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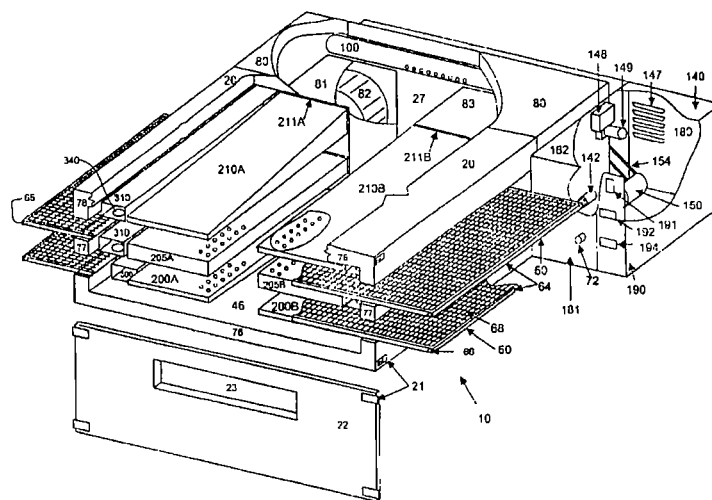
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- (71) Applicant: **LINCOLN FOODSERVICE PRODUCTS, INC.** [US/US]; 1111 North Hadley Road, Fort Wayne, IN 46804 (US).
- (72) Inventor: **HARDENBURGER, Paul, A.**; 210 Hyde Park, Hutchinson, KS 67502 (US).
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- (74) Agent: **GREELEY, Paul, D.**; Ohlandt, Greeley, Ruggiero & Perle, LLP, 10th Floor, One Landmark Square, Stamford, CT 06901-2682 (US).
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(57) Abstract: The oven (10) comprises at least one conveyor (50, 60) for carrying food products through a bake chamber (20). Said bake chamber has conveyor openings (51, 61), an air heating, distribution and return system, a fan box (80) having a fan(s) (82) and fan motor (150), conveyor drive motor(s) (142) and oven temperature controls (191). The bake chamber, air heating, distribution and return system, and conveyor(s) are designed so that all components may be easily removed for cleaning and accessed for maintenance. Each conveyor has a separate speed control (192, 194). The air heating, distribution and return system features a burner tube (100), at least one centrifugal fan (82) which rotates on an axis perpendicular to the direction of conveyor travel, return air ducts (300, 310), and hot air distribution manifolds (200A, 200B, 205A, 205B, 210A, 210B) for impinging hot air on the top and bottom surfaces of product being cooked.



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— with amended claims

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