



# Ventless Countertop Impinger Solutions

With Optional Catalytic Converter for Ventless Operation\*

Cook anywhere.  
(power source not included)

The image shows two Lincoln Impinger countertop ovens on a rocky, Mars-like surface. In the background, there is a large Earth in space. To the right, there are three vertical panels illustrating various food service environments: a gas station at night, a sandwich shop interior with a menu board, and a food truck.

\*Local code prevails.



# 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 countertops, but has enough capacity 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.

## DIGITAL CONTROLS

Reversible conveyor direction, speed and temperature are controlled by the push of a button. Digital controls also feature four (4) pre-set menu buttons with digital time and temperature display.



## CUSTOMIZE

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



**Small. Versatile. Powerful.**

Large-oven capacity almost anywhere you need it.



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 **IMPINGER**®

# 1100 Series Impinger® II Conveyoized Oven

The Impinger II 1100 series oven gives you that extra capacity and speed you need for higher volume applications. With an 18" wide belt and 28" long baking chamber, this oven takes you to the next level beyond the CTI. **FastBake™** technology raises the bar even further.



## EXCLUSIVE FASTBAKE TECHNOLOGY

Reduces cook time by up to an additional 35% while maintaining food quality and quiet operation



## DIGITAL CONTROLS

Microprocessor controlled bake time, and locked setting to prevent unintended changes; fluorescent display indicating temperature, belt speed, thermostat, and diagnostic messages



## Faster. Bigger. Easier to clean.

Enhanced bake quality and uniformity.

## CUSTOMIZE

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

## 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.

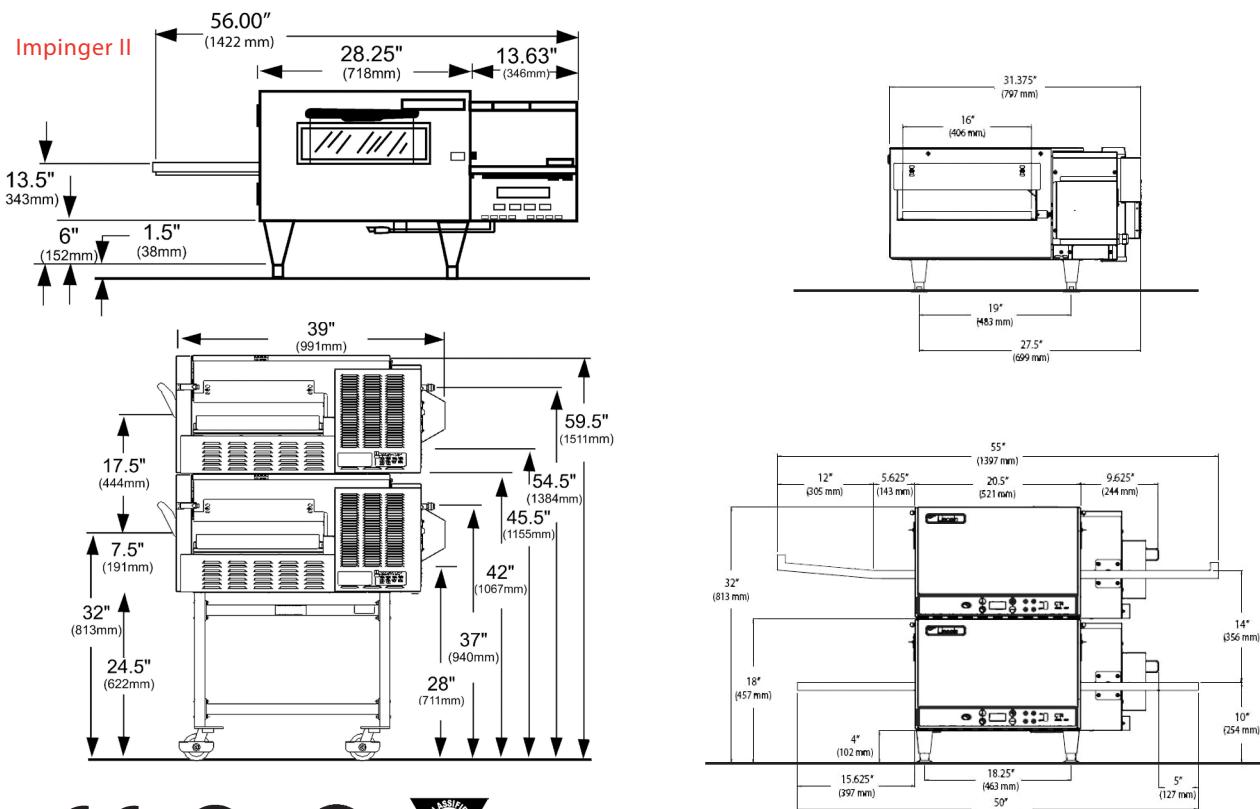
## OPTIONAL INTERNAL CATALYTIC CONVERTER

- Limits smoke, grease and odor emissions meeting requirements for the UL category KNLZ listing.
- Eliminates the need for costly ventilation systems.\*
- Allows operators to expand into new, non-traditional outlets.\*
- Available on the Countertop Impinger® 1300 and 2500 Series conveyor ovens.

\*Local Code prevails.

## Dimensions

All 2500 (DCTIV) Models	Width (31" Conveyor) 35⅜" (899 mm)	Width (50" Conveyor) 50" (1270 mm)	Depth 31¼" (797 mm)	Height Single 18" (457 mm)	Height Double Stacked 32" (813 mm)
All 1100 Models	Width 56" (1422 mm)	Depth 39" (991 mm)	Height Single 42" (1067 mm)	Height Double Stacked 59½" (1511 mm)	Height Triple Stacked 62" (1575 mm)



### FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.



### SERVICE

Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

### OUR BEST-IN-CLASS BRANDS INCLUDE:

Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range and Welbilt®

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at [www.manitowocfoodservice.com](http://www.manitowocfoodservice.com) then find the regional or local resources available to you.

