

# INSTALLATION & OPERATING INSTRUCTIONS

for

## DUAL TECHNOLOGY FINISHER MODEL SERIES 1960



TO BE SERVICED ONLY BY AUTHORIZED PERSONS



## IMPORTANT WARNING AND SAFETY INFORMATION



### **WARNING:**

This manual contains important safety and installation-operation instructions. Require all operators to read this manual thoroughly before installing, operating or servicing this equipment. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.



### **DANGER!**

Do not work around conveyor belt with long hair, loose clothing, or dangling jewelry. Getting caught in the belt could result in serious injury.



### **DANGER!**

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



### **DANGER!**

Do not spray aerosols in the vicinity of this appliance while it is in operation.



### **DANGER!**

If the power supply cord appears to be damaged, do not attempt to operate the unit. Contact a service agent or qualified electrician to repair!



### **DANGER!**

Do not use parchment paper when placing food product through the appliance! Use of such materials may cause a fire and should never be placed in the appliance.

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the appliance area free and clear of combustible material.
- Adequate clearance for air openings to the control chamber on both sides of the appliance is required.
- Do not obstruct the ventilation holes in the control boxes and covers as these provide cooling air for the controls.
- The appliance 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.

## BEFORE INSTALLATION

Upon receipt of this unit, immediately unpack and remove any protective packaging to inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. 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.

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. Failure to follow these instructions will negate Lincoln Foodservice Product's or your ability to file claims and receive compensation for shipping damage.

## PURCHASER’S RESPONSIBILITY

It is the responsibility of the purchaser to:

1. See that the electric service for the unit is installed on site in accordance with the manufacturer’s specification.
2. Unload, uncrate and install the unit in its proper location in accordance with this installation/operation manual.
3. See that the unit is placed on an oven stand for operation. Any surface other than an oven stand is unacceptable.
4. See that the electric service is connected properly by a qualified installer of your choice. All such connections must be in accordance with applicable code requirements. Refer to “Code References” section for more information.
5. The fixed supply wiring insulation must be protected against high interior surface temperatures.



**CAUTION:**

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).



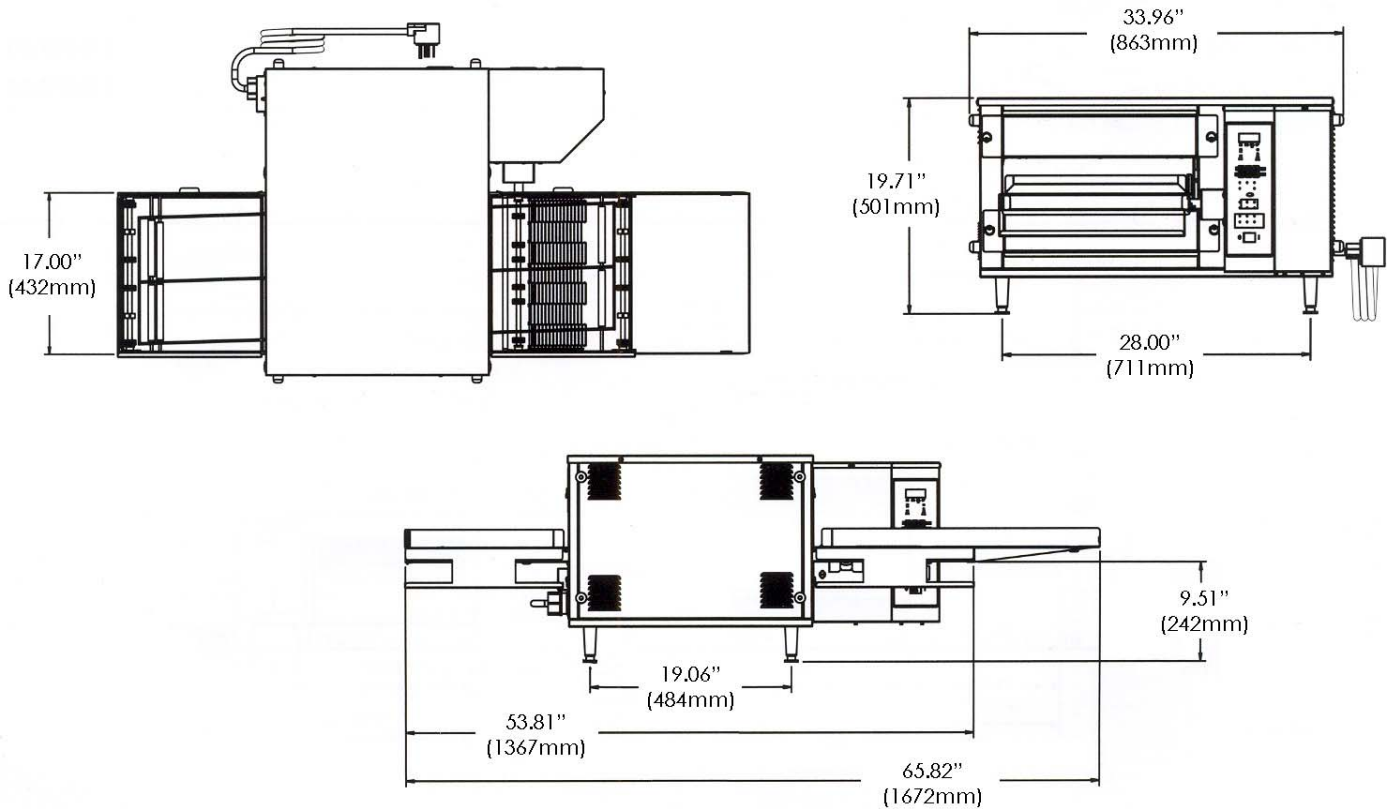
**WARNING:**

This equipment is not to be used by children or infirmed persons.

## TABLE OF CONTENTS

IMPORTANT WARNING & SAFETY INFORMATION.....	2
BEFORE INSTALLATION.....	2
PURCHASER’S RESPONSIBILITY.....	3
EXTERIOR DIMENSIONS.....	4
UTILITY SPECIFICATION.....	4
INSTALLATION & STACKING INSTRUCTIONS.....	5
ELECTRICAL GROUNDING INSTRUCTIONS.....	6
SPACING.....	6
VENTILATION.....	6
PROGRAMMING & OPERATING INSTRUCTIONS.....	7
CLEANING INSTRUCTIONS & OPERATOR MAINTENANCE.....	10
PREVENTIVE MAINTENANCE.....	14
HOW TO OBTAIN SERVICE.....	14
LABEL DEFINITIONS.....	15
WARRANTY.....	17

## EXTERIOR DIMENSIONS



## UTILITY SPECIFICATION

Model #	Input Rate	Voltage	Amps	Phase	HZ
1961	12 kW	208V	36	3	60
1962	12 kW	240V	32	3	60
1962-000-E	11.5kW	415/240V	34.5	3	50
1963-000-E	11.5kW	400/230V	36	3	50
1964-000-E	11.5kW	380/220V	37.5	3	50
1964	11.5kW	220V	37.5	3	50

### 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.

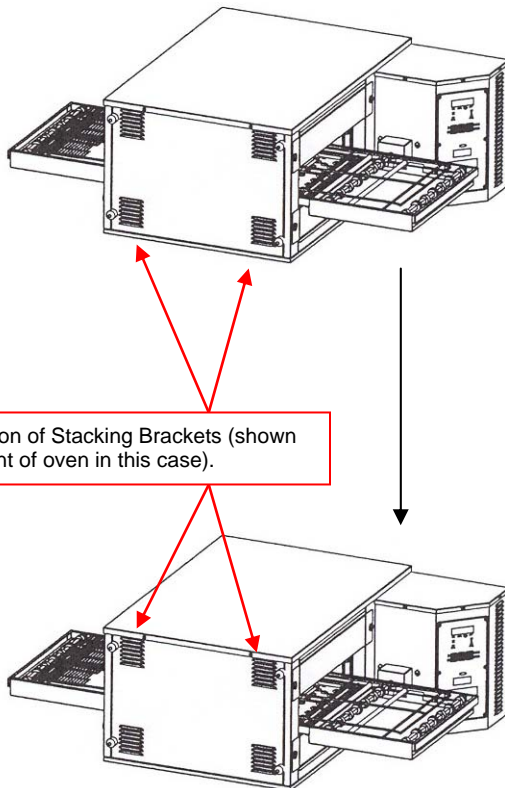
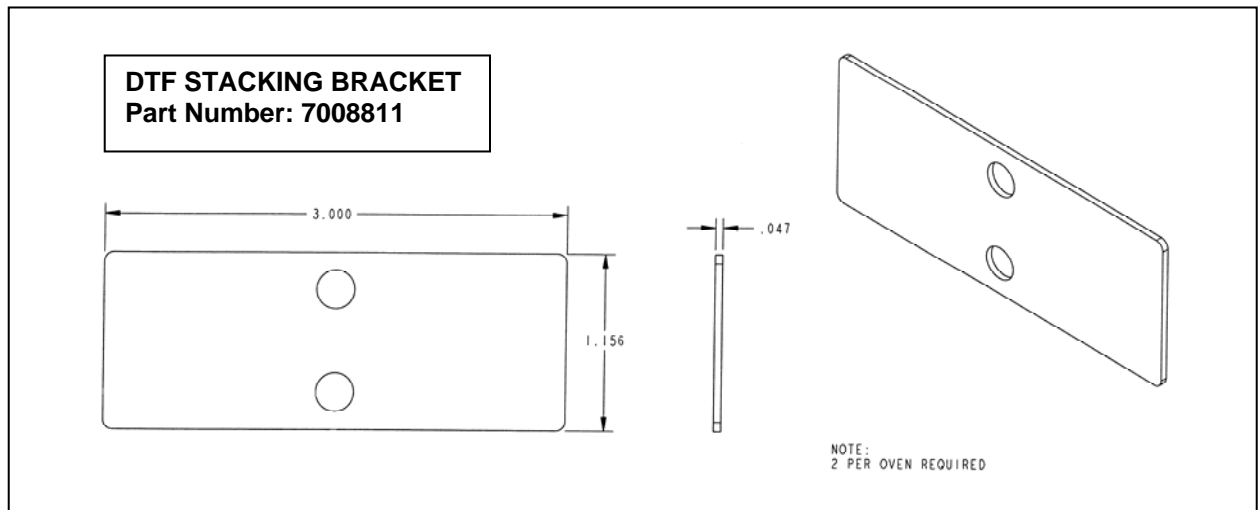
## INSTALLATION & STACKING INSTRUCTIONS (if applicable)

Other than the optional legs, this unit is ready for operation after uncrating. In the event that you ordered a “double-stack” of two Dual Technology Finishers, stacking brackets will be required to properly anchor the equipment together. When stacking appliances, it is required that two stacking brackets be properly attached to the units to ensure a proper fit and connection.



### WARNING:

Two stacking brackets must be used when stacking two DTF units together. A maximum of two units may be stacked together.



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

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

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

## ELECTRICAL GROUNDING INSTRUCTIONS



### **WARNING:**

If the supply cord appears to be damaged, do not attempt to operate unit. Contact service agent or qualified technician to repair.



### **WARNING INT'L (CE):**

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.



### **WARNING DOMESTIC:**

As it pertains to domestic models, this appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

## 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 edition, 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 – Canadian Electrical Code Part 1 and/or local codes.

### **ALL OTHER COUTRIES**

Local electrical codes will prevail.

1. Strain Relief is provided with each unit. International Dealer/Distributor provides 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 appliance to be connected to an external bonding system.
4. When used as a double-stack (if applicable) and each appliance has its own disconnection switch, all switches should be closed together.

## SPACING

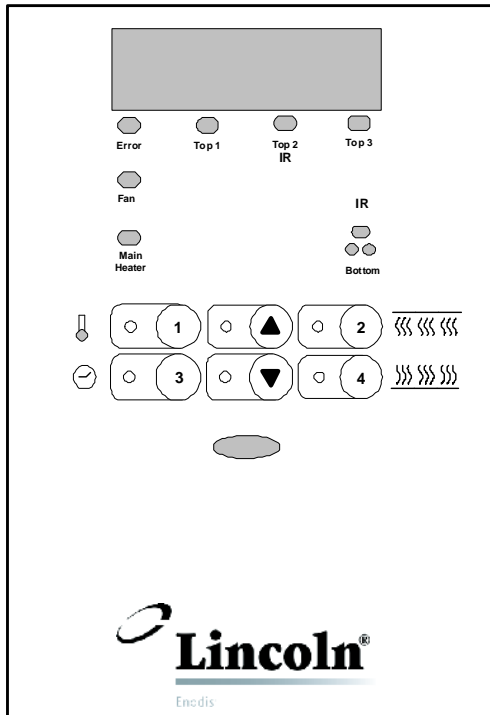
The unit must have 6 inches (152mm) of clearance from combustible surfaces. In case other equipment is located on the right side of the unit, a minimum clearance of 24 inches (610mm) is required from that equipment. Additionally, a 24 inch (610mm) clearance at the rear of the unit must be obtainable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

## VENTILATION

Ventilation is not required but local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96, latest edition.

# PROGRAMMING & OPERATING INSTRUCTIONS

## 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

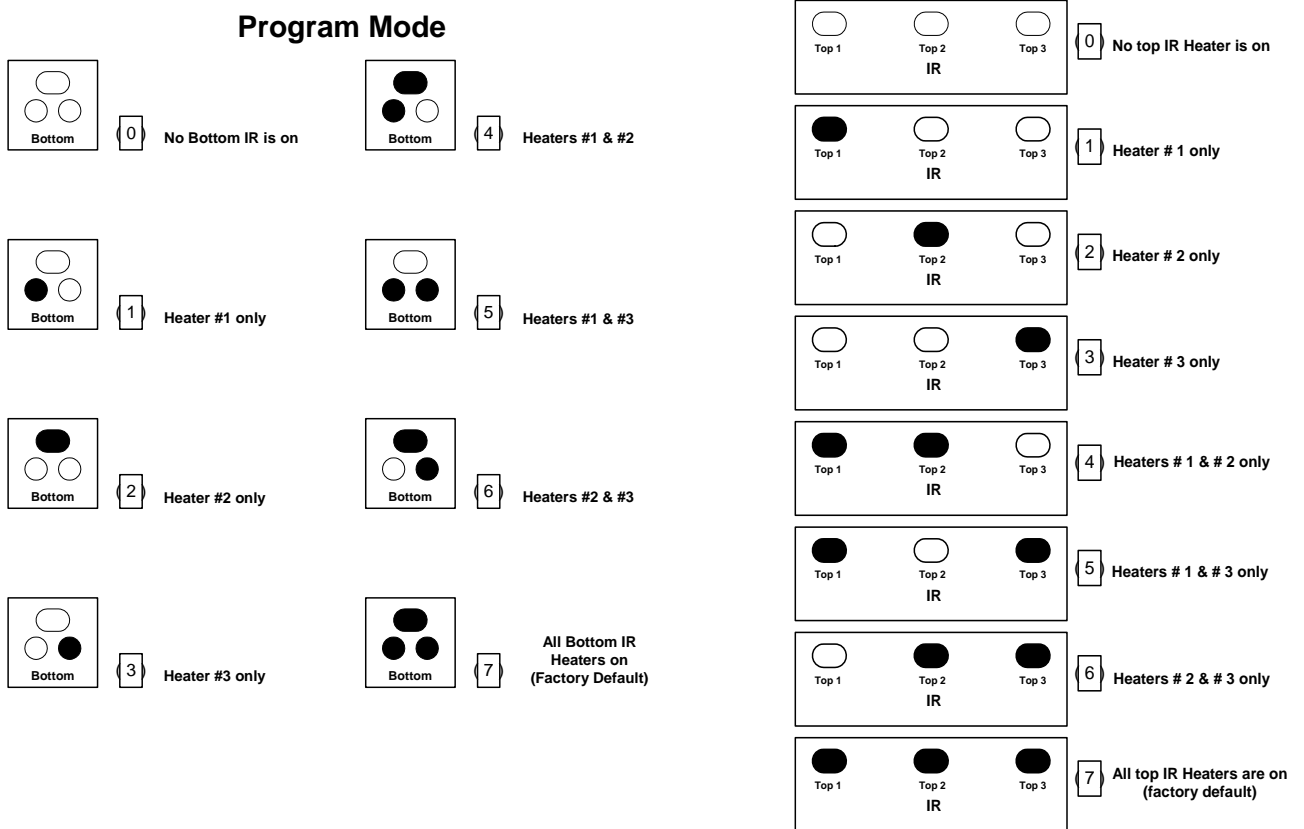
1. Push the “On/Off” (O/I) switch to the “OFF” position. The main fan will run for 30 minutes after shutting off in a cool down mode.

# PROGRAMMING & OPERATION INSTRUCTIONS (CONT'D)

## PROGRAMMING 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 the 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/R's 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.

## PROGRAMMING & OPERATION INSTRUCTIONS (CONT'D)

### 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** buttons to browse through previous/next parameter in the list.
  - b. If parameter value is displayed, use the **UP** and **DOWN** 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** 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**.

## CLEANING INSTRUCTIONS / OPERATOR MAINTENANCE

**CAUTION:**

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

**WARNING:**

If the power supply cord appears to be damaged, do not attempt to operate the unit. Contact a service agent or qualified electrician to repair!

Extensive engineering went into this appliance 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. The frequency listed is only the factory's recommendations. Your use and type of products will actually determine the frequency of cleaning.

### DAILY CLEANING INSTRUCTIONS

*NOTE: Step 1, and only step 1, should be performed while the unit is running.*

**WARNING:**

Do not work around conveyor with long hair, loose clothing, or dangling jewelry. Getting caught in the belt could result in serious injury!

1. Throughout the course of daily operation, it is imperative to continuously clean the conveyor belt (hourly or as needed) by wiping with a clean, water-dampened cloth to remove any baked on crust or food product.

*NOTE: The following daily cleaning instruction (step 2) should be performed on a "cold" appliance. Do not complete these steps while the appliance is in operation. Turn unit off, wait 30-minutes for cool-down then unplug the unit from its power source.*

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

**CAUTION:**

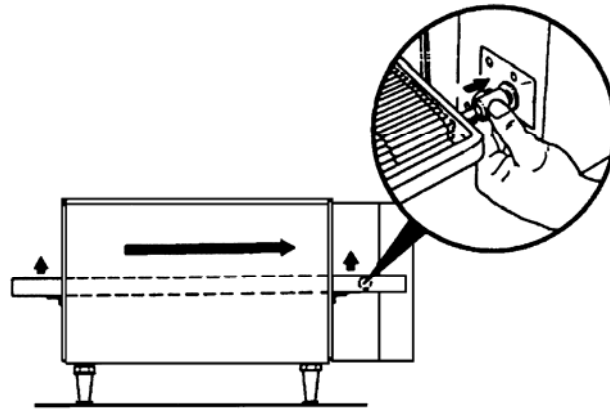
Do not use caustic or alkaline cleaners on the unit. These cleaners can damage the finish of the unit.

**CAUTION:**

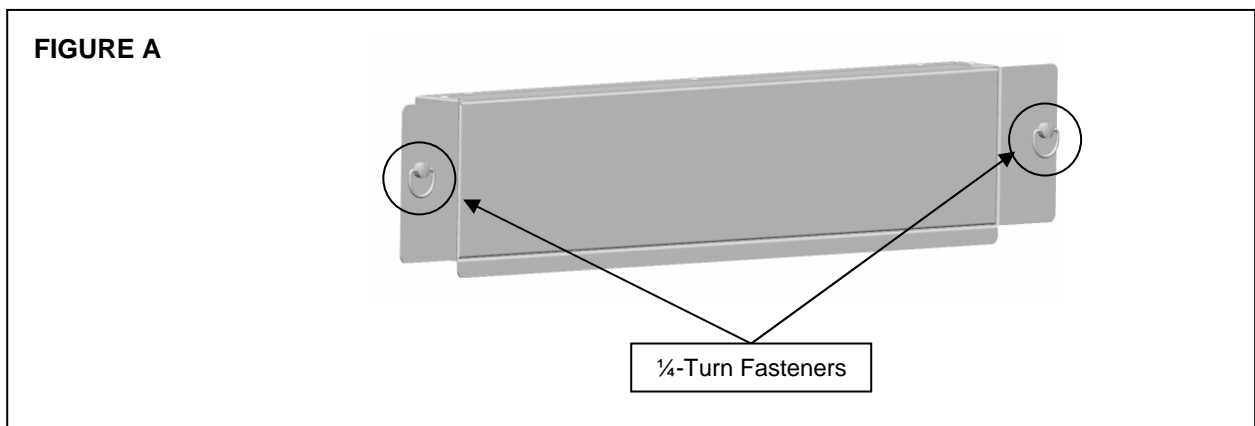
Unit must be cool to touch and disconnected from power source prior to cleaning. Do not use power-cleaning equipment, steel wool, or wire brushes on stainless steel or painted surfaces.

## WEEKLY CLEANING INSTRUCTIONS

1. Remove conveyor by pushing in the conveyor coupling. While holding the coupling in, lift up on conveyor 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.

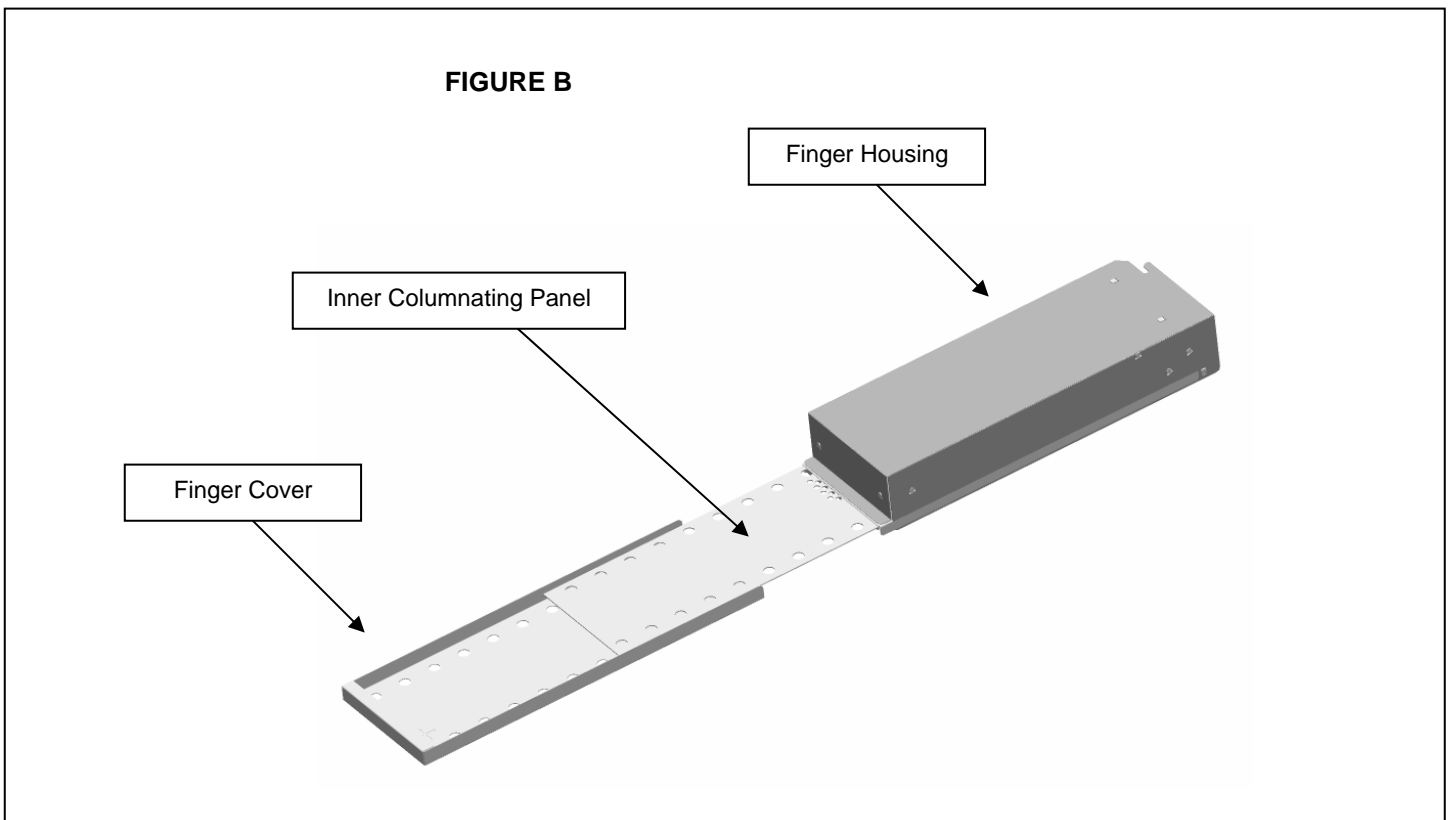
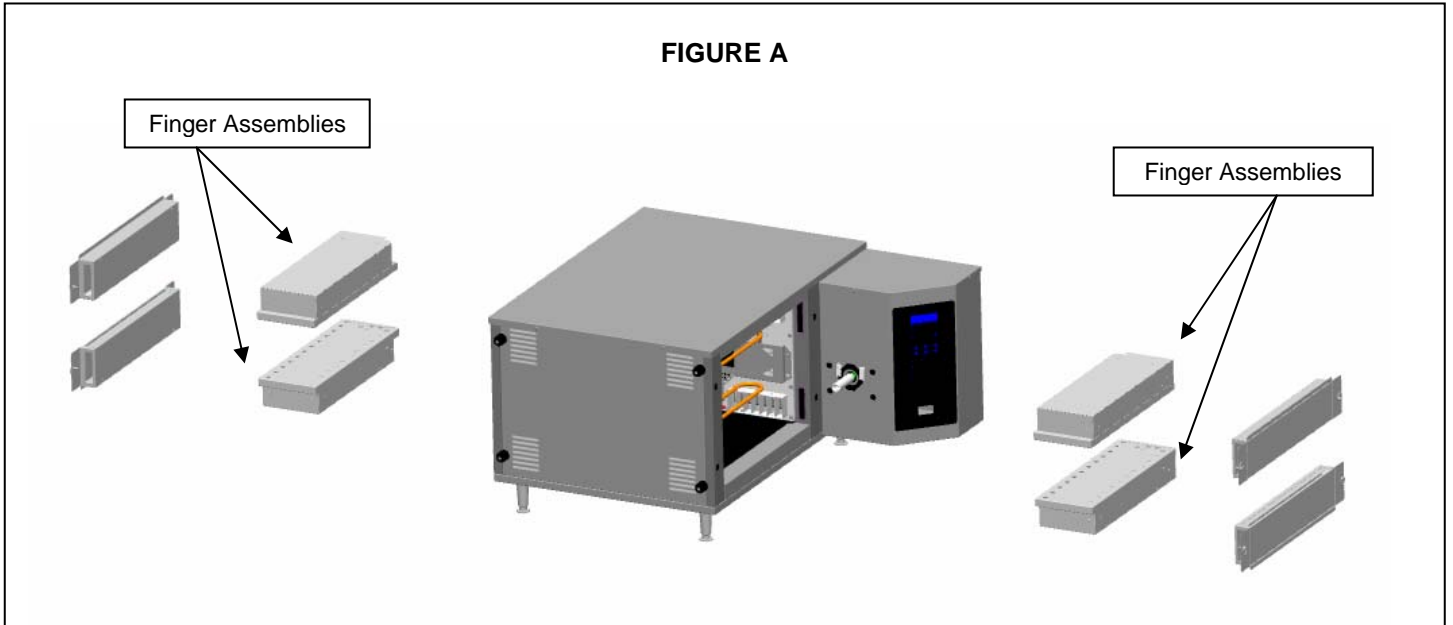


2. By releasing the ¼-turn fasteners (Figure A), remove the four Air Wash Assemblies (Figure B). Please note that the upper and lower air wash assemblies are interchangeable and, therefore, can be removed and reinstalled in any of the four locations. Clean each air wash assembly with commercial oven cleaner and rinse. Allow time to dry before reinstallation.



WEEKLY CLEANING INSTRUCTIONS (CONT'D)

3. Remove Finger Assemblies by sliding out either end of unit (Figure A). Slide the Finger Cover from Finger Housing, remove Inner Columnating Panel (Figure B). Clean all pieces with commercial oven cleaner and rinse. Allow time to dry before reinstallation.

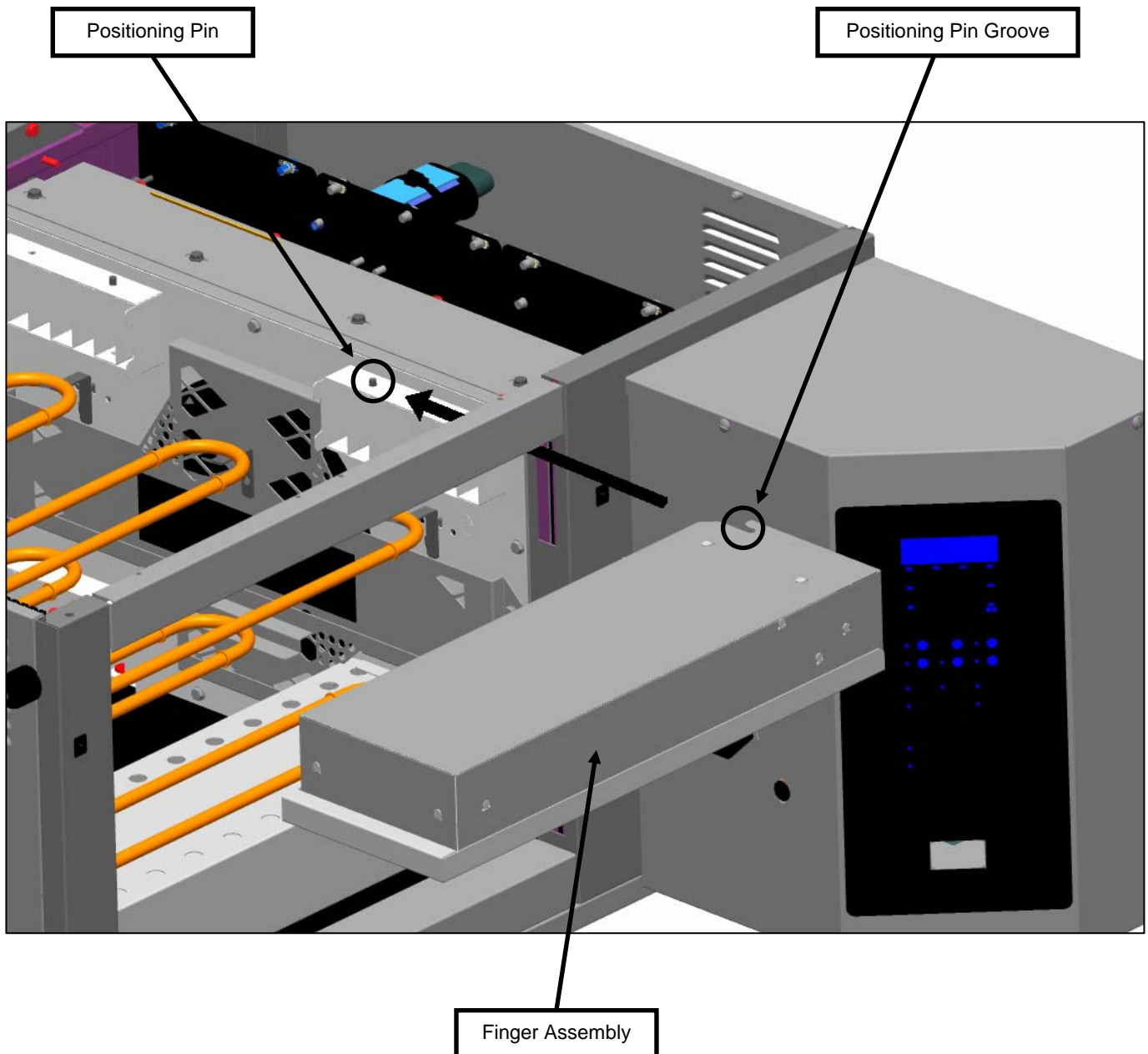


WEEKLY CLEANING INSTRUCTIONS (CONT'D)

4. Clean unit 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 not to get the heating elements wet. DO NOT use water on heating elements. Allow the unit to dry for one hour before applying power.
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 pin must be aligned with the "positioning pin grooves" in the finger assemblies (Figure A). Bottom fingers DO NOT have positioning pins to align with and simply slide on finger track and stop at "finger track stop".

**FIGURE A**

***(Note: Illustration is shown with top cover of unit removed. This is for illustration purposes only! Operator should never remove the top cover of the unit.)***



## **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.

## **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 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. You may also contact the Lincoln Technical Service hotline at (800) 678-9511 for assistance in locating the nearest authorized service agency.

# LABEL DEFINITIONS



CAUTION HOT SURFACE



CLOCK, TIME SWITCH, TIMER



TRANSFORMER



DANGEROUS VOLTAGE



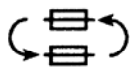
EQUIPOTENTIALITY GROUND



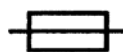
PROTECTIVE EARTH GROUND



EARTH GROUND



CHANGE FUSES



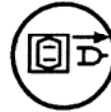
FUSE



POWER OFF



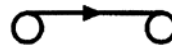
POWER ON



DISCONNECT POWER



TEMPERATURE, HEAT



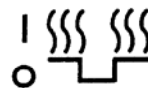
CONVEYOR



FAN



BURNER



HEAT CYCLE



READY, TIMER INDICATOR



RESET



HIGH TEMPERATURE, HEAT

# LABEL DEFINITIONS (CONT'D)

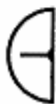
**A** AMPS

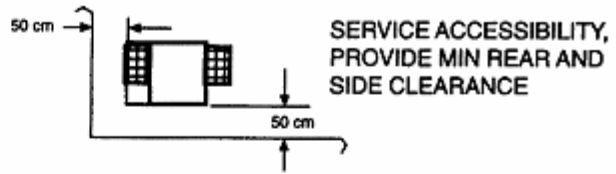
**V** VOLTS

**kW** KILOWATTS/HR

 TYPE OF GAS

 AC

 1/2 COOK TIME



ORIFICE - MAIN



ORIFICE - LOW FIRE

## 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

Lincoln Foodservice Products, LLC  
1111 North Hadley Road  
Fort Wayne, Indiana 46804  
USA  
www.lincolnfp.com

This page intentionally left blank.

This page intentionally left blank.



Lincoln Foodservice Products, LLC  
1111 North Hadley Road  
Fort Wayne, Indiana 46804  
United States of America

Telephone: (260) 459-8200  
U.S. Fax: (888) 790-8193  
Int'l Fax: (260) 436-0735

Service Hotline: (800) 678-9511

[www.lincolnfp.com](http://www.lincolnfp.com)

