Lincoln Impinger® à la Carte™ Oven

The fastest, most efficient way to cook entrées and all of your à la carte menu items!



Item	Total Cook Time	Oven Temperature	Production Capability
Pizza 8-inch	5:30	480°F/249°C	20 per hour
Submarine Sandwich 4 per load	3:00	480°F/249°C	60 per hour
Garlic Bread 18 pieces per load on 16-inch screen	3:00	480°F/249°C	270 per hour
Bread Sticks Fresh, 6 per pan	8:00	450°F/232°C	42 per hour
Cookies—9 per pan	5:30	350°F/177°C	90 per hour
Muffins—12 per pan	8:00	425°F/218°C	84 per hour
Egg Rolls—12 per pan	6:00	500°F/260°C	108 per hour
Biscuits 3-inch, 12 per pan	5:00	425°F/218°C	120 per hour
Nachos Fresh, 5 servings per load	2;30	450°F/232°C	100 servings per hour
Chicken Breast, Boneless 4–5 ounce, 6 per pan	6:00	425°F/218°C	48 per hour
Hamburgers 5 ounce, 6 per pan	6:30	425°F/218°C	54 per hour

Ideal for:

Convenience Stores • Delis • Snack Bars • Pizza Operations • Taverns • Contract Feeders • Concept Providers • Fast Food Establishments

More Reliable . . . Your Best Value

The Lincoln Impinger® à la Carte™ oven is the ideal countertop oven for busy foodservice operators who wish to offer a broad range of menu items from a small location. If you must rely on relatively unskilled labor or depend upon a single piece of cooking equipment, then the reliable Lincoln Impinger® à la Carte™ oven is for you.

Fast and Consistent Cooking . . Every Time

- Ideal for cooking a wide variety of foods—Pizza, hot sandwiches, baked goods and other portioned products from scratch, as well as par-cooked items.
- Cooks in half the time—Seal-tight door eliminates most fan and motor noise as it helps reduce cooking time by 50% compared to conventional countertop ovens.
- Little or no employee training required—Revolving turntable eliminates the need to manually turn the product within the oven.

Lincoln. IMPINGER



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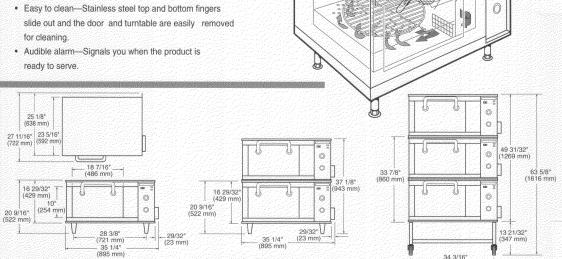
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Big Benefits for You!

25 1/8" (638 mm)

27 11/16" 23 5/16* (722 mm) 29 mm)

- Compact size—Fits nearly any standard countertop.
- Stackable—Stack the Lincoln Impinger® à la Carte™ up to three ovens high to provide auxiliary cooking capacity.
- Easy to clean—Stainless steel top and bottom fingers slide out and the door and turntable are easily removed for cleaning.
- ready to serve.



Lincoln Impinger a la Carte Oven									
Model #	Overall Dimensions			Electrical Specifications					
	Width	Depth	Height	Volts	Amps	Watts	Phase	Hz	# of Wires
1901	351/4"	251/8"	20%16°	208	29	6kW	1	60	3
1902	351/4"	251/8"	20%16"	240	25	6kW	1	60	3

Accessori	
Item #	Description
1950	Wall receptacle—NEMA 6-50 R
1940	Caster base—One required to triple-stack à la Carte™ ovens
1941	Stacking ring—One required to stack a 1300 series Lincoln Impinger* Countertop oven with conveyor on top of a 1900 series à la Carte** oven
1942	Oven top—One required for the first oven or the top oven in a stack
1943	Turntable—One included with original oven purchase
material Protection Page 15 of the	

Note: For other than standard columnating panels, contact Corporate Headquarters at (800) 374-3004.

Specifications	
Body	Stainless steel with a #4 easy-to-clean finish
Temperature range	250°F to 550°F
Baking area	18-inch diameter turntable, vertical opening of 41/2"
Bake time range	1 to 30 minutes, adjustable in 30-second increments
Audible alarm	Sounds continuously at end of bake time
Baking chamber	width - 19", length - 19", height - 41/2"
Shipping weight	165 lbs

A Complete Imping	er" å la Carte " System Must Include:
Single	One oven and one #1942 top
Double-Stack	Two ovens and one #1942 top
Triple-Stack	Three ovens, one #1940 stand and one #1942 top



Impinger is a registered trademark of Lincoln Foodservice Products, Inc.





A **WELBILT** Company

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