Lincoln

2824 APERION® CONVEYOR OVEN

MODELS

- 2824 Electric
- 2824 Electric Ventless
- 2824 Gas

BENEFITS

Faster Bake Times

- High output elements and burners combined with dual blower motors reduce cook times by 30% vs. traditional impingement conveyors

Better Bake Results

- Independent top and bottom adjustable air control allows for optimized bake results
- Balanced air flow from front to back and side to side translates to consistently, uniform bake appearance

Easy Operation

- Front located, easyTouch controls with 20 recipe pre-sets
- Easy one-touch belt direction change
- One-touch ECO mode holds oven at setpoint temperature while minimizing energy use during slow time periods
- Optional half pass window door is ideal for slices or other items requiring less cook time

Easy Cleaning

- Front removable door for easy access to finger assemblies
- Front removable, universal finger assemblies are easy to clean
- Stainless exterior and interior components are easy to clean





Shown with optional half pass window.

SPECIFICATIONS

General:

- Stainless steel design
- Audible noise targeted at <70 dB Front-of-House (FOH) application
- Front removable door and finger assemblies
- Double-stackable in ventless operation
- Triple stackable in non-ventless operation

Options:

- Electric ovens available with triple catalysts for VENTLESS operation
- Optional front-loading half pass glass door with cool touch handle
- 6” or 12” entry and exit shelves
- 40/60 [12”/16”] split belt
- Countertop legs included, floor standing legs with casters optional
- Single and three phase cord sets with plug

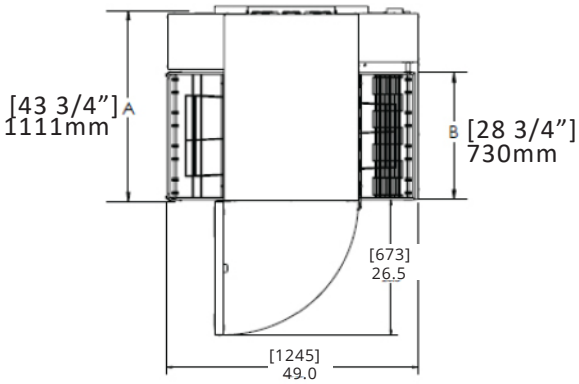
Cooking:

- 20 second to 30 minute cook time
- 20 recipe pre-sets for easy operation
- Independent, adjustable top and bottom air flow control
- Vented Models:
  - » Temperature range 250°F - 600°F [121°C - 316°C]
  - » 100% top and bottom fan speed
- Ventless Models:
  - » Temperature range 250°F - 550°F [121°C - 288°C]
  - » 100% top and bottom fan speed

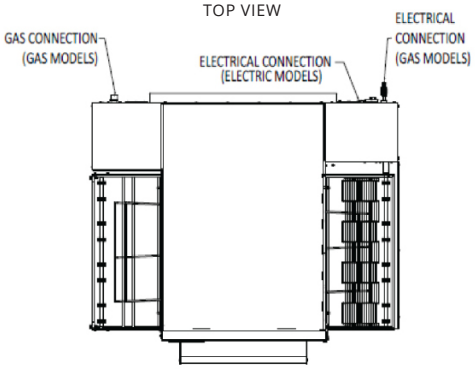
Conveyor:

- Conveyor is 28” wide x 48” long
- Front removable
- Includes end stop

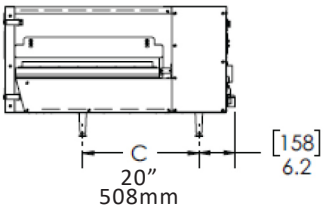
TOP VIEW



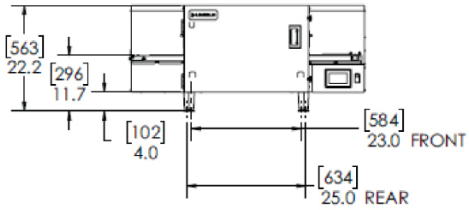
TOP VIEW



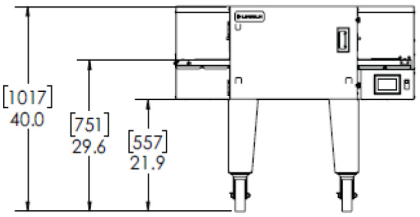
SIDE VIEW, SINGLE ON COUNTERTOP WITH LEGS



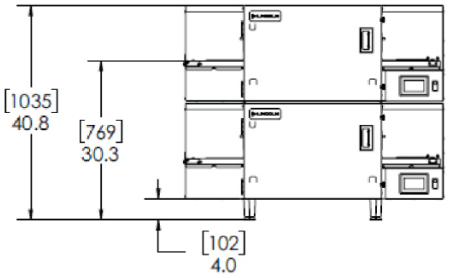
FRONT VIEW, SINGLE ON COUNTERTOP WITH LEGS



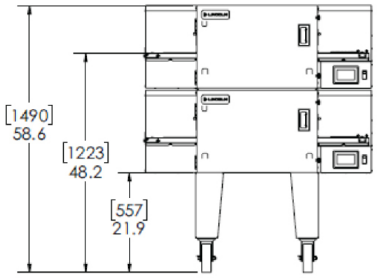
FRONT VIEW, SINGLE ON LEGS WITH CASTERS



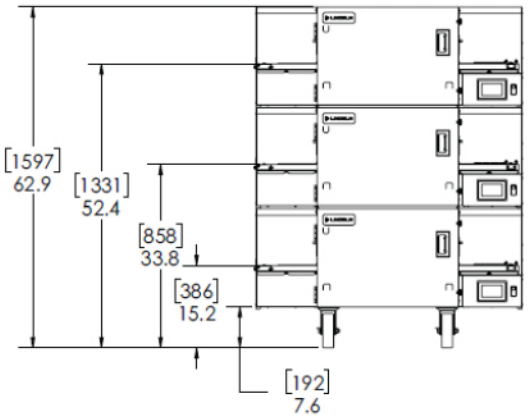
FRONT VIEW, DOUBLE-STACK ON COUNTERTOP WITH LEGS



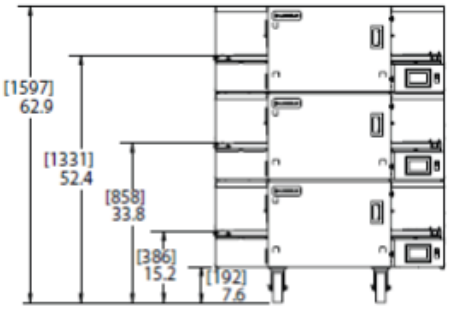
FRONT VIEW, DOUBLE-STACKED ON LEGS WITH CASTERS



FRONT VIEW, TRIPLE STACK ON CASTERS



FRONT VIEW TRIPLE STACK (EXPORT)

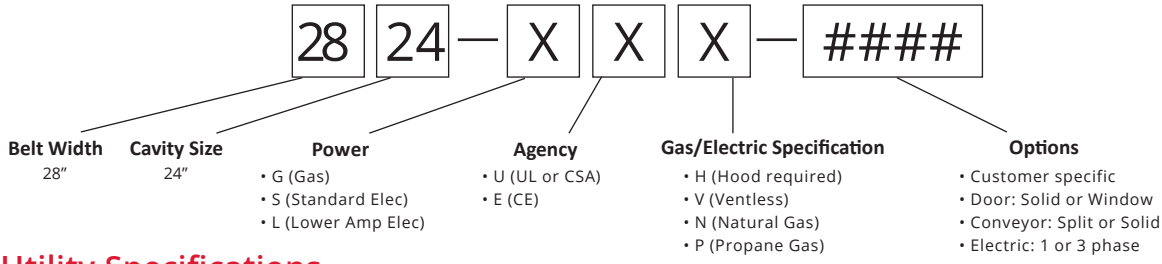


2824 APERION® CONVEYOR OVEN

WELBILT
an Ali Group Company

General Information

MODEL	DIMENSIONS B - Conveyor Width						Shipping Weight	Shipping Cubic Feet
	A- Model Depth		Conveyor Width		C - Leg Spacing, side			
	inch	mm	inch	mm	inch	mm		
All 2824 Models	43-3/4	1,111	28-3/4	730	20	508	480 lbs (218 KGS)	47 CU FT (1.33 CU M)



Utility Specifications

Electric Ovens

Region	Phase	Configuration	Voltage (VAC)	Current (A)	Power (kW)	Frequency (Hz)	Recommended Electrical Specification	Circuit Breaker Rating (A)	Option Plug Type (For 3Ph Options)
US/Canada	3	2824-SUH	208 - 240	38.5 - 44.3	13.9 - 18.5	60	4 Wire, 3 Poles + G	50/60	NEMA 15-50P
	3	2824-SUV	208 - 240	38.5 - 44.3	13.9 - 18.5	60	4 Wire, 3 Poles + G	50/60	NEMA 15-50P

Export Electric Ovens

Region	Phase	Configuration	Voltage (VAC) 3PH: L-L 1PH: L-N	Current (A)	Power (kW)	Frequency (Hz)	Recommended Electrical Specification
Export	3	2824-SEH	380 - 415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Pole + N + G)
Export	3	2824-SEV	380 - 415	24.6 - 26.6	15.0 - 18.0	50/60	5 Wires (3 Pole + N + G)

Gas Ovens

Region	Phase	Configuration	Fuel	Max Input Rate	Burner Pressure	Voltage (VAC)	Current (A)	Frequency (Hz)	Electrical Input Configuration
US/Canada	1	2824-GUP	LP Gas	60,000 BTU/hr	10" W.C.	120	9	60	3 Wire, L + N + G
	1	2824-GUN	Natural Gas	60,000 BTU/hr	4" W.C.	120	9	60	3 Wire, L + N + G

Export Gas Ovens

Region	Phase	Configuration	Fuel	Max Input Rate (kW)	Burner Pressure	Voltage (VAC)	Current (A)	Frequency (Hz)	Electrical Input Configuration
Export	1	2824-GEP	LP Gas	17.6	10" W.C.	220 - 240	3.1 - 2.8	50	3 Wires, (Pole + N + G)
	1	2824-GEN	Natural Gas	17.6	4" W.C.	220 - 240	3.1 - 2.8	50	3 Wires, (Pole + N + G)

NOTE: For proper operation, the gas valve requires a nominal inlet pressure of 7 inches of W.C. for natural gas. A minimum inlet pressure of 1.0 inch of W.C. column above the manifold setting (NAT. manifold 4" W.C.) must be maintained with no pressure drop from the no load to full load condition. The maximum inlet pressure must be maintained at or below 1/2 PSIG (14.5 inches W.C.)

Gas supply pressures are dependent on local gas type and on all applicable local codes. Agency approved flexible connection to each oven must be minimum ¾" (19 mm) NPT and length must not exceed six (6) feet (1829 mm). All ovens require separate electrical service and breaker.

Permitted Stacking Configurations

Oven Model	Under Exhaust Hood?	Supporting Surface is:	Single Oven	Double Stacked	Triple Stacked
2824-#UV	No	Floor	√	√	
2824-#UV	Yes	Floor	√	√	√
2824-#UH	Yes	Floor	√	√	√
2824-GU*	Yes	Floor	√	√	√
2824-#UV	No	Counter	√	√	
2824-#UH	Yes	Counter	√	√	
2824-GU*	Yes	Counter	√	√	

- S [High Power] or L [Low Power]

* - P [LP Gas] or N [Natural Gas]

Electrical Requirements

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

Ventilation Requirements

Ventilation is required for Gas and Electric [Non-Ventless] models. 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 750 to 2500 CFM [1274 and 4248 m^3/hour] 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 2824 Aperion® Conveyor Oven.**

Recommended Minimum Clearances

GAS OVENS	Minimum Clearances to combustible construction		Minimum Clearances to non-combustible construction	
Configuration	Sides	Back	Sides	Back
Triple Stacked	10"	0"*	6"	0"*
Double Stacked	10"	3"	6"	3"
Single	4"	3"	4"	3"

ELECTRIC OVENS	Minimum Clearances to combustible and noncombustible construction	
Configuration	Sides	Back
Triple Stacked	6"	0"*
Double Stacked	6"	3"
Single Stacked	4"	3"

* Required for optimal cooling

* Note: When triple stacked the ovens must be fitted with heat shields at the rear, which contact the back wall.

Warranty

All new Aperion ovens come with a two (2) year parts and labor factory warranty from the date of install and approved start-up. Ovens must be installed within 18 months from date of manufacture.