

## 2824 Lincoln Aperion®

### Impinger Conveyor Oven

#### Models

- 2824 Electric
- 2824 Electric Ventless
- 2824 Gas



#### Benefits

##### 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 to optimize 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
- 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 fingers
- Front removable, identical 2-part fingers are easy to clean
- Stainless exterior and interior components are easy to clean

#### Specifications

##### General

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

##### Conveyor

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

##### Cooking

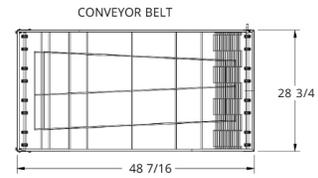
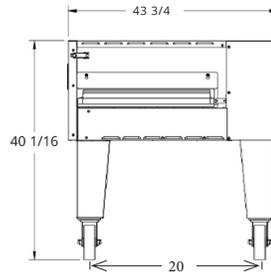
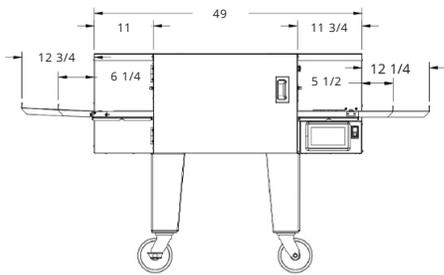
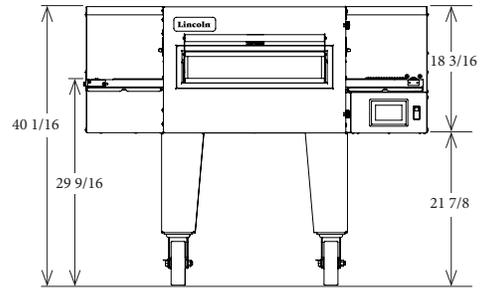
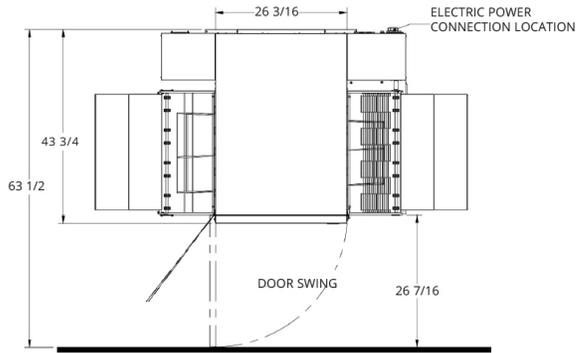
- 20 sec to 30 minute cook time
- Temperature range 250° F to 600° F [121° C to 316° C]
- 20 recipe pre-sets for easy operation
- Independent, adjustable top and bottom air flow control [40% to 100%]

##### Options

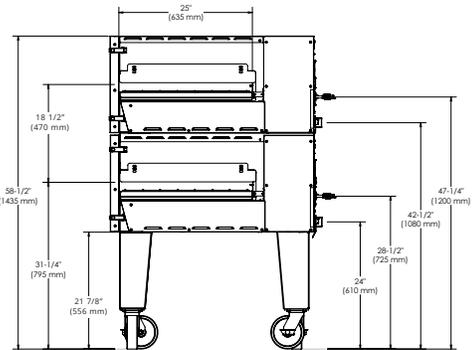
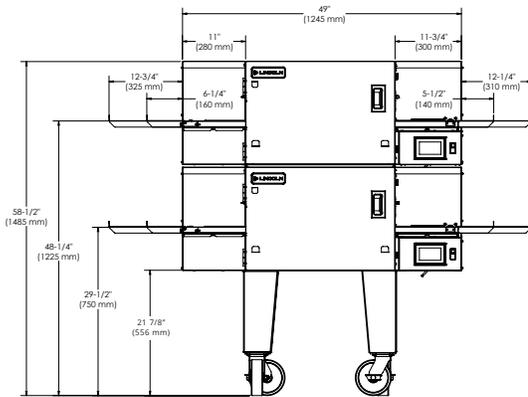
- Electric ovens available with triple catalysts for VENTLESS operation
- Optional front-loading half pass glass door with cool touch handle
- 6" or 12" entry and exit shelves
- 40/60 [12"/16"] split belt
- Countertop or floor standing legs with casters



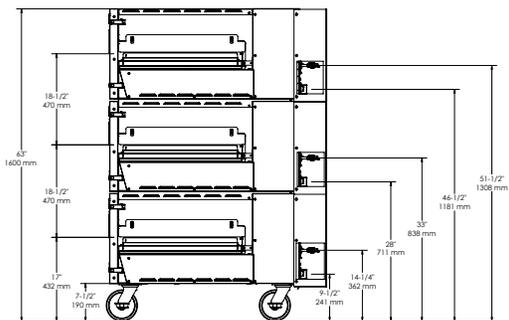
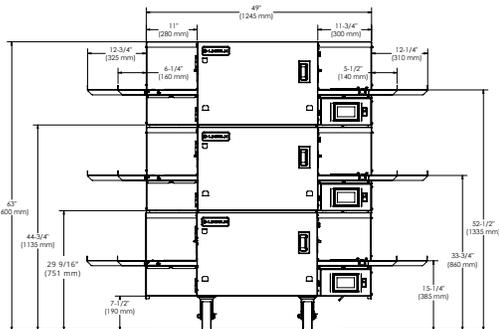
2824 Lincoln Aperion® Impinger Conveyor Oven



**2824 Gas Double Stack Side View**



**2824 Gas Triple Stack Side View**



### Utility Specifications

#### Electric Ovens

Region	Phase	Configuration	Voltage (VAC)	Current (A)	Power (kW)	Frequency (Hz)	Recommended Electrical Specification	Circuit Breaker Rating (A)
US/Canada	3	2824-SU	208 - 240	38.5 - 44.3	13.9 - 18.5	60	4 Wire, 3 Poles + G	50/60
	3	2824-LU	208 - 240	26 - 29.9	9.4 - 12.5	60	4 Wire, 3 Poles + G	35/40

#### Gas Ovens

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

\*\* NOTE: For proper operation, the gas valve requires a nominal inlet pressure of 7 inches of H2O for natural gas. A minimum inlet pressure of 1.0 inch of H2O column above the manifold setting (NAT. manifold 4" H2O) 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 H2O column).

All ovens require separate service and dedicated neutral.

#### Notice

Do not install the (these) oven(s) in any area with an ambient temperature in excess of 95°F / 35°C. Doing so will cause damage to the unit.

### Model Dimensions

MODEL	DIMENSION					
	A - Model Depth		B - Conveyor Width		C - Leg Spacing, side	
	inch	mm	inch	mm	inch	mm
2824	43-3/4	1,111	28-3/4	730	20	508

### 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]

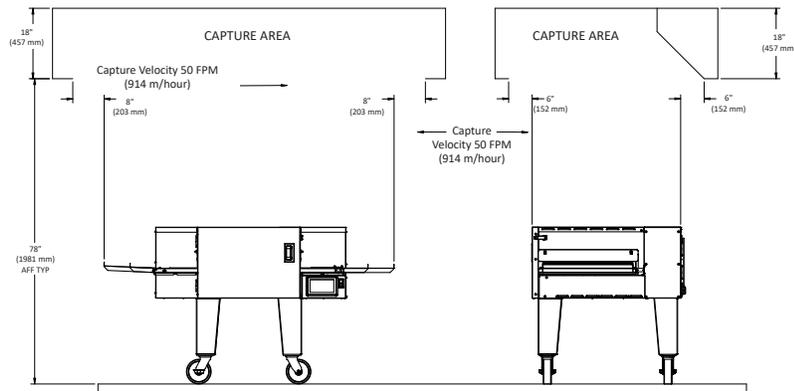
### Ventilation Requirements

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<sup>3</sup>/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 Lincoln 2824 Aperion™ Impinger Conveyor oven.**

### Dimensions

1. The capture velocity across the lower edge of the canopy is to be 50 FPM at sides and front.
2. Use filters at rear exhaust area of the hood, as shown. Do not just put an opening into a 4 sided canopy.
3. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
4. A eight (8) inch space at rear of oven is recommended for utilities.
5. Use of a Type I or Type II application and overall final installation is determined per local codes.
6. Recommended 750 - 2500 CFM exhaust, typical, or higher per local codes; as a guideline to obtain adequate capture velocity.
7. 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.
8. 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.

#### CANOPY VENTILATION RECOMMENDATIONS



**Caution**  
Oven must be operated on an approved base only.

### Recommended Minimum Clearances

GAS OVENS	Minimum Clearances to combustible construction		Minimum Clearances to non-combustible construction	
	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 non-combustible construction	
	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.