

Lincoln's Aperion Impinger 2824 is a high speed conveyor oven stackable up to three ovens high with 28 inch / 730mm wide belt.

Aperion® ovens feature independent top and bottom adjustable air flow making them faster, reducing cook times by up to 30% compared to other impingement models.

Unit is easy to clean as a result of it's removable lift off door with half pass handle as standard, allowing removal of conveyor and air distribution fingers from the front. The digital control panel makes it simple to adjust speed and temperature.

STANDARD FEATURES

Faster Bake Times

- High output elements or 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 allow you optimise 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 set-point temperature while minimizing energy use during slow time periods
- Half pass window door is ideal for slices or other items requiring less cook time

Easy Cleaning

- Front removable door for easy access to fingers
- Front removable, identical 2-part fingers are easy to clean
- Stainless exterior and interior components are easy to clean

OPTIONAL FEATURES

- Gas models: 3/4 x 1200mm Flexible gas hose with quick disconnect - 432018-1200HK (other lengths available.)
- Split Belt: 40/60 (300mm/400mm) - Suffix -SB (i.e. 2824G-SB-NG) (Convert with L4610899)
- Legs for counter mounting
- Heat Shield for double triple stacks

2824 SERIES APERION

IMPINGER CONVEYOR OVEN WITH ADJUSTABLE AIR FLOW



ORDERING GUIDE

Model Numbers	Qty	Description
---------------	-----	-------------

2824 Single Deck

2824G-NG-1-KIT or (-LP)		Natural (LP) Gas Single Deck Kit
2824G-NG or (-LP)	1	Natural (LP) Gas Oven Cavity Only
L4612503	1	Leg Stand With Castors
L2807	2	Take Off Shelf 152mm W

2824 Double Deck

2824G-NG-2-KIT or (-LP)		Natural (LP) Gas Double Deck Kit
2824G-NG or (-LP)	2	Natural (LP) Gas Oven Cavity Only
L4612503	1	Leg Stand With Castors
L2807	4	Take Off Shelf 152mm W

2824 Triple Deck

2824G-NG-3-KIT or (-LP)		Natural (LP) Gas Triple Deck Kit
2824G-NG or (-LP)	3	Natural (LP) Gas Oven Cavity Only
L4612653	1	Low Caster Stand
L2807	6	Take Off Shelf 152mm W

DIMENSIONS

All Models (oven cavity) - 1245mm W x 1205mm D x 460mm H
Weight 218kg

- Single Deck on leg/castor stand 1017mm H
- Double Deck on leg/castor stand 1495mm H
- Triple Deck on Castors 1602mm H

Clearance: Sides: 250mm. Rear 75mm (to non-combustible surfaces)
Refer over for more detail

PRODUCTION EXAMPLE PER DECK

Single deck: 111 x 10" pizzas/hour at 4:00

TECHNICAL DATA

Gas Connection: 3/4"
Gas Approval No: AGA 9305 G

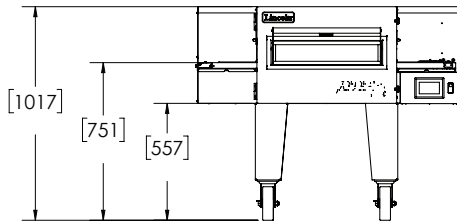
Model	Power Supply	Output
Gas	INAC 220-240V 1 Phase 50Hz 1amp 2.5m Lead & 10A Plug inc	62MJ/h per deck

SHIPPING DATA

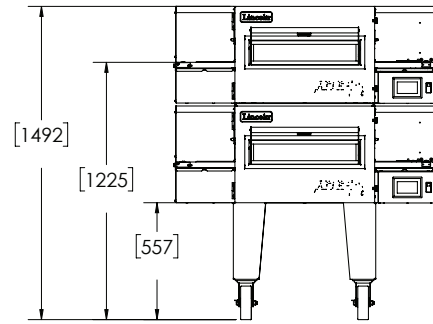
Shipping dimensions: 1350W x 1400D x 750H
Shipping weight: 300kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

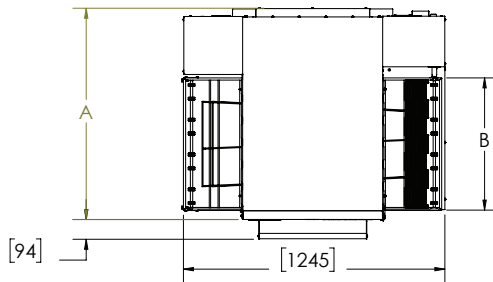
FRONT VIEW, SINGLE ON FLOOR



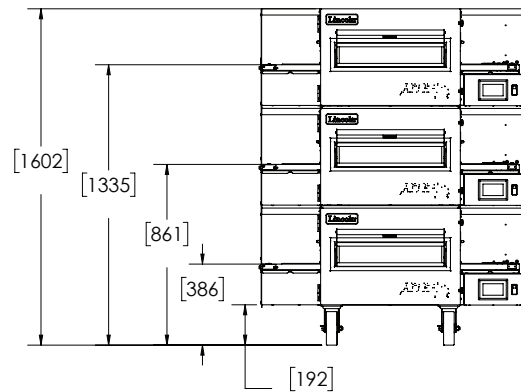
FRONT VIEW, DOUBLE-STACKED ON FLOOR



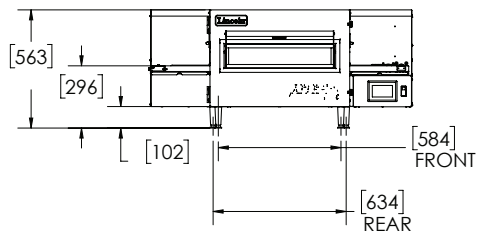
TOP VIEW



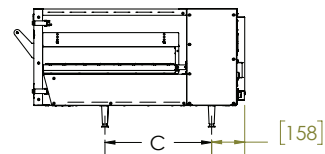
FRONT VIEW, TRIPLE-STACKED ON FLOOR



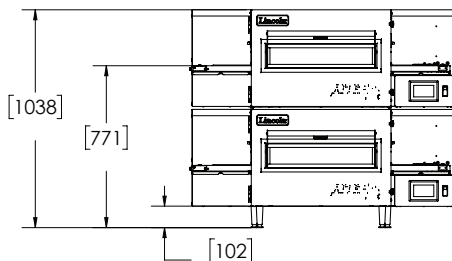
FRONT VIEW, SINGLE ON COUNTERTOP



SIDE VIEW, SINGLE ON COUNTERTOP



FRONT VIEW, DOUBLE-STACKED ON COUNTERTOP



MODEL	DIMENSION					
	A - Model Depth		B - Conveyor Width		C - Leg Spacing, side	
	inch	mm	inch	mm	inch	mm
1624	31-3/4	807	16-3/4	425	16-9/16	421
2024	35-3/4	908	20-3/4	527	20	508
2424	39-3/4	1,010	24-3/4	629	20	508
2824	43-3/4	1,111	28-3/4	730	20	508

Recommended Minimum Clearances

GAS OVENS	Minimum Clearances to combustible construction		Minimum Clearances to non-combustible construction	
	Sides	Back	Sides	Back
Single	150mm	75mm	150mm	75mm
Double Stacked	250mm	75mm	250mm	75mm
Triple Stacked	250mm	0	250mm	0

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

* Required for optimal cooling