



Digital Countertop Impinger® Conveyor Oven

Small. Versatile. Powerful. And Now Digital.



Digital Countertop Impinger® Electric Conveyor Oven

The Countertop *Impinger* puts large-oven capacity almost anywhere you need it. It is small enough to fit on most commercial countertop, but large enough to replace a half-sized convection oven or up to five microwave ovens. The CTI utilizes a 16" (460 mm) wide conveyor belt and 20" (508 mm) baking chamber, and can be stacked up to two high.



Small. Versatile. Powerful. Large-oven capacity almost anywhere you need it.

NEW CONTROLS

- New updated CTI controls; reversible conveyor direction, speed and temperature are now controlled by the push of a button. New controls also feature four (4) pre-set menu buttons with digital time and temperature display.

BUILT TO LAST

- Exterior is fabricated from No. 4 finish stainless steel.
- The air distribution system consists of an axial type fan powered by a robust 1/10 hp AC stepper motor. The heated 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 foods 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.
- Does not require ventilation in most applications.

A history of success. For over 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.



 **Lincoln**



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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