



Impinger® Oven Cooking Guide



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MEXICAN

Food Item*	Impinger Oven Model	Time (Minutes)	Temp (F/C)	Utensil	Production Per Hour
Burritos (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
Enchiladas (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
	DCTI			9" x 13" sheet pan	212
8" Mexican Pizza (heated ingredients)	Impinger I/Low Profile				480
	Impinger II Express	2:30	450°/232°	8" pizza screen	173
	DCTI				120
Mexican Combo Plate (heated ingredients)	Impinger I/Low Profile				369
	Impinger II Express	2:30	450°/232°	9" oven plate	149
	DCTI				84
Chalupa (heated ingredients)	Impinger I/Low Profile				848
	Impinger II Express	2:30	450°/232°	6" pizza screen	336
	DCTI				184
Nachos (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
Fresh Fish Fillet (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
Lobster Tail	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
Seafood Casseroles	Impinger I/Low Profile				492
	Impinger II Express	6:00	500°/260°	6"x4" casserole	210
	DCTI				77
Breaded Fish Fillet (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
16" Pizza (fresh)	Impinger I/Low Profile				54
	Impinger II Express	5:30	480°/249°	16" screen/pan	19
	DCTI				14
12" Pizza (fresh)	Impinger I/Low Profile				97
	Impinger II Express	5:30	480°/249°	12" screen/pan	29
	DCTI				19
6" Pizza (fresh)	Impinger I/Low Profile				423
	Impinger II Express	5:30	480°/249°	6" screen/pan	153
	DCTI				84
Calzone (fresh)	Impinger I/Low Profile				419
	Impinger II Express	5:30	480°/249°	6" screen/pan	153
	DCTI				84
Italian Sub	Impinger I/Low Profile				769
	Impinger II Express	3:00	480°/249°	6" screen/pan	280
	DCTI				154
Break Sticks (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
Garlic Bread (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 (Min-utes)	Temp (F/C)	Utensil	Production Per Hour
Pork Chops	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
Hamburger (6 oz.)	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
Boneless Chicken Breast (4 oz.)	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
Fried Chicken (prebaked)	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.
Chicken Cacciatore (two 8:00 passes)	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
Bone-in Chicken Parts (raw - two 9:00 passes)	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
BBQ Ribs (two 10:00 passes)	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
Grilled Cheese Sandwiches (fresh)	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
Quiche (two 8:00 passes)	Impinger I/Low Profile			9" round 1 1/4" deep pie pan	168
	Impinger II Express	16:00	425°/215°		88
T-Bone Steak (fresh)	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 (Min-utes)	Temp (F/C)	Utensil	Production Per Hour
Buttermilk Biscuits (fresh)	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
Croissants (parbaked)	Impinger I/Low Profile			18" x 26" sheet pan	1600
	Impinger II Express	2:00	425°/215°	on belt	1008
	DCTI				660
Croissants (fresh)	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
Muffins (fresh)	Impinger I/Low Profile			24-cup pan	456
	Impinger II Express	12:00	425°/215°	12-cup pan	156
	DCTI			12-cup pan	120
Chocolate Chip Cookies (fresh)	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
Cherry Pie (37 oz. double crust - Two 10:00 passes)	Impinger I/Low Profile			9" round 1 1/4" deep pie pan	46 pies
	Impinger II Express	20:00	400°/206°		19 pies
	DCTI				46 pies
Pretzels (prebaked - frozen)	Impinger I/Low Profile				720
	Impinger II Express	4:00	425°/215°	on belt	252
	DCTI				180
Oven Fresh Fries (frozen)	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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