

LINCOLN Fresh-O-Matic® COOK



The Lincoln Fresh-O-Matic®

Hot, delicious buns without
the soggy bottoms.

Nothing heats Super-Heated Steam!

It's no secret how quickly steam can bring the flavors in food to life. But the Lincoln Fresh-O-Matic goes steam one better. The exclusive Fresh-O-Matic process heats steam hotter! To temperatures over 212°. That puts more heat on cold food in a shorter amount of time. Food heats-up faster. Sogginess doesn't stand a chance.

It's no wonder why the Fresh-O-Matic has been the standard for more than 30 years. The compact, portable design is at home in tens of thousands of commercial food settings. It's probably the most versatile appliance you'll find on a countertop. And one of the easiest. Plug it in, add distilled water, and start cooking. Easy to clean.

15 seconds for warm, soft hamburger and hot dog buns. 30 seconds makes day-old coffee cake taste like it's right out of the oven. Refrigerated shrimp ready in 45 seconds. Precooked meats, barbecue sandwiches and cheeseburgers are hot, juicy and delicious in just a minute. Melt cheese, heat pasta, add pizzazz to precooked fruits and vegetables.



Features

- Heats with exclusive superheated steam, heated above 212.
- Optional CeramiGuard™ coated flash pan liner.
- Non-stick coated top lid and shelf.
- Stainless steel outer wrap.
- 90° power cord plug.
- Spring-loaded removable hinges.
- Portable, compact design.
- High-quality workmanship.
- Uses distilled water.
- It's been the industry standard for more than 30 years.
- New hole cleaning tool.

Advantages

- Faster heat transfer, with all the flavor and texture of steaming.
- Prevents sogginess.
- No-stick.
- Better looks.
- More durable exterior finish.
- Better fit in most applications.
- No hinge pins to lose.
- Easy to move to where you need it.
- Stands up to day-in, day-out heavy use.
- Steam holes and system stay clean.
- You know what you're buying is the best.
- Makes cleaning easier.

Benefits

- Orders come up fast and taste great.
- Easy to clean.
- Easier to clean.
- Holds on to its good looks.
- Longer life for the power cord.
- Easiest to clean.
- Doesn't take up much room once you get it there.
- It will keep on cooking for a long, long time.
- Low maintenance
- You're cooking more and your customers are enjoying it more.
- Less time cleaning, more time cooking.

Electical Requirements

Catalog Number	Volts	Amps	Phase	Hz
4000 – U.S.A.	120	12.5*	1	60
4000-M – U.S.A.	120	12.5*	1	60
4002 – International	220/240	5.7/6.3*	1	50/60

* Models are equipped with a 6-foot electrical cord and plug.

Dimensions

Catalog Number	Overall including handles:			Body only:		
	Width inches	Height inches	Depth inches	Width inches	Height inches	Depth inches
4000 – U.S.A.	16 5/8	11 7/8	15 7/8	14 5/8	12 1/2	11 5/8
4000-M – U.S.A.	16 5/8	11 7/8	15 7/8	14 5/8	12 1/2	11 5/8
4002 – International	16 5/8	11 7/8	15 7/8	14 5/8	12 1/2	15 5/8

Accessories

Catalog Number	Description
4005	100 pack of disposable foil pans 11 1/4" x 7 1/4" x 1 1/4"
4006	25 pack of disposable foil pans 11 1/4" x 7 1/4" x 1 1/4"
4000-8	8 pack of replacement food tray liners
4040	Hole cleaning tool
4041	Ceramiguard™ coated food tray liner

Fast. Easy.
Delicious!
Every commercial kitchen can use a Fresh-O-Matic.

