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Lincoln Foodservice Products, LLC ("Lincoln") warrants this product to be free from defects in material and workmanship for a period of: Fusion, DTF, CTI, Impinger II, Impinger I, Tandem, Low Profile and Impinger X2 ovens one (1) year from the date of purchase. 3200 Series ovens two (2) years from the date of

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The most versatile Impinger Conveyor Pizza oven on the market, now available as a Ventless Oven. 1400, 1600, 3200 Series. Lincoln Impinger ® Conveyor Ovens are the premier continuous cooking platform for the food service industry. Using the latest advancement in air impingement technology, Impinger ovens allow for rapid heating, cooking, baking, and crisping of foods.

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Lincoln 1100 Series Reconditioned / Remanufactured Impinger II Conveyor Pizza Oven. Lincoln Impinger II Conveyor Ovens are designed for applications where demand is high and floor space is limited. These ovens allow for rapid heating, cooking, baking and crisping of foods, typically done in two to four times faster

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than conventional ovens.

Lincoln 1100 Series Remanufactured Impinger II Conveyor ...

Lincoln Impinger® Conveyor Ovens are the premier continuous cooking platform for the food service industry. Using the latest advancement in air impingement technology, Impinger ovens allow for rapid heating, cooking, baking, and crisping of foods. The Impinger I oven can be stacked two high for maximum cooking capacity.

Lincoln - Product

The Impinger Low Profile puts the capacity of the Impinger I in a shorter frame that can be stacked three (3) high. Individually, each oven boasts a 32" (813MM) wide conveyor belt and 40" (1016mm) baking chamber for high-capacity needs. Triple-stacked, it puts incredible baking capacity and flexibility in a

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modest amount of space.

Lincoln - Product

Lincoln CTI's utilize a 16" (406mm) wide conveyor belt and 20" (508mm) baking chamber; and can be stacked two high. They are available in 208v and with 240v with UL Category KNLZ listed for ventless applications (Local codes prevail) Lincoln Countertop Impingers are also available in quiet/slower bake models.

Lincoln - Product

Lincoln parts for electric counter top Impinger CTI, the versatile impinger 1100 series pizza ovens and the impinger 1400, 1600 and 3200 impinger stackable high capacity ovens. Stocking items such as thermostats, cooling fans, Solenoid valves, timers, thermocouples and more to the food service industry.

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Lincoln Gas or Electric Commercial Conveyor Ovens ...

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Lincoln Oven Parts We have the largest inventory of common easy to fix Lincoln and Lincoln Impinger pizza oven parts. Most of our Lincoln and Lincoln Impinger parts can be self installed without a repair technician. We strive to have the lowest priced pizza oven parts for a quick and easy repair for your pizza parlor

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Lincoln Oven Parts - SyberParts

Lincoln's lines of commercial conveyor and impinger ovens place them at the forefront of cutting-edge commercial kitchen technology. With a number of cooking solutions for kitchens of nearly any size, Lincoln also manufactures replacement parts for their units so customers can maintain their own units at any time.

Lincoln Ovens: Pizza, Conveyor, Impinger, Parts & More

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For over 30 years, Lincoln has been producing premium ovens using air impingement technology incorporating high velocity cooking methods to deliver a faster, more consistent and even bake, resulting in food that has no burned bottoms, under cooked middles or over browned tops.

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