

Lincoln® Ventless Impinger® Solutions



INCLUDES INTERNAL CATALYTIC CONVERTER

- Limits smoke, grease and odour emissions meeting Australian requirements
- Eliminates the need for costly ventilation systems
- Allows operators to expand into new, non-traditional outlets

Lincoln Conveyor Ovens – now available in Ventless!

Discover the power of Impingement Technology with Lincoln Conveyor Ovens! Our high-quality ovens utilise hot air under pressure to transform your kitchen experience. With Impingers, you can enjoy large-oven capacity anywhere!

The latest innovation is our Ventless series. Now certified for use away from mechanical ventilation, these ovens offer enhanced capabilities. Plus, they can be conveniently stacked two high, effectively doubling your cooking capacity!

Choose from our selection of exceptional ovens:

1164V – 1100 Series: Featuring a large 457mm Conveyor x 711mm Oven and a user-friendly touch screen controller

2504V – 2504 Series: A compact Countertop 406mm x 510mm Oven equipped with a digital controller

Upgrade your kitchen with Lincoln Conveyor Ovens today! **Contact us for more information**



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.

Lincoln®