

Lincoln Air Impingement Oven



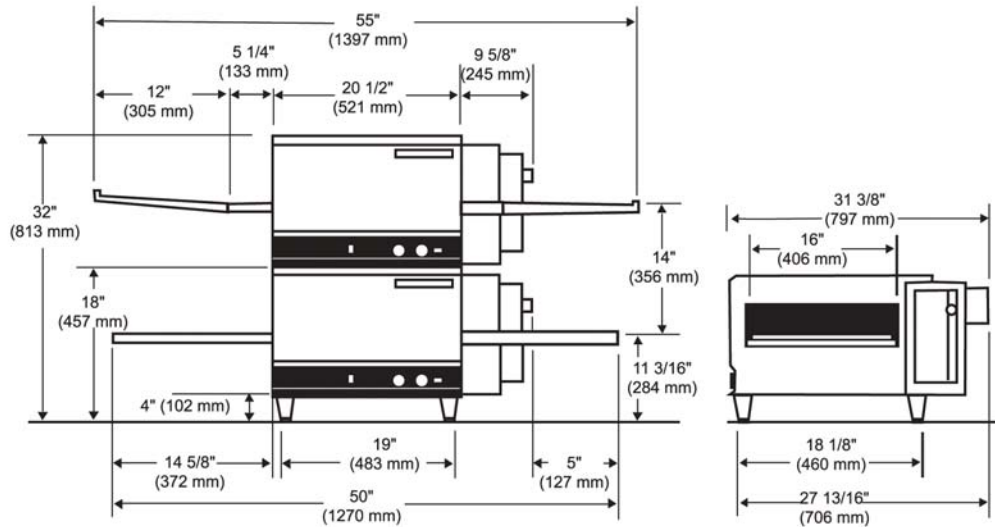
- **Solid Construction** – Exterior constructed with No. 4 finish stainless steel; conveyor's flexible stainless steel design accommodates up to a 16" wide product.
- **Safe and Easy** – Fully encased conveyORIZED design eliminates the need for constant tending, reducing potential burns and labor.
- **Convenient** – Compact to easily fit on most countertops and stackable for greater capacity.
- **Air Impingement** – Air system consists of an axial type fan powered by a 1/10 HP AC motor. Small jets of heated pressurized air surround the food, allowing for cooking, baking, and crisping up to two to four times faster than a conventional oven.
- **Adjustable** – Two air fingers on top and two on bottom allow fine tuning to match your desired effect.



This air impingement oven system creates a perfect pizza every time; the crust is crispy, the cheese is smooth and melty, and the toppings are baked to a delectable finish.



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SPECIFICATIONS

OVERALL DIMENSIONS			FOOTPRINT	
W	D	H	W	D
35-3/8" (899 mm)	31-3/8" (797 mm)	18" (457 mm)	19" (483 mm)	18-1/8" (460 mm)

ENERGY REQUIREMENTS

PN 93440 – 208V, 1 Phase, 60 Hz, 29 Amps
 PN 93439 – 240V, 1 Phase, 60 Hz, 29 Amps

ADDITIONAL FEATURES

- Stackable up to 2 high
- Easy to clean and maintain
- Factory installed cord with NEMA 6-50 plug
- Adjustable air fingers for precise cooking coverage
- Adjustable temperature from 200° F (93° C) to 550° F (288° C)
- Adjustable conveyor speed from 1 minute to 24 minutes cooking time
- Only requires 6" (152 mm) of clearance from combustible surfaces
- Optional 12" (304 mm) entry (PN 16907) and exit (PN 16908) extension shelves available for even greater functionality

Broaster offers a wide range of top-quality pizza baking equipment including a single drawer refractory oven, the Broaster Model 120 convection oven, and the Moffat Model E25, E25B, and E311 MS convection ovens!

