

Countertop Impinger®

Small. Versatile. Powerful.



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The Countertop Impinger® puts large-oven capacity almost anywhere you need it. It is small enough to fit on most commercial countertops, but large enough to replace a half-sized convection oven or up to five microwave ovens. The CTI utilizes a 16" (406mm) wide conveyor belt and 20" (508mm) baking chamber, and can be stacked up to two high. It is only available in electric and does not require ventilation in most applications.



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BUILT TO LAST

- Exterior is fabricated from No. 4 finish stainless steel.
- The air distribution system consists of an axial type fan powered by 1/10 hp AC motor. The headed air is forced through four (4) distribution fingers located in the baking chamber with two (2) above the conveyor belt and two (2) below.

CUSTOMIZE

- Customer specific air fingers on top and bottom allow for heat to be adjusted and controlled by zoning.

VERSATILE

- Uniform heating/cooking of food products offer a wide tolerance for rapid baking at a variety of temperatures.

EFFICIENT COOKING OF PRODUCT

- Rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens, depending on food product cooked.

SAFE & DEPENDABLE

- Safety of conveyORIZED product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.

A history of success. For 25 years, Lincoln has been producing conveyor ovens which utilize air impingement technology. Impingement conveyORIZED technology has revolutionized the way in which foods have been cooked in the food service industry by enabling restaurateurs to produce high quality foods in a minimal amount of cook time.



For more information

Call 1-888-417-LINC (5462) or visit

www.lincolnfp.com



1111 North Hadley Road, P.O. Box 1229

Fort Wayne, IN 46801-1229, USA

260-459-8200, fax 260-436-0735

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