



# Impinger® Oven Cooking Guide



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## MEXICAN

Food Item*	Impinger Oven Model	Time (Minutes)	Temp (F/C)	Utensil	Production Per Hour
<b>Burritos</b> (heated ingredients)	Impinger I/Low Profile			18" x 26" sheet pan	1431
	Impinger II Express	2:30	450°/232°	13" x 18" sheet pan	624
	DCTI			9" x 13" sheet pan	265
<b>Enchiladas</b> (heated ingredients 2 portions/pan)	Impinger I/Low Profile			18" x 26" sheet pan	954
	Impinger II Express	2:30	450°/232°	13" x 18" sheet pan	468
<b>8" Mexican Pizza</b> (heated ingredients)	Impinger I/Low Profile				480
	Impinger II Express	2:30	450°/232°	8" pizza screen	173
<b>Mexican Combo Plate</b> (heated ingredients)	Impinger I/Low Profile				369
	Impinger II Express	2:30	450°/232°	9" oven plate	149
<b>Chalupa</b> (heated ingredients)	Impinger I/Low Profile				848
	Impinger II Express	2:30	450°/232°	6" pizza screen	336
	DCTI				184
<b>Nachos</b> (fresh)	Impinger I/Low Profile				480
	Impinger II Express	2:30	450°/232°	8" oven plate	173
	DCTI				120

## SEAFOODS

Food Item*	Impinger Oven Model	Time (Minutes)	Temp (F/C)	Utensil	Production Per Hour
<b>Fresh Fish Fillet</b> (6 oz.)	Impinger I/Low Profile			18" x 26" sheet pan	336
	Impinger II Express	6:30	425°/215°	13" x 18" Sheet Pan	160
	DCTI			9" x 13" sheet pan	84
<b>Loxster Tail</b>	Impinger I/Low Profile			18" x 26" sheet pan	336
	Impinger II Express	6:30	375°/191°	13" x 18" Sheet Pan	160
	DCTI			9" x 13" sheet pan	84
<b>Seafood Casseroles</b>	Impinger I/Low Profile				492
	Impinger II Express	6:00	500°/260°	6"x4" casserole	210
	DCTI				77
<b>Breaded Fish Fillet</b> (4 oz.)	Impinger I/Low Profile			18" x 26" sheet pan	528
	Impinger II Express	6:00	500°/260°	13" x 18" sheet pan	264
	DCTI			9" x 13" sheet pan	132

## ITALIAN

Food Item*	Impinger Oven Model	Time (Minutes)	Temp (F/C)	Utensil	Production Per Hour
<b>16" Pizza</b> (fresh)	Impinger I/Low Profile				54
	Impinger II Express	5:30	480°/249°	16" screen/pan	19
	DCTI				14
<b>12" Pizza</b> (fresh)	Impinger I/Low Profile				97
	Impinger II Express	5:30	480°/249°	12" screen/pan	29
	DCTI				19
<b>6" Pizza</b> (fresh)	Impinger I/Low Profile				423
	Impinger II Express	5:30	480°/249°	6" screen/pan	153
	DCTI				84
<b>Calzone</b> (fresh)	Impinger I/Low Profile				419
	Impinger II Express	5:30	480°/249°	6" screen/pan	153
	DCTI				84
<b>Italian Sub</b>	Impinger I/Low Profile				769
	Impinger II Express	3:00	480°/249°	6" screen/pan	280
	DCTI				154
<b>Break Sticks</b> (Six-inch)	Impinger I/Low Profile			18" x 26" sheet pan	1056
	Impinger II Express	3:00	480°/249°	13" x 18" sheet pan	516
	DCTI			9" x 13" sheet pan	264
<b>Garlic Bread</b> (2 slices/pan)	Impinger I/Low Profile				1414 pcs.
	Impinger II Express	3:00	480°/249°	6" pan	560 pcs.
	DCTI				308 pcs.



\*All food items are refrigerated unless stated otherwise.



## ENTREES

Food Item*	Impinger Oven Model	Time (Minutes)	Temp (F/C)	Utensil	Production Per Hour
<b>Pork Chops</b>	Impinger I/Low Profile			18" x 26" sheet pan	312
	Impinger II Express	10:00	425°/215°	13" x 18" sheet pan	156
	DCTI			9" x 13" sheet pan	78
<b>Hamburger (6 oz.)</b>	Impinger I/Low Profile			18" x 26" sheet pan	504
	Impinger II Express	6:30	425°/215°	13" x 18" sheet pan	228
	DCTI			9" x 13" sheet pan	126
<b>Boneless Chicken Breast (4 oz.)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	528
	Impinger II Express	6:00	425°/215°	13" x 18" sheet pan	264
	DCTI			9" x 13" sheet pan	132
<b>Fried Chicken (prebaked)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	264 pcs.
	Impinger II Express	12:00	465°/241°	13" x 18" sheet pan	132 pcs.
	DCTI			9" x 13" sheet pan	88 pcs.
<b>Chicken Cacciatore (two 8:00 passes)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	192
	Impinger II Express	16:00	400°/206°	13" x 18" sheet pan	96
	DCTI			9" x 13" sheet pan	51
<b>Bone-in Chicken Parts (raw - two 9:00 passes)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	168
	Impinger II Express	18:00	450°/233°	13" x 18" sheet pan	84
	DCTI			9" x 13" sheet pan	60
<b>BBQ Ribs (two 10:00 passes)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	58
	Impinger II Express	20:00	500°/260°	13" x 18" sheet pan	24
	DCTI			9" x 13" sheet pan	18
<b>Grilled Cheese Sandwiches (fresh)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	1608
	Impinger II Express	2:00	500°/260°	13" x 18" sheet pan	780
	DCTI			9" x 13" sheet pan	268
<b>Quiche (two 8:00 passes)</b>	Impinger I/Low Profile			9" round 1 1/4" deep pie pan	168
	Impinger II Express	16:00	425°/215°		88
<b>T-Bone Steak (fresh)</b>	Impinger I/Low Profile			18" x 26" Sheet pan	380
	Impinger II Express	7:00	450°/206°	13" x 18" sheet pan	108
	DCTI			9" x 13" sheet pan	76

## SPECIALTY

Food Item*	Impinger Oven Model	Time (Minutes)	Temp (F/C)	Utensil	Production Per Hour
<b>Buttermilk Biscuits (fresh)</b>	Impinger I/Low Profile			18" x 26" sheet pan	1440
	Impinger II Express	8:00	425°/215°	13" x 18" sheet pan	640
	DCTI			9" x 13" sheet pan	204
<b>Croissants (parbaked)</b>	Impinger I/Low Profile				1600
	Impinger II Express	2:00	425°/215°	on belt	1008
	DCTI				660
<b>Croissants (fresh)</b>	Impinger I/Low Profile			18" x 26" sheet pan	306
	Impinger II Express	8:00	425°/215°	13" x 18" sheet pan	144
	DCTI			9" x 13" sheet pan	68
<b>Muffins (fresh)</b>	Impinger I/Low Profile			24-cup pan	456
	Impinger II Express	12:00	425°/215°	12-cup pan	156
	DCTI			12-cup pan	120
<b>Chocolate Chip Cookies (fresh)</b>	Impinger I/Low Profile			18" x 26" sheet pan	576
	Impinger II Express	5:30	350°/177°	13" x 18" sheet pan	276
	DCTI			9" x 13" sheet pan	144
<b>Cherry Pie (37 oz. double crust - Two 10:00 passes)</b>	Impinger I/Low Profile				46 pies
	Impinger II Express	20:00	400°/206°	9" round 1 1/4" deep pie pan	19 pies
	DCTI				46 pies
<b>Pretzels (prebaked - frozen)</b>	Impinger I/Low Profile				720
	Impinger II Express	4:00	425°/215°	on belt	252
	DCTI				180
<b>Oven Fresh Fries (frozen)</b>	Impinger I/Low Profile			18" x 26" perf. sheet pan	330
	Impinger II Express	4:00	500°/260°	13" x 18" perf. sheet pan	256
	DCTI			16" pizza screen	76



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