

The Lincoln digital Countertop Impinger (CTI), is a self-contained conveyerised electric Impinger oven that is stackable up to two high and designed for countertop use.

The digital oven controls are located on the front of the oven and include a power on/off switch, temperature control and conveyer speed control.

The new "push button" control panel with a digital temperature display and 4 pre-set menu options provides a 'simple-to-operate' end-user experience with consistent throughput.

The conveyor is reversible (right to left / left to right) from the control panel allows easy placement within different kitchen environments. Menu flexibility is enhanced due to an improvement of the adjustable conveyor speed so that it now ranges from 30 seconds to 15 minutes.

The new Lincoln Digital CTI includes a more robust 'stepper' motor and a wider temperature range of 32°C to 315°C. Conveyor and air distribution fingers are removable through the side panels for cleaning.

Must be used with included 100mm legs for proper cooling.

Comes with Extended Conveyor 50" (1270mm) model and includes crumb trays below the belt outside the baking chamber.



STANDARD FEATURES

- Air Impingement
- Uniform heating/cooking of food
- Safety of conveyerised product movement
- Oven has one self-contained heating system
- Reversible conveyor direction switch on front control panel
- Push button controls assure consistency and are easy for operators to program and adjust
- 4 Programmable set-menu controls
- Ventless operation for single deck. Local codes apply.

DIMENSIONS

1270W x 797D x 457H mm (single deck)
1270W x 797D x 813H mm (double deck)

Clearance: Rear:152mm Right side:610mm

PRODUCTION EXAMPLE PER DECK

Single deck: 18 x 12" pizzas/hr at 6mins

TECHNICAL DATA

Model	Power Supply	Output
2504-1	230V 1 Phase 50Hz 25amp	6kW

 Electric

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

