

# Lincoln®

## Digital Countertop

*Impinger® Conveyor Oven*



PRODUCE PERFECTLY COOKED FOOD WITHOUT  
THE NEED FOR ANY VENTILATION\* OR TENDERING



The **2514 Counter Top Impinger** puts large oven capacity almost anywhere you need it. It is small enough to replace a half sized convection oven or up to five microwave ovens. The CTI has a 406mm wide conveyor belt and 508 mm baking chamber, and can be stacked up to two high.



## Large-Oven Capacity almost anywhere you need it

### Digital Controls

Digital controls; reversible conveyor direction, speed and temperature are controlled by the push of a button. Four pre-set menu buttons with digital time and temperature display

### Air Impingement Technology

Air distribution system provides heated air forced through four (4) distribution fingers located in the baking chamber above and below. Standard with a grease filter underneath controls to reduce ingress and high limit thermostat for safe operation and to protect components

### Versatile

Uniform cooking of products like pizza, proteins, tapas, toasting and more. Double your output by stacking up to 2 high with standard or ventless models available. Small enough to fit on standard countertops (797mm depth)

### Efficient Cooking of Products

Rapid heating, cooking, baking and crisping of foods, cooks two to four times faster than conventional ovens

### Safe & Dependable

Conveyor product movement eliminates the need for constant tending and provides continuous cooking. IPX cover provides protection from water ingress

**A History of Success.** For over 30 years, Lincoln has been producing conveyor ovens which utilize air impingement technology. Impingement conveyerized technology has revolutionized the way in which food has been cooked in the food service industry by enabling restaurateurs to produce high quality foods in a minimal amount of cook time.  
\* Certified Ventless model now available

**Lincoln** : *Small, Powerful, Consistent, Reliable*



**Lincoln**<sup>®</sup>