



**Ventless Countertop**  
Impinger® Solutions

# 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 has enough capacity to replace a half-sized convection oven or up to five microwave ovens. The DCTI 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.



# 1100 Series Impinger® II Conveyorized 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 DCTI. **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

## EASIER CLEANING

Removable door and front loading conveyor makes this oven easy to clean.



## 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.

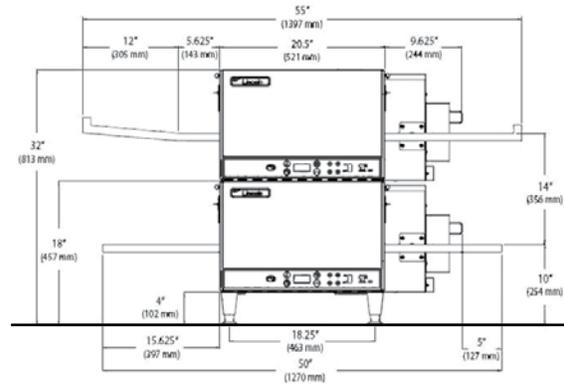
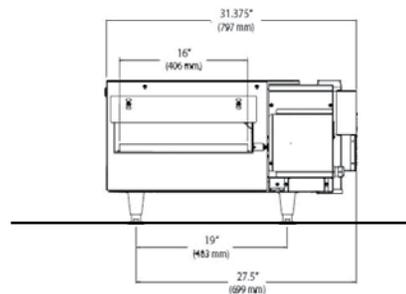
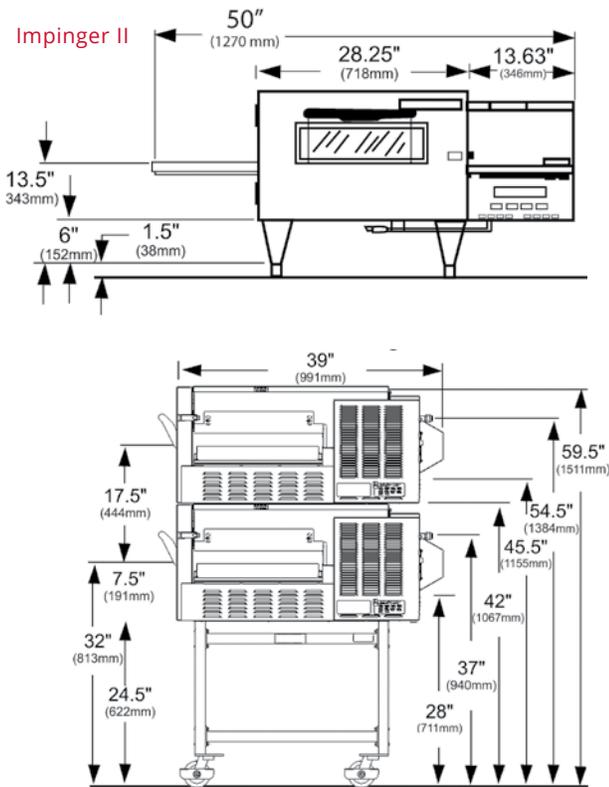
### OPTIONAL INTERNAL CATALYTIC CONVERTER

- Limits smoke, grease and odor emissions meeting requirements of UL Category KNLZ listing\*.
- Eliminates the need for costly ventilation systems when oven is used for reheating.\*
- Allows operators to expand into new, non-traditional outlets.\*
- Available on the Countertop Impinger® 1100 and 2500 Series conveyor ovens.

\*Local Code prevails.

# Dimensions

DCTI Model	Width (31" Conveyor)	Width (50" Conveyor)	Depth	Height Single	Height Double Stacked
	353/8" (899 mm)	50" (1270 mm)			
All 1100 Models	Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked
	56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59 1/2" (1511 mm)	62" (1575 mm)



WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchen<sup>SM</sup>**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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