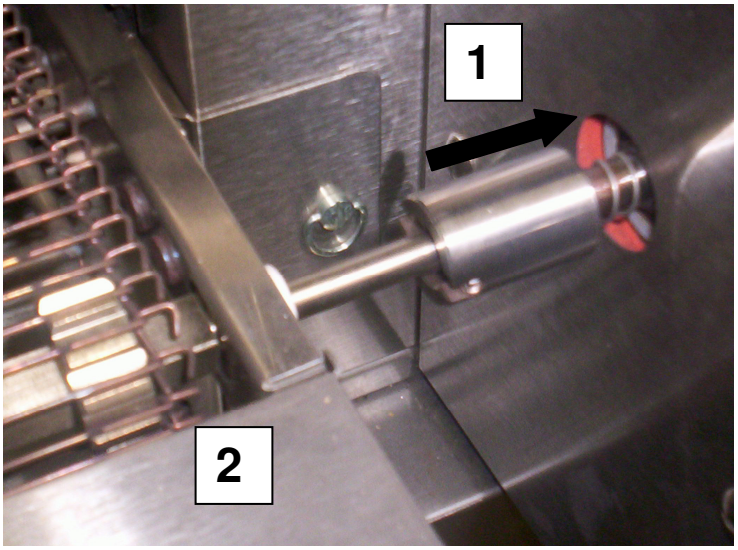
2. Clean the conveyor belt by wiping with a cleaning cloth or brushing with a soft wire brush.

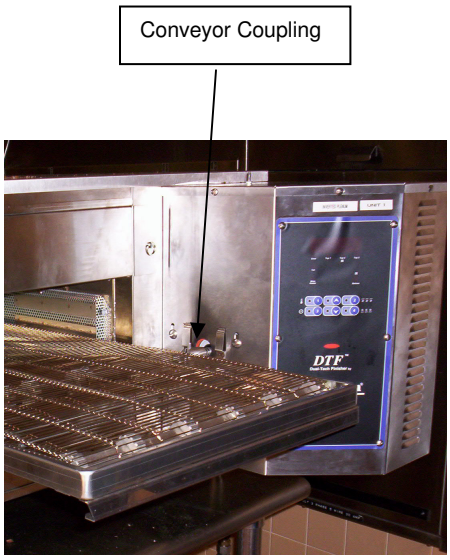
NOTE: DO NOT use a **caustic** or an **alkaline** base cleaner on the interior of the unit. This will ruin the finish of the interior. On the exterior of the unit, removal of deposits of baked-on splatter, oil, grease, or light discolorations may be removed with any of several commercial cleaners. Consult with your local supplier.

WEEKLY CLEANING REQUIREMENTS

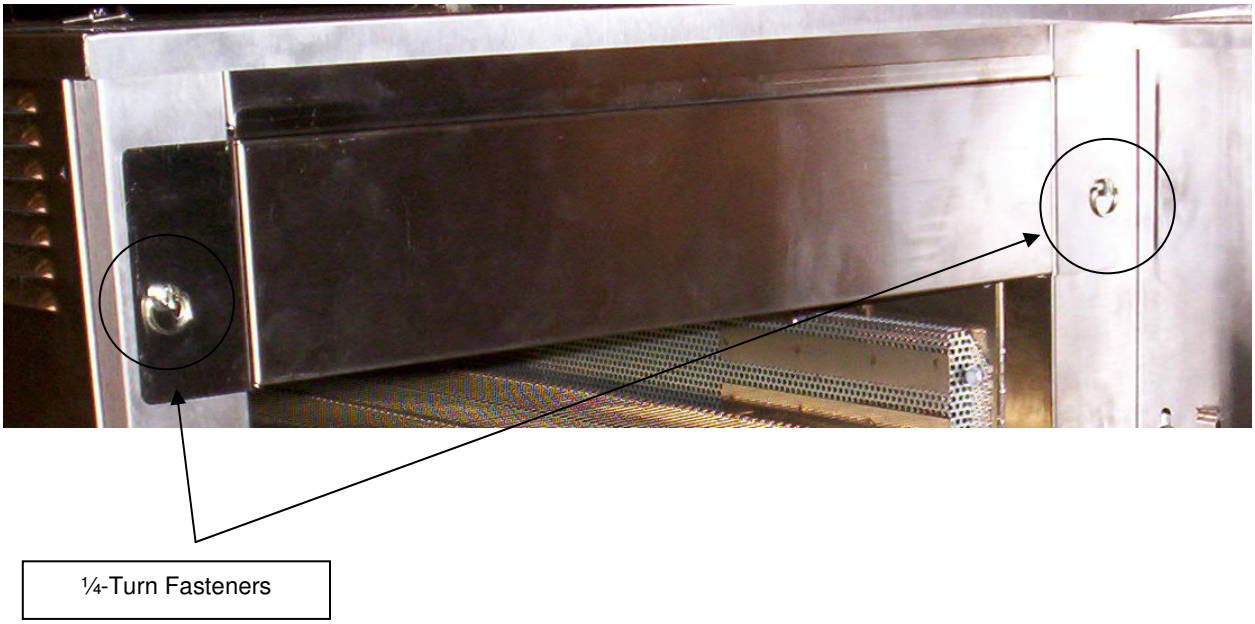
CAUTION: **SWITCH UNIT OFF AND WAIT 30 MINUTES FOR COOL-DOWN BEFORE PROCEEDING WITH CLEANING. UNIT MUST BE COOL. DO NOT USE POWER CLEANING EQUIPMENT, STEEL WOOL, OR WIRE BRUSHES ON STAINLESS STEEL SURFACES.**

1. Remove conveyor by pushing in the conveyor coupling (1). While holding coupling in, lift up on conveyor (2) and slide out of unit. Place conveyor in large sink for cleaning. Spray entire conveyor with commercial oven cleaner. Let sit for 15-20 minutes, use 3M green scrub pad to remove debris. Rinse and let dry.





2. Remove Air Wash Assemblies by releasing the ¼ turn fasteners. Please note that the Upper and Lower Air Wash Assemblies are interchangeable and, therefore, can be removed and reinstalled in any of the four locations. Clean each Air Wash Assembly with commercial oven cleaner and rinse. Allow time to dry before reinstallation.



3. Remove Finger Assemblies by sliding out either end of unit. Slide the Finger Cover from Finger Housing, remover Inner Columnating Panel and clean all pieces with commercial oven cleaner and rinse (see pages 13-14 for additional information and detailed drawings). Allow time to dry before reinstallation. Upon reinstallation, please note that proper placement of finger assemblies is critical to unit operation. Top Finger "Positioning Pin Grooves" must meet with Positioning Pins (Figure A & B). Bottom Fingers DO NOT have Positioning Pins to align with and simply slide into oven on Finger Track and stop at Finger Track Stop (Figure C).

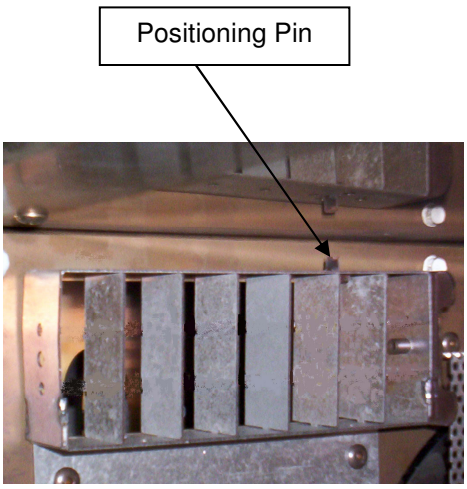


Figure A

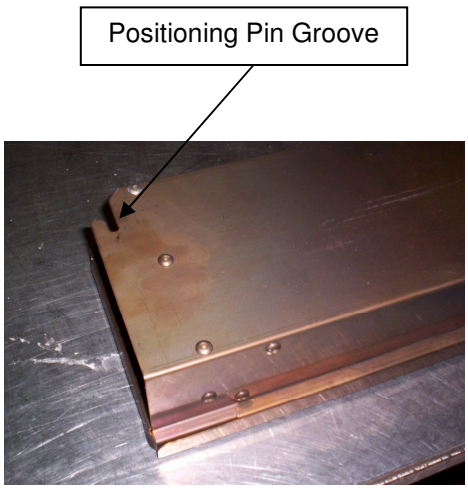


Figure B

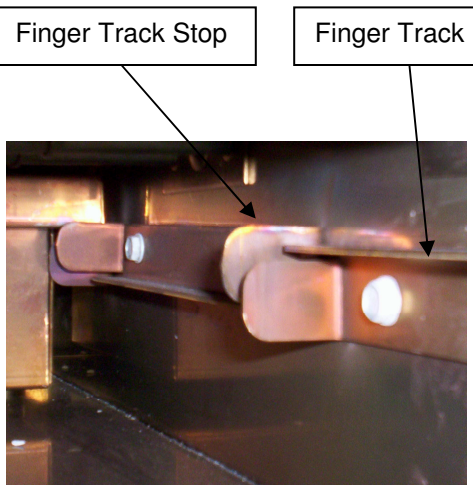
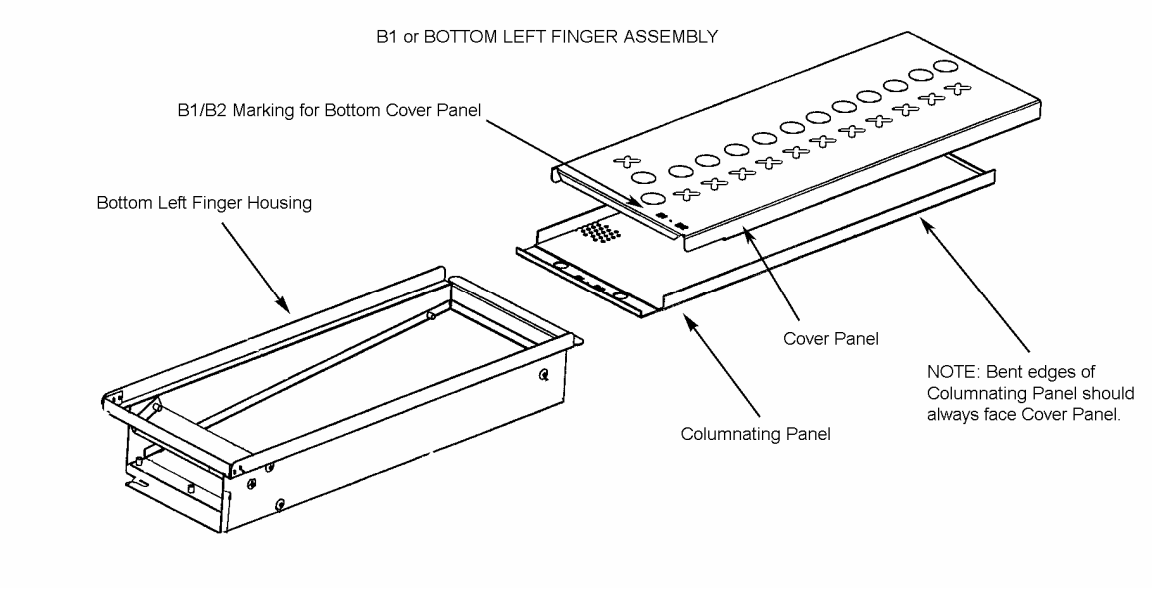
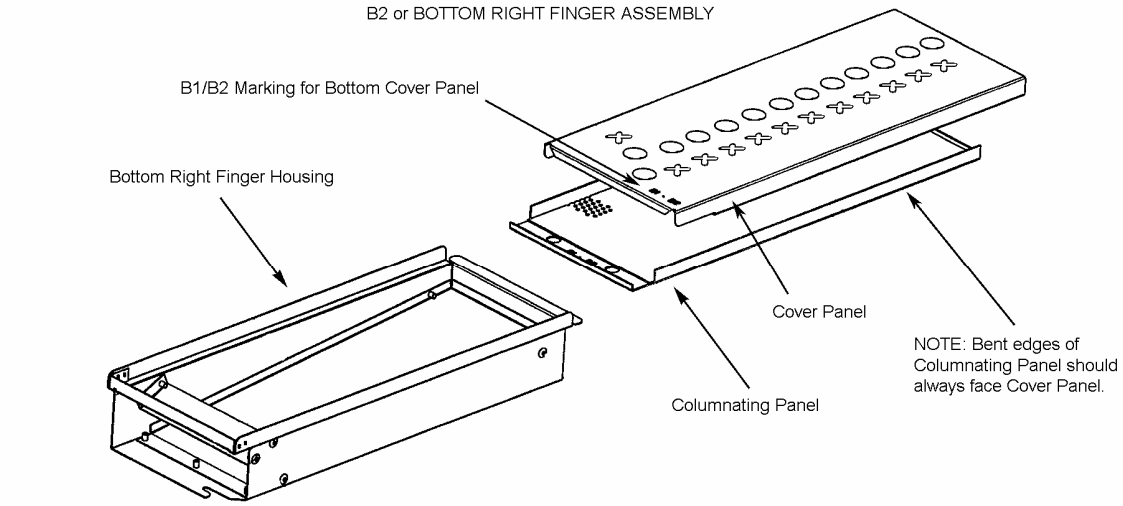


Figure C

CLEANING FINGER ASSEMBLY

Bottom Fingers





DISASSEMBLE FINGERS FOR CLEANING

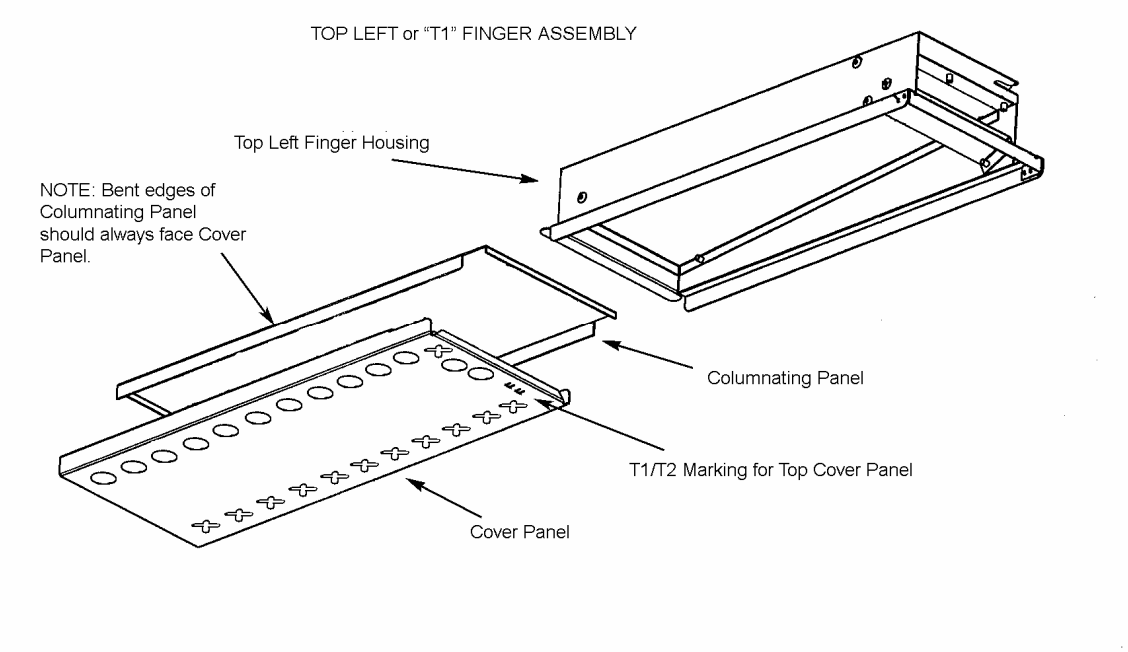
A. Slide Cover Panel from the Finger Housing. Lift out Columnating Panel.

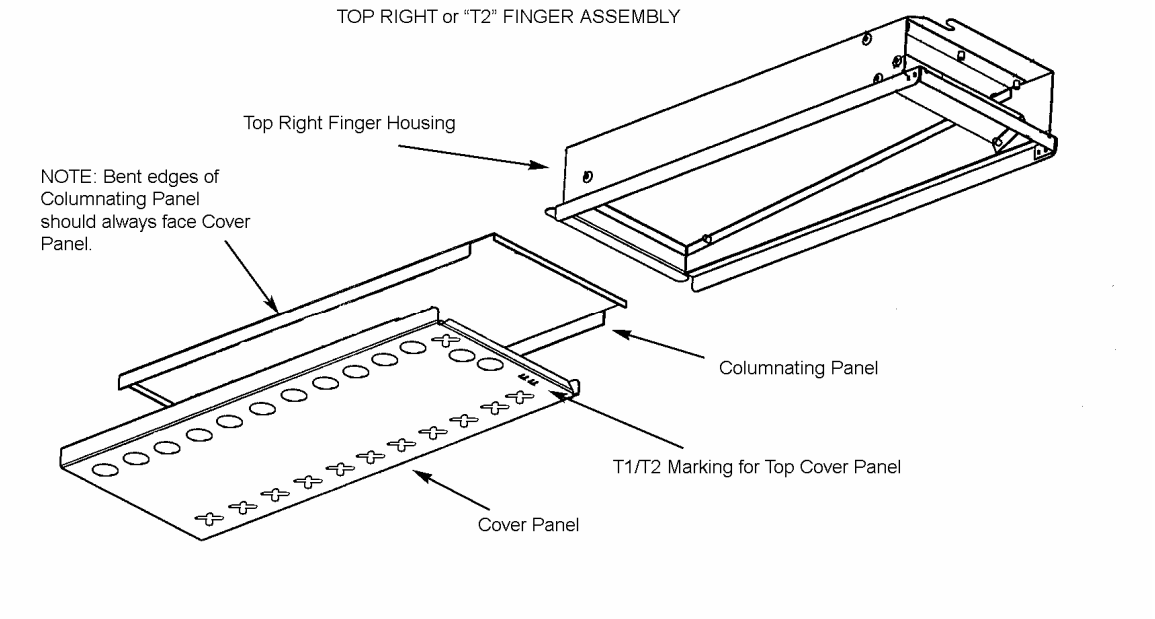
REASSEMBLY

A. When reassembling, make sure the bent edge of the Columnating Panel is facing the Cover Panel.
B. Reinstall fingers in the unit. Be sure they are seated over the plenum flanges and the holes are pointed toward the conveyor.

CLEANING FINGER ASSEMBLY (CONTINUED)

Top Fingers





DISASSEMBLE FINGERS FOR CLEANING

A. Slide Cover Panel from the Finger Housing. Lift out Columnating Panel.

REASSEMBLY

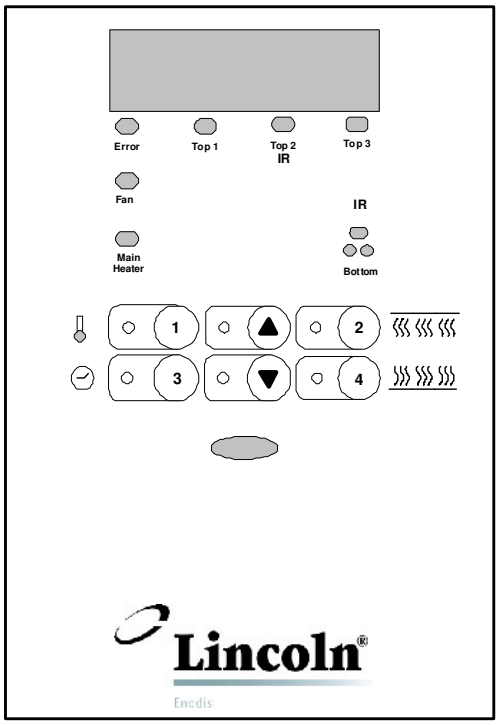
A. When reassembling, make sure the bent edge of the Columnating Panel is facing the Cover Panel.
B. Reinstall fingers in the unit. Be sure they are seated over the plenum flanges and the holes are pointed toward the conveyor.

4. Clean Oven Cavity. Clean oven cavity by brushing away any debris from the sides and bottom of the cavity. Wipe these surfaces with a towel moistened with a non-caustic solution being careful to not get the heating elements wet. DO NOT use water on heating elements. Allow the unit to dry for ONE HOUR before applying power.

CAUTION: **DO NOT use caustic or alkaline cleaners on the interior of the unit. These cleaners can damage the specially finished surfaces of the unit interior.**

5. After equipment has been cleaned and allowed to dry, reassemble in reverse order. Proper placement of the finger assemblies is critical to the operation of the unit. Positioning pins must be aligned with the locating holes in the finger assemblies.

START-UP



1. Push the "On Off" (O/I) switch to the "ON" position. The display will indicate **"SELECT PROGRAM."**

2. Press the #1 PROGRAM BUTTON. The toasting program will indicate **"SANDWICH."** The #1 program button will blink. (Buttons #2, #3, and #4 can be used for other menu item programs.)

3. Programming the unit to desired settings:
   To enter the program mode, press and hold the **UP BUTTON** for 5 seconds. The **UP and DOWN BUTTONS** will light indicating the control is in a change status.
   a. Press the **TEMPERATURE BUTTON (#1)** to see existing toasting temperature. Use the **UP or DOWN BUTTONS** to change to desired temperature.
   b. Press the **TIME BUTTON (#3)** to see existing toasting time. Use the **UP or DOWN BUTTONS** to change to desired toasting time.

4. The unit will return to normal operations 10 seconds after the last button is pushed and saves the latest program settings.

5. Preheat finisher for 30 minutes.

SHUT-DOWN / COOL DOWN CYCLE

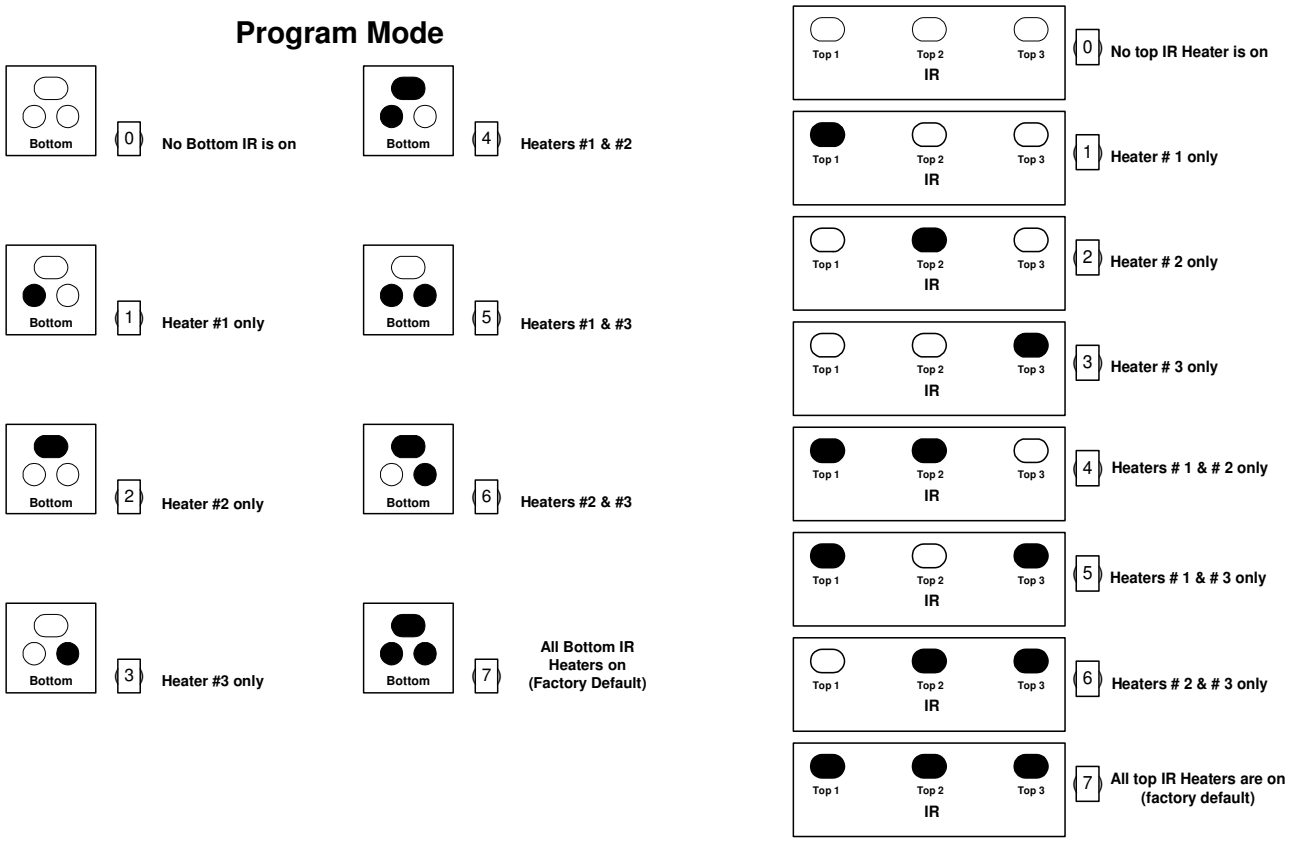
1. Push the "On Off" (O/I) switch to the "OFF" position. The units' main fan will run for 30 minutes after shutting off in a cool down mode.

PROGRAM MODE

1. To enter the **PROGRAM MODE** press and hold the **UP BUTTON** for 5 seconds. Each button has a light that indicates when it can be used. When no buttons are pressed for 10 seconds the unit will exit the program and retain last entry.
2. Use the **UP and DOWN BUTTONS** to view or change;

    a. **TEMPERATURE SETPOINT** = **TEMPERATURE BUTTON (#1)**
    b. **TOP IR ON/OFF = (#2) BUTTON**
    c. **COOK TIME VALUE = (#3) BUTTON**
    d. **BOTTOM I/Rs ON/OFF STATUS = (#4) BUTTON**

The **TOP I/R** Icon follows the 8 available selections
The **BOTTOM I/R** Icon follows the 8 available selections:



3. Set **TEMPERATURE UNITS (C° or F°).**
    a. Press and hold **BUTTON #1** for 20 seconds to change the **C or F** value.
    b. To change again, repeat step **a**.

4. Set **TEMPERATURE DISPLAY** between **REAL** and **SETPOINT.**
    a. Press and hold **BUTTON #4** for 20 seconds.
    b. To change again, repeat step **a.**

5. Set **LANGUAGE SELECTION.**
    a. Press and hold **BUTTON #2** for 20 seconds. Use **UP** and **DOWN BUTTONS** to select language.

SUBSET POINTS MENU

1. To enter **SUBSET MENU,** press and hold the **TIME BUTTON (#3)** for 20 seconds. **BUTTON (#3)** toggles between parameter names and values.
   a. If parameter name is displayed, use the **UP** and **DOWN** arrow buttons to browse through previous/next parameter in the list.
   b. If parameter value is displayed, use the **UP** and **DOWN** arrow buttons to change the parameter value to within the allowed limits.

2. Select the parameter to be adjusted by pressing the **TIME BUTTON (#3)** when the parameter is displayed.

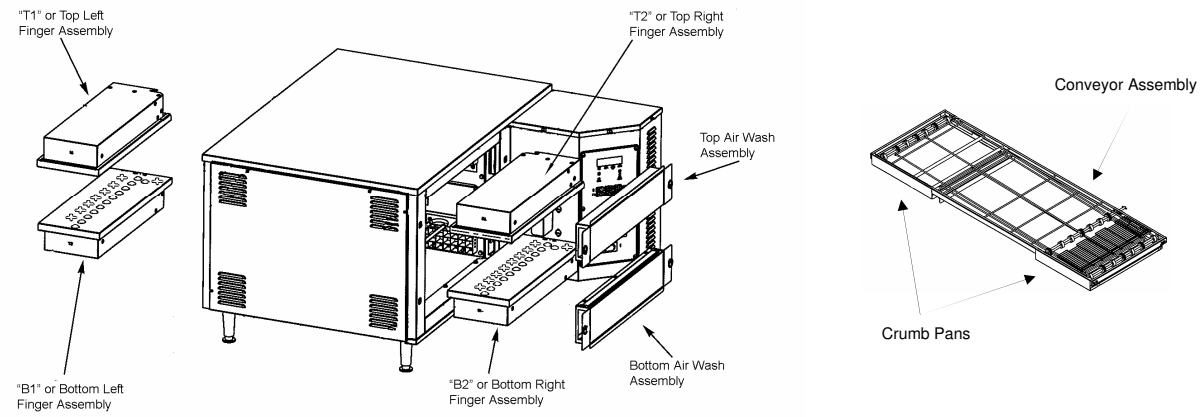
3. Use the **UP** and **DOWN** arrow buttons to change the value within the allowed limits.

To **EXIT** the menu, press **TIME BUTTON (#3)** for 3 seconds. Or, if no button is pressed for 30 seconds, the unit will automatically **EXIT** the **SUBSET MENU**.

DISASSEMBLY & ASSEMBLY INSTRUCTIONS
"QUICK REFERENCE GUIDE"

OTHER THAN OPTIONAL LEGS, THIS UNIT WHEN RECEIVED IS READY FOR OPERATION AFTER BEING PLUGGED INTO AN ELECTRICAL SOURCE.

CAUTION: **UNIT MUST BE COOL BEFORE PROCEEDING WITH DISASSEMBLY. SWITCH UNIT OFF AND WAIT 30 MINUTES FOR COOL-DOWN. DISCONNECT FROM POWER SUPPLY.**



1. Remove left and right crumb pans by lifting the outside edge upwards and then sliding off.
2. Remove conveyor (See page 8).
3. Remove the top and bottom air wash assemblies. The top and bottom assemblies are not interchangeable so mark proper orientation. Each of these is attached by two 1/4-turn fasteners.
4. Remove bottom finger assemblies by sliding out each side. These are marked "B1" (bottom left) and "B2" (bottom right).
5. Remove the top finger assemblies by sliding out each side. These are marked "T1" (top left) and "T2" (top right).
6. Reassemble in reverse order.

LABEL DEFINITIONS


CAUTION HOT SURFACE


CLOCK, TIME SWITCH, TIMER


TRANSFORMER

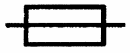

DANGEROUS VOLTAGE

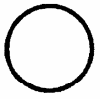

EQUIPOTENTIALITY GROUND


PROTECTIVE EARTH GROUND


EARTH GROUND


CHANGE FUSES

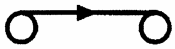

FUSE


POWER OFF

POWER ON


DISCONNECT POWER

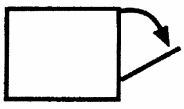

TEMPERATURE, HEAT


CONVEYOR


FAN


BURNER


HEAT CYCLE


READY, TIMER INDICATOR


RESET


HIGH TEMPERATURE, HEAT

LABEL DEFINITIONS (CONT'D)

A AMPS

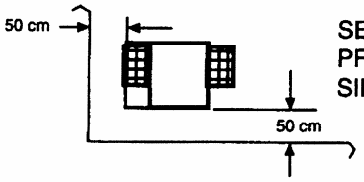
V VOLTS

kW KILOWATTS/HR

TYPE OF GAS

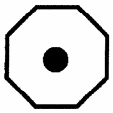
AC

1/2 COOK TIME

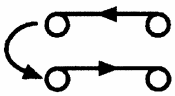


SERVICE ACCESSIBILITY, PROVIDE MIN REAR AND SIDE CLEARANCE

ORIFICE - MAIN



ORIFICE - LOW FIRE



TO REVERSE BELT CONVEYOR DIRECTION
L TO R #29 TO J3 #32 TO J2
R TO L #32 TO J3 #29 TO J2

FUNCTIONS

REVERSING SWITCH

The DTF unit includes a reversing switch that is designed to offer the end user a choice regarding the direction of travel for the conveyor belt. As kitchen "footprints" vary greatly, this option affords the end user some flexibility in the placement of their DTF unit.

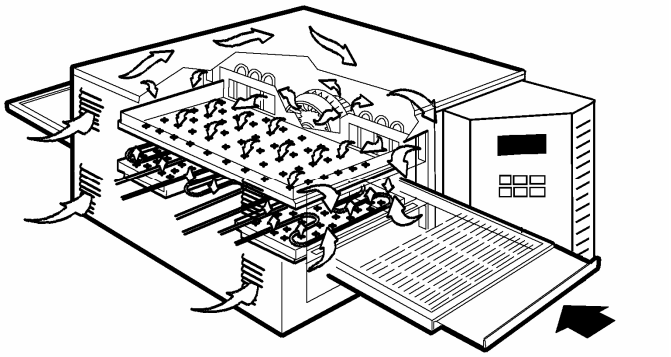
THERMAL CUT-OUT SWITCH

The DTF unit includes a "safety thermal cut-out switch" for your protection. This safety related device is designed to insure that the DTF unit will not overheat and damage the unit. In the unlikely event that the DTF unit would exceed the specified operating temperature range, the "safety thermal cut-out switch" will activate, thus blocking power to the DTF unit and causing it to turn off.

CAUTION: IN ORDER TO AVOID A HAZARD DUE TO INADVERTENT RESETTING OF THE THERMAL CUTOUT, THIS APPLIANCE MUST NOT BE SUPPLIED THROUGH AN EXTERNAL SWITCHING DEVISE, SUCH AS A TIMER OR CONNECTED TO A CIRCUIT THAT IS REGULARLY SWITCHED ON AND OFF BY THE UTILITY.

CONCEPTS

The Dual Technology Finisher Unit produced by Lincoln Impinger utilizes a revolutionary cooking concept, called “AIR IMPINGEMENT” combined with the additional heat source of “INFRA-RED” heating elements. It provides exceptional baked food product quality in far less time than conventional devices on the market. The Dual Technology system directs a high velocity stream of heated air at the food product being baked. This blast effect penetrates the boundary layer of air encircling the product and heats the food more efficiently because the air concentrates heat on the product. Greater heat transfer rates, which result in products baking two to four times faster than conventional means, are possible with Dual Technology.



The Dual Technology process develops the high velocity air stream with a specially designed fan that draws super-heated air from the heat source (electric). Impinging jets push energy through the radiant infrared elements to the bottom of the sandwich or utensil. The heated jets significantly improve the heat transfer effect of th
ese radiant elements. The DTF combines infrared energy with bottom air jets to scoop heat from near the radiant element’s surfaces. This adds extra heat content to the already hot jets of air. This unit is also designed with a cool skin technology for the outside surface.

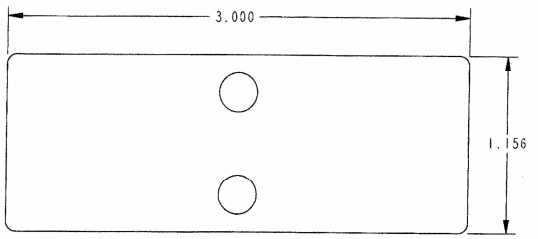
The Dual Technology process is tolerant enough for sensitive food products and effects proper crisping and even browning of such products as they pass through the unit, because air is the medium which heats the food product.

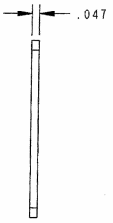
ADDENDUM A – STACKING BRACKETS

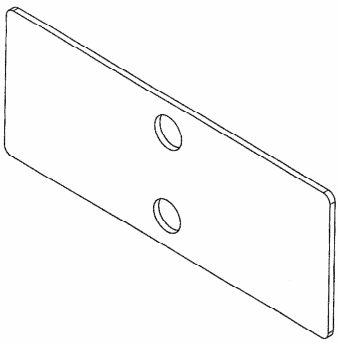
In the event that you ordered a “double-stack” of two Dual Technology Finisher ovens, stacking brackets will be required to properly anchor the equipment together. When stacking ovens, it is required that two stacking brackets be properly attached to the ovens to ensure a proper fit and connection.

CAUTION: TWO STACKING BRACKETS MUST BE USED WHEN STACKING TWO DTF OVENS TOGETHER. A MAXIMUM OF TWO OVENS MAY BE STACKED TOGETHER.

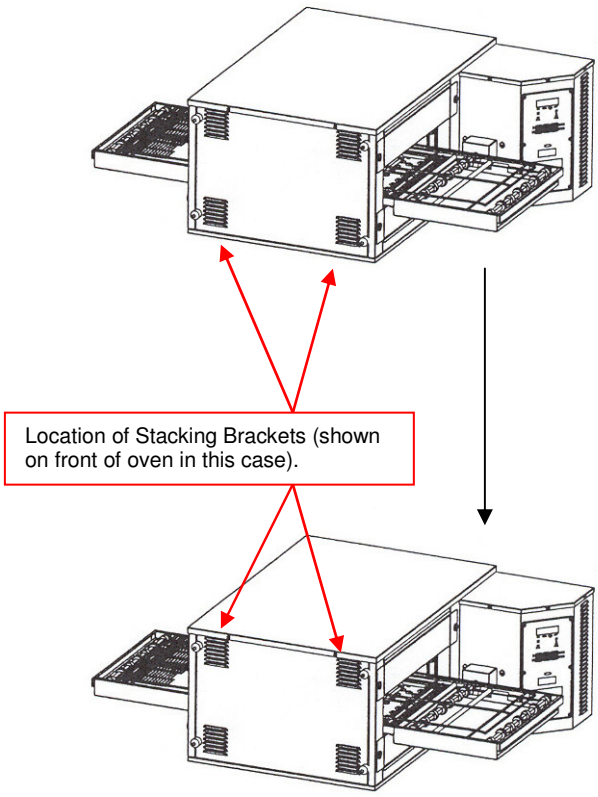
DTF STACKING BRACKET
Part Number: 7008811







NOTE:
2 PER OVEN REQUIRED



Stacking Brackets have been designed to align with the screw openings for the DTF oven covers (upper and lower). Two brackets are required for each set of ovens and may be placed either on the front of the ovens or on the back.

Utilize the following instructions to properly stack the DTF ovens together.

1. Turn each oven off and unplug each oven from its power source.
2. Remove the two screws from the “Oven Top” of the bottom oven.
3. Remove the legs from the top oven. Remove the two screws from the “Oven Bottom” of the top oven.
4. Gently lower the top oven onto the bottom oven making sure to align the screw holes of the “Oven Top” and “Oven Bottom.”
5. Once the ovens have been aligned, align the holes in the Stacking Bracket to the holes in the top and bottom DTF ovens. Reinsert the screws so that the Stacking Bracket connects the top and bottom ovens together. Repeat this step with the second Stacking Bracket. The DTF ovens are now properly stacked.
6. Plug each oven into its appropriate power source and turn units on the begin operation.

LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

Lincoln Foodservice Products, LLC ("Lincoln") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase.

During the warranty period, Lincoln shall, at Lincoln's option, repair, or replace parts determined by Lincoln to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Lincoln under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Lincoln's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Lincoln shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Lincoln manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, conveyor belt, motor bushes, broken glass, etc. adjustments and calibrations for temperatures, speed and air flows
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Lincoln, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Lincoln
- This Limited Warranty does not apply, and shall not cover any products 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 commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Lincoln.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise , and Lincoln its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. LINCOLN DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Lincoln for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Lincoln's option, the refund of the amount paid for said equipment or services.

Any breach by Lincoln with respect to any 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 Lincoln's Authorized Service Agent 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.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.

GOVERNING LAW

Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

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