

Speed is the secret ingredient in world-class pizza



Lincoln Impinger® ovens help pizza legend keep up with demand

Named "Best Pizza in the USA" at the World Pizza Championships in Italy, Avalanche Pizza knows what it takes to make incredible pizzas—and what it takes to make them *fast*. To get great-tasting pizzas at the speed of demand, Avalanche Pizza relies on Impinger® ovens from Lincoln Foodservice. Impingement technology uses hot air under pressure and surrounds food with small blasts coming at regular intervals. This allows rapid heating, cooking, baking and crisping.

John Gutenkanst, Owner/Proprietor of Avalanche Pizza, on his Impinger ovens:

"Our operation's success is directly tied to our Lincoln Impinger ovens. They've allowed us to increase our volume, preserve the quality of our pizza and dramatically shorten prep time that is better spent keeping our customers happy.

"The impact these ovens have on our business is immeasurable. The consistency we're able to deliver with Lincoln ovens puts us on a par with chains."



For more details on how Lincoln Impinger® ovens can improve your operation, visit www.lincolnfp.com or call 1-888-417-LINC.

Enodis®