Lincoln

3240 APERION® XL ONE

MODELS

- 3240-GUN Natural Gas
- 3240-GUP LP Gas
- 3240-GEN Natural Gas
- 3240-GEP LP Gas

BENEFITS

Impingement Technology

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.

Universal Airflow

Universal top and bottom finger assemblies deliver balanced, consistent heating for optimal cooking performance across all food types.

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.

Easy Cleaning

- Front removable door and conveyor belt for easy access to finger assemblies.
- Front removable universal finger assemblies and jet plates can be quickly removed for easy cleaning.
- Stainless steel interior and exterior surfaces simplify cleaning.



SPECIFICATIONS

General:

- Stainless steel design
- Front removable door and finger assemblies
- Front removable conveyor assembly
- Stackable up to three high
- Front loading glass access door with cool touch handle
- 40” [1016 mm] wide baking chamber
- 32” [813 mm] wide, 73” [1854 mm] long conveyor belt with product stop
- 3.25” [82.5 mm] conveyor opening
- Includes start-up/check-out by factory authorized service agent

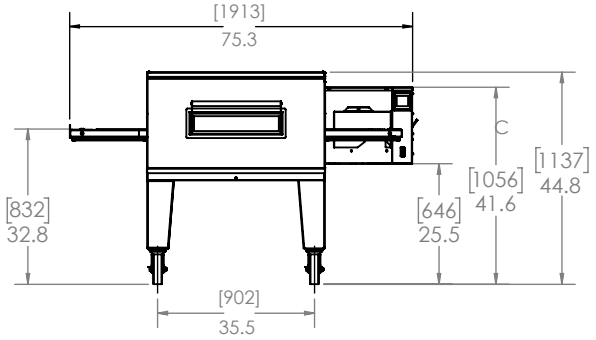
Cooking:

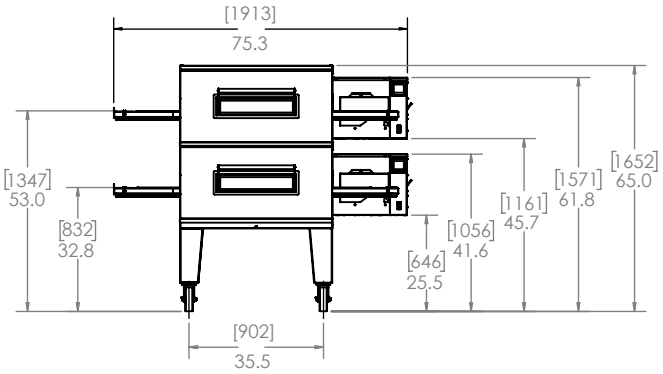
- 20 second – 30-minute cook time
- Temperature range from 250°F [121°C] to 600°F [315°C]
- Universal finger assemblies
- easyTouch controls with 20 recipe pre-sets for easy operation
- One-touch ECO mode holds oven at setpoint temperature while minimizing energy use during slow time periods

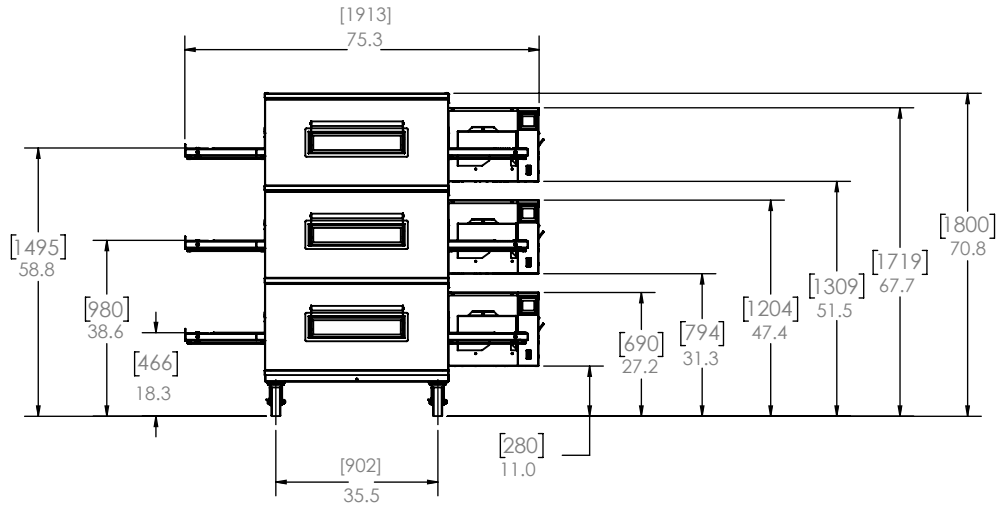
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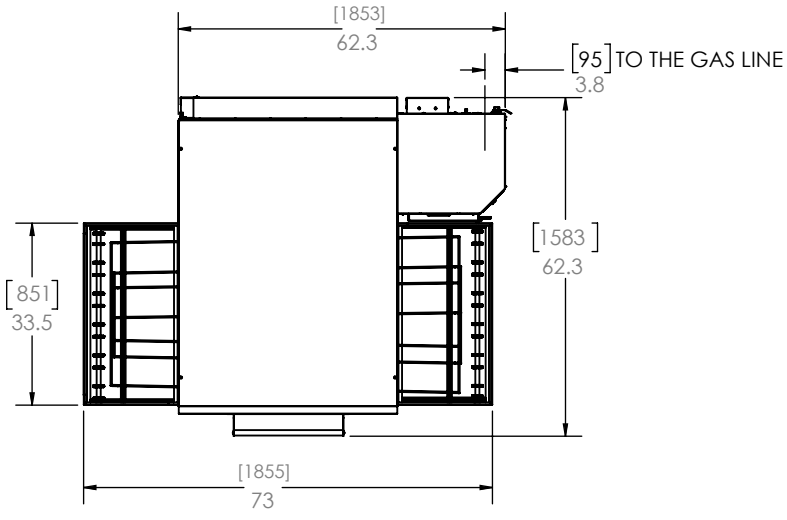
- 6’ flexible gas connector
- 16” entry and exit shelves
- Split belt
- High stand with casters [single or double stack applications]
- Low stand with caster [triple stack applications]

FRONT VIEW

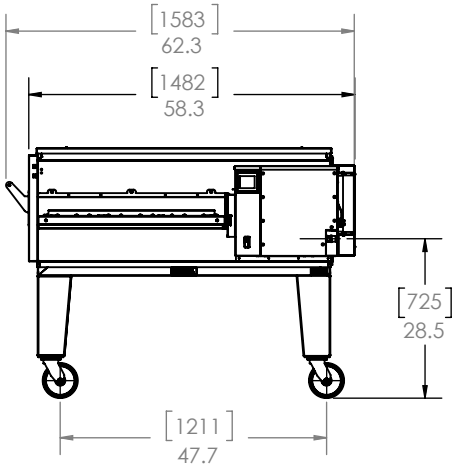








TOP VIEW



SIDE VIEW

3240 APERION® XL ONE

WELBILT
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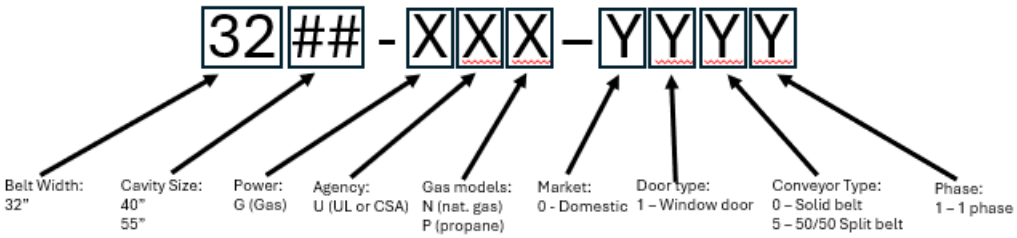
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GENERAL INFORMATION

								APPROXIMATE SHIPPING DIMENSIONS				
	WIDTH	DEPTH	HEIGHT SGL STACK	HEIGHT DBL STACK	HEIGHT TPL STACK	WEIGHT	SHIPPING WEIGHT	CU. FT.	W	D	H	CLASS
ALL 3240 MODELS	75.3" (1913 mm)	62.5" (1588 mm)	44.8" (1138 mm)	65" (1651 mm)	70.8" (1798 mm)	750 lbs.	780 lbs.	91.1	63.5"	86"	28.85"	85

UTILITY SPECIFICATIONS

MODELS	ENERGY	POWER	VOLTAGE	CURRENT	PHASE	HZ	GAS SUPPLY PRESSURE	GAS PIPE SIZE (NPT)
3240-GUN	Nat. Gas	115,000 BTU/hr	120 VAC	6 Amps	1	60Hz	8"-14" W.C	3/4"
3240-GUP	L.P Gas	115,000 BTU/hr	120 VAC	6 Amps	1	60Hz	8"-14" W.C	3/4"
3240-GEN	Nat. Gas	26 kW (HI) 3.16 m3 /hr	230 VAC	4 Amps	1	50Hz	2.00 - 3.48 kPa	3/4"
3240-GEP	L.P Gas	37 kW (HI) 2.545 kg /hr	230 VAC	4 Amps	1	50Hz	2.00 - 3.48 kPa	3/4"



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.

Ventilation Requirements:

Ventilation is required for 3240 Aperion® XL One conveyor ovens. Hood specification, design and installation must meet IMC 2009/2012 Sec 5.7 and other requirements. Pizza Ovens are Light Duty Appliances for determining code compliance. If a Type I hood with Fire Suppression is required, proper interlocks of controls for the oven and the vent hood must be approved per IMC 2012 or equivalent. The vent/extraction application for this oven and overall final installation is determined by the authority having jurisdiction per NFPA-96. Carbon monoxide levels must be less than 10 ppm in the space around the oven.

Recommended Minimum Clearances:

Rear of oven to combustible surface: 6" (152 mm). Clearance on right side from other cooking equipment: 24" (610 mm). Clearance required to remove conveyor for cleaning: 11' (3553 mm).

Warranty:

All new 3240 Aperion® XL One conveyor ovens installed in the United States and Canada come with a three (3) 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 warrantied for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up/check-out must occur within 18 months of date of manufacture.