

# The Impinger Dual-Belt Oven System

For The Lincoln Impinger Oven



## Impinger Low Profile Dual-Belt

- dual 16-inch capacity conveyors
- stack up to three high
- access window for shorter cooking time

## Versatile. Easy. Delicious. Consistent Times 2.

Consider the advantages of Impinger cooking. Just about anything you're cooking in your kitchen will taste better cooked in an Impinger oven. You can do more cooking in less space and with less energy. Selftending conveyers cook without human intervention. Operation is incredibly simple.

Now, double those advantages.

Lincoln Impinger presents oven systems in three different sizes, all with the flexibility and efficiency of dual conveyers. The cooking time for each belt conveyor is individually adjustable. Diverse menu? Do seafood on one side and Mexican on the other. Pasta on one and pizza on the other. Both will always come out great. Your kitchen becomes more efficient, more consistent, more profitable, and always delicious.

Buy this Oven at <http://Pizzaovens.com>



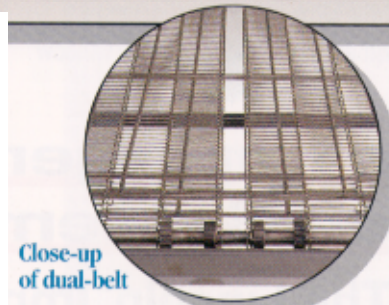
## Impinger III Dual-Belt

- dual 16-inch capacity conveyors
- access window for shorter cooking time
- stacks two high



## Impinger II Dual-Belt

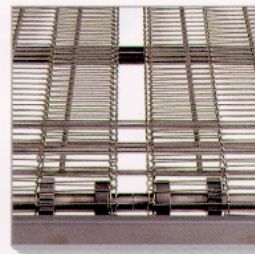
- compact design that's stackable up to three high
- choice of dual 9-inch capacity conveyors or 6 & 12-inch capacity conveyers
- access window for shorter cooking time



Close-up of dual-belt

# The Impinger Dual-Belt Oven System For The Lincoln' Impinger' Oven

# Divide & Conquer



Close-up of dual-belt

## Features

- Dual-Belt model has two conveyers with individual cooking cycle control
- Jets of high-velocity hot air deliver heat to food
- Faster cooking than conventional, microwave, infrared and convection ovens
- Impinger browns and crisps wonderfully, as well as baking, searing and heating
- Easy, simple operation
- Consistent, even cooking for everything from individual servings to casseroles to pizzas
- One oven for nearly all cooking needs improves kitchen efficiency
- Compact and stackable
- Generates more efficient heat transfer at lower temperature

## Advantages

- Cook different items with different cooking times at the same time
- -Moisture and flavor are sealed in
- -More portions per minute produce increased kitchen productivity
- -Cooking quality that beats microwaves, infrared and convection
- -You don't have to be an experienced expert to get consistent, high-quality results
- Less waste, less throw away
- A diverse menu is served with consistently good quality
- Requires less space than a deck oven, but cooks more in less time
- Fast preheat, allows for shutdown during slow times
- Ventilation and air conditioning are lower
- First in, first out helps keep mix-ups and delays to a minimum
- Yield increases with longer-lasting freshness after baking
- Cleaning is easy and fast, about 20 minutes

## Benefits

- More of your menu can be cooked in the same oven
- Thoroughly-baked surface and internal structure, with superior flavor, texture, crispness and browning
- Shorter cook time decreases salad bar trips and increases table turn
- Steaks seafood poultry, pastries, cajun sandwiches, Italian, French, deserts and bakery items all come out great
- New staff members can be cooking successfully right away
- Your establishment becomes known for consistently good meals at every visit
- Entree flavors are locked-in, breads are brown and moist, cakes and cookies are uniformly good
- Every kitchen can always use more space
- Lower energy expense
- More comfortable employees and less energy expense
- Your kitchen runs more smoothly, gets more done even with young, inexperienced labor
- Less throwaway and more profit
- The night shift job becomes a lot easier

**Impinger Low Profile Dual Belt ConveyORIZED Gas Oven, Model Numbers 1600-000-DB, 1601-000-DB.**

Testing Agency Listing	Catalog Number	W (In.)	D (In.)	H Single Stack (In.)	H Double Stack (In.)	H Triple Stack (In.)	Gas Typo	Input Rate	Volts	Amps	Phase	Hz
AGA/CGA	1600-000-DB	773/4	60'2	441/8	663/8	663/8	Natural	110,000 BTU/H	120	14	1	60
AGA/CGA	1601-000-DB	773/4	60'2	441/8	663/8	663/8	LP	110,000 BTU/H	120	14	1	60

**Impinger III Dual Belt ConveyORIZED Gas Oven, Model Numbers 1240, 1241, 1242, 1243.**

Agency Listing	Catalog Number	W In. (	D (In.)	Single Stack (In.)	Double Stack (In.)	Gas Type	Input Rate	Volts	Amps	Phase	Hz	Supply
AGA/CGA	1240	78'2	565/8	52	645/8	Natural	120,000 BTU/H	120/240	5	1	60	4 Wires/2 Pole+N+Gnd
AGA/CGA	1241	78'2	565/8	52	645/8	LP	120,000 BTU/H	120/240	5	1	60	4 Wires/2 Pole+N+Gnd
-	1242	78'2	565/8	52	645/8	Natural	120,000 BTU/H	240	5	1	50	3 Wires/1 Pole+N+Gnd
-	1243	78'2	565/8	52	645/8	LP	120,000 BTU/H	240	5	1	50	3 Wires/1 Pole+N+Gnd

**Impinger III Dual Belt ConveyORIZED Electric Oven, Model Numbers 1202, 1203, 1228, 1229.**

Testing Agency Listing	Catalog Number	W (In.)	D (In.)	H Single Stack (In.)	H Double Stack (In.)	Volts	Amps	kW	Phase	Hz	Supply
U.L.	1202	78'1/2	565/8	52	645/8	120/208	80	27	3	60	5 Wires
U.L.	1203	78'1/2	565/8	52	645/8	120/240	70	27	3	60	5 Wires
-	1228	78'1/2	565/8	52	645/8	380Y/220V	41	27	3	50	5 Wires
-	1229	78'2	565/8	52	645/8	415Y/220V	38	27	3	50	5 Wires

**Impinger II ConveyORIZED Gas and Electric Ovens, Model Numbers 1116-000-DB, 1117-000-DB.**

Testing Agency Listing	Catalog Number	W (In.)	D (In.)	H Single Stack (In.)	H Double Stack (In.)	H Triple Stack (In.)	Gas Type	p (Rate)	Volts	Amps	Phase	Hz
AGA/CGA	1116-000-DB	56	40	42	591/2	62	Natural	40,000 BTU/H	120	7	1	60
AGA/CGA	1117-000-DB	56	40	42	591/2	62	LP	40,000 BTU/H	120	7	1	60

Specify "belt type" with Impinger II Dual Belt Ovens:

- 1196 belt has two 9" belts.
- 1197 belt has one 12" belt and one 6" belt.



**Pizzaovens.com**

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