

## 2424 Lincoln Aperion™

### Impinger Conveyor Oven

#### Models

- 2424 Gas



#### Standard Features

- Fastest cooking Lincoln oven due to dual blower motors
- Independent top and bottom adjustable air control
- Front located, easyTouch controls
- Hinged, front removable door
- Variable conveyor speed from 20 seconds to 30 minutes Countertop or Free-standing application
- Eco mode saves energy when oven is not cooking
- End stop included with oven
- 2 year parts and labor warranty

#### Options

- Optional 4" countertop legs or tall legs with casters.
- Optional 6 inch or 12 inch entry and exit shelves
- Stacking kit for double and triple oven configurations

#### Specifications

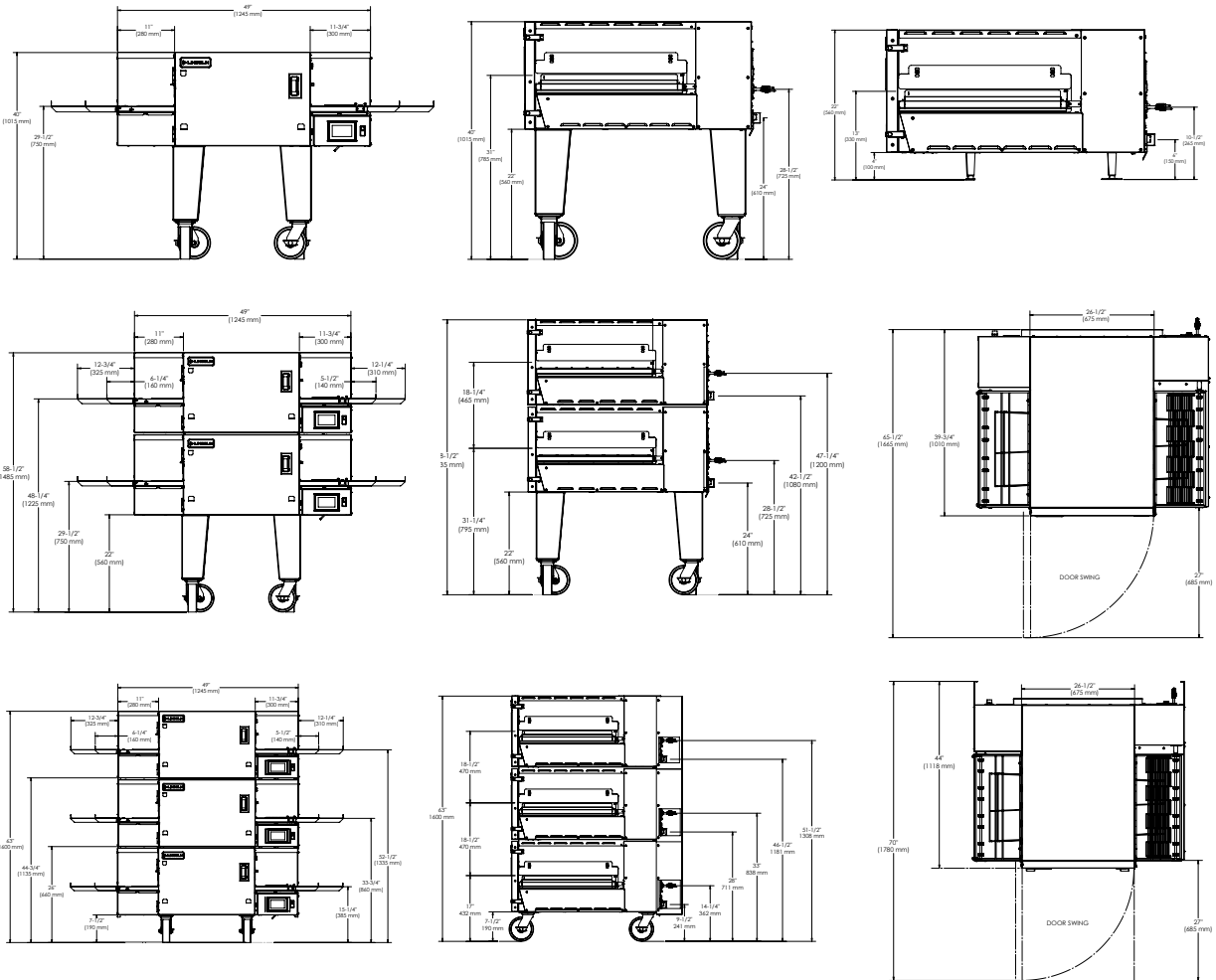
- 24" wide belt for use on a standard 30" countertop with 9" overhang.
- 24" wide by 24" deep baking chamber
- Audible Noise targeted at <70 dB Front-of-House (FOH) application.
- Food will be processed at temperatures from 250°F to 600°F
- Stainless Steel Design
- Conveyor is 24" wide x 48"
- Single, double, or triple stackable under a ventilation hood.

Model	Energy	Power	Voltage	Current	Phase	Hz	Recommended Electrical Specification	Gas
2424G	Nat. Gas	60,000 BTU	120VAC	9 Amps	1	60	3 Wires, 1 Pole + N + G	60,000 BTU at 4 inches H2O column**



### Ventilation Requirements

Ventilation is required. Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc., in NFPA 96-1994. Estimates of CFM requirements can vary from 2400 to as high as 6000 CFM exhaust. In all cases the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. **This information is shown as a guideline for ventilating the Lincoln 2424 Aperion™ Impinger Conveyor Oven.**



### Oven Dimensions

1. Dimensions shown are for ovens without long extension shelves. The outside end of the conveyor frame must be a minimum of eight (8) inches (203 mm) inside the canopy as shown.
2. The capture velocity across the lower edge of the canopy is to be 50 FPM at sides and front.
3. Use filters at rear exhaust area of the hood, as shown. Do not just put an opening into a 4 sided canopy.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. A eight (8) inch space at rear of oven is recommended for utilities.
6. Use of a Type I or Type II application and overall final installation is determined per local codes.
7. Recommended 2400-3000 CFM exhaust, typical, or higher per local codes; as a guideline to obtain adequate capture velocity.
8. Recommended 80% of make-up air provided outside of the canopy through perforated metal diffusers directed straight down... not at the oven; located at front, side or both.
9. Room air diffusers must not be directed onto the oven and should be positioned a minimum of three (3) feet from the perimeter of the hood to keep airflow from affecting the oven.

Welbilt reserves the right to make changes to the design or specifications without prior notice.