

# Lincoln®

## 1100 Series Impinger II

The Lincoln 1100 Series Impinger II Series Ovens provide pizza shop performance in a compact size. Perfect for small to medium pizza shops, restaurants with a full pizza menu, hotels room service menus, pubs and clubs.

- 18" wide x 28" deep oven cavity with conveyor belt
- New Touchscreen controller for simple, intuitive operation
- Gives high production in a compact space. Total - 991mm depth
- One to Three Oven Stackable, triple your output
- Front Removable Conveyor – Door has Lift Off Hinge, for easier cleaning in tight spaces
- Available in gas and electric, plus an electric Ventless model (no canopy required!)
- Produces up to 33 x 12" pizzas per hour, per deck!



### Case Study: With Impingers

- A triple stack of Impinger II ovens replaced six other pieces of cooking equipment
- Three employees could do the work previously done by four
- The employees took one-half the number of steps after Impinger ovens were installed
- When necessary, a fourth employee was brought in to produce more meals, increase table turns and increase profits

Proudly brought to you by



[www.comcater.com.au](http://www.comcater.com.au)



[contactus@comcater.com.au](mailto:contactus@comcater.com.au)