

Equipment

Sandwich prep table
Pizza prep line (make line)
Pizza Oven
Walk in Cooler
3 Compartment Sink
prep Sink
Hand Sink
Stainless steel table x 3
Stainless steel wire shelves x 3

See attached photo for measurements

Experiments

1. Effect of temperature on the rate of reaction

2. Effect of concentration on the rate of reaction

3. Effect of surface area on the rate of reaction

4. Effect of catalyst on the rate of reaction

5. Effect of pressure on the rate of reaction

6. Effect of light on the rate of reaction

7. Effect of pH on the rate of reaction

8. Effect of solvent on the rate of reaction

9. Effect of ionic strength on the rate of reaction

Lincoln

1130-000-V

Item#: 3

Lincoln**1100 Series Impinger II Oven
Standard and Ventless Models****Models**

- 1116-xxxx-U • 1131-xxxx-U/V • 1134-xxxx-N/V • 1155-xxxx-E • 1164-xxxx-E
- 1117-xxxx-U • 1132-xxxx-U/V • 1151-xxxx-N • 1157-xxxx-N
- 1130-xxxx-U/V • 1133-xxxx-U/V • 1154-xxxx-E • 1158-xxxx-N

**Benefits****Air Impingement**

Air impingement uses hot air under pressure which surrounds food with small jets of hot air. This allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens, depending on food product cooked.

Uniform Heating

Uniform heating/cooking of food products offers a wide tolerance for rapid baking at a variety of temperatures.

Variable Speed Continuous Cook Platform

Variable speed continuous cook platform moves product through the oven one after another improving product flow during cooking eliminating the need for constant tending resulting in reduced labor.

Ventless

Ventless ovens equipped with catalysts are available for ventless installations.

Specifications**General:**

- Stainless steel top, front and sides
- 28" (711 mm) wide baking chamber
- 18" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- Front removable fingers and conveyor belt
- Double stackable in ventless operation
- Triple stackable in non-ventless operation
- Front loading glass access door with cool touch handle
- 3" (76 mm) conveyor opening
- Includes oven start-up/check-out by Welbilt authorized service agent

Controls:

- Adjustable temperature from 250°F (121°C) to 600°F (316°C) to accommodate a wide range of products
- Adjustable conveyor speed from 20 seconds to 30 minutes

- Front mounted easyTouch® controls include 8 preset menu items, reversible belt direction, adjustable temperature and cook time

Cooking:

- Optional FastBake technology - reduces cook time by up to an additional 30% with no food quality loss or noise increase
- Customer specific finger set-up for menu flexibility
- Ventless models available with FastBake only

Options:

- ARI-Z certified models available for ventless operation
- FastBake technology
- Single and three phase cord sets
- 12" entry and exit shelves
- Counter mount stand (single stack only)
- Stand with casters (single and double stack)
- Low stand with casters (triple stack)



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Parkers Pizza

Discount Dishwasher Company LLC

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Lincoln**Gas Supply Pressure Recommendations**

Gas Type	Supply (Inlet) Pressure (mbar)	Recommended Minimum Gas Pipe Size
Natural	7.14" WC (1.7 kPa / 17.4 mbar - 2.9 kPa / 29.9 mbar)	1/2" (38 mm)
LP	11.14" WC (2.7 kPa / 27.36 mbar - 2.9 kPa / 29.9 mbar)	1/2" (38 mm)

Electrical Service

Each oven deck requires voltage, phase and hertz as indicated by model number. Neutral must be grounded at electrical service and receptacle properly polarized. Gas 120V units have a cord with NEMA 5-15 plug. All other models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

Recommended Minimum Clearances

Rear of oven to Combustible Surface: 6" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

Warranty

All new Impinger II ovens installed in the United States and Canada come with a one (1) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than in the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up must occur within 18 months of date of manufacture.

General Information

1100 Series Impinger

1100 Series Impinger II Standard and Ventless Models

11:52

LTE  



WEST KITCHEN

West Kitchen WSP48 48"W Refrigerated Sandwich Prep Table with 2 Doors and 12 1/6 Pans

• IN STOCK

SKU: WSP48

SALE ~~\$1,860.00~~

Keep your restaurant up to code without sacrificing space with this Steelton 12" x 16" wall mounted hand sink with gooseneck faucet and side splashes!

Equip your restaurant, bar, or cafe with this Steelton 12" x 16" wall mounted hand sink with gooseneck faucet and side splashes! With an included wall-mount bracket, this unit is easy to assemble and mount in your establishment. Thanks to this efficient installation process, you can get to work as soon as possible.



NSF Listed

This item has been certified by NSF International to meet applicable product standards on public safety, health, and or the environment.



"Nice sink. Exactly as described and I am very happy with my purchase I've had no issues with it. And I would recommend it."

This Regency 48" 16-gauge stainless steel three compartment commercial utility sink is a great economical choice for an array of establishments.

It's constructed from sturdy, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. It also boasts three 14" deep bowls perfect for accommodating larger items such as mop buckets. A 1 1/2" IPS drain and a convenient strainer basket come standard with this unit.



"It is a well built, standard issue, Three compartment sink, great for washing dishes and other industrial uses."

[Read More Reviews](#)

Menu WebstaurantStore®**0**

What are you looking for?

**plus**

Unlock FREE Shipping! >

plus

Earn 3% Back >

< 1 Compartment Sinks

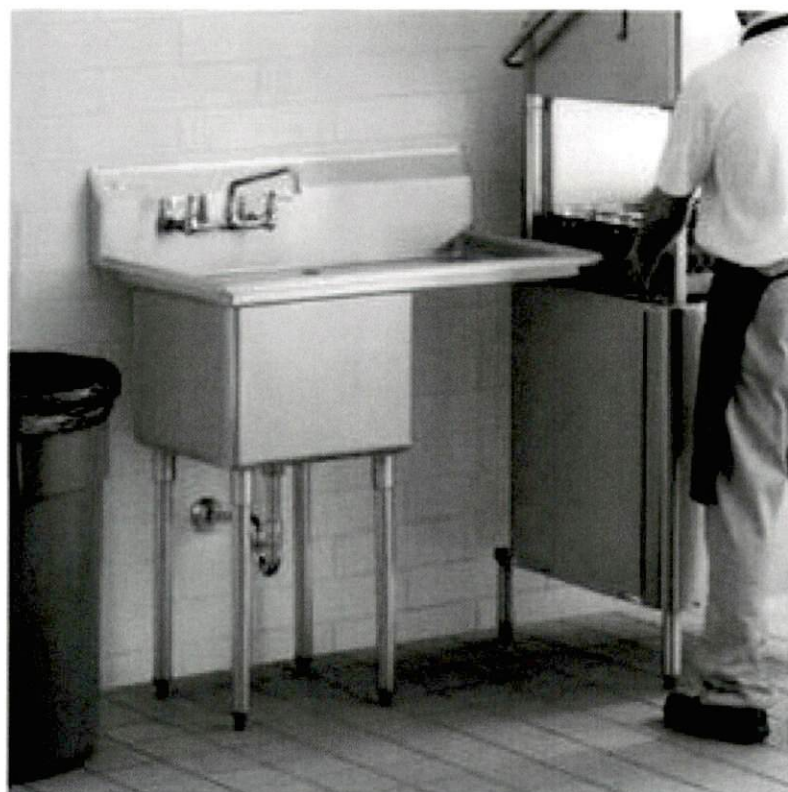
**Steelton 38 3/4" 18-Gauge Stainless Steel One
Compartment Commercial Sink with Right Drainboard -
18" x 18" x 12" Bowl**

Item #: 522CS11818RK



Read 6 reviews

Ask a question

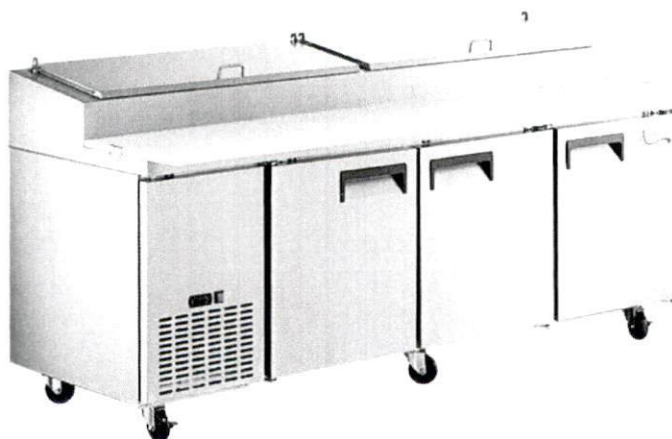


Only

\$204.99/EachShips free with **plus**

Optimize your back-of-house operations with this Avantco APPT-91-HC 92" 3 door refrigerated pizza prep table, and better keep up with customer demands.

Whether used in a university, pizza parlor, or resort, this unit will help streamline the pizza prep process with its convenient features and capacity. It features a top pan rail for easy access to toppings and a spacious lower cabinet for storing back-up ingredients. Using R290 refrigerant. Built for commercial-quality and convenience, this prep table helps your business keep up with orders and provide excellent service. For operation, a 115V electrical connection is required.



5-15P

This unit comes with a NEMA 5-15P plug.



ETL Sanitation

11:50

LTE



atlanticse.com/produc



1



Atlantic Restaurant & Supermarket Equipment



Amerikooler QC060872N 6'
x 8' x 7' 2" Quick Ship
Floorless Indoor Box Only
Walk-In Cooler**

AMERIKOOLER

Lead Time - Ships in 2 - 5 Days





Stainless prep table

\$350 - Sold

Message sent to seller

[See conversation](#)



Alerts



Message



Share



Save



Home



Search



Add



Activity



Notifications



Profile

**Alerts****Message****Share****Save**

Description

Stainless Prep Table

60x24 top

Shelf underneath

NSF

Delivery available for a reasonable additional fee.

Commercial Kitchen Equipment

I have several other tables available.

Seller information

[Seller details](#)

**Brian Dodd**

Joined Facebook in 2008

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★★★★★ **5.0** (23)

[See all reviews](#)



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Menu